



## **International Wine and Food Society**

*Council Bluffs Branch*

### **“Sake to me”**

**Blue Sushi Sake Grill 416 South 12<sup>th</sup> Omaha, NE 68102**

**Thursday May 23, 2019**

**Quaffing 6:00 PM Sake Experience 6:30 PM Dinner 7:00 PM**

**Parking available at the Parking Garage at 12<sup>th</sup> & Harney Streets with parking validations available at our event.**

**The IWFS American Quarterly Winter 2019 issue of “Wine, Food and Friends” contained an article entitled**

**“Sake – Its Culture, History & Need to Know Facts”  
which is attached for your reference.**

#### **Quaffing**

##### **Tuna Tatki Kyoto**

Peppered seared big eye tuna, daikon Momiji, garlic chips,  
scallion, and tataki sauce

##### **Cheese & Bread**

Crostini, buratta, yuzu marmalade, maldon sea salt, and micro pea shoots

***2015 I Giusti e Zanza “Dulcamara” Super Tuscan JS-94, WS-92***

***2018 Domaine de la Petite Mairie Cabernet Franc Rose V-92, JS-91***

#### **1<sup>st</sup> Course**

##### **Sake Tasting with 3 sushi tasting**

**Joto Daiginjo; Ban Ryu Honjozo; Yuki No Bosha**

**Kona Kanpachi Sashimi “New Style” - coconut & white shoyu ponzu, pink lady apple, red curry oil, micro cilantro**

**Sockeye Salmon Poke - sweet onion, wakame, avocado, sesame dressing, cucumber sunamono, nori crisps**

**Octopus Anticuchos - skewered grilled octopus, aji panca and aji amaillos sauces**

#### **2nd Course**

##### **Little Gem Salad**

Petite romaine lettuce, watermelon radish, red onion, cucumber, sunflower seeds, torn bread crouton, ricotta salata,  
pomegranate, and ranchovy dressing.

***2016 JohJos Prum Graacher Himmelreich Spatlese WA-93, V-92, WS-92***

### 3<sup>rd</sup> Course

**Choice of:**

**Beef Fillet**

Pan seared all-natural angus beef, truffle crispy smashed fingerling potato, asparagus, preserved shitake mushrooms, and au poivre sauce

**or Black Cod**

Pan seared, sweet soy & lime glaze, mataki mushrooms, shishito peppers, asparagus and rosemary bonito butter

***2012 Cascina Adelaide Barolo Canubi WS- 93, WA-92***

***2005 Lopez de Heredia Tondonia White Reservation WS-93, JR-91***

### Dessert

**Yuzu Cheesecake**

with miso caramel and candied walnuts

***Madeira Fenix Seco V-90***

**Attire: Dressy causal with medallions**

**Reservations due by May 13, 2019**

**Cost: \$155.00 per Member/Guest**

**IWFS-CB Club President: Joe Goldstein**

**Event Organizers – Shelli & John Klemke,  
Connie & Gary Martin**

**BLUE**  
sushi sake grill

