

President's Holiday Dîner



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

French Comfort Food

Le Bouillon 1017 Howard St. Omaha, NE 68102

Chef Paul Kulik

December 10, 2016 Quaffing 6:30 p.m. Dîner 7:00 p.m.

Producers: Mary and Tom Murnan

Les Hors d'Oeuvres

Foie Gras Mousse, Cod Accras, Stuffed Brioche

*Charles de Cazanove Tête de Cuvée Champagne 92WS, 2013 Domaine Lafage Mastide Miraflores Vieille Vigne
Côtes Catalanes 93WA; 2013 Domaine Lafage Tessellae Old Vines Côtes du Roussillon 94WA*

Amuse

Terrine de Fruits de Mer (Seafood Terrine)

2010 Domaine Pepière, Muscadet Sèvre et Maine 4 94 J Gillman

Entrée

Beet Raviolo with Goat Cheese and Pistachio, brown butter & sage

2014 Thomas Labaille Sancerre Les Monts Damnes 94 J Gillman

Relevée

Roast Lamb, chestnuts, wild mushrooms, panisse

2012 Fleur Cardinale St Emilion Bordeaux 92-95WA, 91WS

2012 Château Malartic Lagravière, Graves, Bordeaux 94RP, 94WE, 93VN, 93JS, 92WS

Rôti

Pork Pavé winter vegetable "pot au feu"

2010 Xavier Vignon, Châteauneuf-du-Pape "Cuvée Anonyme" 95+WA

2010 E. Guigal Côte-Rôtie 94WS, 93RP, 93VN, 92ST

Savoureux

Passion Fruit Bombe

2000 Zind-Humbrecht Gewürztraminer "Goldert" Vendange Tardive 94 WA (Rovani)

President: Tom Murnan

Producers: Mary and Tom Murnan

Cost: \$140 per person Members & Guests **Dress:** Suit/Black Tie Optional. Please wear your Medallion

Your check is your reservation. Mail your check payable to IWFS CB to:

Tom Murnan 2507 S. 48 St, Omaha, NE 68106-3214 Reservations due by **Monday December 5th.**

Questions: 402-740-4802 or email murnantom@gmail.com