

**International Wine & Food Society
Council Bluffs Branch**



Sunday, September 25th

Quaffing: 5:00pm

Dinner: 5:30pm

Oak Hills Country Club

12325 Golfing Green Drive

Omaha, NE 68137

Quaffing & Appetizers

Charcuterie Board

2014 Marietta Game Trail (WA-93, JS-90)

2013 Spring Valley Uriah WA (Bordeaux Blend) (WS-93, ST-92, WE-92)

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

2015 Domaine Drouhin Roserock Zephirine (WS-91, V-93, RP-93, WE-93)

First Course

Salad

Spring Greens | Apple Chip | Red Grapes | Smoked Brie Wedge | Crispy Prosciutto | Julienned Red Onions |
Bourbon Balsamic Vinaigrette

2019 Jean Biecher et Fils Sommerberg Grand Cru Riesling (WE-96)

2016 Smith Madrone Riesling (WE-95, JS-91, JD-90)

Second Course

Seared Scallops

Butternut Squash Puree | Smoked Pork Belly | Pears, Blue Cheese Crumbles | Bulls Boob Micro Greens

2019 Paul Hobbs Goldrock Estate Pinot Noir (JD-97, WS-96)

2017 Joseph Phelps Freestone Pinot Noir (WE-96, JS-94, JD-93, V-93, WA-92+)

Third Course

5^{oz} Dry Aged Prime Ribeye and 5^{oz} Prime Ribeye

Sweet Corn Risotto | Fresh Sweet Corn | Scallion | Fire Roasted Red Pepper | Carrots with a Balsamic Glaze

2014 O'Shaughnessy Mt Veeder (RP-96 JS-94)

2012 Hess Collection Mt Veeder Block 19 (WA-93, JS-90)

Fourth Course

Pastry Wrapped Poached Pear

Beet Lime Ganache | Pear Syrup | Corn Flake Crumbles

2010 Chateau Suduiraut Sauternes (WE-95, JS-95, RP-93, WS-93)

Price: \$180 per person

Retail price for the wines alone per person is about \$140. When you include food, this makes our wine/food dinners a real bargain. We can do this because we buy our wines at near wholesale cost.

This event is limited to 40 people, up to four guests per member

Attire: Business Casual

Use the online system for payment and to guarantee your reservation.

*Reservations due by: **September 19th, 2022***

Event Organizers: Brent Rasmussen and Susan Rauth