



The International Wine & Food Society

**Omaha Branch
Council Bluffs Branch**

Burgundy vs. Pinot Noir

A Combined Omaha/Council Bluffs Couple's Event

Sunday, June 12, 2022

Quaffing: 5:00 pm

Dinner: 5:30 pm

Au Courant Regional Kitchen

6064 Maple St

Omaha NE 68104

Appetizers/Quaffing

Five Foot Charcuterie Plank

Quality wines from both Branches and Au Courant

Sit Down Tasting

Amuse Bouche with some exclusive cheeses, bread and butter Louis

LaTour Beaune Vignes Franches 2005 OB (WS92 WA89 WE92)

Louis Latour Corton 2012 OB (WS94)

Domaine Della Pinot Noir Sonoma Coast 2016 CB (WA94 JD94 JS93 WS93)

Hartford Court Land's End Pinot Noir Sonoma Coast 2015 CB (WA95 JD95 WE96)

1st Course

Chovy's Egg with Piedmontese Beef Tartare

Chappellet Grower Collection Chardonnay Calesa Vineyard Petaluma Gap 2019 AC (WE94)

2nd Course

Choice of Wither Roasted Beet Salad or Tuna Crudo with a bit of Asian flair

Evening Land Seven Springs Pinot Noir Eola-Amity Hills 2015 CB (WS93 W&S92)

3rd Course

Raviole du Dauphine

Tiny, thin squares of pasta, a base of wheat flour, stuffed with Crème

Domaine Jacques Girardin Santenay 1er Cru "Clos Rousseau" 2018 AC (WE92)

4th Course

Wild-Caught Steelhead Trout from Scotland

Domaine Nathalie & Gilles Fevre Chablis 2018 AC (WE92)

5th Course

Piedmontese Beef Duet with Strip and Short Rib

Joseph Phelps Freestone Pinot Noir Sonoma Coast 2017 CB (WE96 JS94 JD93 WS92+)

Domaine de la Vougeraie Vougeot Les Corvées 2014 OB (WS93 BH91)

Dessert

Chocolate Cremeux with pistachio and chocolate shortbread chards

Château Doisy-Daëne Sauternes 2013 CB (WA93/95 V93/96 WS94)

\$235 per Person (Members and Guests)

Dressy Casual

*Reservations due by **June 6th***

Chef de Cuisine Anthony "Chovy" Canigla; Sous Chef Andy "Barnie" Barnard; General Mgr Sam Bloomer

Event Producers: Mary & Tom Murnan

President (Both Branches): Dave Thrasher