

APRIL 2021

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

**Event Report:**  
OMAHA BRANCH'S 50<sup>TH</sup> ANNIVERSARY  
VALENTINE DINNER



**ALSO INSIDE** • Omaha's Culinary Ephemera: Menu Cards



*Fennel Milanese Crusted Rack of  
Lamb, Carrots Vichy Veronique, Potato  
Croquette and Demi-Glace from the  
50th Anniversary Valentine Dinner*



# EDITOR'S

## CORNER

For the first time that I can remember for the Council Bluffs Branch, we did a combined event with the Omaha Branch for Valentine's Day, on Valentine's Day. But this was no ordinary event. The Omaha Branch, which has a 32 year head start on our Branch, was celebrating its 50th anniversary. One reason for the joint effort was we wanted to fill the ballroom. With COVID restrictions, each Branch has been experiencing lower event attendance. In addition, both Branches have good wine cellars to draw on.



The venue, the old Blackstone Hotel, was selected because that is where the first couples event for the all male Omaha Branch was held in 1972, a year after their founding in 1971. Erwin Siegler, who was chef at the then Radisson-Blackstone, and later went on to be a president of the Omaha Branch, crafted an elegant, formal French style Grand Dîner. It was a Thank You for all the ladies who let their men enjoy wine and food without them for the previous year. Both Branches shared in the wine contribution.

It was a wonderful evening, despite the bitter cold outside, in the newly remodeled hotel now called the Kimpton Cottonwood, after the Cottonwood Restaurant that used to be in the Blackstone. There were quite a few couples who decided to make the hotel and our event their Valentine's Day holiday and spent the night in one of the newly remodeled rooms. I should more accurately say, they spent the night after first haunting the bars until the wee hours, after our event was long over!

Omaha is a restaurant town, and the Omaha Public Library (OPL) has embarked on a new project of preserving Omaha's culinary history by collecting old menu cards. Never meant to be saved, people would ask, or just take, menus from restaurants as a souvenir of a good meal. The project is a large one, and OPL is just getting started. I thought I would whet your interest by looking at a few of the menus in the collection from current and past restaurants.

Some members have had trouble reading the Gazette on [issuu.com](http://issuu.com), Or, they don't want to sign in, which means you can't even read the Gazette at all. They prefer a PDF since all you have to do is click it open. We have decided to offer it in both formats. In your email, a PDF will be sent along with the [issuu.com](http://issuu.com) link. The advantage of [issuu.com](http://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](https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes). Due to the labor involved in adding recipes as we get them, we will batch a number of new recipes the next time we update our collection. So the Dante recipe we added in March will be added later, when we have other recipes to add. 🍷

*Tom Murnan*



“THERE HAVE BEEN AS GREAT SOULS UNKNOWN TO FAME AS ANY OF THE MOST FAMOUS.”

— BENJAMIN FRANKLIN

Cover photo: Dinner at the historic north ballroom in the old Blackstone Hotel, not the Kimpton Cottonwood Hotel. Photo by Tom Murnan



# Event Report

## 50<sup>TH</sup> ANNIVERSARY VALENTINE DINNER

Photos by Tom Murnan & Wayne Markus

It was a brutally cold stretch of snowy Omaha weather: -6° below zero when we arrived and heading for -19° when we left. But I was excited to see the completely remodeled Blackstone Hotel, now called the Kimpton Cottonwood Hotel. Todd Lemke and I had stopped by when the furniture was being delivered, and the hotel was not quite ready for occupancy, during our planning phase in November. After all negotiations were completed, we would be in the same ballroom as the first Omaha Branch couples' event in 1972, with the same menu. The Omaha Branch actually started in 1971 as a men's only Branch. The first Annual Dinner, as it was known then, followed in 1972 as a sort of Thank You to their lady significant others for letting their men party on without them. Not only was this upcoming event a 50th Anniversary for the Omaha Branch, but the Council Bluffs Branch was invited as well. Both clubs provided wine. This was partly done because the Corona Virus had diminished attendance in 2020 and we wanted to fill up the ballroom. There were 54 guests, of which 8 were guests. Two were no-shows.

We had a special guest. Co-Host Mike Wilke had the nous to invite **Edith Siegler**, the wife of original chef Erwin Siegler who passed away last year. In 1972, the most prestigious cuisine in the world was French. They also had the best wines at that time. That is why Erwin Siegler selected an all-French menu of wine and cuisine, with some Swiss

influences. Erwin was the head chef of the Radisson Blackstone Hotel at the time.

In my research on the 41 attending members for the 1972 event, I was able to contact **Chester Waters III**, who was just a medical student then. I was hoping to have him attend, but he graciously declined.

The hotel is beautifully appointed, and I went around taking shots of the public rooms below our ballroom. Outside by the pool they had set up 4 tents for a romantic interlude

for Valentine's Day crowd, but the bitter cold prevented that. The ballroom looks much the same as old photographs show. The main kitchen is in the basement, and the food is taken by elevator up to the 8th floor where it is staged and brought out. I was impressed that the hot dishes had warm plates, or cold if the menu required it. Hot food will quickly become tepid if the plate is room temperature or cold. The main criticism I heard of the event, coming from men, was the small portion size. The portions were on the smaller size, if you are a big eater, but it was perfect for quite a number of attendees I asked, and also me. Besides, we had 8 courses to get through since this was a classic French presentation. I was satisfied by the end of the meal, and not overstuffed, although some were still hungry.

As a historical tidbit, the presentation of **food in courses** is called *service à la russe*, introduced in France in 1810 by the Russian Ambassador Alexander Kurakin. Eventually, this became the mainstream way formal West-

ern dining was presented. The earlier service, called *service à la française*, served all, or most, of the courses at the same time.

As guests entered, they were handed a glass of **Riondo Prosecco**. It was a pleasant starter. Quaffing wines included two Bordeaux reds and one California Cab. Once seated, host **Todd Lemke** introduced everyone, and **Mike Wilke** announced the presence of **Mrs. Edith Siegler** to warm applause.

**Lobster Deviled Eggs** began the meal. Boiled white eggs were filled with yokes enhance by plenty of mayonnaise, topped with minced lobster and crowned with a sprig of chive. I still had some Prosecco, which was a pretty good match.

**La Sole Normande Glacée** is a poached filet of sole, a high end, buttery fleshed fish. If you ever look through the French cooking bible, *Larousse Gastronomique*, many preparations start out the same way, but different ingredients are added and given a name. For example, poaching the fish starts many a recipe out. In this case, Normande indicates oysters, mussels and mushrooms could be added to the sole. A Normande Sauce of fish fumet (stock) provided the sauce, with additions of mushrooms, white wine and cream, all finished, or glazed, in the oven. Why the name Normande? Because Normandy is near the Atlantic Ocean and has an abundance of seafood. The best sole is Dover Sole, which must be flown in from England, an expensive proposition. We were treated to the finest sole. ▶



1972 Chef Erwin Siegler













THE COMMITTEE CHOPHOUSE  
THE COTTONWOOD ROOM  
RESTROOMS







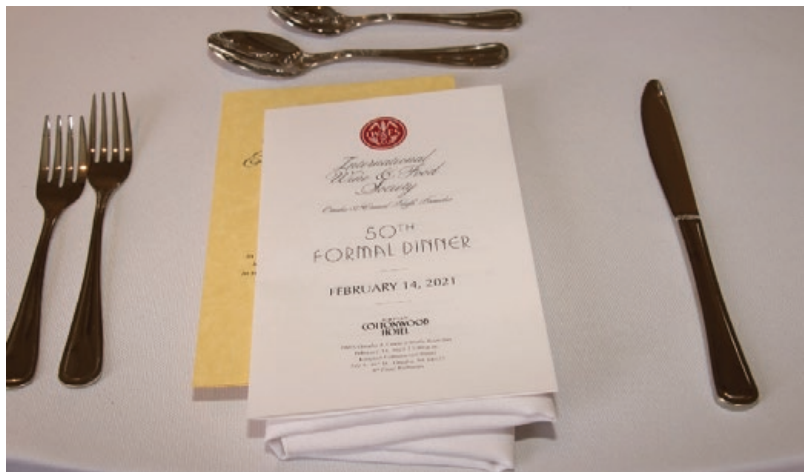






































◀ So, Sole Normande has the above template which the chef is free to improvise. We had Trumpet and Porcini mushrooms, a brown mushroom sauce, carrot, oyster but no mussel, at least on my plate. The sole was small, but an absolute a delight, with medium texture and buttery flavor. Délicieux. The **Domaine J.A. Ferret Pouilly-Fuissé Tête de Cru Les Perrières 2018** was served. Not to be confused with Pouilly-Fumé from the Loire AOC, which is based on Sauvignon Blanc, Pouilly-Fuissé is the best part of the Mâconnais sub-region of Burgundy and is 100% Chardonnay. It was a spot-on match with the sole, softly fruity but not too dry with just a touch of oak.

**Le Ris de Veau Sauté Marie Louise** came next. Veal sweetbreads (calf thymus) were sautéed with Madeira wine and sat on purée of pea. It was garnished with artichoke heart on which were deposited small green peas in a white sauce and pearl onions. Not sure what the reference to Marie Louise is, except it might be the second wife of Emperor Napoleon I. The sweetbread was an extremely delicate part of the calf chest, light in texture and taste. The **Château Larcis Ducasse St. Emilion Grand Cru 2009** tended to overwhelm this mild and tender piece of meat. A classy wine on its own, with lovely oak integration mildly tannic and dark fruit flavors, it was too much for the subtle sweetbread flavors. Our table agreed a Burgundy might have been a better match.

We took an intermission with the **Sorbet au Fraise et Champagne** in an iced serving glass. A nice palate cleanser, it was redolent of strawberries. It was sourced at Coneflower Creamery.

Onward we went to our entrée: the **Selle de Pré-Salé Engadinoise**. Selle, or Saddle of lamb is technically more the hindquarters, but in the USA, it is called rack of lamb. Pré-Salé means the lamb was raised on the salt grass next to the ocean in Normandy. Engadine is a long valley in eastern Switzerland of the River Inn. It is a gorgeous and scenic area near St. Moritz which includes a lot of winter sports and tourist attractions. It doesn't seem to have too much connection to cuisine, so I surmise Erwin Siegler threw it in as a nod to his Swiss heritage. Chef Ryan Arensdorf's take on this dish was a **Fennel Milanese Crusted Rack of Lamb, Carrots Vichy Veronique, Potato Croquette and Demi-Glace** for sauce. The rack was coated with fennel before baking. The carrots are named after the town of Vichy and involves cooking them with a small amount of water, finished with some butter and a bit of sugar

to glaze them. For the Croquette, mashed potatoes are formed into a little log, rolled into an egg shape and covered with flour, then sautéed in oil.

The lamb was perfectly cooked and browned on the outside but medium-rare inside, with a slight fennel taste from the coating. There was also an unknown fruit which we had to ask what it was. Turns out it was a peeled grape half. Not often you see a peeled grape. A nice touch. The **Two Hands Sexy Beast Cabernet Sauvignon 2015** hails from McLaren Vale Australia. Not much noticeable oak, little tannin was showing with the lamb. Another good wine match. I have to wonder if the name on the label had anything to do with Valentine's Day. It certainly fit in.

Since this was a classic French meal, the salad was coming towards the end of the meal instead of the beginning, followed by cheese and finally dessert.

A **Salade d'Endives "St. Moritz"** was another nod to Switzerland. Braised Charred Endive, Smoked Bacon, Onion and Jus de Vie comprised this salad. Jus de vie is a type of red wine that was cooked down and made into a sauce for the endive. Bits of bacon were thick enough to be misconstrued as ham. Halves of cooked red pearl onion were also noticed and added structure. The bitterness of the endive was ameliorated by the sweetness in the **Dr. Loosen Ürziger Würzgarten Riesling Spätlese 2011** as well as by the richness of the bacon. The Spätlese was an inspired wine to select. Salads can be tough to wine pair.

Our **Assiette de Fromage** featured Goat Cheese and Pecorino, a hard cheese, sitting atop Clementine Jam, various dried fruits and Salted Walnuts. We washed this down



2021 Chef Ryan Arensdorf

with **Grahams Vintage Porto 1997**, which worked admirably with the dried fruits. The Pecorino didn't obliterate the Port like a blue cheese (think Stilton) would.

We finished with a **Bombe Glacée** with a Dark Chocolate Glaze and a Fan Biscuit. A bombe is in the shape of a half cannon ball, or bomb, and the thick choco-

late half shell proved difficult to break with just a spoon, like concrete in the Maginot Line. But the secret was to flip it upside down onto its shell and come at it through the vanilla ice cream. The biscuit was like a small waffle wedge. The **Alvear Pedro Ximénez Solera 1927** Sherry had a tough job in being paired with the ice cream. It fared better with the cheese plate. But ice cream is always hard to pair wine to.

Both the 1972 menu and the present-day menu were complex undertakings. There was a lot going on in this meal, both with the complexities that our original chef, Erwin Siegler selected, and our modern version from Chef Ryan. Many thanks to **Executive Chef Ryan Arensdorf** for crafting a superb dinner and **Tom Wilson**, Director of Food & Beverage from the managing company Kimpton uses for its hotels, Davidson Hotels and Resorts, who stepped in for the local manager who had the day off. Dinner began slowly, but once the meal started, the service was attentive. Thanks as well to our Co-Hosts **Todd Lemke** from the Omaha Branch and **Mike Wilke** from the Council Bluffs Branch for coordinating between the two branches the wine, the sign-up and all the other details that made this a special event. **Patti Hipple** was instrumental in wine selection for Council Bluffs. 🍷



Sherry & Chuck Sederstrom III



Chuck Sederstrom had to stand in the corner for being the last to arrive!







# OMAHA'S CULINARY EPHEMERA: MENU CARDS

*by Tom Muznan*

**Omaha** may be considered fly-over territory for the likes of Bon Appétit, Food & Wine, Saveur and the Food Network Magazine, but I am OK with that. While they are continuously mentioning San Francisco, New York, Chicago, or Los Angeles, we have a vibrant restaurant scene right here in Omaha. Our Branch frequents only the finest culinary establishments in the area. But don't forget we also have two college level schools producing an annual crop of graduates, many of them who seek employment here: The Metropolitan Community College and Iowa Western Community College. So, there is tremendous community interest in fine dining. And its history. The Runza originated right here in Omaha, maybe Butter Brickle ice cream, and of course, the Reuben Sandwich, which has worldwide fame, was created at the Blackstone Hotel.

The older members among us wax nostalgic at some of the old-time restaurants that are, alas, no longer with us. A recent closing of a high-end dining magnet was The Flatiron Cafe. But how about The French Café? Or Vivace. Imperial Palace. Salt 88. Café de Paris. Those were all high-end restaurants. But also, part of Omaha lore were Side Walk Cafe,

Ross' Steakhouse, Mister C's, Dundee Dell, and King Fong Cafe. Supposedly, Alexander Payne is resurrecting Fong's with other investors, but it has not happened yet.

The Omaha Public Library (OPL) has been interested in preserving Omaha's culinary history. They have been holding an annual Read it and Eat for about 10 years now. Every year, on the first weekend in November, enthusiasts gathered to examine cookbooks. Here they can buy, win, or trade cookbooks. They also served food samples throughout the day. The library has numerous cookbooks available to be checked out as well. I used the past tense because, unfortunately, the final conference was held November 7, 2020.

But **Amy Mather**, who was one of the conference leaders, has gone on to other culinary pursuits. She has been collecting and digitizing Omaha area menus for OPL. In other words, ephemera. The definition of ephemera is "paper items (such as posters, broadsides, and tickets) that were originally meant to be discarded after use but have since become collectibles." [Merriam Webster Dictionary] The plural of ephemera is ephemera (just like deer is singular and plural). ▶

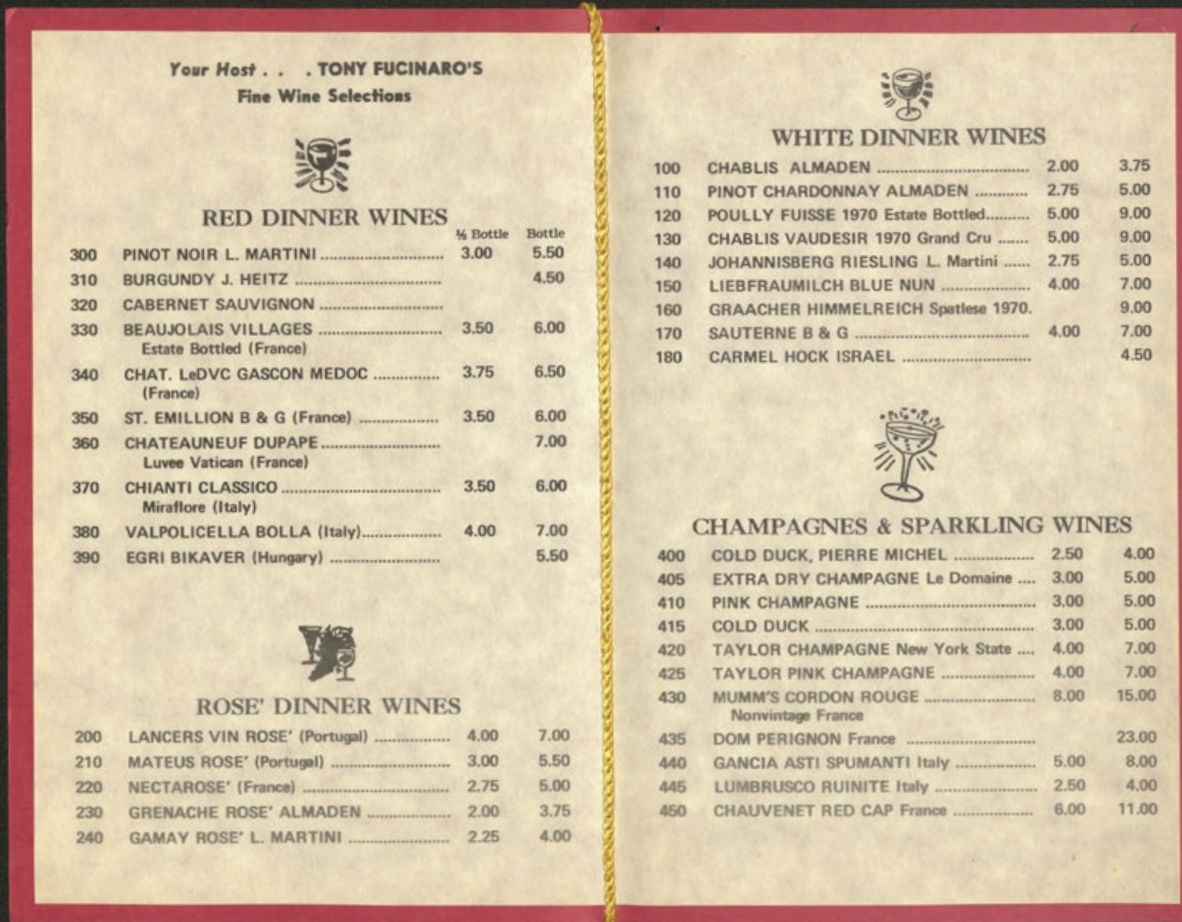




# Wine List



1970s  
Anthony's  
Steakhouse  
Wine List



Your Host . . . TONY FUCINARO'S  
Fine Wine Selections



RED DINNER WINES

	1/2 Bottle	Bottle
300 PINOT NOIR L. MARTINI .....	3.00	5.50
310 BURGUNDY J. HEITZ .....		4.50
320 CABERNET SAUVIGNON .....		
330 BEAUJOLAIS VILLAGES .....	3.50	6.00
Estate Bottled (France)		
340 CHAT. LeDVC GASCON MEDOC .....	3.75	6.50
(France)		
350 ST. EMILLION B & G (France) .....	3.50	6.00
360 CHATEAUNEUF DUPAPE .....		7.00
Luvee Vatican (France)		
370 CHIANTI CLASSICO .....	3.50	6.00
Miraflore (Italy)		
380 VALPOLICELLA BOLLA (Italy).....	4.00	7.00
390 EGRI BIKAVER (Hungary) .....		5.50



ROSE' DINNER WINES

200 LANCERS VIN ROSE' (Portugal) .....	4.00	7.00
210 MATEUS ROSE' (Portugal) .....	3.00	5.50
220 NECTAROSE' (France) .....	2.75	5.00
230 GRENACHE ROSE' ALMADEN .....	2.00	3.75
240 GAMAY ROSE' L. MARTINI .....	2.25	4.00



WHITE DINNER WINES

100 CHABLIS ALMADEN .....	2.00	3.75
110 PINOT CHARDONNAY ALMADEN .....	2.75	5.00
120 POULLY FUISSE 1970 Estate Bottled.....	5.00	9.00
130 CHABLIS VAUDESIR 1970 Grand Cru .....	5.00	9.00
140 JOHANNISBERG RIESLING L. Martini .....	2.75	5.00
150 LIEBFRAUMILCH BLUE NUN .....	4.00	7.00
160 GRAACHER HIMMELREICH Spatlese 1970.		9.00
170 SAUTERNE B & G .....	4.00	7.00
180 CARMEL HOCK ISRAEL .....		4.50



CHAMPAGNES & SPARKLING WINES

400 COLD DUCK, PIERRE MICHEL .....	2.50	4.00
405 EXTRA DRY CHAMPAGNE Le Domaine ....	3.00	5.00
410 PINK CHAMPAGNE .....	3.00	5.00
415 COLD DUCK .....	3.00	5.00
420 TAYLOR CHAMPAGNE New York State ....	4.00	7.00
425 TAYLOR PINK CHAMPAGNE .....	4.00	7.00
430 MUMM'S CORDON ROUGE .....	8.00	15.00
Nonvintage France		
435 DOM PERIGNON France .....		23.00
440 GANCIA ASTI SPUMANTI Italy .....	5.00	8.00
445 LUMBRUSCO RUINITE Italy .....	2.50	4.00
450 CHAUVENET RED CAP France .....	6.00	11.00

◀ The process has just begun, and Maher has about 150 menus digitized but not yet on the web site. The menus can be donated, sold, or loaned for digitization. Her goal is to also include information on Omaha restaurants, the families that ran them, and historical notes about the establishment. I was first alerted to this undertaking when I read the 11-15-2020 Living Section of the Omaha World Herald, where they did a feature on A Taste Of Omaha History. I had three French Café menus from the early 1980s, two of which I donated to OPL. I got to know Amy in the process. Amy collects the menus, and **Martha Grenzeback** digitizes them. This is a huge job, and they are looking for help. Volunteers anyone? One of the big collectors of menu cards was Albert Buda.

Quotations indicate material taken from the OPL web site. Among others, the collection includes menus from current and historical sites. Au Courant Regional Kitchen and Avoil Osteria and Big Fred's Pizza Garden and Lounge are currently in business. The Blackstone stable of restaurants (Orléans Room, The Golden Spur, Coffee House) are history as are The Bombay Bicycle Club, Caniglia's Pizzeria and Steak House, Cantoni's Grille, Chu's Chop Suey House, Eli Caniglia's Venice Inn, and Trovato's Italian Steakhouse.

The project is just getting started, so there are not a lot of menus and wine lists at this time. This is a huge job, and they are looking for help. Volunteers anyone? Click on the link below to view the online collection:

<https://digital.omahalibrary.org/digital/collection/p16747coll8>

And this OPL disclaimer: The images will be published, displayed, or broadcast by a 501(c)(3) organization. Here are a few selections, a blast from the past.

**Anthony's Steakhouse Wine List**

Here is one sample of the collection from **Anthony's Steakhouse**, still in business and located at 7220 F Street in Omaha. It opened in 1967 by Anthony Fucinaro. This is the wine list, probably from the early 1970s. They have some higher end wines from Joseph Heitz and Louis Martini, but the imported wines just have place names, like "Chateaneuf DuPape." Notice the heavy reliance on one winery, Paul Masson. Their four-page booklet called "Wine list: welcome to the Paul Masson Tasting Hall" is inserted. ▶





To appreciate and enjoy fine wine: Note its lovely color and brilliance.



Swirl the wine in the glass.



Inhale its fragrant aroma and bouquet.



Savor the delicious flavor and full body and note the pleasing aftertaste.



Master vintners have known for centuries that truly fine wines can only be produced from rare, pedigreed grape varieties, grown in limited areas that are uniquely favored by soil and climate. This was well known to young Paul Masson when he left his native Burgundy in France for California in the 19th century. There, high in the Santa Cruz mountains, he first began to produce the fine wines and champagnes bearing his name.

He knew that the delicate vines were more expensive to grow because of their smaller yield per acre. But to Paul Masson, no sacrifice was too great to achieve the highest quality. He developed his vineyards with loving care from cuttings of the finest grape varieties that he brought with him from Europe.

By linking his Old World skill with the incomparable climate of Northern California, he succeeded in producing quality wines that have made Paul Masson one of the most celebrated vineyards in the world since 1852. Over the years, the original cuttings have been continuously enriched by the addition of choice grape varieties. In today's Paul Masson vineyards, the world's finest wine grapes thrive to their fullest perfection. Every unhurried step, from the cultivation of the grapes to the final bottling of the perfectly aged wine, is watched and attended by Old World experts who consider their craft a fine art... and fine wine its highest achievement.



From an oil painting of the Paul Masson Cellars and Mountain Winery by Lowell Herrero.

For further information, map and invitation folder, write us:  
**PAUL MASSON VINEYARDS\***  
13150 Saratoga Avenue, Saratoga, California 95070  
(408) 257-7800



## WineList



Welcome  
To The  
Paul Masson  
Tasting  
Hall



On these pages you will find a complete list of Paul Masson wines. At the Tasting Hall a wide selection is offered for sampling, with the lighter white and rosé table wines and champagnes presented first for your tasting pleasure. The red table wines follow, and your tasting tour may be completed with the sweeter cocktail and dessert wines.

To appreciate and enjoy fine wine, first note its lovely color and brilliance. Then swirl the wine in the glass and inhale its fragrant aroma and bouquet. Next, savor the delicious flavor and full body, and note the pleasing aftertaste.

Pause a moment or two between wines to rest and sharpen your sense of taste. It is well to limit the number of wines you sample since the palate is dulled after too many wines are tasted on a single occasion.

We hope you experience a pleasurable tasting tour!

### Discover the Variety of Fine Paul Masson California Wines and Champagnes

Use the Comments Column to make a note of the wines you've tasted and enjoyed.

#### White Table Wines

Serve chilled. Best with all fish, shellfish, light meats, chicken and cheese dishes.

CHABLIS (Shah-blee'). An extra dry, delicate white Burgundy with a crisp, slightly flinty taste.

CHENIN BLANC (Shay'-nan Blawn). A savory white, fruity wine made from the Chenin Blanc grape.

DRY SAUTERNE (So-tairn'). Dry, light-bodied, with zesty flavor and distinctive bouquet.

EMERALD DRY. Emerald-gold, sprightly and delectably dry. A Paul Masson original.

JOHANNISBERG RIESLING. From the rarest of Riesling grapes. Dry, with a flowery bouquet.

PINOT BLANC (Pee'-no Blawn). A light golden varietal wine that is agreeably dry and pleasing to the palate.

PINOT CHARDONNAY (Shar-doe-nay'). Made from the famous grape of the great white Burgundies. Has dignity and rich bouquet.

RIHNE. Superbly light, dry and delicate, with a pleasing aroma.

RHINE CASTLE. A light white wine of delicate sweetness. Made only by Paul Masson.

RIESLING (Reez'-ling). A dry, fresh varietal wine of the Riesling grape. Gold in color and piquant in taste.

#### Rose Wines

Versatile wines to complement any dish. Always serve slightly chilled.

CRACKLING ROSÉ (Roe-zay'). Naturally bubbly, like the finest champagne. Festive and delicious. A Paul Masson specialty.

ROSÉ. A light, fruity young wine with a touch of sweetness.

VIN ROSÉ SEC (Van Roe-zay' Sek). Fresh, fruity and dry with just a bluish of pink.

#### Sparkling Wines

Serve well chilled. These wines are fermented and aged in the bottle, and are wonderfully festive for any occasion.

BRUT CHAMPAGNE. The driest of all champagnes. The connoisseur's choice. Excellent flavor and bouquet.

EXTRA DRY CHAMPAGNE. Dry, but not quite as dry as Brut. The slight sweetness makes it a celebration favorite.

PINK CHAMPAGNE. Delicate, light-bodied, pleasingly fresh, full of zest and sparkle.

SPARKLING BURGUNDY. Combines the sparkle of champagne with the mellowness of Burgundy.

VERY COLD DUCK. A blend of our champagne and Sparkling Burgundy. Refreshing taste.

#### Red Table Wines

Serve at room temperature or slightly chilled. Delicious with red meats, cheese, roast fowl, Italian dishes and casseroles.

BAROQUE. A graceful souvenir of Old Burgundy, this is an original Paul Masson creation. Full-bodied with great bouquet.

BURGUNDY. Full-bodied, dry, pleasingly mellow and smooth.

CABERNET SAUVIGNON (Kab-er-nay' So-veen-yawn'). A classic varietal wine of the true Cabernet. Robust flavor with excellent bouquet.

PINNACLES ESTATE CABERNET SAUVIGNON. An exquisite premium table wine produced in limited quantity from the Pinnacles Vineyard harvest in Monterey County. Available in fifties, only in California. (Our present inventory prevents our offering this wine for tasting.)

GAMAY BEAUJOLAIS (Gum-ay' Boe Sho-lay'). A rare Burgundy from the noblest of Gamay grapes. Lively varietal flavor and aroma.

PINOT NOIR (Pee'-no Nwair). Pressed from Pinot Noir, the original red Burgundy grape. Full-bodied, velvety, fragrant and rich.

RUBION. A great claret created by Paul Masson. So velvety and dry it goes well with all foods.

ZINFANDEL. A fresh and zesty red varietal wine with youthful fruitiness and a lovely, subtle bouquet.

#### Cocktail and Dessert Wines

Perfect at cocktail time. Often served chilled, on-the-rocks, or with dessert, fruit, nuts and cheese.

COCKTAIL SHERRY. A dry, nutty sherry that is smooth and mellow. The ideal aperitif.

GOLDEN CREAM SHERRY. A sweet and creamy smooth cocktail delight.

MEDIUM DRY SHERRY. Medium dry, full-flavored and mellow. May be served before or after dinner.

PALE DRY SHERRY. Extra dry, light, with an appetizing nutty flavor and bouquet.

RICH RUBY PORT. Full, robust body with the soft sweetness of pedigreed grapes.

TAWNY PORT. Tawny from extra aging in small oak casks. Medium sweet with mellow bouquet. The gourmet's dessert wine.

MADEIRA. A nutty, medium dry nectar. Famed for its use in cooking.

MUSCATEL. A brilliant golden amber wine with a delicate, spicy Muscat aroma.

#### Rare Sherries and Ports

From limited, extra-aged stocks. In heart-shaped bottles.

RARE CREAM SHERRY. A sweet, golden luxury wine with exquisite flavor and aroma.

RARE DRY SHERRY. Elegant flavor and bouquet from long aging. A cocktail masterpiece.

RARE FLOR SHERRY. A light, dry and flavorful wine resembling the finest sherries from Spain. Serve chilled either before or after dinner.

RARE SOUZAO PORT (So-zow). A brilliant varietal ruby port made from the Souzão grape, transplanted from Europe at the turn of the century. A connoisseur's choice.

RARE TAWNY PORT. Exceptional bouquet with rich warmth and fragrance.

#### Vermouths

DOUBLE DRY VERMOUTH. For the driest, most esteemed martinis and glistens.

SWEET VERMOUTH. Dark, full-bodied, spicy and mellow. Makes smoother manhattans, and it's ideal straight or on-the-rocks.

#### Paul Masson Brandy

A premium brandy, one of the finest produced anywhere. 80 proof. Perfect in lighthearts, cocktails, on-the-rocks, or sipped neat. (Sorry, State regulations prohibit sampling brandy in this Tasting Hall.)

#### Some Packaging and Purchasing Facts...

Price details of the Paul Masson wines sold at the Tasting Hall may be obtained from our Hosts or a posted price sheet based on California listings which are fair-traded.

There is a 10% discount on full case purchases. A case consists of 12 fifth bottles. Table wines, sparkling wines, vermouth and brandy also come in half-bottles (tenths) and are packaged 24 to the case. Champagnes are packaged in jeroboams, magnums, and splits as well.

Some table wines, cocktail and dessert wines are available in half gallons (6 to a case).

Ask our Hosts about the colorful gift boxes for all occasions and about other bottle sizes. They will be glad to put the packages in your car.



THE PAUL MASSON WINERY SEALED CARAFE... The new carafe, first introduced by Paul Masson, is available in quart and pint sizes in three popular Paul Masson selections: Burgundy, Chablis, and Rosé. (Quarts are packed 12 to the case and pints are 24 to the case.)



**Like Little Italy in the '50s,**  
 Buca di Beppo celebrates the hearty cooking of southern Italian immigrants. It's a place where meats and pastas overflow from family platters right onto the table, wine flows from the jug, and laughter often drowns out the music.

You'll smell the sauces before you reach the door. Inside, Neapolitan pizzas, as grand as our ovens can accommodate, pass before your eyes. Family platters of ravioli al pomodoro and chicken cacciatore. And our signature spaghetti and meatballs — itself a feast, boasting three half-pound meatballs anchoring two pounds of pasta, topped with mariners sauce, sprinkled with imported pecorino Romano cheese.

This is real immigrant southern Italian food, not some canned or corporate bastardization. Smell it, taste it, visit the kitchen and watch us prepare it. Each dish — each ingredient — has earned its place on our menu. Representing culinary traditions dating back over two millennia, pizzas and pastas nourished the Italians during periods of near-starvation. Our menu pays tribute to the immigrants' hard-scrabble lives and their steady climb out of poverty. And our desserts reflect their love of celebration even in the face of extreme hardship.

While all of our cooking reflects the southern Italian roots of Buca di Beppo, the flavors also testify to the immigrants' resourcefulness and ingenuity in working with the ingredients readily available in the new land. Specialties like Salmon Siciliano, pork chops Limescotte, and the Sicilian Calzone embody a cuisine both rooted in tradition and alive with innovation.

The *San Jose Mercury News* called Buca di Beppo, "Vital, vibrant, and powerfully flavored." You'll be too busy eating to do anything but grunt in agreement.

**"A Cosmopolitan Atmosphere, where you can feast on your roots, and celebrate in them at the same time."**  
*Franklin, New York*

**"Named one of the BEST NEW RESTAURANTS IN AMERICA — THE HEARTIER COMPANION FOR SOUTHERN ITALY SETS THE PACE. GOOD TIME — AND GOOD FOOD!"**  
*Los Angeles*

**"Vital, vibrant and powerfully flavored"**  
*South Padre Island, Texas*

**"You'll be too busy eating to do anything but grunt in agreement."**  
*The New York Times*

**"WHERE TO EAT — The Italian chicken, terrific mashed potatoes and tramping are dependable choices."**  
*The New York Times*

**Buca di Beppo**  
 3309 Oak View Drive  
 Dial 330-POPE  
 (402-330-7673)

**Like Little Italy in the '50s,**  
 Buca di Beppo celebrates the hearty cooking of southern Italian immigrants. It's a place where meats and pastas overflow from their plates right on to the table, wine flows from the jug, and laughter often drowns out the music.

You'll smell the sauces before you reach the door. Inside, Neapolitan pizzas, as grand as our ovens can accommodate, pass before your eyes. Family platters of ravioli al pomodoro and chicken cacciatore. And our signature spaghetti and meatballs — itself a feast, boasting three half-pound meatballs, two pounds of pasta, and ladies of fresh marinara sauce.

You won't have room for dessert, but order some anyway — maybe our house-made tiramisu or chocolate cannoli, with three ricotta-stuffed pastry shells, submerged in chocolate. Looking for something on the lighter side? Though buried under raspberries, the torta formaggio is as white as snow.

This is real immigrant Italian food. Smell it, taste it, wander into the kitchen to watch us prepare it. The *San Jose Mercury News* called Buca di Beppo, "Vital, vibrant, and powerfully flavored." You'll be too busy eating to do anything but grunt in agreement.

**HEALTH INSPECTED**

**SANITARY BATHROOMS**

**BIRTHDAY BANQUETS**

**OPEN AT NOON ON SUNDAYS**

**BOWLING PARTIES**

**OPEN EVENINGS**

**Buca di Beppo**  
 3309 Oakview Drive  
 Dial 402-330-POPE  
 (402-330-7673)

TAKE-OUT AVAILABLE — RESERVATIONS WELCOME

**Elegant dining** in the heart of Omaha

**Buca di Beppo**  
 A Cosmopolitan Atmosphere

**Buca di Beppo**

◀ Buca di Beppo was one place I do not remember. It came to Omaha in 2001. My impression just looking at the menu cover: How serious could the cuisine be if it is showing young women sucking up spaghetti without the aid of flatware? Just my first impression. I am always leery of places that make fun of their food. What would be next with a place like this? Plastic lined rooms for spaghetti and tomato sauce food fights with bikini clad women? Now that might have been a great draw!

Buca was “located at 3309 Oakview Drive, Omaha, Nebraska. It is printed in red, gray, and black on a cream background. The inside consists of a black and white photograph of four young women in bathing suits leaning over and sucking up strands of spaghetti from plates on the table, over the words “Elegant dining in the heart of Omaha.” A fifth woman is doing the same on the front panel. The back panel describes the food at Buca di Beppo; additional details about the restaurant are printed on black and red stars: “A Cosmopolitan Atmosphere,” “Buon Appetito!” “Health Inspected,” “Sanitary Bathrooms,” “Bowling Parties,” “Birthday Banquets,” and “Open at Noon on Sundays.” A map on the back panel shows the restaurant’s location across the street from Oakview Mall.”

Buca di Beppo was a regional chain that started in Minneapolis, MN. Their specialty was Sicilian food brought in by immigrant Italians from southern Italy. They did not fare so well in Omaha, perhaps because of all the competition from established Italian steakhouses in Omaha. Or perhaps it was because the menu card had a slightly disgusting staged display of diners sucking up spaghetti right off the plate! They closed after four years, in 2005.



*Ben Kava's*  
**CIMARRON ROOM**  
 ATOP THE CENTER

Q GO TO  
 Z/Z THE  
 NJ DEVILS  
 EB NEST  
 A LOUNGE  
 2-4 →



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W T H ES R ✂ BΣ ≈

**The Cimarron Room**

◀ The Cimarron Room had a bit of fun on its menu. Doesn't sound like a serious establishment to me either.

“Ben Kava’s Cimarron Room [was] located on the top floor of the Center Mall on Center Street at S. 42nd Street. The Cimarron Room opened on the fifth floor of Omaha’s first mall, The Center, on July 15, 1959, under the management of Benedict J. (Ben) Kava. It was a popular place for meetings and events and, later, live entertainment. A fire at The Center in October 1969, destroyed the restaurant. It was rebuilt, and reopened with a new cocktail lounge (Devil’s Nest) in November 1970. Restaurateur Ben Kava died in a car crash March 26, 1975. Source: Omaha World-Herald.”

“On the front of the menu are symbols intended to look like cattle brands, and a cartoon drawing of a red devil stands beckoning with one finger and holding a pitchfork behind his back. Next to him are the words “Go to The Devils Nest Lounge.” The back cover lists humorous “Cimarron House Rules,” as well as the origin of the Cimarron name.”



From "HIM" ...  
THE  
DEVILS  
GROG ... 1.25

LIMIT TWO TO A  
CUSTOMER (FOR YOUR  
OWN GOOD)



### YUH GOTTA START SOMEWHERES

MIGHT AS WELL DO'ER UP WITH ONE 'A THEM THERE BAR  
CONCOCTIONS AND MAYBE ONE OF THESE HERE APPETIZERS.

Plumb Jumbo Gulf Shrimp Cocktail.....	1.35
Oysters on the Half Shell, Sauce Diablo.....	1.50
Soup du Jour, Cup.....	.30
Bowl.....	.50

'Nuff a This Foofaraw, Let's git Down To Serious Eatin'

## OMAHA STEAK

WHAT MORE CAN YOU SAY?

**CIMARRON STRIP** . . . . . 5.75  
GOURMET'S CHOICE—BONELESS STRIP SIRLOIN

**DEVIL'S STRIP** . . . . . 5.75  
COATED WITH FRESHLY CRACKED JAVA PEPPER

**FILET MIGNON** . . . . . 5.75  
LEANEST AND TENDEREST STEAK ON THE STEER

**TOP SIRLOIN CLUB** . . . . . 3.95  
OMAHA'S POPULAR CUT

**SMALL SIRLOIN** . . . . . 2.95  
FOR THE NOT SO BIG APPETITE

**STEER AND PIER** . . . . . 6.75  
TENDERLOIN OF BEEF AND LOBSTER TAIL

All Steaks served with Crisp Lettuce Salad with Choice of Dressings, Potato  
or Vegetable, Our Special Mushroom Sauce, Hot Bread and Beverage.

### A la Carte

CHEESE OR GARLIC BREAD, PER SLICE.....	.10
CHUNK ROQUEFORT.....	.50
ONION RINGS.....	.75
MUSHROOMS.....	.75
SMOTHERED ONIONS.....	.50

FOR BUCKEROOS WHO CAN'T REACH THE STIRRUPS.

CHICKEN LITTLE (Two pieces).....	1.25
SMALL FRY (Fish Filet).....	1.10
TENDERFOOT (Hamburger Steak).....	1.25
PRAIRIE SCHOONER (Sirloin Steak).....	1.75

Includes French fries, vegetable, milk and ice cream. Bread and butter

PARTY ROOMS UP TO 75.  
OUR ENTIRE DINING ROOM  
AVAILABLE FOR RECEPTIONS  
BETWEEN TWO AND FIVE P.M.  
WE CAN ACCOMMODATE 150

### SPECIALTIES

**WEINER SCHNITZEL BENEDICT** 3.50

Breaded Veal Cutlet Covered with Diced Chicken and  
Mushrooms in a Chablis Wine Sauce, Topped with Swiss  
Cheese and Broiled till Bubbling.

**STEAK TIPS CANTONESE** . . . 2.95

Marinated Steak Tips Quickly Braised with Mushrooms,  
Onions, Green Peppers and Bean Sprouts. Served Over Rice  
en Casserole.

**COUNTRY FRIED CHICKEN** . . . 2.65

Farm Fresh Chicken In a Special Batter, Fried to Golden  
Perfection and Served with Chicken Gravy.

THESE AIN'T EXACKLY FROM THE CRAWDAD  
HOLE, BUT YOU'LL PRESHATE IT.

**TROUT MARQUERY** . . . . . 3.95

Tenderloin of Trout Covered with Shrimp and Mushrooms  
in a Delicate White Wine Sauce.

**HADDOCK PARMESAN** . . . . . 2.65

Thick Center Cut of Haddock Covered with Chablis Sauce  
and Sprinkled with Parmesan before Broiling.

**SHRIMP TEMPURA** . . . . . 3.50

Gently Coated Chinese Style, Deep Fat Fried and Served  
with "HIS" Sauce.

**DEEP SEA SCALLOPS** . . . . . 3.25

Sweet and Tender. Golden Fried and Served with Tartar Sauce  
and "HIS" Sauce.

**AFRICAN ROCK LOBSTER** . . . 6.75

A Treasure from Cape of Good Hope.

Above dinners include Crisp lettuce salad with  
choice of dressings, potato or vegetable.

### CIMARRON HOUSE RULES:

1. Customers will whistle or shout for service in the normal  
manner . . . and not discharge firearms.
2. When saucerin' an' blowin' cawfee, customers will refrain  
from blowin' down the curtains.
3. Anybody caught usin' silver on normal finger-eatin' foods  
like ribs an' fried chicken will help do the dishes.
4. Dudes an' stuffed shirts are admitted at their own risk.
5. Customers will take their napkins out of their collars be-  
fore they leave, an' will not shine their boots with the ta-  
blecloth.
6. If you ain't hollerin'-happy with the eatin' here, sit tight,  
an' demand yer rights. We're fixin' to send yuh out in a  
mood of sullen appreciation.
7. Some dude drinks are called "Cocktails", an' contain color-  
ful bits of fruit, etc. These are supposed to be there, and  
are not a mistake on the part of the management.
8. Riders accompanied by their horses must pay double the  
bill of fare price for the horse; husbands accompanied by  
mothers-in-law who only eat like a horse, get off for only a  
50% increase in price.

### ORIGIN OF THE NAME

#### "CIMARRON"

Cattlemen trailing herds to the Kansas markets were faced with long, dry days  
under the baking sun.

After one particularly arduous leg of their journey, they finally reached a river that  
slashed its way across the sun-baked plains. Normally little more than a stream,  
this river had a way of becoming a raging torrent after rains in the far off moun-  
tains. Occasionally, this sudden increase in volume caught the cattlemen in the  
process of crossing their herds . . . with disastrous results.

The average cowboy had few illusions as to his freedom from sin, and a sure notion  
of his destination after death. Consequently, the unfortunate who completed the  
blazing desert journey only to perish in the raging river was said to "simmer on" in  
his new home! The river finally was dubbed the Cimarron!

The Moral? Why take a chance by going through a long, dry spell, when you  
could easily end up in the . . . Cimarron!





**UPCOMING**  
 **COUNCIL BLUFFS**  
**BRANCH EVENTS**  
*Mark Your Calendars!*

**APR.**  
**08**

**SPRING IN DIFFERENT  
LATITUDES**

Heirloom  
Producers: Klemkes & Thrashers

---

**MAY**  
**21**

**THE PRICE IS....RIGHT?**

Flemings Prime Steakhouse  
Producers: Koesters & Goldsteins

---

**JUN.**  
**05**

**MARTIN'S AT THE  
LAKE THEME**

Catered by Pasta Amore  
Martin cabin, Cass County  
Producers: Connie & Gary Martin

**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)**





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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*

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**Treasurer/Membership:** Diane Forristall

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Please notify Club Membership Chairman Diane Forristall at [DIANE@FORRISTALL.US](mailto: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:**  
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