

APRIL 2025



The Omaha Metro **Food & Wine** *gazette*

What's New

Event Report:

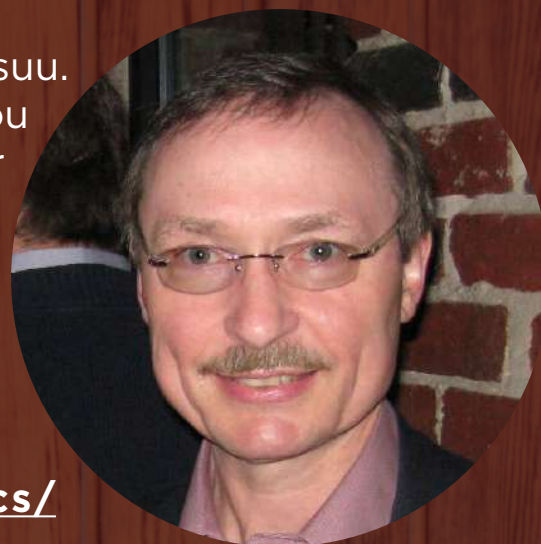
Valentine Day at Omaha Prime

Upcoming Events

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Conversation between an old, retired couple. WIFE:
Have you noticed that new couple that moved in across the street? He gives her a big kiss every morning when he leaves for work. How come you never do that?
HUSBAND: Well, for one thing, I don't go to work. For another thing, I don't even know the woman.

Event Report: Valentine Day at Omaha Prime

Story by Tom Murnan Photos by Tom Murnan

It has been a while since the Omaha Metro Branch has been to Omaha Prime. So, when Todd Lemke talked with new owner Jennifer Zhang for a joint Omaha and Metro event at Omaha Prime, he grabbed the opportunity. I have to say, the food and service was particularly good. Louis Pulacio was our service manager. He has also held similar positions at HHC and OCC country clubs. We started quaffing with Veuve Clicquot non-vintage Champagne, a high-class tippie. But also, a good selection of reds from both clubs' cellars was available, including Daou Cab, Ridge Lytton Springs 2016 blend and Château Siran 20105, a Cru Bourgeois Exceptionnel from Margaux.

Omaha Prime is essentially a high-end steak house (which features USDA Prime steak), and our menu typified that genre. **Baby Arugula & Spinach Salad with Crumbled Goat Cheese, Candied Pecans and Vinaigrette** had a spot on pairing with a **Duckhorn Sauvignon Blanc 2023**. I enjoyed the vinaigrette, which was thickened and not too vinegary, which would fight the wine. The presentation of the **Lobster Bisque** I thought was spectacular, with a rounded puff pastry dome, nicely browned, that gave the appearance of a giant mushroom. That dome kept the soup piping hot inside, and when punched into the bisque, added a higher level of savoriness. Another great wine match was the **Freemark Abbey Chardonnay 2022**, accompanied the soup. No harsh edges (like acidity) it melded in harmony with the rich creamy flavors.

The Third Course was our Entrée: a **Prime Filet Mignon with Truffle Mashed Potatoes, Roasted Asparagus and Wine Reduction Sauce**. The latter was non-present, perhaps an oversight, but none of the plates on our table had sauce. But the steak had an excellent char and mine arrived medium-rare. There was some variation of doneness at our table, moving towards the well-done side. I liked the potatoes, but didn't detect any truffle taste. Two wines for this course. **Keenan Mailbox Vineyard Reserve Merlot 2010** was compared to a **Château Talbot 2014** Bordeaux from St. Julien. The Mailbox had the deeper flavor, with rich dark fruits and a chocolaty creaminess on the palate. It was softer (maybe because it was 4 years older) and had light tannins. Talbot is a 4th growth, and St. Julien wines typically have a good percentage of Merlot in the blend. In 2014, it contained 62% Cabernet Sauvignon, 35% Merlot, and 6% Petit Verdot. Compared to the Keenen, it was more structured and had a mild tannic punch in the farewell. Dessert found us with not one but two contrasting flavors: vanilla and chocolate. Nicely presented on a plate with chocolate drizzle underneath two containers, one an edible chocolate cup filled with **Chocolate Mousse**, and the other a porcelain ramekin containing **Crème Brûlée**, this was a fitting way to end our Valentine feast. I thought the **Doisy-Daene Sauternes 2009** seemed not sweet enough to compete with the desserts, breaking the usual taboo that the wine should be sweeter than the dessert.

A nice touch during dessert was to have the rose man, Dean Battiatto, a fixture of the Old Market for years, pass out a complementary rose to all the ladies. After the event I discovered that the Omaha Film Festival featured a 90-minute newly made movie featuring Dean called **The RoseMan of Omaha** which delved into his struggles with autism spectrum. Many thanks to Chef Juan Gutierrez who crafted a fine meal and has been head chef for 25 years. Thanks as well to Louis Pulacio and his staff for attentive service, and to Todd Lemke, Mike Wilke, and Dave Thrasher for arranging this Valentine themed event. When Dave committed to the event, he forgot he was taking Tabitha to Las Vegas to watch the Superbowl, so he was not present!





UPCOMING OMAHA METRO EVENTS

MAY
10

BRUNCH (JUST IN TIME FOR MOTHER'S DAY)

Pasta Amore

Event Producers: Mike and Rhonda 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