

IW&FS Spring Gala

Council Bluffs Branch

An Evening in the Old Market

Place: V Mertz, 1022 Howard Street, Omaha NE 681

Date: April 14th **Time:** Quaffing-5:30 PM Dinner-6:00 PM



House-made Charcuterie & Small Bites

Quaffing Wines

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Textures of Squid

Parsley, Citrus, Grilled Bread, Hazelnut

2011 La Cana, Albariño IWC 91

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Peas & Mint

Pork Fibers, Pea Tendrils, Chamomile, Egg Yolk, Rye

2008 Trimbach Reserve Riesling WS-92, WA-90,

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Poached Bay Scallops

Beech Mushroom, Kelp Broth, Smoked Bacon, Potato

2010 Vincent Pouilly-Fuisse Marie-Antoinette WS-90

2006 Damaine Serene Evenstad Reserve, Pinot Noir, WS-92, WA-91

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Lamb Duet

Various Onions, Amber Waves of Grain, Yogurt, Husk Cherry

2007 Perrin & Fils Vinsobres Les Cornuds IWC-91, WA-90

2006 Clarendon Sandown, Cabernet Sauvignon, WA-92, IWC-92, WS-90

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“Death By Chocolate”

Assorted Preparations of Chocolate, House-Made Toffee, Espresso

1997 Fonseca Vintage Port WA-93, IWC-93, WS-90

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Head Chef Jon Seymour, Chef de Cuisine Jacob Newton,
Certified Sommeliers David Eckler, Matt Brown & Chris Walter

Event Organizers *Patti Hipple & David Hays* **President** *Patti Hipple*

Cost \$120 /person, Guest Welcome

Mail Check to Patti Hipple, 3101 Washington St. – Office, Bellevue, NE 68005 by April 7, 2013

Dress: Women - Cocktail Attire Men - Jacket & Tie, wear your medallion

