



The International Wine & Food Society

Council Bluffs Branch

COUNCIL BLUFFS COUNTRY CLUB

4500 Piute Street, Council Bluffs Iowa

Saturday July 14, 2018

Quaffing 6:30 PM Dinner 7:00 PM

Executive Chef Jeremy Buthe

Quaffing: Shrimp & Hummus Pita Toasts
Vegetable Fritto Misto with sweet & spicy dipping sauce
2016 Joh. Jos. Prum Riesling, 2013 Chateau De Paraza Languedoc
2016 Nicole Chanrion Domaine de la Voute, des Crozes Cote de Brouilly

1st Course CUCUMBER MELON SALAD

Arugula, pepitas, blackberry, fresh crumbled cheese, champagne fresno chile lime vinaigrette
2014 Dog Point Sauvignon Blanc
WS 93, RP 91, WE 92, JS 94

2nd Course SEARED PINK SNAPPER

Miso butter broth, baby bok choy, ginger citrus sauce, fried rice noodles
2015 Les Haute De Barville
WS 92, WA 90, V 90

3rd Course: CHILLED BEET GAZPACHO

Horseradish sour cream, apple avocado, dill
2014 Graywacke Pinot Noir
WS 93, RP 91, WE 92, JS 94

4th Course SABA MARINATED RIBCAP CAP (Duel Pairing)

Roasted brussel sprouts, bacon lardon, wild mushroom risotto
2014 Seghesio Zinfandel Sonoma
WS 93
2011 Casarina Jamillas Vineyard Malbec
WA 94, V 93, WS 92, W & S 91

5th Course SUMMERBERRY CHARLOTTE

Vanilla marscarpone cream, lady fingers, fresh seasonal berries, mint leaves
The Chook Sparkling Shiraz
SS 90

\$125.00 per person

Guests Welcome

Ladies: Dressy Casual

Men: Jacket, Tie Optional, Medallion

Hosts: Tom & Jeanette Schierbrock
David & Debbie Tritsch

*Use the online reservation system to guarantee your spot. Reservations due by **July 10th.***