



IWFS Council Bluffs
PRESENTS

Saturday Night Special

ALL WINES FROM IWFS CB CLUB CELLAR

March 12, 2016

Jackson Street Tavern | 1125 Jackson Street

Jacket (no tie) with medallions

Quaffing: 6:30pm | Dinner: 7:00pm

The Menu

Quaffing

Assorted quaffing wines
and 2010 Argyle Vintage Brut Champagne

Course I

Cast iron sea scallop, bacon, roasted pepper &
spinach coulis, aged balsamic
2012 Patz & Hall Chardonnay RP-93

Course II

Tomato tian, queso fresco, avocado,
guajillo vinaigrette
**2013 Kabinett Nahe Bockenauer Reisling
WS-90 WA-91**

Course III

Seared crispy duck, pickled carrots & diakon,
cilantro, cukes, chili, cilantro, chili sauce.
**2013 Hamilton Pinot Noir WS-93 WA-94
vs 2012 VML Limited Release Pinot Noir WS-93**

Course IV

Petite Filet Mignon roasted tomato-veal Demi-Glace &
crispy shallots. Side x side tasting
**2010 Two Hands Sexy Beast Cabernet, W5-91 vs
2012 Limerick Lane Russian River Valley Zinfandel,
RP-94 WS-94**

Course V

Dark Chocolate Lava Cake
Taylor Fladgate, 10 year old Tawny, WA-93

Pricing

Member per person\$125
Guest per person.....\$130

This event will be limited to 45 people.

Please register using the emailed invitation.

From there you can pay by sending a check to:

IWFS CB, Attn: Todd Lemke,

5921 S. 118th Circle, Omaha, NE 68137

Reservations are due by Tuesday, March 8, 2016.

Event Chairman: Todd Lemke

President: Tom Murnan

Executive Chef: Delbert "Deke" Reichardt

