***President's Holiday Dîner***



**International Wine and Food Society**

***Council Bluffs Branch***

***A French Noël Dîner***

***Le Bouillon 1017 Howard St. Omaha, NE 68102***

***Chef Paul Kulik***

***December 10, 2017 Quaffing 6:00 p.m. Dîner 6:30 p.m.***

***Producers: Mary and Tom Murnan***

***Les Hors d'Oeuvres***

Foie Gras Milanese, House Pastrami, Gougère

*Marc Hébrart, Cuvée de Reserve, Champagne Brut NV 93WS, 2013 J.P. Brun, "l'Ancien" Beaujolais 2015 91 JS; Emile Beyer, "Tradition" Pinot Gris, Alsace 2015 90 WE Château de Paraza, "Speciale" Minervois 2016 90WS*

***Amuse***

Scallop Crudo with Langoustine/ Mâche/ Spicy Melon Dressing

*Domaine Seguinot-Bordet, Chablis 2016 90RP*

***Entrée***

Tortelli, Manon/Beet Reduction/ Salmon Roe

*Patrick Bottex," La Cueille", Bugey-Cerdon, Rosé (Méthode Ancéstrale) NV 90RP*

***Relevée***

Duck Breast/ Creamed Leeks/ Young Potato/ Sweet Onion/ Truffle Cracker

*Domaine Pallus, Chinon 2014 92WS Domaine Clau de Nell, Chinon 2014 91WE*

***Rôti***

Hay Nest "Ham" Creamed Pork Entrecôte / Pommes Aligot / Tarragon Jus

*Domaine Faiveley Mercurey 1er Cru Clos des Myglands (Monopole) 2015* 93JS 93WS

*Louis Jadot Beaune 1er Cru 153rd Anniversary cuvée 2012* 92-94VN 92BH

***Savoureux***

Pear Tart Tatin & Goat Cheese Ice Cream

*Domaine Huët, "Le Haut Lieu" Vouvray Moelleux 2009 95WS*

***President:*** *Tom Murnan* ***Producers:*** *Mary and Tom Murnan*

***Cost:*** *$155 per person Members & Guests* ***Dress:*** *Black Tie/ Suit Optional. Please wear your Medallion*

*Your check is your reservation. Mail your check payable to IWFS CB to:*

*Tom Murnan 2507 S. 48 St, Omaha, NE 68106-3214 Reservations due by* ***Tuesday December 5th****.*

*Questions: 402-740-4802 or email murnantom@gmail.com*