



The International Wine & Food Society
Council Bluffs Branch

California vs. Oregon Pinot Noir Spezia

3125 S 72nd St, Omaha, NE 68124

Chef Manager Brian Reilly

Saturday November 14, 2020 Sit down tasting & appetizers 6:30 PM; Dinner at 7:15 PM

Sit Down Tasting

Bohème English Hill Vineyard Sonoma Coast Pinot Noir 2016 JD95 WS91

Domaine Drouhin Dundee Hills Pinot Noir 2016 JS96 WS92 VN92 RP91 WE91

Brick House Les Dijonaise Ribbon Ridge Pinot Noir 2017 JS94 VN94 WS93 RP92 WE92

Hartfort Court Lands End Sonoma Coast Pinot Noir 2016 JD94 RP93 VN92

Seared Tuna, Gruyere & Mature Gouda, Grilled Tuscan bread, Arancini, Shrimp Cocktail

Dinner

First Course

Mixed Greens, Goat Cheese, Candy Pecans, Pickled Beets & Dried Cranberry with Raspberry Vinaigrette
Eyrie Estate Dundee Hills Pinot Gris 2016

Second Course

Wood Grilled Salmon with Peas, Prosciutto, Basil, in a light White Wine Cream Sauce and Angel Hair Pasta
Hartfort Court Russian River Valley Pinot Noir 2018 JD95 WE94
Roserock (Drouhin Oregon) Eola Amity Pinot Noir 2016 JS94 RP93 WS93 WE92 VN91

Third Course

Raspberry Sorbet

Fourth Course

Wood Grilled Tenderloin with Mushroom Ravioli & Porcini Mushroom Sauce, Broccolini, Roasted Garlic
Martinelli Zio Tony Ranch Russian River Valley Pinot Noir 2017 VN95 RP94 WS93
Cristom Louise Vineyard Eola-Amity Pinot Noir 2013 VN94 WE94 W+S91

Dolce

Raspberry Cheesecake

Chateau Guiraud Sauternes 2005 #4WS Top 100WS97 JS97 WE95 WA92 VN92

Producers: Mary & Tom Murnan

Cost: \$200.00 per person. Limited to 30 persons

Dress: Women Dressy Casual, Men jacket no tie

No guests the first week of registration

Confirm your reservation online. Reservations due by Saturday November 7th.

Questions, call Tom Murnan 402-740-4802

You are responsible for the safe transportation of yourself and any guests

We recommend using a service such as Uber, Lyft or a taxi.