



The International Wine & Food Society
Council Bluffs Branch

Russian River Valley vs. Sonoma Coast Pinot Noirs Champions Run

13800 Eagle Run Dr, Omaha, NE 68164

Chef John Benton

Saturday November 13, 2021, Quaffing 6:30, Sit down tasting and Dinner 7:00 PM

Quaffing

Bit Bites, Crab Bombs, Serrano Ham Croquettes
Specially ordered theme wines from the area being studied

Dinner

First Course with Tasting

Charcuterie Boards

Flowers Seaview Ridge Sonoma Coast 2016 JD94 WE94 WS93

Hartford Court Land's End Sonoma Coast 2015 WE96 WA95 JD95

Ramey Russian River Pinot Noir 2017 RP94 JD92 WE91 WS90

EnRoute Winery Les Pommiers Pinot Noir 2018 (RRV) WS93 WW93 WE91

Second Course

Sunomono: Japanese Marinated Cucumber Salad | Toasted Honey Miso Dressing | Shaved Onion | Sesame Seed | Apple |
Wakame

Ramey Russian River Chardonnay 2018 WE95 RP93 WW92

Third Course

Duck Confit: Slow cooked cured duck leg | White Bean Cassoulet | Fines Herbes

La Crema Fog Veil Pinot Noir 2017 WE94 RP93 JD92 WS92

Patz & Hall Sonoma Coast Pinot Noir 2017 W+S92 JD91 RP90 WE90

Fourth Course

Green Apple Sorbet w/ Fresh Lemon

Fifth Course

Baked Paccheri Pasta: Hearty meat and tomato sauce | grilled Italian sausage | kale | sharp provolone and Parmigiano
Reggiano | herbed crumb crust

Gary Farrell Russian River Selection Pinot Noir 2018 WE94 W+S93

Three Sticks Price Family Estates Pinot Noir 2019 WS95 WW92 RP91 CG90

Dessert

Pear Clafoutis: Vanilla bean | ripe pear | passionfruit cream

Château Doisy Daene Sauternes Barsac 2013 WS94 WA93-96 V93-95 WE92-94

Producers: Mary & Tom Murnan

Cost: \$195.00 per person. Limited to 40 persons

Dress: Women Dressy Casual, Men jacket no tie

Confirm your reservation online. Reservations due by Monday November 8th.

Questions, call Tom Murnan 402-740-4802

Use the online system for payment and to guarantee your reservation