

International Wine & Food Society

Council Bluffs Branch



Timber Wood Fire Bistro March 10th, 2018 A Tour of the Mediterranean

Quaffing 6:30pm, Dinner 7:00pm

Quaffing Wines:

2012 Torre de On a Finca San Martin Crianza WS-91(#58 Wine of Year 2015), JS-91

2014 SLH Pinot Noir WS-92, RP-92, WE-91

Mercat Brut Nature Cava RP-91

Small Bite:

GRILLED MOROCCAN OCTOPUS : CHARRED PAPA BRAVA, CHERMOULA, PIQUILLO PEPPER REDUCTION,
COLD PRESSED SPANISH OLIVE OIL, BANYLUS VINAIGRETTE

2012 Almirez WA-92, IWC-92

Salad:

CHARRED GREEK ANTIPASTA : AGED FETA, MARINATED OLIVES, WOOD OVEN HEIRLOOM TOMATO,
PICKLED RED ONION, CAPER BERRY,

2016 Hatzidakis Assyrtiko Santorini Greece RP-92

1st Main Course:

PORTUGUESE PIRI PIRI BERKSHIRE PORK SHOULDER : SOUS VIDE, QUINCE GLAZE, VERONE ITALIAN BLACK
RICE RISOTTO

2012 Limerick Lane Zinfandel RP-94, WS-94

Bodegas Castano Solanera Red Blend RP-94

2nd Main Course:

SICILIAN CARVED 35 DAY DRY AGED NEW YORK STRIP : SOUS VIDE AND WOOD ROASTED, SICILIAN
SALMORIGLIO, PORT DEMI GLACE, MOROCCAN ROASTED POTATOES (RUBBED WITHSUNDRIED TOMATO
TAPANADE)

2015 Austin Hope Cab WE-97

2009 Finca Sobreno Especial WA-92, ST-92

Dessert:

BAKLAVA: PISTACHIO, HOUSE MADE FIG GELATO, BLACK CURRANT ANGLAISE

Campbells Muscat Ruherglen WS-92, RP-92

Event Organizers: Jill Goldstein & Stacie Matz

Proprietor & Head Chef Jarod Clarke

Dress: Dressy Casual, please wear your medallions

Cost: \$140 per person

Due to limited seating 35 reservations will be accepted

RSVP: Email Stacie Matz at stacie@matzmail.net . After RSVP checks can be mailed to Stacie at 2811 North 161st. Street, Omaha NE 68116.

Timber Wood Fire Bistro
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