

International Wine & Food Society

Council Bluffs Branch



Friday, May 21st, 2021

Flemings Steakhouse & Wine Bar

The Price is..... Right?

Quaffing: 6:00pm

Dinner: 6:30pm

Dress Code: Spring Casual, or come as your favorite game show host

Quaffing: Beef Filet Skewers with Chimichurri, and Apple Fig Blue Cheese Flatbread

2016 Smith Madrone Riesling WS 95, JS 91, JD 91

2018 Catena Lunlunta Mendoza Malbec JS 94, RP 93, V91, WS 91

Roasted Golden Beet Salad: Pistacho Goat Cheese, Pickled Red Onion, Lemon Balsamic

— — **Domaine Vacheron Sancerre RP 93, VN 92**

— — **Henri Bourgeois Sancerre Jadis WE 93, WS 93, RP 92**

Pan Seared Duck: Shiitake Mushroom Risotto, Cherry demi glaze

— — **Ken Wright Cellars Pinot Noir WS 91, WE 91**

— — **Domaine Serene Evanstad Pinot Noir JS 95, WE 94, WS 92**

Peppercorn Crusted Filet: Mushroom Conserva, Peppercorn Sauce

*Sides to share: Southwestern Style Corn with Cojita Cheese, Cilantro, Mexican Spices,
and Roasted Broccolini*

— — **Freemark Abbey Cabernet Sauvignon RP 93, JS 92, WE 90, W&S 90**

— — **Joseph Phelps Cabernet Sauvignon JS 96, VN 93, WS 93, JD 92, RP 92**

Orange Olive Cake: Key Lime Curd, Masserated Blueberries, Chantily Cream

2005 Guiraud Sauternes WS 97(#4 WS top 100), JS 97, WE 95, WA 92, V 92

***Year not revealed to facilitate the blind tasting**

Cost:\$160 per person

Event Organizers Jill and Joe Goldstein and Susan and Jim Koesters

Head Chef Raphael Ponce

Wine Manager Brad Van de Lune

Operating Partner Sarah Wallace