



The International Wine & Food Society
Council Bluffs Branch

A Taste of France in Little Italy



Place: Chef Hattam Catering 1228 So. 6th St., Omaha, NE **Date:** Friday October 18th, 2013 **Time:**
Quaffing at 6:30, Dinner at 7:00 **Attire:** Men- jacket no tie. Wear your medallion. Women- Dressy casual

Les Hors d'Oeuvres

Pissaladiere (A kind of French pizza with Caramelized onions, anchovies, black Nicoise olives and Parmesan cheese); **Gougères au fromage Gruyère** (Savory pastry balls with Gruyere cheese)

Assorted quaffing wines

Potage

Potage crème de Céps (Cream of Porcini soup)

2011 Daniel Bouland Morgon Vieille Vigne Corcelette WA 91

Volaille

Paupiette de poulet, Haricots verts, Champignons risotto aux truffes, poulet au jus (Chicken Paupiette, Mushroom-truffle risotto, chicken jus)

2011 Michel Gassier Costiere-de-Nîmes < Nostre Pais> Blanc WA93

Entrée

Côte de bœuf braisée, Purée de pommes de terre, Légume glacés (Beef short ribs with glazed vegetables and creamy potato purée)

2011Domaine Lafage <Tessellae Old Vines> Côtes du Roussillon WA 93

2009 Guigal Crozes Hermitage WA 92

Entremet

Gâteau Beames-de-Venise aux grains de raisins (Beames-de-Venise Cake with Grapes)

2010 Durban Muscat de Beames de Venise WS 89

Event Producers: Tom & Mary Murnan

Cost: Couple: \$100.00 per person. Guests Welcome.

Make check payable to IWFS- CB and mail to Tom Murnan at 2507 So. 48th St, Omaha, NE 68106-3214