

International Wine & Food Society

Council Bluffs Branch



Monday, July 26, 2021

Brushi European and American Cuisine

Napa vs. Sonoma

Quaffing: 6:00pm

Dinner: 6:30pm

Dress Code: Summer Casual

Quaffing: Smoked Scottish Salmon Pizette, Frizee, and Goat Cheese
Assorted Wines from the Council Bluffs Cellar

Potato Gnocchi w Applewood Smoked Bacon, Napoli Sauce, Peas, and Parmesan
2019 Cliff Lede Sauvignon Blanc WE 93, WS 90 (Napa)
2019 Quivera Fig Tree Sauvignon Blanc WS 93(Sonoma)

Arugula Salad w Pear, Cucumber, Crispy Coconut Shrimp, and Mango Vinaigrette
2018 Grgich Hills Chardonnay WW94, RP 92, JS 92 (Napa)
2018 Joseph Phelps Freestone Chardonnay WE 95, RP 95, JS 94, WW 92 (Sonoma)

Hawaiin Fish Filet, Lemongrass Roasted Guajillo Sauce, Rose Rice, Vegetable Julienne
2017 Belle Glos Eulenoche Pinot Noir WW 90 (Napa)
2017 Joseph Phelps Freestone Pinot Noir WE 96, JS 94, JD 93, RP 92, W&S 90 (Sonoma)

Broiled NZ Lamb Chop, Provencale Bean Ragout, Creamy Polenta w Burgundy Sauce
2016 Faust Cabernet Sauvignon WS 93, WA 92, JS 94 (Napa)
2016 Stone Street Cabernet Sauvignon V 93, JD 93, WE 93, RP 92, W&S 92 (Sonoma)

Citrus Panna Cotta w Berry Compote
2007 Suduiraut Sauternes WE 97, WS 95, VN 94

Cost:\$195 per person

Event Organizers Rhonda and Mike Wilke, Jill and Joe Goldstein, Diane and David Hayes

Chef and Owner Paul Braunschweiler