International Wine and Food Society

Council Bluff Branch



Sorensen's Lamb Dinner

Join us for a fabulous lamb feast.

Place: The Sorensen residence—1148 1100th St., Harlan, IA

Date: Sunday, Sept 21st

Time: 5:00 PM Quaffing, Dinner: 5:30 PM

Dress: Casual

Phone:712-755-7250

Menu

First Course

Jalapeño Lamb Stuffed Mushrooms
Mango Salsa and Chips
A selection of quaffing wines from our cellar
2007 Perrin & Fils Vinsobres Southern Rhone WS-90
2011 Meiomi Pinot Noir WS-91
2006 Ruffino Toscana Modus Super Tuscan WS-91
2007 & 2008 Pacific Rim Sweet Riesling WS-90

Second Course

Baked French Onion Soup Made with Homemade lamb stock 2005 Marcel Deiss Alsace WS-90

⇔ Third Course

Braised Lamb Shanks in Red Wine Sauce

Shanks baked in red wine with carrots, celery, onion, garlic, and rosemary
Served with Garlic Mashed Potatoes and Root Vegetables

2008 Stump Jump Shiraz WS-90

2006 Hall Cabernet Sauvignon WS-94

Fourth Course

Orange Blossom Cheesecake with Raspberry and Pomegranate Sauce 2012 Quady Essensia Orange Muscat

<>><> **President**: *Bob Kossow*

Event Producers: Jerry & Mary Sorensen & Diane Forristall

Price: \$65.00 members/each and guests/each

Send Check (made payable to IWFS Council Bluffs Branch) to Jerry Sorensen, 1148 1100th St., Harlan, IA 51537. Your check is your reservation. **Send your reservation by Sept 15th**. The event is limited to 20 people.