



SEPTEMBER 2023

# The Omaha Metro *Food & Wine* gazette

## Event Report:

Bastille Day Celebration - Lefty vs. Righty

## Upcoming Events.

We had a fun event with our Bastille Day celebration at Flemings Steakhouse. Flemings always does a nice job with Head Chef and Partner Rafael Ponce at the helm. We had a sit down tasting of 4 wines to get us into the swing of things for our Left Bank Right Bank theme, which is how Bordeaux wines are typically delineated. Read the Event Report for more details.

My favorite food item was during quaffing. Those “Beef Wellington” Bites were fabulous. The beef was ground up like hamburger but covered with a puff pastry and sliced into bite sized pieces. Outstanding! I liked the contrasting flavors of the sweet nectarines and the bitter arugula in the salad. The French Onion Soup had a thick and deeply flavorful broth with somewhat stringy cheese, a parmesan and gruyere mix. The parmesan probably limited the stringiness. We had a nice cut of tenderloin, but with some variation in doneness across the tables. Mine was rare, the way I like it. The Orange Olive Oil Cake had nice moistness and orange flavors and went well with the Sauternes.



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There is a major difference between intelligence and stupidity.  
Intelligence has its limits!

- Albert Einstein

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## Event Report: Bastille Day Celebration - Lefty vs. Righty

Written by Tom Murnan, Photos by Tom Murnan

We had a sold-out plus one night for our Bastille Day event at Flemings. That means 41 people, and the room was quite full (and noisy, like the French Revolution itself). We had two guests. Dave Sanchez from the Denver Branch and is the printer of IWFS Wine Food & Friends, and Kevin Eady who works for Dave. We had an unusual theme, a variation on the ubiquitous Right Bank vs. Left Bank Bordeaux idea. This time it was Left Bank vs. Right Bank, only in Napa Valley. This theme was used in a sit down tasting of 4 wines, but only two were served blind. Our mission was to determine which wines were Merlot based (Right Bank) and which were Cabernet Sauvignon based (Left Bank). To aid us, these two wines were identified: the Seavey Vineyard Merlot 2018 and the Materra Diamond Mountain Reserve Cabernet Sauvignon 2018. Thus, we had a fresh example of Cab and Merlot based flavors. The other half came from the same winery: Schafer. We already knew that much from the invite and table menu. Their vineyard, the TD9, varies the percentage of Cab Sauvignon and Merlot every year. No vintage date was provided lest it might provide the Schafer aficionado a clue.

Of the known two wines, one came to the realization that these Bordeaux blends could taste quite similar. When all was revealed, **Wines 1 and 2** were 100% of the varietal written on the label. In California, a varietal must have 75% to be listed on the label. **Wine 3** was **Left Bank**, the Schafer TD9 2019. It had 55% Cab S, 33% Merlot, 8% Malbec and 4% Petit Verdot. That meant that **Wine 4** was **Right Bank**, the Schafer TD9 2016. Its mix was 58% Merlot, 26% CS, and 16% Malbec. I am guessing half the room got the correct answer.

In case you are wondering what TD9 on the Schafer label means, new owner John Schafer went from riding morning commuter trains in Chicago to teaching himself to drive a TD-9 tractor in our Napa Valley vineyard. He'd never grown grapes or made wine before in his life. Looks like he learned quickly!









# UPCOMING OMAHA METRO EVENTS

SEP  
09

## **TAILGATE CELLAR PARTY DURING THE NEBRASKA FOOTBALL GAME**

Branch cellars odds and ends wine theme  
Doctors Iris and Gary More residence  
Joint event with the Omaha Branch  
Producers: Mike, Rhonda & Nicholas Wilke

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OCT  
08

## **CHEF AROUND THE BLOCK POP UP SHOP (THE OLD GREY PLUME)**

Foraged Feast theme  
Producers: Susan Rauth & Brent Rasmussen

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NOV  
05

## **OAK HILLS COUNTRY CLUB**

Theme: TBD  
Producers: Jason Sullivan & Brent Rasmussen

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DEC  
10

## **HOLIDAY EVENT HAPPY HOLLOW CLUB**

Joint event with Omaha and Omaha Metro  
Producers: Joe Goldstein & Mike Wilke

### **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](mailto:iwfs.councilbluffs@yahoo.com)