

MARCH 2019

The Bluffs **Food & Wine** *gazette*

IWFS QUÉBEC GREAT WEEKEND

FRIDAY 9-28-2018, DAY 3:

**THE CITADEL, PARLIAMENT
& RESTAURANT INITIALE**

INSIDE

- Event Report: Winter Hearty at Spencer's
- Glenn Wheeler's Roasted Honeynut Squash Bisque



A publication of the Council Bluffs Branch of the International Wine and Food Society



PRESIDENT'S COMMENTS

H ello All,

Hi everyone,
Hoping everyone is looking forward to
spring and upcoming events.

Not much to report this time. I will have
much more to report in the coming months.

Enjoy the freezing weather with some cold
weather wines: Port, Sherry or Madeira.

Cheers! 🍷

Joe Goldstein



“FROM WINE SUDDEN FRIENDSHIPS SPRINGS!”
—JON GAY

Cover Photo: Sculpture by Salvatore Dali *Danse du Temps I* near the Parliament building, Québec. Photo by Wayne Markus.

EDITOR'S

CORNER

As you doubtlessly noticed, the Bluffs Gazette arrived on your computer or mobile device in a few format. Issuu.com is what *Omaha Magazine* uses for its numerous e-magazine formats. However, I was asked how does one print this out? First you have to create an account and set up a password, then you simply download the issue. It is converted into a PDF where you can then print it.

I always enjoy going to a great steakhouse where the beef is celestial. For some reason, I don't usually think of restaurants in hotels, but back in the late 19th and early 20th centuries in England and France, hotels had the best restaurants. We had a delicious meal crafted by long time chef Glenn Wheeler at **Spencer's for Steaks and Chops** inside the Hilton Hotel at 10th and Dodge Streets. This is the third event that I know of at this venue, and it has always been delicious. Read more within.

Our series on the **Québec Great Weekend** continues with this Part 3 installment of a 4 part series. **Connie and Gary Martin** write about touring the hilltop fort known as La Citadel, the Parliament building, and a very imaginative dinner at Restaurant Initiale. Come see what you missed if you didn't go, and get a reminder if you did. Every IWFS member should attend at least one of these international events, be it a Great Weekend or a Festival. They are first class.

In case you missed it, **Wayne Markus** had his photo of Samuel de Champlain, founder of Québec, on the cover of the Winter 2019 edition of *Wine Food and Friends* (WFF). [Wayne pointed out to me that WFF had misattributed the statue as that of Jacques Cartier.] This is his second cover. Wayne seems to have taken on the mantle of King Lee, IWFS member from Kansas City, who was legendary for taking several thousand photos of IWFS festivals. In addition to the photo, Wayne wrote the WFF article on the Québec Great Weekend. Nicely done, Wayne. But the Council Bluffs scribes have contributed to other WFF international events. Connie Martin also wrote the Sonoma Festival article, and your editor the Baltimore Great Weekend. So you could say our Branch is on the cutting edge of IWFS Branches, keeping active and participating at all levels.

If you want to examine the photos of an event before it comes out in the Gazette, go to our web site at IWFS.org, and click on The Bluffs Food & Wine Gazette & Photos. And yes, you can download photos from the site.

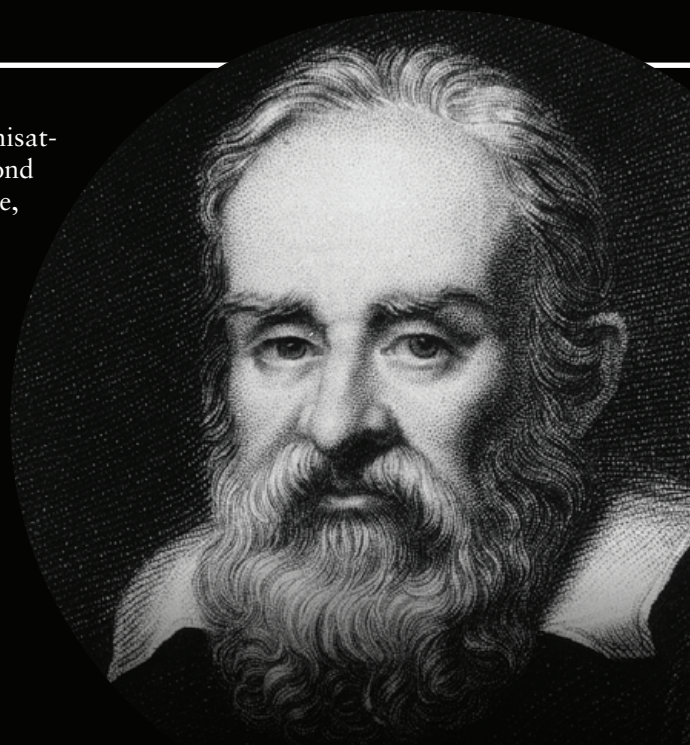
Pour ta santé. 🍷

Tom Murnan



“WINE IS SUNLIGHT HELD TOGETHER BY WATER.”

— GALILEO



SPENCER'S

FOR STEAKS AND CHOPS

EVENT REPORT:

WINTER HEARTY AT SPENCER'S FOR STEAKS & CHOPS

Written By Tom Murnan / Photos by Tom Murnan

Downtown Omaha was about to become ensnarled with the traffic of 20,000 people watching the delayed fireworks show at the Gene Leahy Mall, but our group had already arrived and was safely ensconced in Spencer's for Steaks and Chops inside the Hilton Hotel, watching the crowd descend on the mall through the windows. The branch had already been to Spencer's twice and every time we have had a great meal crafted by veteran chef Glenn Wheeler. Tonight would be no exception. Thirty-three signed up including five guests and one no show. Among the attendees were **William & Jennifer Livingston**, and **Joe & Andi Kafka** who had all applied for membership to the Branch. This afforded the rest of the members to become better acquainted with the new prospects.

Quaffing was held in the south side of the restaurant, away from our private room to the north. Lighting was very muted, so much so that I mistook the color of my Schramsberg Mirabelle Brut Rose to be a deep golden rather than the rose color it really was. This was a delicious starting sparkling wine, a good way to begin our feast. Also available was a 2014 Seghesio Sonoma Zinfandel for those who love a red wine beginning.

Appetizers included a nice cheese selection of Brie, fresh Mozzarella, Amish Blue Cheese, a Petit Basque from Spain and also a goat's milk rubbed with smoked

paprika, likewise from Spain. But what really got my attention was some tremendous asparagus spears wrapped in Prosciutto and Gruyere cheese. The asparagus was so tender, and the pork and cheese was just the right combination of salt and deliciousness.

We moved next to our private room on the north side of the restaurant and to our assigned seats. **Executive Chef Glenn Wheeler** spoke about each of the upcoming courses. I will incorporate what he said under each course. Host **Bob Kossov** spoke as well and mentioned that all the wines save for two came from the Branch cellar. He also detailed how he and **Suzanne** joined 10 years ago and remarked on how the CB Branch has grown. There were only 27 members then, no cellar, no Gazette. The two wines that did not come out of the cellar for this event were the Schramsberg sparkler and the MacRostie Pinot Noir.

We started our **First Course** with **Roasted Honeynut Squash Bisque**. A fine orange color, it was topped with Crispy Prosciutto, which tasted a lot like American bacon, but with more finesse. There were several streams of olive oil, which added flavor, but also a faint green color which complimented the orange color. It had a bit of spicy tang to it, but nothing overwhelming. The bisque was so good, I asked the chef to send us the recipe, and he said he would. A 2014 **Beringer Private Reserve Chardonnay** was poured, which

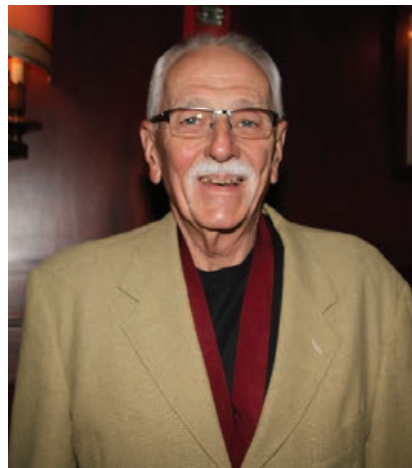
turned out to be a spot on match, with its oaky-ness and assertive Chardonnay flavors.

The **Second Course** was **Scottish Salmon with Local Chestnut Mushroom Risotto & Black Truffle Compound Butter**. The salmon was expertly roasted, completely cooked but still moist and tender. The rice was just a tad bit al dente, and so umami with the addition of the mushrooms, making it just a touch earthy. These chestnut mushrooms are new to the Omaha/CB area, but are being raised currently in Council Bluffs. They sport a brown cap and a long thin stem, looking very elegant. The perfect wine pairing? Why Pinot Noir, of course. We had two to compare. The 2014 **MacRostie Sonoma Coast Pinot Noir** was done in a Burgundian style, lightness and elegance, but still complex and perfectly balanced, while the 2014 **Hahn S L H** from the Santa Lucia Highlands just south of Monterey Bay was heavier, with deep earthy flavors. Both did very well, and when asked to vote, a show of hands revealed nearly a 50/50 split for preference. Personally, I really enjoyed the MacRostie and gave it the edge.

Our **Third Course** featured a **Slow Roasted Snake River Farms Coulotte Steak with Bleu Cheese Au Gratin Potatoes, Grilled Caulini, and a Red Wine Jus**. Snake River hails from Idaho and is one of the premier Wagyu beef suppliers in the country. ▶







EVENT REPORT:

◀ The Coulotte is a cut is from the top sirloin, similar to a tri tip. It was roasted whole and sliced across the grain. Caulini is a new hybrid (introduced about 6 months ago) and is a cross between cauliflower and broccolini. It has a white head with sweet green stems. My plate had deep beefy flavor with a short char on top that enhanced the enjoyment. For being from the sirloin area, it was quite tender.

Again we had two red wines to contrast. The 2014 Norton Privada Family Blend was a Cabernet Sauvignon blend while the 2013 Raymond Cabernet Sauvignon was more powerful of the pair. The Norton hails from the Mendoza region of Argentina and contains 40% Malbec, 30% Merlot and 30% Cabernet Sauvignon. It is fermented in concrete vats and aged in French oak, one third of the barrels being new. The Raymond is composed of 91% Cabernet Sauvignon and the rest of Petite Sirah, Petit Verdot, Malbec and Cabernet Franc. Raised in 100% new oak, it was bottled unfiltered. The Raymond was the most powerful of this duo, but with remarkably smooth tannins for a wine that could last 20 years, according to the Wine Advocate. I thought it was at peak enjoyment right now. The Norton was elegant, less powerful but very enjoyable as well.

Our Sweet Ending consisted of Warm Apple Pear Cobbler with Caramel Walnut Ice Cream. I immediately noticed the taste of cinnamon and apples, with pears playing a backseat role. Just the thing to satisfy your sweet tooth. On top of that, the 2003 Château Coutet from Sauternes, sub district Barsac, was spot on the right sticky for this dessert. Deeply golden in color with honeyed flavored from the botrytis, and sweeter than the dessert, it was our oldest wine of the evening at 15 years, showing no signs of decline.

Many thanks to our producers, Suzanne and Bob Kossow for hosting. Thanks as well to Jill Panzer who tastefully supplied evergreen boughs and elegant tall votive candles for the tables. Thanks as well to Executive Chef Glenn Wheeler for volunteering to write out the Bisque recipe, and to all the wait staff who provided timely service. 🍷





Citadelle de Québec Musée Royal 22^e Régiment



IWFS QUÉBEC GREAT WEEKEND FRIDAY 9-28-2018, DAY 3:

The Citadel, Parliament and Restaurant Initiale

Written By Connie and Gary Martin / Photos by Wayne Markus

THE CITADELLE OF QUÉBEC

On a bright, sunny autumn day, we embarked upon an adventure to the Citadelle of Québec, (also known as La Citadelle), which is an active military installation and the secondary official residence of both Queen Elizabeth and the Governor General of Canada. It is located atop Cap Diamant, adjoining the Plains of Abraham in Québec City, Québec. The Citadelle is the oldest military building in Canada, and forms part of the fortifications of Québec City, which is one of only two cities in North America still surrounded by fortifications.

The fort is an uneven star shaped citadel and comprises four bastions and three straight curtain walls, all constructed with locally quarried sandstone. Within its walls are 24 buildings constructed mostly of grey cut stone. Of particular note was the Officer's Barracks, a neo-Norman structure built in 1831 by the British Army, and has been a residence of the Governor General of Canada since 1872. Damage by fire in 1976, the refurbished interiors of the original structure and new additions reflect the colors of winter in Quebec, and use Canadian materials, including granite, walnut, and aluminum. The residence is furnished with pieces from the Crown Collection, mostly in New France style, antique furniture mixed with an extensive contemporary Canadian art collection.

OTHER BUILDINGS OF PARTICULAR INTEREST INCLUDED:

Building 15, constructed in 1750, also known as the powder magazine, houses the Museum of the Royal 22e Régiment and Canadian Forces Museum, which collects, preserves, and displays artifacts of Canadian military historical significance, as well as the Museum, which features weapons, uniforms, and other military artifacts of the Royal 22e Régiment.

Building 1, the Former Hospital Administration Building, is the principal structure in Mann's Bastion. It is a two-story, rectangular, symmetrical stone structure with a hipped-roof pierced by two brick chimneys.

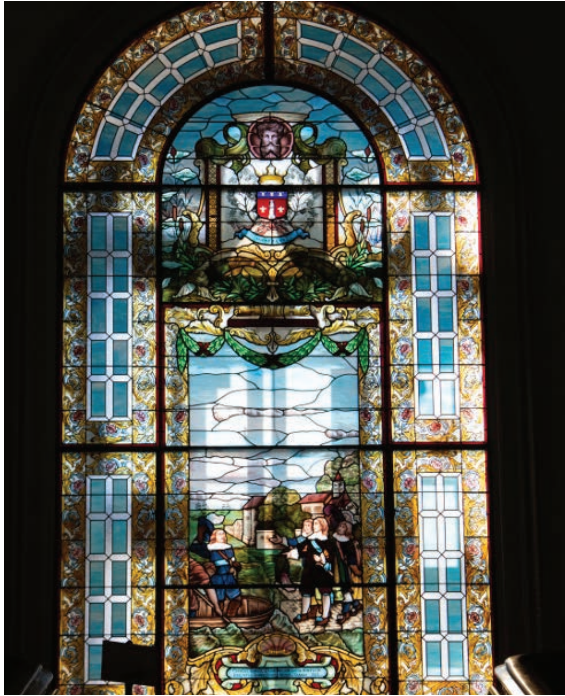
Building 2, also known as the Men's Barracks, was formerly the armory and powder magazine. It faces the parade ground near the throat of the Prince of Wales Bastion. It is a long, rectangular, two story masonry building built of smooth limestone with a hipped roof clad in sheet copper.

As our time at the Citadelle ended, our adventure continues with a short walk to the Parliament Building.

THE PARLIAMENT BUILDING /LE PARLEMENTAIRE LUNCHEON

Designed by Eugène-Étienne Taché, the Parliament Building is a monument to the glory of the women and men who marked the history of Québec and French America. Built between 1877 and 1886 in the architectural style of the Second Empire and inspired by the expansion of the Louvre in Paris, this unique structure was recognized as a Québec national historic monument and UNESCO World Heritage site in 1985. The Parliament Building has been home to Québec's Parliament since 1884. The imposing fountain at the main entrance pays homage to the Amerindians, Québec's first inhabitants. Here too are a pair of remarkable sculptures by Louis-Philippe Hébert, *Fisherman with Spear* and *A Halt in the Forest*. The statues decorating the main facade of the Parliament Building represent men and women who shaped the history of Québec, from the discovery of Canada by Jacques Cartier in 1534 to the birth of Confederation in 1867. Together, these historical figures give meaning to Québec's motto, "Je me souviens" (I remember), which Taché had engraved over the main entrance. Many species of trees, shrubs and plants representative of the wide variety of flora native to Québec can be observed when walking around the gardens surrounding the Parliament Building. ▶









◀ Located in the Parliament Building, Le Parlementaire is a magnificent beaux arts dining room that offers a menu worthy of the most refined palates. Host to numerous state dinners and formal receptions, and venue par excellence for Québec products, Le Parlementaire is unique among the city's gourmet restaurants. In the summertime, Le Parlementaire chefs take pride in preparing their dishes using produce and honey harvested from the Parliament gardens and beehives. The IWFS Luncheon menu offered a seasonal vegetable and northern shrimp salad to start followed by roasted saddle of rabbit stuffed with pork and apple sausage with sweet gale sauce accompanied by rye berries, sautéed cabbage, apples and marinated carrots. A sweet ending to our luncheon were maple doughnut holes, plain yogurt maple jelly cubes and caramel sauce. A local white and red wine was offered with each course. Following the luncheon, an opportunity to continue exploration of the Parliament Building and Gardens was offered.

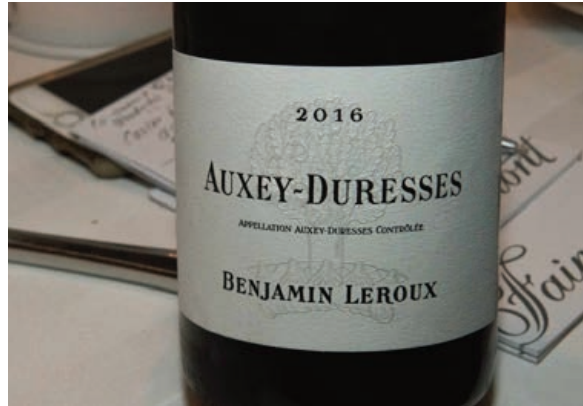
EVENING EVENT AT LE RESTAURANT INITIALE

Chef Yvan Lebrun's motto is "simplicity and precision." And it seems to work well for this Chef, originally from the fishing village of Cancale in Brittany. Together with his partner Rolande Leclerc, Chef Yvan has created one of the best restaurants in North America, Le Restaurant Initiale. Opened in 1990, Chef Yvan's love of food and the pure delight of his guests spur him on to combine the very best of French and Québécois culinary tradition. The gifts of the sea and the land, the noble and the rustic all combine to create exploding and harmonious flavors. Here, hearts of palm are made into flour, dandelion honey becomes a smooth ice cream, maple syrup appears regularly and, of course, oysters have a starring role. Hospitality, generosity, dishes created with love are the words that embody the culinary experience offered at Le Restaurant Initiale.

The IWFS event at Le Restaurant Initiale was a suburb, creative experience. Three canapes were offered to begin the evening. A Char from Charlevoix Glazed with Buttermilk, Sorrel, corn and Purple Oxalis; Mackerel Façon Pilchard, cucumber on Brioche and Lobster From Nova Scotia, Coral Crêpe and Fennel paired with Champagne François Boulard Les Murgiers Extra-Brut. The first starter course was a King Crab–Taragone and Apples Jelly, Shellfish Cream and Caviar North Divine paired with a Riesling Grand Cru Pfersigberg 2015. A second starter offered a Bass Fillet–Green Cabbage with mono leeks Verveine Butter and Aneth, Hollandaise paired with a Auxey Duresses 2016 Benjamin Leroux. The third starter course was a Pigeon Breast–Leg Pogo and Dried Butter Cereales, Currents, Cèpes Mushrooms with Garlic Flower paired with a Châteauneuf du Pape 2015 Tardieu Laurent.

The main course was a Beef Wellington–Sauce Périgueux, Onion Braised, Artichokes Purée with Seared Foie Gras and paired nicely with a Ségla 2009 Margaux. Dessert offered Peaches From Ontario—Crème Prise Angelica and Breton Sablé ice cream with caramel crème paired with a Château Lafaurie-Peyraguey 1997 1st Grand Cru Classé Sauternes. A final offering of Pâté de fruit, Peruvian-maple caramels and chocolate semolina cake capped a splendid culinary experience. It's extremely difficult bringing this experience alive in only a few words. The flavors of the food and wine presented in such creative ways with wonderful service from all made a truly exceptional culinary experience. 🍷

THE IWFS EVENT AT LE RESTAURANT INITIALE WAS A SUBURB, CREATIVE EXPERIENCE. THREE CANAPES WERE OFFERED TO BEGIN THE EVENING. A CHAR FROM CHARLEVOIX GLAZED WITH BUTTERMILK, SORREL, CORN AND PURPLE OXALIS; MACKEREL FAÇON PILCHARD, CUCUMBER ON BRIOCHE AND LOBSTER FROM NOVA SCOTIA, CORAL CRÊPE AND FENNEL PAIRED WITH CHAMPAGNE FRANÇOIS BOULARD LES MURGIERS EXTRA-BRUT.





CHEF GLENN WHEELER'S

Roasted Honeynut Squash Bisque

Ingredients:

2 large (1-pound each) Honeynut squash, peeled, seeded, and cut into 1-inch cubes
3 small parsnips peeled and sliced into 1-inch pieces
4 large ribs celery sliced into 1-inch pieces
1 large yellow onion, chopped
8 medium cloves garlic, peeled
6 sprigs thyme leaves removed from their stems (about 1 tablespoon)
2 Tbsp avocado oil
1/2 tsp salt
1/2 tsp ground black pepper
1 qt. chicken broth plus 1 additional quart broth or water for heating and serving
Several slices of prosciutto or bacon, enough for garnishing each bowl of bisque
Olive oil

Instructions

1. Preheat the oven to 375°F and line a rimmed baking sheet with a silicone baking mat or parchment paper.
2. In a large bowl, toss the vegetables with the oil, salt, and pepper. Turn them out onto the baking sheet in an even layer.
3. Roast the vegetables for 45 minutes. Remove the sheet pan from the oven and let the vegetables cool for at least 15 minutes, until no longer piping hot.
4. Sauté prosciutto or bacon to the crisp level. Cool and crumble.
5. Transfer half of the vegetables and two cups of the chicken broth to your blender. Purée at high speed for about one minute, until smooth. Repeat with the second batch of vegetables and broth. Store the soup in the refrigerator in a tightly-lidded container until ready to serve.
6. When it's time to serve the soup, ladle as much as you need into a small pot, thinning with the extra broth. Heat it on low, stirring often, until piping hot. Adjust for seasoning. Pour into serving bowl and add prosciutto or bacon. Drizzle some olive oil on top. Serve.

Notes: This is a great recipe to make ahead, or if you're traveling somewhere. It comes out of the blender lukewarm, ready to be poured into tightly-lidded containers and chilled until you're ready to serve it.

UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

MAR.
10



KITH AND KIN

Theme: Southern Comfort Food
Producers: Lemkes and Hipple

APR.
06



KUTAK ROCK BUILDING

Theme: Kutak Rocks the Pinot
Producers: Jill Goldstein, Rhonda
Wilke, Patti & Steve Hipple

MAY
23



BLUE SUSHI

Theme: Asian Theme with Sake Tasting
Producers: Klemkes and Martins



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**



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The mission of the Council Bluffs Branch of the International Wine and Food Society is to develop a profound understanding and appreciation of both wine and the culinary arts and to enjoy this experience in the camaraderie of friends. Our task is to educate our membership about wine and to develop the skill of matching wine with food. We strive to drink high quality wines and to experience an eclectic array of foods prepared by the area's top chefs.

The International Wine & Food Society of London, England

COUNCIL BLUFFS, IOWA BRANCH - EXECUTIVE COMMITTEE

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The Bluffs Food & Wine

March 2019 *gazette*

Publisher: **Todd Lemke**

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Graphic Design: **Omaha Magazine, LTD.**

KEEP IN TOUCH!

Please notify Club Membership Chairman Diane Forristall at DIANE@FORRISTALL.US to let her know if you are interested in hosting an IWFS event.

To access past Gazettes and other features about our Branch, go to the international website following this link:

www.iwfs.org/americas/council-bluffs

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