



The International Wine & Food Society
Council Bluffs Branch

PASO ROBLES: A RISING CALIFORNIA WINE STAR

Sunday November 10, 2019 at Le Bouillon Restaurant & Raw Bar, 1017 Howard Street, Omaha
5:00 p.m. Quaffing, 5:30 p.m. Dinner. Sam Zaccone Chef; Paul Kulik, Executive Chef

Quaffing and Hors d'Oeuvre

Asparagus Fritters, Lemon Aioli, Nutmeg; **Caponata Tartlette** with Pancetta; **Pork Meatballs** Soy Glaze;
Cobb Style Tartine.

Angeline Merlot 2017 Suckling 91; The Pinot Project Pinot Noir 2017; Domaine de la Fruitière, Muscadet
Sevre-et-Maine Sur Lie Gneiss de Bel Abord 2016

Premier

Charred Corn Salad with Rock Shrimp, Onion, Avocado, Cilantro.
Tablas Creek Roussanne 2015 92 VM 90 WE

Deuxième

Bucatini & Clams, Tomato, Roasted Garlic, Arugula
Daou Cabernet Sauvignon 2017 93 WE 90-92 RP;
San Simeon Estate Reserve Cabernet Sauvignon 2015 91 WE

Troisième

Beef Cheek Empanadas, Tomatillo Gazpacho
Turley Old Vine Zinfandel 2017 92 RP
Turley Dusi Ranch 2017 95 RP

Quatrième

Roasted Rack of Lamb, New Potatoes, Fresh Herbs, Plums
Tablas Creek Esprit de Tablas 2015 95+WA 94 Vinous 93 JD
Tablas Creek Panoplie 2015 95 Vinous 95 JD 94 WA

Dessert

Apricot Bombe with elderflower, almond and vanilla
Château Tirecul la Gravière Cuvée Monbazillac 2004 RP 95

Price: \$165.00 per person

This event is limited to 60 people.

Attire: Men, Jacket, no tie Ladies- Dressy Casual Wear your medallion

Event Organizers: Mary & Tom Murnan President: Joe Goldstein