



The International Wine & Food Society
Greater Omaha Branch

HONORING SUZANNE KOSSOW IN FIVE COURSES FROM AROUND THE WORLD

SUNDAY, APRIL 11, 2021 6 p.m.

V. Mertz

1022 Howard Street Omaha, NE 68102

Welcoming Wine: Von Winning Extra Brut Sekt, Germany

Australia: lamb shoulder tartare, celery, green olive, aioli, cured egg yolk
2018 Strekov "Heion Welschriesling, **Slovakia**

Germany: white asparagus, herb pesto, cured lardo
2017 Stefan Potzinger "Tradition Sauvignon Blanc, **Austria**

Norway: seared scallop, fermented cabbage, crème fraîche, mustard seeds
2017 Sebestyén Kadarka, **Hungary**

India: murg makhani, plum creek farm's chicken, black lentils
2016 Yarden "Reserve" Cabernet Sauvignon, **Israel**

Chile: tres leches, dark chocolate, cherry
2004 Niepoort "Colheita" Porto, **Portugal**

Cost: \$150 per Member, \$150 per Guest

Dress: Apparel you would wear when traveling on a plane

Event Hosts: Jill & Jon Panzer, Andi & Joe Kafka and Janice Rustia

Please complete and return the attached form along with your check made payable to IWFS-GOB by April 4, 2021 to Janice Rustia, 16618 Douglas Street, Omaha, NE 68118

EXECUTIVE CHEF JACOB NEWTON

SOUS CHEF AMANDA SHEELER

PASTRY CHEF LINDY PEARSON

SOMMELIERS DAVID ECKLER, JOHANNA MARR, CHARLES LUDWIG

ADVANCED SOMMELIER MATTHEW BROWN

