

International Wine and Food Society

Council Bluffs Branch

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Place: Happy Hollow Club, 1701 So 105th St.

Date: Saturday April 12

Time: 6:30 PM Quaffing, 7:00 PM dinner

Dress: Dressy Casual— Jacket, no tie, wear your medallion



A Happy Hollow Culinary Extravaganza

Menu

APPETIZERS

SEARED HAWAIIAN AHI TUNA DISPLAY, FRESH WASABI, PICKLED GINGER, AND WHITE SOY SAUCE

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WILD MUSHROOM GOUGERE'S

*A Selection of Quaffing Wines*

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#### AMUSE BOUCHE

MAINE LOBSTER AND TARRAGON CUSTARD WITH OSETRA CAVIAR

*Taittinger's Domaine Carneros 2009 WS 93*

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#### 1<sup>ST</sup> COURSE

WILD PACIFIC DUNGENESS CRAB STACK

*Diced avocado, tomato, hard cooked egg, spicy remoulade, micro greens, French bread crostini*

*Duckhorn Sauvignon Blanc, WS 90*

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#### 2<sup>ND</sup> COURSE

PAINTED HILL'S CENTER CUT BEEF TENDERLOIN AU POIVRE

*Wild mushroom and gorgonzola bread pudding, local baby vegetables, Courvoisier cream*

*Girard 2013 Petite Sirah, WS 93*

*Vina Herminia 2009 Rioja, WS 93, WS top 100 #39*

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#### DESSERT

BAKED ALASKA

*Chocolate cake, liquid nitrogen salted caramel ice cream, toasted meringue, hot fudge sauce*

*Frangelico Liqueur*

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Price: \$112/person, members and guests

Send reservations to: Stacie Matz, 2811 North 161 St, Omaha NE 68116 by April. Reservations must be received by Tuesday April 8. Guests welcomed.

Executive Chef: *Jason Hughes*

President: *Bob Kossow*

Event Producers:

*Stacie Matz*

*John Fischer*