

International Wine & Food Society

Council Bluffs Branch



President's Holiday Dinner Party

December 9, 2018

Quaffing Hour starts at 5:30pm

Dress Code: Black Tie/Suit Optional, please wear medallions

Quaffing; Charcuterie & Cheese

Gosset Grand Blanc de Blancs, Champagne 93pts WE 93pts RP

Anson Mills Red Pea Salad: tobikko, lime, cilantro

2014 Penner Ash, Viognier 94pts WE

2015 Les Hauts de Barville, Châteauneuf du Pape Blanc 92pts WS 90 WA

Dungeness Crab "Cake": cardamom emulsion, old bay

2014 Penner Ash, Viognier 94pts WE

2015 Les Hauts de Barville, Châteauneuf du Pape Blanc 92pts WS 90 WA

Mushroom Royale: pork broth, braised greens

2010 Lalande-Borie, Bordeaux 92pts JS 91 pts WS WE

**2014 Spring Valley "Frederick", Bordeaux-Style Blend #29 Wine of Year- 94pts WS 92 pts WA
91pts WE**

Wagyu Beef Roulade: potato gnocchi, daube sauce, pickled cucumber

2010 Lalande-Borie, Bordeaux 92pts JS 91 pts WS WE

**2014 Spring Valley "Frederick", Bordeaux-Style Blend #29 Wine of Year - 94pts WS 92 pts WA
91pts WE**

Vanilla Poppy Seed Cake: ginger crumb, nutmeg custard, candied pecan, blueberry

1976 Chateau Climens, Barsac 92pts RP 93pts WA 93pts V

Event Organizer Jill & Joe Goldstein

Head Chef Jacob Newton

Pastry Chef Ally Peralta

Certified Sommeliers David Eckler, Dylan Thompson, Terrence Dougherty

Advanced Sommelier Matthew Brown

