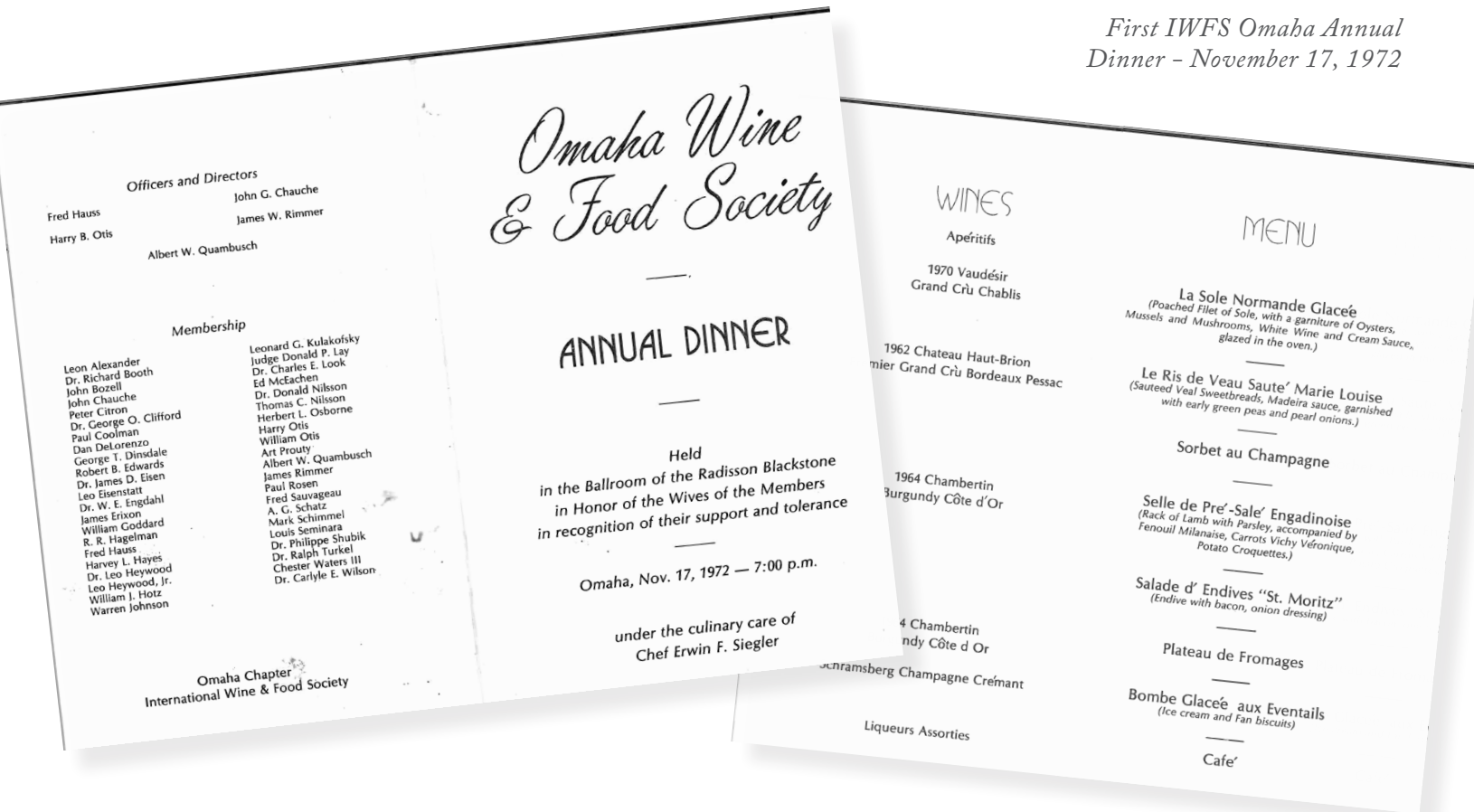


First IWFS Omaha Annual
Dinner - November 17, 1972



KIMPTON COTTONWOOD HOTEL

IWFS OMAHA & COUNCIL BLUFFS BRANCHES
FEBRUARY 14, 2020 | 5:00 P.M. | KIMPTON COTTONWOOD HOTEL
302 S. 36TH ST., OMAHA, NE 68131 | 7TH FLOOR BALLROOM

50th Anniversary Valentine Dinner

Champagne Reception

La Sole Normande Glacée

Poached Filet of Sole, with Garniture of Oysters,
Mussels and Mushrooms, White Wine and Cream Sauce
*Domaine J.A. Ferret Pouilly-Fuissé Tête
de Cru Les Perrières 2018, Bordeaux // RP93 BH93 WE91*

Le Ris de Veau Sauté Marie Louise

Sautéed Veal Sweetbreads, Madeira Sauce
Château Larcis Ducasse St. Émilion Grand Cru 2009, Bordeaux // WS95 RP96

Selle de Pré-Salé Engadinoise

Rack of Lamb with Parsley, Accompanied by Fenouil Milanaise,
Carrots Vichy Veronique, Potato Croquettes
*Two Hands Sexy Beast Cabernet Sauvignon 2015,
McLaren Vale, Australia // WS93 RP90 VM93*

Salade d'Endives

Endive with Bacon, Onion Dressing
Dr. Loosen Ürziger Würzgarten Riesling Spätlese 2011, Mosel, Germany // WS93 WA91

Plateau de Fromages

Various Ports from Club Cellars // WS94 to 95 & RP93+

Bombe Glacée aux Éventails

Ice Cream and Fan Biscuits
Alvear Pedro Ximénez Solera, Montilla-Moriles, Spain, 1927 // RP98 WE96 JD95

Café

Attire: Tux, Suit & Tie, & Cocktail Dress | Please Wear Your Medallion

Event Price: \$225, Members/Significant Other. **Limit:** 72 people. **RSVP by January 29th.**

Special IWFS room rate at the Kimpton Cottonwood Hotel (Feb. 11 - 18, 2021):

15 Essential King Rooms available at \$129 per night

To reserve, call the Kimpton Cottonwood Hotel at 402-810-9500 with code: **IWFS Room Block.**
Rooms must be booked by 5:00 p.m. on January 29, 2021.

Questions? Contact Your Host, Todd Lemke: 402-690-2808 & Mike Wilke: 402-681-5817.

Club Presidents: Mark Stokes and Connie Martin. **Wine Consultants:** Patti Hipple and Duke Matz.

Kimpton Cottonwood Hotel Executive Chef: Ryan Arensdorf

Chef Ryan Arensdorf



With over 15 years of high-touch, hands-on culinary experience, Arensdorf joins us from the Salamander Resort and Spa, where, as Executive Chef, he played a key role in its distinction as a *Forbes* Five Star rated resort. After completing his education at Chicago's Kendall College, Chef Arensdorf began his career at Gibson's Bar & Steakhouse in Chicago. Working extensively in the Windy City food scene with renowned chefs, Arensdorf heightened his culinary skill while working with Chef Martial Noguier at notable Chicago establishments including Bistronomic, Michael Jordan's One Sixtyblue and Café des Architectes at Sofitel Chicago Water Tower. He also opened Cibo Matto at the Wit Hotel alongside Chef Todd Stein. Chef Arensdorf is committed to creating a unique dining experience in Omaha, centered around kitchen-wide scratch cooking. This is a philosophy instilled in him by both of his grandmothers, who made lasting family memories with their kitchen traditions, especially their hand-crafted jams and jellies, and freshly baked pies. Chef Arensdorf is excited to bring his experience and passion to The Cottonwood Hotel.