

International Wine & Food Society
Council Bluffs Branch



“A Day at the Races”
Happy Hollow Club, 1701 South 105th Street, Omaha
Chef Jason Hughes
Sunday, May 21, 2017

Quaffing 5:30 PM Dinner 6:00 PM
Dress: Kentucky Derby Southern Chic. Men—Jacket, No Tie
Ladies—Wear Your Kentucky Derby Hats!
Prize for the Best Day at the Races Outfit

Welcome to Churchill Downs-- Quaffing & Hors D'oerves
Pimento Cheese Crostini with Benton's Country Ham and Fried Pickles,
Mini Fried Green Tomato “BLT”, Mint Julep Chicken Satay
2015 Chateau Thivin Brouilly Reverdon—92-RP
2015 Charles Smith Kung Fu Girl—91-WA

Amuse Bouche—“Southern Belle”
Deviled Egg--Plum Creek Farm Egg, Wild Dungeness Crab, Osetra Caviar, Chives
2013 Schramsberg Blanc de Blanc—92-WE

1st Course—“Shrimp and Grits Y'all”
Sautéed Florida Key West Shrimp, Fried Grit Cake, Lemon Caper Buerre Blanc, Smoked Tomato Coulis
2014 Grossot Mont de Milieu—92-WE, 92-AG

2ND Course--“Kenducky” Hot Brown
Toasted Le Quartier Brioche, Duck Confit, Roasted Duck Breast, Crisp Bacon,
Blistered Cherry Tomatoes, Mornay Sauce
2013 Escarpment—93-WS, 95-JS
2004 La Rioja Alta Ardanza Reserva—94-WS, 93-WA

3RD Course--“Winner's Circle”
Charbroiled Wagyu Hanging Tenderloin, Fingerling Potato and Wild Mushroom Ragout,
Woodford Reserve Bourbon Barbeque Sauce
2010 Beaulieu Vineyard Tapestry—90—RP
2014 Chateau Puech-Haut—93-JD

Dessert--“Land Between the Lakes” Campfire Torte
Dark Chocolate Ganache Torte, Toasted Meringue, Graham Cracker Crumbs, Smoked House Made Marshmallows
2008 Fonseca Late Harvest Port—93-WS

Event Producers: Jill & Joe Goldstein, Jenny & Nagi Ayoub

Cost: \$140 per person. Email goldie2@cox.net to confirm your reservation.
Mail check to Joe Goldstein, 8301 Hickory Street, Omaha, NE 68124 by **May 18.**