



**International Wine and Food Society**  
*Council Bluffs Branch Inc.*

**President's Holiday Celebration**

**Biaggi's Ristorante Italiano 13655 California St. Omaha, NE**

**Chef Kevin Schlotfeld**

**Sunday, December 6, 2020**

**Quaffing 5:30 PM**

**Dinner 6:00 PM**

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

Pistachio breaded prawn, herb goat cheese, avocado, roasted garlic aioli  
Gloria Ferrer, Sonoma Brut (WS-91, WE-90)

**2nd Course**

Salmon Cakes, Garlic lemon aioli, spicy cabbage and green onion slaw  
2019 Cloudy Bay, Sauvignon Blanc (WS-93, JS-91, WE-90)

**3<sup>rd</sup> Course**

Golden Beet and pancetta puree, rosemary crostini, candied bacon, creme fraiche  
2016 Rose Rock, by Drouhin Oregon Eola-Amity Hill Pinot Noir  
(WA-93, WS-93, JS-94, WE-92, V-91)

**4th Course**

Garlic herb roasted lamb chop, pistachio arugula pesto,  
horseradish cauliflower puree.  
2015 Coudolet De Beaucastel, Rhone (WA-92, WS-91, JD-91, D-90)  
2017 Castellare Chianti (WS-94, JS-91, WE-90)

**Dessert**

Mild Roasted Coffee infused gelato, Chocolate port sauce  
Taylor, Port

**Attire: Festive Holiday attire with medallions Cost: \$175.00 per Member/Guest**  
**Reservations due by November 29, 2020**

**Event Organizers – Patti & Steve Hipple and Connie & Gary Martin**

**\*\* We will be social distancing for dinner and please remember to wear a mask.**