**International Wine & Food Society**

***Council Bluffs Branch***

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**“Autumn Harvest Wine Dinner”**

Council Bluffs Country Club, 4500 Piute St, Council Bluffs, IA (712) 366-0525

Chef Jeremy Buthe

**Friday, November 17, 2017**

Quaffing 6:00 PM Dinner 6:30 PM

Dress: Dressy Casual Men—Jacket, No Tie

Please wear your medallions

**Quaffing & Hors d’oeuvres**

*Belgian Endive / Pear / Prosciutto / Roquefort cheese*

*Sweet Potato Pancake / Lobster Crème Fraiche / Chipotle Maple Syrup*

**Roederer Estate Brut NV, from Anderson Valley, Mendocino, California—92-WS, 92-WE**

**Schug Sonoma Coast Pinot Noir 2015—JS-93, WE-91**

**Duboeuf Fleurie La Madone 2015, Gamay Beaujolais—JS-93**

**Soup**

*Curried Butternut Squash Bisque / Pumpernickel*

**2013 Gran Moraine Chardonnay Yamhill-Carlton—RP-92, WE-92, 90-WS**

**1st Course**

*Oven roasted Cornish Game Hen / 5 Grain Wild Rice / Wild Mushroom Supreme sauce*

**2014 Tongue in Groove "Cabal Vineyard" Pinot Noir, Waipara, NZ—DC-95, JS-94, WA-93, V-90**

**Main**

*Beef and Venison Medallions / Orange, Ginger and Carrot Coulis*

*Burgundy Veal demi-glace / Cauliflower Potato Puree*

**2012  Andrew Will Winery Two Blondes, Yakima Valley, Bordeaux red blend—WA-93,WS-93,V-92**

**2011 Wine & Soul Douro Pintas Character, Portugal red blend—WS-94, WA-90**

**Finale**

*Cranberry Apple Crisp with Oatmeal Walnut Streusel*

**Yalumba Museum Reserve Muscat NV— ST-94, RP-92, WE-92, WS-91**

**President: Tom Murnan**

**Event Producers: Jeanette & Tom Schierbrock, Diane & Gary Forristall**

**Wine cellar master: Patti Hipple**

**Cost: $125 per person. Your check is your reservation.**

Mail check payable to “IWFS CB” to: Diane Forristall, 12173 350th St, Macedonia, IA 51549 **by** **Nov. 13**

 **Availability is limited to 42.**