



MARCH 2023

The Bluffs Food & Wine *gazette*

Eclectic Dinner & Captivating Wines at Le Voltaire
Upcoming Events

What's New

I always enjoy going to a good French restaurant, and on a bleak Sunday, Le Voltaire was sure to lift the spirits. Bleak as it was all Sunday, Mother Nature etched all the small tree branches white with rime ice, making for a stunning drive to the restaurant. Our theme was wines from around the world. We tend to get stuck in our appreciation for California wines, especially Napa and Sonoma, so this was a step away from those AVAs (American Viticulture Area) and a leap out to wines of the wider world. Check out the event report for more.

We have a pair of members who have been with the CB Branch from the beginning, in 2003. That would be Diane and Gary Forristall. Diane, though, is the one who has donated her time for 20 years to this branch, assuming the job of Chairwoman of the Membership committee from the beginning and Treasurer for the past 15 years. She was awarded the prestigious André Simon Bronze Medal. To qualify for this honor, you must have had 10 years of continuous service. Diane has doubled this requirement. Diane has announced her retirement from Board duties. We will be looking for a volunteer or volunteers for Membership chair. Brent Rasmussen will take over as Treasurer. Hopefully, Diane will stay with us and just enjoy the events. Thank you for your service, Diane!



In your email, a PDF will be sent along with the issuu.com link. The advantage of issuu.com is that you can see both right and left pages, like a paper magazine. Our PDF only lets you view one page at a time.

You can also access the Branch Recipe file by clicking:

https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes.

"I just read that 4,153,237 people got married last year. Not to cause any trouble, but shouldn't that be an even number?"

- The Cynical Philosopher

Eclectic Dinner & Captivating Wines

Written by Tom Murnan, Photos by Tom Murnan

As much as I love Napa and Sonoma, there is a whole world of wine out there that we need to occasionally explore. That's why we joined the IWFS, isn't it? We had our chance at Le Voltaire, one of the area's great French Restaurants. So we tried wines from Bouzy (France), Monterrei (Spain), Maule Valley (Chile), Douro (Portugal), Simonsberg-Stellenbosch (South Africa), and Banyuls (France). That's a lot of passport stamps!

On top of all this, we had a menu translated into French cuisine. The **Foie Gras on Toast** was a good example of a French appetizer. **Tara's Crab Cake** with Capers Aioli and Stuffed **Goat Cheese Peppadew** were all washed down with a Rosé Champagne from the Bouzy area. The **Pheasant Escoffier**, named after French culinary hero, Auguste Escoffier (died 1935), was sitting in a pool of **Supreme Sauce and Crawfish Butter**. Sauce Suprême is a "daughter Sauce", which starts with the "mother Sauce" Velouté (as classified by Escoffier), of a roux (butter and flour) and a light stock, like chicken stock, then simmered and reduced and thickened with heavy cream to make it a daughter stock. A tad bit tough, the pheasant was breaded, fried, then surrounded with veggies. The Quinta da Mura della Alanda Tinto 2016 was similar to a Pinot Noir. It contained 65% Mencia, 30% Bastardo and 5% Garnacha and was a good match.

Rabbit-Pork Meatballs were next. Very tender but not especially rabbit like, tasting more of pork, it sat on a red bed of slightly pungent **Fennel-Tomato sauce with Pappardelle Pasta**. The De Martino Vigno Carignan Maule Valley 2019 was structured & forceful with bright acidity. 100% Carignan, it was very fruity with moderate tannins. A good match for the tomato sauce.

Bison Wellington with Parsnip Purée, House Veggies and Black Truffle Hunter Sauce was a takeoff of the classic French Beef Wellington dish. Covered with puff pastry, the bison was similar to beef, but more lean. I suspect it was grass fed. Two reds awaited us. The Quinta do Crasto Douro Red 2016 suddenly opened after about 20 minutes in the glass, showing its depth of fruit and moderate tannins. The Kanonkop Stellenbosch Pinotage Estate 2018 started a bit more open than the Crasto, but then seemed to stop blossoming. It had good balance, was fruity with mild tannins. Pinotage is a hybrid between the Pinot Noir and Cinsault grapes. Both are mild grapes on their own, but when crossed, the combination is bolder. Both wines did well with the bison.

We finished with a **Flourless Chocolate Cake with Raspberry Coulis, Toasted Almonds and Vanilla Crème Chantilly**. This was accompanied by Domaine Tour Vieille Banyuls 2020. In the Roussillon AOC, Banyuls is a small sub appellation (only 2500 acres) it is a Grenache based sweet red wine where alcohol was added to stop fermentation while the wine still had sugar. Many thanks to the Hayes and Hipple for this well planned dinner. Thanks to Chef Wilson Calixte and his staff for great food and service!





UPCOMING COUNCIL BLUFFS BRANCH EVENTS

MAR
23

V MERTZ

TBD

Event Producer: Dave Thrasher

APR
08

PASTA AMORE

Brunch

Celebrating Spring

Event Producer: Mike Wilke and Joe Goldstein

MAY
TBD

TBD

TBD

Producer: Jason Sullivan & Bob Chosen

JUNE
14

AU COURANT

Burgundy vs. Pinot Noir

Joint event with the Omaha Branch

Producer: Tom Murnan

JULY
TBD

TBD

TBD

Producers: Jill & Joe Goldstein

HOSTING AN EVENT?

Let us know when, where and a little bit about what's going on!

We would love to include YOUR event on the calendar!

Email details to: iwfs.councilbluffs@yahoo.com