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The Omaha Metro Food & Wine gazette

Event Report:

Who Wins? USA vs. European Wines

Upcoming Events.

Sips on 10th is a 5-month-old company on the edge of the Old Market. It describes itself as “An energetic cocktail venue serving cocktails with an emphasis on champagne/wine and weekend brunches.” They also serve Sunday Brunch. My wife Mary grew up in the house closest to Sips, and for many years it was Obie (Abe) Gomberg Grocery Store. In my time, it was turned into Tootsies, then Joe Bananas. In 2019, philanthropist Nancy Mammel acquired the property to protect the building from demolition and envisioned a new restaurant space to complement the BlueBarn Theatre. In 2021, the building was acquired by Social Holdings, which owns and operates Blackstone Social, Segreto, and Social, to launch the Sips On 10th concept. It is currently run by the DiGiacomo family.

At thirty people, we pretty much filled up the party area of the restaurant. The rose guy, Dean Battiato, stopped by to give all our ladies a rose, each with its own mini-water supply. Food service became a bit slow towards the end, but all the food was well prepared and tasty. Sips is certainly entitled to consideration on your next trip to the Old Market area.



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

“At age 20, we worry about what others think of us...at age 40 we don't care what they think of us...at age 60, we discover they haven't been thinking of us at all.”

- Ann Landers

Event Report: Who Wins? USA vs. European Wines

Written by Tom Murnan, Photos by Tom Murnan

Now for something completely different, as they would say in the Monty Python series. We had a whole meal of trying to determine whether our wine came from Europe or the United States because they were served blind. I loved the concept because it made you think and bring out your own pre-conceived notions about wines from certain areas. At least for myself, sometimes my prejudices got in the way of a correct answer. For example, for the Spicy Tuna Tower, which sported raw tuna on top of an avocado, seaweed, and rice disc, surrounded by house made fried wonton chips drizzled with Jalapeno & Ponzu sauce, we had two Rieslings. One was a German Riesling with a great provenance. The other was a humble, unknown Riesling (from New York it was later disclosed). One I considered a bit muddled and slightly off. That could not possibly be the mighty German wine, could it? The other was crisp and pristine. How could that be anything but the German, who are experts in Riesling? But I was wrong! Inconceivable, I know. But it was astonishing to me that a New York Riesling could beat out a German Riesling.

The wines were served blind for 4 courses excluding appetizers and dessert. I was not even allowed to take photos of the bottles ahead of time. Not exactly sure why, since we knew what the names of the wines were, just not the order. Each glass had a number sticker, which prevented you from getting them mixed up on the table. That was a great idea. Our second course was a recipe provided by Chuck Caniglia, Venice Inn Escargot, from the now closed restaurant on 69th and Pacific. We had Pinot Gris to compare. I got that one correct. Lamb Lollipops with Gouda Mac and Cheese had us comparing Venge Keneflick Ranch Merlot 2016 (at least 75% Merlot) with a Saint Emilion Bordeaux, Château Fonplégade 2015 containing 95% of Merlot. The Beef Medallions course we compared Cabernet Sauvignon from Washington state (K Vintner) and Spain (Torres).

All in all, I got 25 % right. I guess I need to adjust my prejudices, and, of course, practice more! These blind tastings can be so humbling.





UPCOMING OMAHA METRO EVENTS

OCT
08

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

Global Wine Dinner Theme

Producers: Susan Rauth & Brent Rasmussen

NOV
05

OAK HILLS COUNTRY CLUB

Theme: TBD

Producers: Jason Sullivan & Brent Rasmussen

DEC
10

HOLIDAY EVENT HAPPY HOLLOW CLUB

Joint event with Omaha and Omaha Metro Branches

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