



# The Bluffs Food & Wine *gazette*

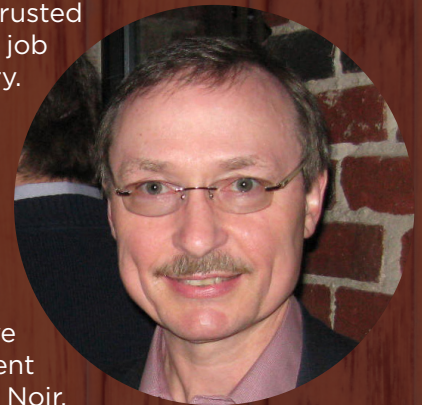
## Event Report:

Almost Spring at Spencer's For Steaks & Chops  
Upcoming Events

# What's New

Thinking Spring is never going to get here? Well, on March 5th, Spring seemed far in the future. But Bob Kossow brought us to Spencer's for Steaks & Chops as the next best thing to actual warmer temperatures and the awakening of nature. There we had a Mediterranean Display charcuterie board, a sit down tasting of different Syrah or Shiraz, Herb Crusted Salmon and certified Angus Tri Tip beef. Spencer's always does a nice job with Executive Chef Glenn Wheeler at the helm. Check out the story.

Both the Council Bluffs and Omaha Boards have approved a limited number of joint events. This is partially due to the smaller number of members attending events as COVID and its variants still linger. Plus, some events need more people to share costs so the event breaks even. These events will be Valentine's Day, June or July when many are on vacation, and the December holiday event where the Omaha Branch traditionally has hired a live band, an expensive proposition. This year, June will have a joint Branches couples event at Au Courant Regional Kitchen and compare Burgundy with Pinot Noir.



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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)

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My weight is perfect for my height - **which varies**

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# Almost Spring at Spencer's For Steaks & Chops

Written by Tom Murnan, Photos by Tom Murnan & Wayne Markus

I always enjoy going to Spencer's. I tend to forget about this jewel of a steakhouse because it is a bit outside the main part of the Old Market. I had the rare chance to take my daughter MaryClaire and her partner Lindsay Ferguson to see what an IWFS event was like. Bob Kossow was our host and event producer. We started off with a nice Charcuterie plate of cured meats, three kinds of olives and cheeses. Called to table, we had 4 kinds of Syrah or Shiraz (the Australian name for Syrah) breathing for the tasting. Our objective was to determine where the wine originated: California, Washington, France's Rhone Valley, or Australia. All wines were from the Branch cellar.

The sweetness in the Avocado Corn Chowder matched our Cristom Viognier 2018, which was Chef Glenn's suggestion. The Cadre Stone Blossom Sauvignon Blanc 2020 came from Edna Valley, the coolest AVA in California where the grapes originated from cuttings from France's Loire Valley. This was a good match to the Roasted Carrot & Arugula Salad. The Herb Crusted Scottish Salmon was moist and perfectly cooked, a natural match for the Domaine Drouhin Roserock Zepherine Pinot Noir 2015. Our entrée was Roasted Certified Angus Tri Tip Steak enhanced by two reds: La Vieille Cure Fronsac Bordeaux 2010 and Spring Valley Uriah Walla Bordeaux Blend 2013. The dessert wine, Quinta Da Romaneira LBV Port 2012 worked well with the Chocolate Tre Leche Cake.

Many Thanks to Co-Hosts Bob Kossow and Diane Forristall, who selected the wines. Executive Chef Glenn Wheeler, Sous Chef Pat Ratigan and Head Prep Cook Chris Baker provided us with a wonderful meal. The service was nicely done as well.









# UPCOMING COUNCIL BLUFFS BRANCH EVENTS

**MAY**  
**7**

## **PASTA AMORE**

**Brunch**

Producers: Goldsteins & Wilke

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**JUNE**  
**12**

## **AU COURANT REGIONAL KITCHEN**

**Joint Event with the Omaha Branch**

**Burgundy vs. Pinot Noir**

Event Producer: Tom Murnan

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**JULY**  
**10**

## **PITCH DUNDEE**

**Rosé All Day theme**

**Sit Down Rosé tasting**

Event Producers A. Harrington and J. Matthews

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**AUG**  
**21**

## **402 EAT + DRINK**

**Theme TBD**

Event Producers: Dave & Tabitha Thrasher

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**SEP**  
**11**

## **OAK HILLS COUNTRY CLUB**

**Dry Aged vs. Non-Dry Aged Ribeye**

Event Producers Brent Rasmussen & Susan Rauth  
and Amanda Harrington & John Matthews

### **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)