

International Wine & Food Society
Council Bluffs Branch



Spring at Different Latitudes

Thursday, April 8th

Quaffing: 6:00pm (Outside in their gardens if weather allows)

Dinner: 6:30pm

Heirloom

325 N 72nd St, Suite 200

Omaha, NE 68114

Quaffing & Appetizers

Moroccan spiced lamb meatballs with cucumbers and yogurt herb sauce

Norton Privata Family Blend (W&S 94, JS, 93, WS 90, WA 90)

Coudoulet de Beaucastel, 2015 (WA 92, WS 91, JD 91, D 90)

Jayson Pahlmeyer Chardonnay, 2018 (RP 92)

Duckhorn Chardonnay 2017, (JS 93, WW 91, RP 91, WE 91)

First Course

Citrus, Avocado, Fennel and Radish Salad on Bibb Lettuce

Latitude: 42 Degrees South

Spy Valley Sauvignon Blanc 2019, New Zealand (WS 90, D 91)

Zolo Torrontes 2019, Argentina (JS 91)

Second Course

Jumbo shrimp with lemon garlic tarragon and homemade cocktail sauce

Latitude: 48 Degrees North

Ostertag Les Jardin Riesling 2018, Alsace (WE 93, JS 90)

Columbia Valley Disruption Riesling 2018, Washington (WE 91)

Tasting Course

Latitude: 33 Degrees North

Fess Parker Pommard Clone Pinot Noir 2011, Santa Ynez Valley (WE 92, RP 90)

La Rioja Alta Vina Ardana Special Selection Reserve, 2010 (WA 95, WS 94)

Third Course

Petit Beef Tenderloin with Grilled Spring Vegetables and Horseradish Crème

Latitude: 39 Degrees North

Inglénook Cabernet sauvignon 2015, Napa Valley (JS 92)

Chateau Siran Margaux 2015, Bordeaux (RP 94, JS 94, WE 93, WS 92)

Dessert

Rhubarb Tart with Vanilla Gelato and Pistachio Cream

Bodegas Muga Rioja Rosado 2019 (RP 90 JS 90)

Price: \$170

Attire: Spring Casual

Event Organizer: John and Shelli Klemke

This event is limited to 32 people

Reservations due by: April 1, 2021

Chef Shelley Elson-Roza