

**International Wine & Food Society
Council Bluffs Branch**



Thursday, August 23rd

Quaffing: 6:15

Dinner: 6:45

The Grey Plume

220 S. 31st Ave.

Omaha, NE 68131

First Course

Baker River Sockeye Tartare
melon | cucumber | egg yolk | bearss lime

Tamber Bey, **Unoaked Chardonnay**, Napa Valley, California 2016 (RP-91, WS-90)
Domaine Chanson, *Viré-Classé*, **Burgundy**, France (WS-91)

Second Course

Heirloom Sweet Corn Soup
popcorn | duck prosciutto | grits | blueberry

Fullerton, *'Five Faces'* **Pinot Noir**, Willamette Valley, Oregon 2014 (WE-90)
Domaine Chanson, *Marsannay Rouge*, **Burgundy**, France 2014 (WS-91)

Third Course

Heartland Guest Ranch Elk
zucchini | eggplant | summer pepper

Paloma, *'Spring Mountain'* **Merlot**, Napa Valley, California 2010 (WS-92)
Chateau Clos des Jacobins, *St. Emilion*, **Bordeaux**, France 2010 (WS-92, RP-90)

Dessert

Basil Semifreddo
white chocolate | honey

Chateau Chantegril, **Sauternes**, Bordeaux, France 2010 (RP-91, WS-90)

Price: \$165 per person

This event is limited to 50 people, One guest (couple) allowed per member

Attire: Summer

Use the online system for payment and to guarantee your reservation.

*Reservations due by: **August 13, 2018***

Dress:

Men – Sport Coat Optional (no tie)

Ladies – Summer Casual

No Medallions

Event Organizers: Thrasher's and Lemke's