

SEPTEMBER 2019

The Bluffs Food & Wine *gazette*

Event Report:

*Summer Wine Dinner
at Council Bluffs
Country Club*



ALSO INSIDE:

Event Report: Summer Wine Dinner at Council Bluffs Country Club
Chef Jeremy Buthe recipe for Bruschetta Cheese Bread
IWFS Americas Douro Festival: Pre-Cruise Lisbon Tour Part 1



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



PRESIDENT'S COMMENTS



courtesy of hugel.com

Hello All,

We are halfway through the year, and things continue to run smoothly. The August event sold out thanks to you, and I am hoping the events for September at Au Courant, and October at Thrasher sell out as well. That only leaves November's traditional Murnan bash at Le Bouillon, and my President's dinner in December, and those two are sure to be sold out. Thanks to all of you for keeping our attendance high this summer and making this a successful year for the club.

The board continues to look at ways to improve the club moving forward into next year. Look for some exciting news in the upcoming months.

Thanks again. 🍷

Cheers,

Joe Goldstein



I WAS SITTING WITH MY WIFE WHILE SHE SIPPED ON HER GLASS OF WINE, WHEN SHE SAID, "I LOVE YOU SO MUCH, YOU KNOW. I DON'T KNOW HOW I COULD EVER LIVE WITHOUT YOU." I SAID, "IS THAT YOU OR THE WINE TALKING?" SHE SAID, "IT'S ME TALKING TO THE WINE."



Cover Photo:

Sailboat on Lake Manawa outside the Council Bluffs Country Club at dusk. Photo by Tom Murnan.

EDITOR'S

CORNER

We enjoyed another fine meal at the Council Bluffs Country Club. Chef Jeremy Buthe always has great cuisine, and in very generous portions. We had a rather large attendance this time, so instead of quaffing in the smallish room by the front door, the staff opened up the room divider to another large adjoining room, where we enjoyed our appetizers. Our theme was a Summer Wine Dinner, and we had an imaginative spread of food.

I was bowled over by one hors d'oeuvre: the **Bruschetta Cheese Bread**. It was served warm, and was so moist! Most bruschetta are crusty and dry. Let's just say I had more than one. Chef Jeremy agreed to give us the recipe for the gazette. It is easy enough for even amateur or occasional cooks. Give it a try. I will use it to wow my Italian in-laws.

We begin our exploration of the IWFS Douro Festival with the **Lisbon Pre-Cruise**. This will be a multi part series. The festival itself was a river cruise up a series of locks along the Douro River, beginning at the river's mouth at Porto and ending in Spain, where the same river is called the Duero. But if you signed up for the pre-cruise, you stayed in Portugal's capitol, Lisbon for two and a half days before proceeding north to Porto. Connie and Gary Martin are writing about Lisbon, and Wayne Markus will write later about the cruise itself. Wayne took a prodigious amount of photos, and we will show a small portion of them in the Gazette.

Enjoy! 🍷

Tom Murnan



THE WORD BISTRO COMES FROM THE RUSSIAN WORD MEANING QUICKLY. WHEN PARIS WAS OCCUPIED BY THE RUSSIAN ARMY IN 1814, AFTER NAPOLEON'S RETREAT FROM RUSSIA AND SUBSEQUENT DEFEAT, COSSACKS CAMPED OUT ON THE CHAMPS ÉLYSÉE FOR SEVERAL MONTHS. WHEN GOING TO SMALL FRENCH RESTAURANTS, THEY WANTED FOOD, AND THEY WANTED IT "BISTRO," QUICKLY.



EVENT REPORT:

Summer Wine Dinner at Council Bluffs Country Club

Story & Photos by Tom Murnan

We had quite the turn out for our Summer Wine Dinner at the Council Bluffs Country Club: 48 signed up. Of these, 13 were guests. Plus we had two birthdays. Jane Hagerty has officially joined what the French call “a woman of uncertain age” category. Many of her guests came from quite a distance (like San Francisco). She and Scott Ohle celebrated their natal day at our event on this hot and sultry summer day. The crowd of 48 (eight over the original limit) was so large that they opened up the adjoining room partition wall to host our quaffing and appetizers. The wines were both good summer fare. Château Puech-Haut Prestige Rosé 2016 from the Languedoc, France was nice albeit a bit light in body, but the always reliable Roederer Estate Brut NV from the Anderson Valley in Mendocino was quite flavorful.

We had three different kinds of **Assorted Canapes**. Sautéed Eggplant with Boursin Cheese was rolled and anchored with a toothpick that also contained a pimento stuffed green olive. Cucumber slices topped with smoked salmon cream cheese was available with three different garnishes: dill, cherry tomato half, or sliced black olive. But the most outstanding appetizer was a warm **Bruschetta Cheese Bread**. The surprise was that a bruschetta was warm, and how moist it was. Typically, the baguette bread is hard and dry, but not this version. Definitely my

fav, I had at least three of these babies and could have had more if I didn't know that generous portions for 5 courses would soon be on our plates. Pesto mayonnaise was covered with chopped tomato and cheese, then drizzled with balsamic vinegar. Outstanding. The Chef agreed to send us the recipe.

Moving to table, our hosts were introduced. This was a collaborative effort between the Schierbrocks and the Kossows. Tom Schierbrock was in charge with coordinating the menu with Executive Chef Jeremy Buthe, while Bob Kossow gathered the wines with the assistance of Patti Hipple. Most of the wines came from the Branch cellar or was ordered for the cellar. Patti told us that Wine.com has given the Branch a special deal on freight, saving us money. Tom S told us we would be sampling foods, and wines, from throughout the world, not just a certain area.

We started our feast with **Ahi Tuna Poke**. This was a delightful medley of Tuna Carpaccio, sweet Maui Onion, Chili Garlic Soy Sauce, Sesame Seed, Pineapple, and Crisp Wonton. Fresh tuna was marinated in soy sauce, sesame seed and sesame oil. This was topped with pineapple. A seaweed salad was set to the side to provide a contrast, while the wonton provided crunch. It was liberally salted but not over done. This brought out all the complex **Asian** flavors. The tuna was melt-in-your-mouth tender. With all the

spicy flavors, we needed a wine with spice in its name. Gewürz means spice in German, so the **Trimbach Gewürztraminer 2015**, from Alsace France, was a good choice. Trimbach's house style is to ferment their wine to dryness, but the fruit is so rich it seems to have a bit of sweetness to it. The spiciness and mild sweetness of the wine seemed to tame the slight heat of the dish.

Our **Second Course** found us with **Zuppa Caprese**. A nice summer soup, it was served cool. Comprised of Mozzarella, Scallion, Apricot, Micro Basil and Vincotto, it was different than, say, a Vichyssoise, which is potato based. Jeremy told us this was a play on a classic Caprese. Caprese salad is just mozzarella, tomato and sweet basil seasoned with salt and olive oil. He made tomato water out of fresh garden tomatoes, then puréed fresh mozzarella to make a cool summer soup out of it. Vincotto is wine cooked down into a syrup, and looks similar to a balsamic. There was just a touch of cream in the dish. He then topped it with an apricot, basil and scallion garnish. The gritty texture came from the mozzarella. Our chosen wine, a **Duck Hunter Sauvignon Blanc, Marlborough, New Zealand 2018** was interesting. The sharpness of the wine's acidity helped cut through the richness of the dish, but also brought out the flavor of the apricot. A good match. ▶













L to R, first row: Tom Schierbrock, Roni Ledbetter, Angel Reed, Kamry Buthe, Kim Buthe & Stephanie Crisp, President Joe Goldstein. Second row: Jeanette Schierbrock, Sven Blisten, Jeremy Buthe (Executive Chef). Jamie Feinhold, Suzanne Kossow, Bob Kossow.

◀ **The Third Course** moved us from Italy to Russia. Beets are always associated with Russia (think Borsch), so we had two different kinds of beets in our **Russian Root Salad**. Red and Golden Beets, Fingerling Potatoes, Parsnip Chips, Chevre, Candied Walnuts, Bacon, and Catalina Dressing (French dressing) made for a delicious, light dish. The sauce was reminiscent of Dorothy Lynch but a bit spicier. We moved to a red wine with this salad. Salad is a tough wine match many times. Our wine was a **Penner Ash Willamette Pinot Noir 2015**. By itself, the wine seemed a tad bit acidic to me, but with the salad and the sauce, both acidities seemed accentuated with the addition of the wine. Interestingly enough, the wine showed great affinity to the candied walnuts, which lessened that perception of acidity through the introduction of sweetness.

Our **entrée** course was a **BBQ Surf and Turf Skewer**. This was a complex dish with many moving parts. It consisted of Smoked Beef Tri Tip, Grilled Shrimp, Summer garden vegetables, Israeli Couscous, Cilantro Mint Chimichurri and Char Broiled Tomato

Salsa. So you had smoky flavors from the beef, minty flavors, sharp spicy flavors from the Chimichurri which contains red jalapeño and cilantro, a lively flavor, as well as the tomato salsa, also on the spicy hot side with chili peppers. The couscous provided an island of neutrality. We had two reds to compare. A **Girard Petite Shirah Napa Valley 2011** was compared to a **Bodega Catena Zapata Catena Alta Malbec, Historic Rows, Argentina, Cuyo, Mendoza, 2013**. First, recall that Petite Shirah is not the Syrah grape at all but a grape named Durif. However, it has similar characteristics to the better known Syrah, a Southern Rhône varietal. Which wine was better? Personal taste of course, but the Malbec seemed a bit better with the salsa, while the Petite Shirah best with the chimichurri, but both wines did well, with enough gumption to stand up to the spicy flavors.

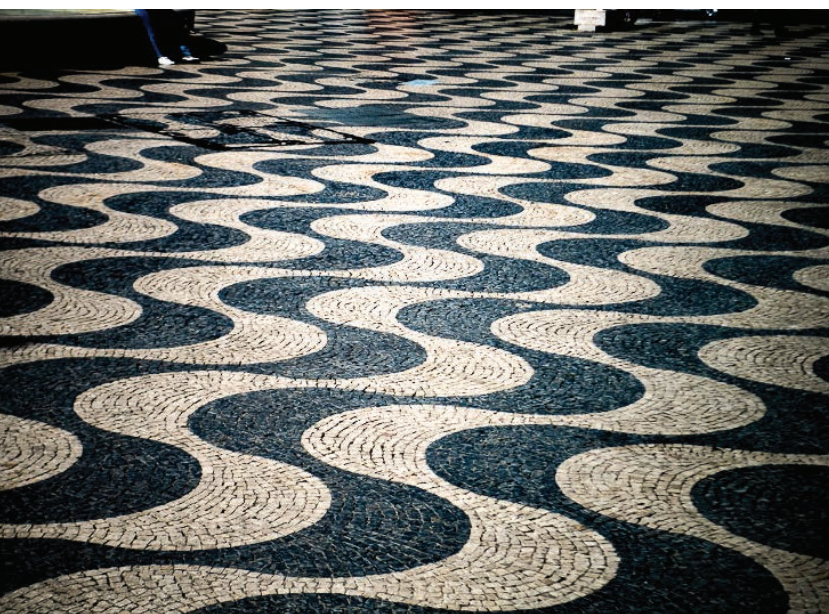
The **Sweet Ending** finished off our meal with a **Brown Butter Cake with Tropical Fruit Salsa and Tequila Caramel**. Rich with flavors of vanilla and butter, and quite sweet, it was a good vehicle to display the tropical fruit flavors. Parts of this cake was in your teeth sticky. The dessert wine was somewhat unusual for our

Branch. **Disznókő Tokaji Aszú 5 Puttonyos 2008** was a real treat. Hailing from Hungary, Tokaji Eszencia (Essencia) wines were famous by the time of Louis XIV and Peter the Great, among the first great sweet wines. It was known as the "king of wines and the wines of kings." Our wine was much less sweet than Eszencia.

The word **Aszú** indicates the wine has botrytized, or noble rot affected, grapes. The grapes are made sweet after the mold pulls the water out of the grapes and leaves the sugar. But instead of leaving a rancid, moldy taste, it imparts a honeyed flavor. In the old days, they would add puttonyos, or baskets, of Aszú grapes to regular wine. The ratings would go from 3 to 6 baskets, all of which were still less sweet than Eszencia. In our case, there were 5 baskets added. Only six grape varieties are allowed in Tokaji: Furmint, Hárslevelű, Kabar, Kövérszőlő, Zéta, and Sárgamuskotály. Since 2013, the puttonyos system has been abolished, although it still may be used for marketing reasons. Now Hungary just uses grams of residual sugar as a way to determine sugar levels. 6 puttonyos equals 150+ grams of sugar. Between 120 and 150 grams are used for Tokaji Aszú. The old 3 and 4 puttonyos bottlings don't now meet the minimum sweetness of 120 grams of sugar to be called Tokaji Aszú. Eszencia must be a minimum of 450 grams of sugar. It is the free run juice without pressing, which comes out like a syrup and is so thick that takes 4 to 5 years to ferment and can last 200 years. Our Tokaji was honeyed, acidic, with a touch of ginger. It married perfectly with the dessert.

Many thanks to our event producers, the **Schierbrocks** and **Kossows** for managing this event. Thanks as well to the ever present **Patti Hipple** who buys and always helps producers select wine for their event. Thanks as well to **Chef Jeremy Buthe** and his imaginative cuisine. Along with **Head Chef Jamie Feinhold** and **Sven Blessman**, the food was superb. The service too was efficient under the helm of Roni Ledbetter. And finally, thanks to the anonymous person who wrote in my notebook "I love you, Tom! - Your Secret Admirer." It's not in Mary's handwriting. I hope you are female! 🍷





THE INTERNATIONAL WINE AND & FOOD SOCIETY IWFS AMERICAS, INC. 2019 PRE-CRUISE LISBON TOUR PART 1 JUNE 6-7, 2019

Story by Connie and Gary Martin & Photos by Wayne Markus

With the coming of June 2019, IWFS is traveling once again...this time to Lisbon, Portugal and then on to the Douro River Cruise. Our culinary adventure begins with a three day experience of the best of Lisbon. Built on seven hills and with 3 million people in the metropolitan area, Lisbon is the second oldest capital city in Europe. It was ruled by the Romans, Germans and Arabs before Portuguese crusaders finally conquered it back. Today, Lisbon is the economic, political and cultural center of Portugal.

Serving as our home base while in Lisbon, **The Four Seasons Hotel Ritz Lisbon** offered a beautiful backdrop for Welcome Reception and Dinner. Entering the Hotel, you are greeted with orchids everywhere...Hanging from the ceiling in the Lobby and fashioned into an "Orchid Tree" in the Welcome Reception area with more orchids as table centerpieces in Fernando Pessoa Room for the Gala dinner.

The Welcome Reception offered the **Soalheiro Bruto Rose Sparkling Wine** (elegant delicate aromas of red fruit, raspberries and strawberries) paired with a number of canapes including crab with daikon pickles, wasabi and yuzu; seafood with crispy rice and tomato; Kadaiff prawns and mushroom/truffle pies. Moving into dinner, we were tempted to begin with a fabulous offering of Chef Foie Gras paired with a Madeira wine—**Cossart Gordon Madeira Wine Sercial 5 year old, non millesime** (aromas of nuts, caramel, dried figs and orange peel). [Non millesime means non vintage. Editor] The foie gras was silky smooth with a rich taste and touch of gold embellishment pairing exceptionally well with the Madeira wine.

Entrée courses began with lobster paired with red pepper, bok choy, cress scented with coriander and lemon grass and paired with **Quinta da Boa Esperanca Sauvignon Blanc 2017** (an intense balance of tropical fruits and minerality with a long finish). A refreshing respite of mojito and lemon sorbet was followed by veal with polenta, pecorino and black truffle sauce paired with the **Quinta da Carmo Red wine** (ripe black fruits and floral notes balanced with minerality).

As our first evening reuniting with old friends and meeting new friends came to a close, Chef Meynard offered an Araguani black chocolate mousse with sour cherry sorbet. Dessert was paired with, of course, a port—**Port LBV Niepoort** (characteristic dark red color of cherries with a floral aroma balanced with a fresh, robust finish). Coffee and Mignardies (sweet treats) followed. The evening was just the beginning on our tour of the best food and wines from all over Portugal.

During our first full day in Lisbon, we started the day with a tram ride through old Lisbon and were treated to the proper way to begin the day, Port and **Pastéis de nata**. Pastéis de nata (also called Pastel de nata) are a delicate eggy custard filled pastry dusted with a bit of cinnamon. Pastéis de nata were created before the 18th century by Catholic monks at the Jerónimos Monastery in the civil parish of Santa Maria de Belém in Lisbon. At the time, convents and monasteries used large quantities of egg-whites for starching clothes, such as nuns' habits. It was quite common for monasteries and convents to use the leftover egg yolks to make cakes and pastries, resulting in the proliferation of sweet pastry recipes throughout the country. Following the extinction of the religious orders and

in the face of the impending closure of many of the convents and monasteries in the aftermath of the Liberal Revolution of 1820, the monks started selling pastéis de nata at a nearby sugar refinery to bring in some revenue. In 1834, the monastery was closed and the recipe was sold to the sugar refinery, whose owners in 1837 opened the Fábrica de Pastéis de Belém. The descendants own the business to this day.

Traveling through old Lisbon, you will notice the limestone cobblestones streets everywhere with the square shaped cobblestones laid in a variety of mosaic designs. Intersecting the streets are a series of large, beautiful squares which serve as gathering places and locations of services for the people of Lisbon. This series of squares was the result of city planning after much of Lisbon was destroyed by a massive earthquake centered near Lisbon with resulting fires and subsequent tsunami from the Atlantic Ocean up the Tagus river in 1755. One cannot help but notice as we continue to travel in old Lisbon that many of the houses and buildings are covered with beautiful hand painted tiles on the sides of the buildings and terracotta tiles on the roofs. A nod to the Moors who inhabited Lisbon at a time. **Fado** music is heard in many parts of the city. Fado, meaning destiny or fate, is the traditional style of music in Portugal and is known for its soulful often melancholy tone with themes of the sea. The Portuguese guitar is the most common instrument used with Fado.

In the afternoon, we traveled to **Sintra** which was a popular site chosen by Lisbon elite to escape the summer heat. Sintra is a delightful town only a short distance from Lisbon through pine covered hills into the hills of the **Serra de Sintra**. ▶







Hidden in the hills you will find the extravagant palaces, opulent mansions and even the ruins of an ancient castle. The crowning glory and a “must see” is the **Palacio de Pena** with its colorful architecture and extensive gardens which was built by a German Prince who married into the Portuguese family. While in Sintra, many tried the traditional red cherry liqueur called **Ginjinha**. Made from the Morella cherry which is infused with alcohol adding sugar for taste and often served with a piece of fruit at the bottom of the Ginjinha shot. Chocolate shot cups may also be used to serve the Ginjinha.

Our evening was highlighted by dinner at **Restaurant Eleven**. Located in the heart of Lisbon’s business district, overlooking the entire city and surrounded by lush gardens, Eleven was opened in 2005 and recognized with a Michelin star for its innovative cuisine using rare seasonal products served in a sophisticated, contemporary space. Chef Joachim Koerper offered a tantalizing menu using locally sourced products. The **Murganheira Tavora-Varosa DOC Brut Chardonnay 2014** (fresh fruit aromas balanced with some acidity and wonderfully fine bubbles) greeted us upon arrival and was enjoyed on Eleven’s balcony overlooking all of Lisbon. A Foie Gras Terrine “Gold Bar” as the Amuse Bouche was a delightful combination of foie gras, rum, orange and gold powder. Expertly paired with

a **Pflaz Reisling Spatlese 2014** (full bodied, classic grapefruit and pear notes) which has a limited production of only 1,600 bottles per year.

The first course was a “Tuna Tonnato” or what we might call a tuna tartar comprised of fresh tuna, fish sauce, caper and anchovies paired with a **Alentejo Procura 2016**. The Procura is a southern Portuguese white blended wine with intense citrus aromas with minerality and a complex, elegant finish. The next course was fresh local lobster in pumpkin cream providing a sweet and earthy base for the **Lisboa Quinta do Monte D’Oiro Reserva 2017** with its minerality and smooth, balanced, long finish in contrast to the lobster in pumpkin cream. A grouper with lemon risotto followed. The grouper was paired with a French wine, **Dao Primus 2013** and comes from very old vines providing a unique and interesting pairing. The final entrée course offered a filet mignon with mashed potatoes, black truffle and Madeira sauce. The filet was paired with a **Douro Quinta do Noval 2014**, a lovely red wine with notes of black currant and dried red fruits with a balanced, smooth, silky finish. As the ending of our meal, Chef offered a selection of chocolate delights—brownie with milk chocolate ganache and white chocolate ice cream paired with **Setubal Excellent Moscatel Roxo** with an intense floral aroma.

Such a wonderful day sightseeing and a fabulous evening. Looking forward to what tomorrow brings. 🍷







CHEF JEREMY BUTHE RECIPE FOR BRUSCHETTA CHEESE BREAD

Use Italian/Focaccia bread or French bread (baguette), sliced 1 inch thick and line on a greased baking sheet.

- 1** Smear top side of the bread with pesto aioli.
Combine 2 parts mayonnaise with 1 part of pesto. Use your favorite store bought pesto or make yourself...In a food processor combine 2 cups fresh basil leaves, ½ cup grated parmesan cheese, 3 cloves fresh garlic, cup toasted pine nuts, ¼ t spoon salt, pepper, lemon juice and ½ cup extra virgin olive oil. Puree to make a thick paste.
- 2** Top the pesto aioli-smear bread slices with mozzarella cheese.
- 3** Top with bruschetta relish (diced tomatoes, fresh basil, minced red onion, garlic, salt, pepper & olive oil).
- 4** Bake in a 425° oven for 8-10 minutes or until cheese is golden.
- 5** Garnish with balsamic reduction drizzle.

————— *Serve slightly warm if possible.* —————

UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

SEP
15



AU COURANT

All Washington wines

Producers: John & Amanda Matthews

OCT
12



OLD VS. NEW WINE

Thrasher Corporate Office

John Benker Catering

Producers: Dave & Tabitha Thrasher

NOV
X



LE BOUILLON

Paso Robles Wines

Producers: Tom & Mary Murnan

DEC
8



PRESIDENT'S EVENT

Fleming's Prime Steakhouse

Producers: Joe & Jill Goldstein



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

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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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