



International Wine and Food Society
Council Bluffs Branch Inc.

“Date Night”

Railcar Modern American Kitchen 1814 N. 144th St. Omaha, NE

Chef Jared Clarke

Saturday February 22, 2020

Quaffing 6:00 PM

Dinner 6:45 PM

1st Course

Wagyu Steak Tartare

Caramelized onion, caper, mustard, black garlic aioli, bone marrow bread crumbs

Paul Hobbs Crocus de Cahors Malbec WE-90

2nd Course

Friese Salad

Apple, clothbound cheddar, hazelnut vinaigrette, bacon jam

Martin Ray Russian River Sauvignon Blanc WS-91

3rd Course

Monkfish

Piquillo pepper risotto, nduja, salsa verde

Domaine Serene Vineyards, R for Rose WE- 91

4th Course

Venison Wellington

Foie gras, shitake duxelles, aligot, butter poached vegetables, Moroccan spices

2015 Aia Vecchia, Bolgheri Superiore Sor Ugo JS- 93

Dessert

French Silk Crème Brule

Almond tuille, whipped cream, strawberry

Patz and Hall, Sonoma Coast Pinot Noir JD-93, WE-93

Attire: Dressy causal with medallions

Reservations due by February 12, 2020

Cost: \$150.00 per Member/Guest

Event Organizers - Connie & Gary Martin