



The International Wine & Food Society
Council Bluffs Branch

Winter Hearty

Spencer's

102 S 10th Street Omaha, Ne.

Executive Chef– Glenn Wheeler

Saturday, January 5, 2019 Quaffing 6:30 PM Dinner 7:00 PM

Menu

Quaffing

Prosciutto and Gruyere Wrapped Asparagus

Selection of Cheeses

2014 Seghesio Sonoma Zinfandel, WS-93

Schramsberg Mirabelle Brut Rose, RP-90, WS-90

First course

Roasted Honeynut Squash Bisque

Crispy prosciutto

2014 Beringer Private Reserve Chardonnay, D-95, JS-95, WS-92, V-91

Second Course

Scottish Salmon

Local chestnut mushroom risotto, black truffle compound butter

2014 Santa Lucia Highlands Pinot Noir (WS 100#67) WS-92, RP-92, WE-91, D-90

2014 MacRostie Sonoma Coast Pinot Noir, RP-90, W&S-90

Third Course

Slow roasted Snake River Farms Coulotte Steak

Bleu Cheese au gratin potatoes, grilled Caulini, red wine jus

2014 Norton Privada Family Blend, WS&WA-91, VM-93, JS-93, WE-90, IWR-92, W&S-94

2013 Raymond Cabernet Sauvignon, WS-90, RP-92

Sweet Ending

Warm apple pear cobbler

Caramel walnut ice cream

2003 Chateau Coutet Barsac RP-92, WS-95

Producers: Bob & Suzanne Kossow **Cost:** \$135 per person, Limit 40.

Dress: Women Dressy Casual, Men Jacket, Tie Optional. Please wear your medallion.

Validated Parking at Hilton Garden Inn

Confirm your reservations online. Reservations due by Friday December 28th

Questions: ph. 712-326-5046

<http://www.iwfs.org/americas/council-bluffs>