



The International Wine & Food Society
Council Bluffs Branch

Almost Spring
Spencer's For Steaks & Chops

Saturday, March 5, 2022
102 S 10th Street Omaha, Ne.
Executive Chef- Glenn Wheeler

Quaffing: 5:00 p.m.
Tasting: 5:30 p.m.
Dinner: 6:00 p.m.

Quaffing

Mediterranean Display

Cured meats, cheeses, olives, roasted vegetables and bruschetta

Roederer NV Estate Brut RP-93, D-93, WS-92, JS-92, WE-91, W&S 90

Mumm Napa Brut Rose WE-91, WS-90

2009 Haut Carles Fronsac WA-92, WS-91, JS-91

2013 Orin Swift D66 WA-95

Tasting Syrah or Shiraz

2014 Ojai Vineyard Bien Nocado Santa Maria Valley (California) WA-94, AG-94

2012 Spring Valley Nina Lee (Washington) WS-93, WA-93, WE-92

2016 Domaine Des Excaravilles La Ponte Rasteau (Northern Rhone) RP-93, JD-95

2012 John Duvaal Entity (Australian) JS-96, JH-94, WE-93, ST-93, WS-92

First course

Avocado Corn Chowder

2018 Cristom Viognier WW-92

Second Course

Roasted Carrot & Arugula Salad

with Goat cheese, white balsamic vinaigrette

2020 Cadre Stone Blossom Sauvignon Blanc WW-91 WE-91

Third Course

Herb crusted Scottish Salmon

mushroom – shallot ragout , black truffle compound butter Wine

2015 Domaine Droughin Roserock Zephirine Pinot Noir WS-91, V-93, RP-93, WE-93

Fourth Course

Roasted Certified Angus Beef Tri Tip Steak

beef fat fingerling potatoes, black garlic bearnaise sauce

2010 LaVielle Cure Fronsac Bordeaux WS-92, RP-91, ST-90

2013 Spring Valley Uriah Walla Bordeaux Blend WS-93, ST-92, WE-92

Sweet Ending

Chocolate Tre Leche Cake

caramel ice cream

2012 Quinta Da Romaneira LBV Port WA-93, WS-90

Producers: *Bob Kossow, Diane & Gary Forristall* Cost: \$170 per person, Limit 36.

Dress: *Women Dressy Casual, Men Jacket. Please wear your medallion.*

Validated Parking at Hilton Garden Inn

Reservations due by Saturday Feb 26th

Questions: ph. 712-326-5046

<http://www.iwfs.org/americas/council-bluffs>