

FOOD & *Spirits*

Volume 1 / Issue 1

The Omaha Metro's Only Guide for Food, Dining, Spirits and Wine.

MAGAZINE | OMAHA EDITION

PREMIER ISSUE!

España Reviewed

Page 12

Our Massive Listing of
Over 700 Bars, Restaurants
and Specialty Shops
in the Omaha Metro





PAGE
12

España Reviewed - Our first review and it's a round table discussion. Find out what Brian O'Malley, Derek (AKA Sneks @ GastronomicFightClub.com), Dave Ahlquist, Sarah Benck and your publisher thought about Omaha's original tapas restaurant.



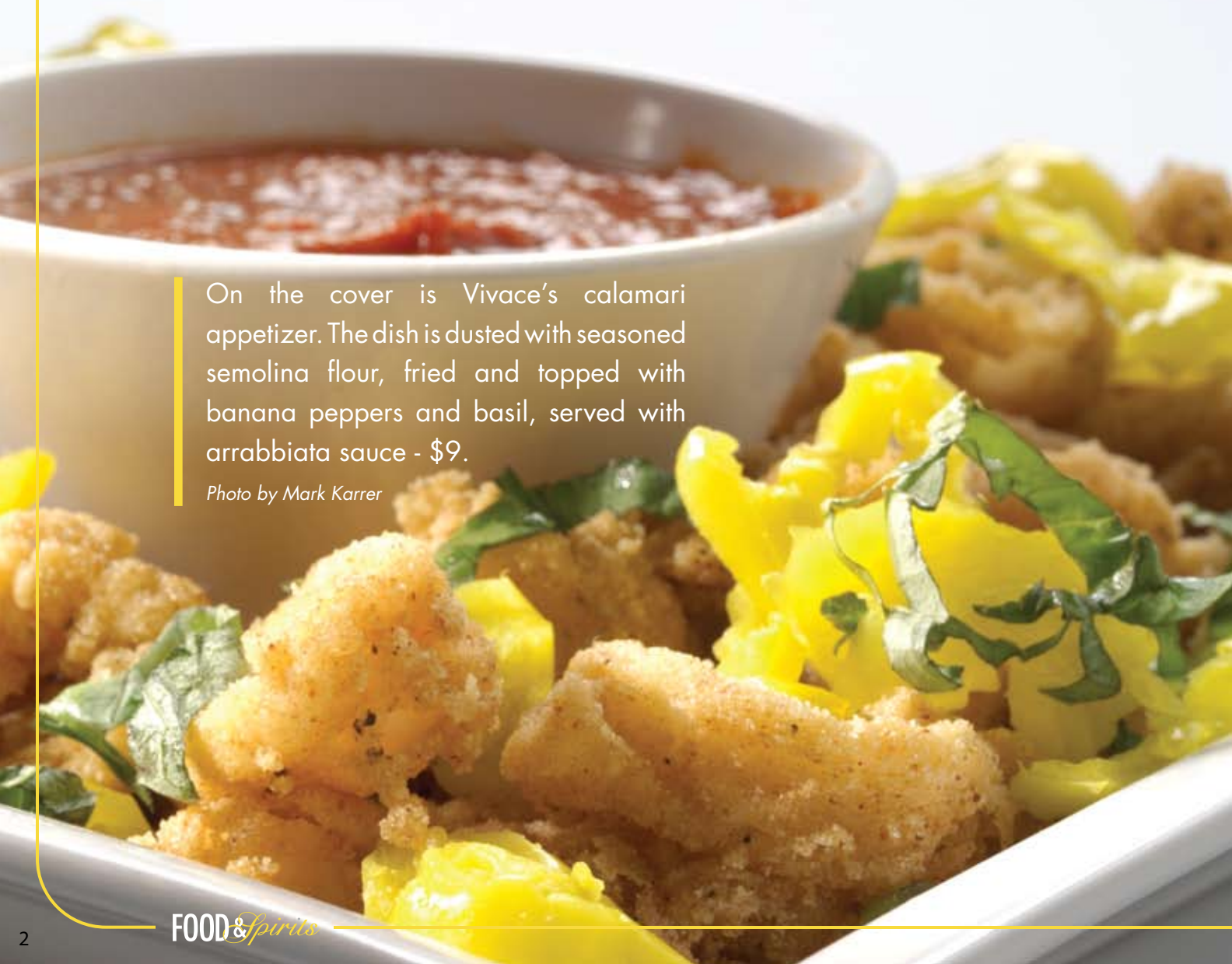
PAGE
36

Midwest Vineyards - Napa and Sonoma aren't the only areas in the U.S. that produce great wine. In this article by Matt Ronco, some of the hidden gems that are just around the corner are identified.



PAGE
51

Listings Section - With over 700 listings of bars, lounges, restaurants and specialty shops, you're sure to find someplace to go. Turn to page 51 to take a look at the Omaha Metro's most comprehensive listing.



On the cover is Vivace's calamari appetizer. The dish is dusted with seasoned semolina flour, fried and topped with banana peppers and basil, served with arrabiata sauce - \$9.

Photo by Mark Karrer



PAGE
30

Sushi has become one of America's favorite foods. Food & Spirits Magazine tells you the best places to enjoy this Japanese delicacy in Omaha.



PAGE
48

Discover why the Pisco Sour is so hotly contested in South America and how it's quickly becoming the next big thing in the U.S.



PAGE
22

Are food and cooking art forms? Executive Chef at Darwin's Bistro Paul Urban shares his take on the issue.



PAGE
35

What wine goes with that filet? Dr. John Fischer takes the intimidation out of wine and food pairings.



PAGE
28

Brian O'Malley rants and raves about how and why you should shop locally for produce.



PAGE
44

October means one thing – great beer celebrations. Beer Guru Brent Udron of Beertopia shares his list of some of the best.

WINE, BEER, & RECIPE INDEX

Wines

- 35 Barolo
- 35 Zinfandel
- 35 Chablis
- 35 Barbara d'Asti
- 35 Pinot Noir
- 35 Sauvignon Blanc
- 35 Chardonnay
- 35 Champagne
- 35 Rhone reds
- 39 German Riesling
- 39 California Riesling
- 39 Kabinett
- 39 Spätlese

- 39 Auslese
- 42 Bordeaux
- 42 Cabernet Sauvignon
- 42 Australian Syrah
- 42 Merlot

Beers

- 44 Warsteiner
- 44 Spaten
- 44 Paulaner
- 46 craft beer
- 46 Alpha King
- 46 Weihenstephaner
- 46 Hefeweissbier

- 46 John's Gen. White Ale
- 46 Old Suffolk Eng. Strong Ale
- 46 Strongbow
- 46 Avery India Pale Ale
- 46 Dogfish Head 60 Minute IPA
- 46 Sprecher Bavarian Black
- 46 Bitburger

Recipes

- 20 Cream Sauce with Wine
- 20 Bouillabaisse de Marseille
- 20 Honey Nut Butter Drizzle
- 21 Chili Garlic Crusted Steaks

LETTER FROM THE PUBLISHER



Welcome to the premier issue of Food & Spirits Magazine. It's not much of a secret that people here in the Omaha Metro love to eat and drink, and this magazine was created for them, along with the people and establishments that provide the idyllic experience when we're out on the town. With so many great dining, wine and spirits options in the Omaha Metro area, we are very happy to present a magazine that we feel illustrates that point very well.

Although I'm a Nebraska native and have been visiting and flying into Omaha for much of my life, I have been astounded since moving here two years ago, from San Francisco, at how incredibly dynamic and vibrant the food and spirits industry is. Omaha is mentioned as having more restaurants per capita than any other city in the country, and while I'm not entirely convinced that's true, with the sheer number that we do have, it might as well be.

And Omaha is no slouch when it comes to quality either – I'd put our top restaurants against those anywhere else. My wife and I have friends all over the country who, when they come to visit, can always be counted on to be pleasantly surprised and impressed with our restaurants and bars, and with Omaha as a whole. Long gone are the days when Omaha was known as a cow town - Omaha is becoming a destination point to those around the country and we couldn't be happier to showcase it.

Over the months that I have been working on Food & Spirits Magazine, this publication has become more and more of a collaborative project with every new person that has gotten involved. Many restaurant and bar owners, general managers, and chefs extended themselves by providing assistance, ideas and articles. As well, designers, writers and photographers also came onboard to produce some incredible content. Finally, advertisers stepped up to the plate and let us know that this magazine was something they wanted to see. From the initial idea of simply having a very comprehensive listing of all the bars, restaurants and lounges, the publication has evolved into a stunning presentation of the incredible food and spirits scene that has become Omaha. My sincere thanks to everyone involved – it was created by you, for you.

We hope you enjoy it and if we missed your favorite place or don't have your event listed, be sure to let us know.

On the Cover

Photographer: Mark Karrer

Studio: Triple 4 Studios (www.triplefourstudios.com)

Omaha-based Triple 4 Studios and photographer Mark Karrer, combine state-of-the-art photography equipment with time tested industry experience. Karrer began his professional career over 20 years ago and since then has pointed his lens at just about everything. Specializing in product and environmental photography, his client list includes Gateway Computers, ViewSonic, Cabela's, Targus International and Sue Bee Honey. Triple 4 Studios utilizes the latest in digital photography equipment from Sinar Bron, Bron Color, and Hasselblad.



FOOD & Spirits
MAGAZINE | OMAHA EDITION

Fall 2007
Vol. 1 No. 1

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Dine Out Against Hunger



Tuesday, October 9

www.omahafoodbank.org

for participating restaurants

Distributing food to people in
Douglas, Washington, Sarpy,
Cass, Dodge, and
Pottawatomie Counties

**TUESDAY
OCTOBER 9th**

Dine out at any of the
participating restaurants and
they'll donate **10%**
of the day's proceeds to
The Food Bank!

DINE OUT!!

Over \$20,000
was raised in 2006

**Break the record &
feed more families!**



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THE FOOD BANK
www.omahafoodbank.org



EXPERT'S PANEL

Meet the fully qualified panel of industry experts who have devoted their palettes to this issue



DR. JOHN FISHER

Dr. John Fisher is a member and two-time president of the Omaha Branch of the International Wine & Food Society, past director of the Nebraska chapter of LADV, and the founding member of the Council Bluffs Branch of the International Wine & Food Society. He teaches a course on matching wine with food at the Institute for the Culinary Arts in Omaha and is the author of the books, "The Evaluation of Wine – A Comprehensive Guide to the Art of Wine Tasting" and "Wine and Food – 101."



BRENT UDRON

Brent Udron has written beer articles for Omaha City Weekly and Heartland Healing Magazine. He has sampled thousands of beers from around the world and is passionate about the growth of the craft beer industry in Omaha. He is currently the "beer specialist" for Beertopia. When Brent isn't writing about beer or selling it, he sure the hell is drinking it.



KARL MARSH

EXECUTIVE CHEF KARL MARSH
Culinary Services Manager (Omaha Steaks)

A graduate of the Century School of Culinary Arts in San Diego, California, Karl Marsh has more than 23 years of professional cooking experience to his credit. His expertise includes both product and concept development and implementation, and food service management. Karl joined Omaha Steaks in July 2003 as the Culinary Services Manager. In this position, he is responsible for Omaha Steaks test kitchen operations including new product development and testing and quality assurance, recipe development and training. Karl also is well known as a best-selling cookbook author. His work, entitled "Chevy's and Rio Bravo Fresh Mex Cookbook," offers creative Mexican-style cuisine recipes.



BRIAN O'MALLEY

Brian O'Malley is a chef instructor at Metropolitan Community College's Institute for the Culinary Arts. A graduate from New England Culinary Institute and a member of the American Culinary Federation, O'Malley worked as the chef/owner of Spread. He was a manager/instructor at the New England Culinary Institute, head chef at Vanilia in Santorini, Greece, and BackNine Grille, assistant food and beverage manager at the Champion's Club and opening chef at BOJO. Brian O'Malley can usually be found in MCC's kitchens, teaching, creating works of culinary genius or debating the perils of out of season tomatoes.



PAUL URBAN

Paul Urban is the executive Chef at Darwin Bistro and Catering. At 27, Paul has been in the restaurant industry for 13 years, working at approximately 25 restaurants, both locally and abroad. In 2006 Paul graduated from The Institute of the Culinary Arts, Omaha NE, with a degree in Culinary Arts and Management. Paul recently received the 2007 State of Nebraska ProStart mentor of the year award. As a member of the Slowfood movement, Urban and the staff work with local farms in an attempt to stay local, fresh and sustainable. On September 25, 2007 Paul became the Executive Chef at Darwin Bistro, a concept and goal he had been working towards for five years.



RON SAMUELSON

Ron Samuelson has co-owned M's Pub for over twenty years with business partner Ann Mellen. They also own Vivace, which will soon celebrate fifteen years of operation in the Old Market. Ron's thirty three year restaurant career has spanned from Dallas and Denver to Omaha, with stints in the kitchen as well as front of house management for both corporate and locally owned concepts. He has served as President of the Omaha Restaurant Association, is a recent inductee to the Omaha Hospitality Hall of Fame, and is currently serving a five year term on the board of the Downtown Business Improvement District. You can catch Ron at M's daily as he performs his rendition of "The world's fastest busser"!

COMINGS & GOINGS

Upcoming food, wine, and spirits related area events

Jake's Cigars & Spirits

Jake's Cigars is now carrying the premium line of Cigars from Rocky Patel "Olde World Reserve" in both Maduro and Corojo. This is a full-bodied smoke that starts off with spicy power, and soon mellows pleasantly to some creamy, leathery flavors. The Maduro has a dark oily wrapper that bursts with peppery flavors, while the Corojo has a beautiful rosado tone to it, and carries less of a punch. The toro size retails for \$10.49.

Jake's Cigars presents Montes wines from D.O. Colchagua Valley, Chile. While receiving 90+ ratings for their Alpha Cabernet Sauvignon and Syrah as well as getting excellent reviews for their Classic line, Montes has distinguished itself as one of the premier winery's coming out of Chile. Prices range from \$11.49 to \$19.99. Now featuring Montes limited release Cherub Rose of Syrah which received a 90pt rating from wine enthusiast. The Rose retails at \$15.49.

Big Sky Brewing has finally entered Nebraska. Jake's Cigars & Spirits is carrying the full line of ales from this Missoula Montana brewery. Featuring Scape Goat Pale Ale, Big Sky I.P.A., Moose Drool Brown Ale and their seasonals; Summer Honey and Powder Hound. Big Sky beers cover a broad range of tastes and styles that will satisfy every beer drinker. They retail for \$8.49 a six pack.

New from the Nat Sherman Cigarette Company: Naturals King Size. Nat Sherman has been making high quality additive free cigarettes since 1930. Now in addition to their 15 different styles, they've added Naturals in a king size flip top box. Coming in Original, Lights, Ultra Lights, and Menthol, these smokes will definitely give people who love the quality of Nat Sherman, but might not have been as fond of the Queen size, another alternative. Featured at Jake's Cigars and Spirits, these cigarettes go for around \$6 a pack.

Benson Grind

First Friday each month - Meet The Artist - Gallery opening and reception
Third Friday each month - Storytelling Night
August 24th - Zach Short - Acoustic music

September 1st - Soulwire concert

O Casual Dining & Lounge

O Casual Dining & Lounge is moving from 8029 West Dodge Road to 1015 Farnam St. The new building will have 4,500 square feet of dining space and is set to open November 1, 2007.

Mark's

Steve Bolen is the new executive chef at Mark's Bistro. Steve was formerly at Lucky's 1001 and is replacing Zac Clemetson. Expect to see new fall menu items in October.

Benson Bakery

Benson Bakery, at 6109 Maple St, is for sale. The building is up for grabs, but their pastries can still be found locally at some Hy-Vee locations.

Confluence

On October 1, Bellevue will see the opening of Confluence, which will be a combination bookstore, coffee shop, café, business center and wine bar. Freddy Hiltbrunner, formerly of Le Café de Paris, is in charge of the bistro.

Jimi D's Food & Spirits

Jimi D's Food & Spirits will open at 63rd and Center around November. The 130 seat bar and grill, owned by Jimi DiPrima, will feature Italian menu items.

Mia's Bongo Room

Expect a mid-November opening of a new restaurant, Mia's Bongo Room, at 6311 Maple Street in Benson. Mark Lund is the owner and chef. The restaurant will seat 90 and will feature healthy menu items in a South American style.

Patrick's Market

Patrick's Market, a much needed grocery store, will open in November at 1416 Howard Street. Owner Pat Anderson's upscale urban market will offer gourmet items as well as grocery staples for shoppers in the Old Market.

Sullivan's

Sullivan's at 15th Street and Farnam, opened July 30th. In addition to their 300 seat dining room, they also feature a fantastic wine selection and live jazz seven nights a week.

Le Voltaire

Le Voltaire is now catering Monday through Friday for all your lunch needs.

Tuesday is half-price wine night. All bottles on the regular wine list are half price with the purchase of an appetizer and/or entrée.

Sunday, September 23 4:30-7:30pm - Wine tasting al fresco under a tent at Le Voltaire.

Four wine representatives will each present eight different wines. Cost is \$30 and includes: A taste of over 30 different wines, A Schott-Zwiesel wine glass to enjoy the wines, Le Voltaire food, tax included.

Tuesday October 9th at 7pm Le Voltaire is happy to present their first "Table d'Hotes" evening with Frank Kakou from European Imports Cincinnati. Two long tables will be set in the private room so everyone can enjoy a delightful evening together with food and wine. Pricing and menu will soon be available. Seating is limited to 30 people.

On Tuesday, October 23, 10% of all sales at Le Voltaire will be donated to the United Way of the Midlands.

Tuesday, November 8, 7pm South African Wine Tasting at Le Voltaire. A South African menu will be prepared and served with beautiful but still unknown wines. Call to make reservations.

Food Bank

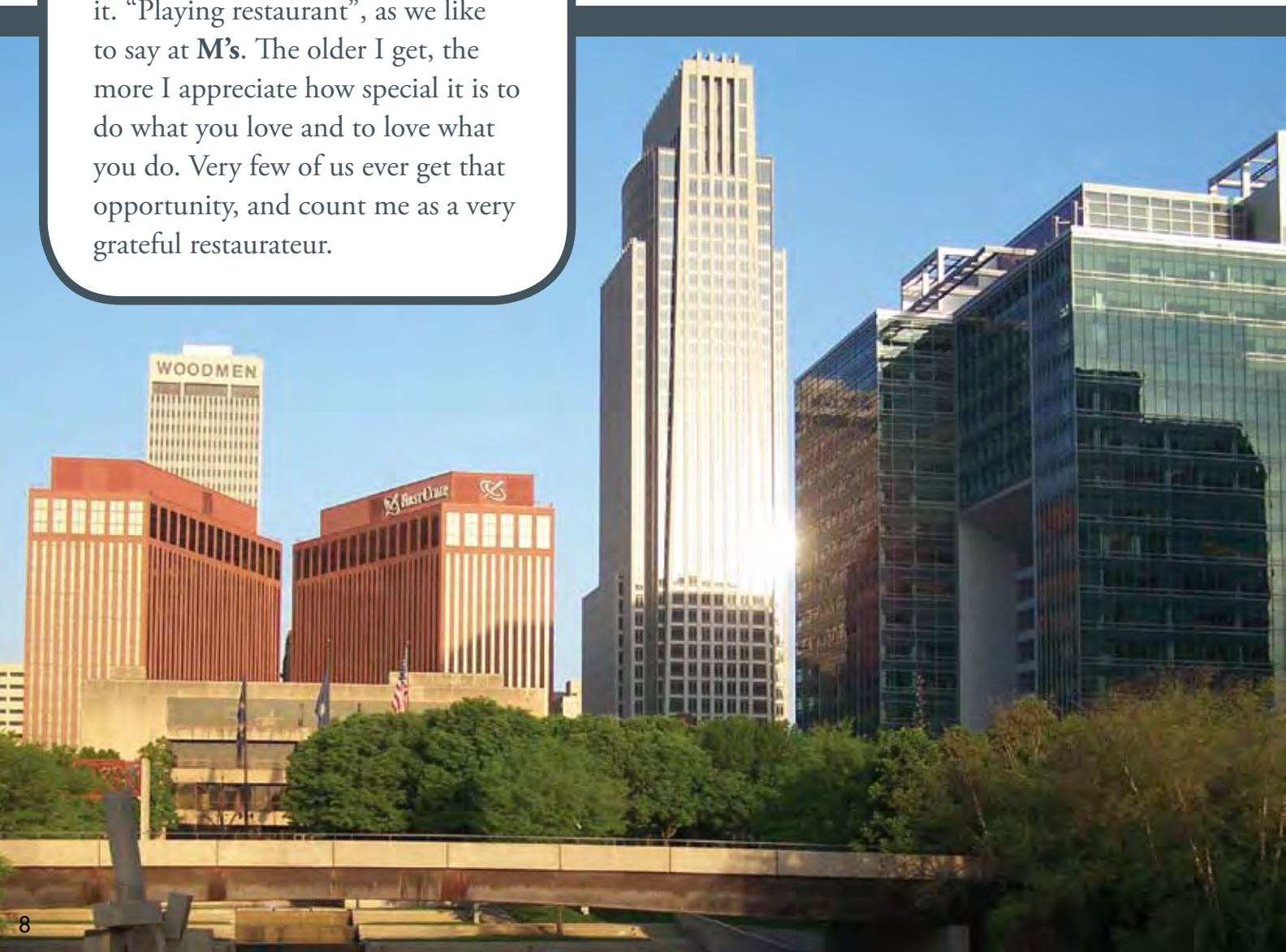
August 18	Better Living Fest and Playing Concert
September 8 & 9	Dock Dogs Competition
September 22	Playing With Fire Concert
October 9	Dine Out Against Hunger
October	UNO Bell Tower Challenge
November 17	Swingin' A Star
Nov 22nd-Dec 16th	Holiday Lights - Shine The Light On Hunger

The State of the Omaha Restaurant Scene: The Past, Present and Future of Change

by Ron Samuelson

**So just who do I think
I am, anyway?**

Well, maybe the luckiest guy around. For a lot of reasons, but for today's purpose, because I have spent the last thirty years doing something that I love, and making a living at it. "Playing restaurant", as we like to say at **M's**. The older I get, the more I appreciate how special it is to do what you love and to love what you do. Very few of us ever get that opportunity, and count me as a very grateful restaurateur.



My luck changed in 1985 when I met my business partner, Ann Mellen. I joined a family operation, and the Mellens made me feel like family. In the past twenty years, we have also been very lucky to have some of the best staffs in this or any other town, at M's and **Vivace**. No bias intended, but truly -- the people who have dedicated themselves to the greater good of the community by serving you as graciously as they have must be commended.

Over the years a lot has changed. Good and bad, in the Old Market, and in Omaha. Heck, change is everywhere in the restaurant world. From gargantuan chains to small independents, things ain't what they used to be. But as these changes occur I see some consistencies. Mainly that the dining public in Omaha loves good food and continues to view dining out as a serious entertainment option.

From the time I first began doing business in Omaha, I always felt that the community at large was a sophisticated one. Unlike the stereotype promulgated by large media center types, people in this part of the country make enough money to travel and experience broad and diverse cultural options. These adventurous people go out into the world and bring back an appetite for the finer things that used to only be found in larger metropolitan cities around the world.

A lot of the products they crave were at one time unavailable, prohibitively expensive, or very hard to find. The internet changed all of that. The more people began to ask for the wines and culinary products they had experienced in their travels, the more business owners in Omaha

used any and every method at their disposal to satisfy the clamor.

Importing fresh or hard to find products from around the world began to get easier and less expensive, and in the end everybody won. The consumer began to have more choices and savvy business owners had products to sell that were heretofore unavailable, creating an entirely new class of consumers for their businesses.

The other paradigm shift came with the advent of culinary educators, locally represented at **Metropolitan Community College Institute for the Culinary Arts**. Suddenly there were outlets for enthusiastic students who were looking for a solid, profitable and fun career to study and grow into. These talented chefs, young and old, have taken the restaurant community both locally and nationally to new heights. Creativity is their mantra and the sky is the limit with owners who

are willing to free the old reigns of constriction for the new "young lions" of our industry.

The "purple elephant" in this chat room of discussion about change is the proliferation of the chain restaurant in this and most other communities in America. What was once the delightful exception is now the norm, to a lot of peoples' angst. Large corporate types with huge national advertising budgets have made life much harder for the independent operator.

But lest I sound bitter, there are great benefits for us all. These operators have a distinct style of management and business practices, some of which are simply unattractive to a certain segment of the working class. Likewise for us "little guys" -- not everyone is wired to enjoy the

**see State of Omaha -
Page 10**



State of Omaha - Continued

freedom and lack of conformity that comes along with working for a local entrepreneur. My point is there is a place for all kinds, and the choices are good ones.

As time passes, there will always be casualties of the “Wal-Martization” of America. The discussion of the causes and conditions of such a movement will be tackled at another time, but for now let’s look at a list of some of the bygone era’s favorites. Anyone remember the **Hilltop House**? Surely you knew a member at the **A Ri Rang Club**! There has been much written about the recent closing of **Angies**, **Cascio’s**, and **Caniglias**. And the thought of Omaha without **Mr. “C”** is hard to fathom. Whatever happened to the sign at **Ross’ Steakhouse** when it closed? There should be a Hall of Fame for artifacts of that ilk!

Some old favorites have managed to survive location changes, one of the hardest and most daring feats in all of business. **The Dundee Dell** is now in the heart of Dundee and **Sakura Bana** has reopened a few blocks east of the location where it was known as **Sushi Ichiban**. **The Greek Islands** moved “West” -- three blocks on Center Street, and Walter Hecht’s **Old Vienna Café** is now dba **Bistro 121** on West Center Road.

There are still more that have changed hands and continued to thrive under new ownership, including **Trovato’s**, **V. Mertz**, **Jaipur** and **Mckenna’s**. And some chefs have simply moved their operations with new concepts and names very successfully. See Paul Braunschweiler at **Prima 140** or Mark Hoch at **Jams** for two of the best.

There remains a remarkable list of operations that have managed to keep pace with the changes in clientele and in culinary tastes in our town for decades. Some of the notables include **The French Café**, **Pasta Amore**, **La Casa Pizzeria**, **Julio’s**, **Bohemian Café**, **Johnny’s Café**, and **Gorat’s**.

Finally, there are some inventive new locally owned spots that are doing great business, such as **Blue Sushi**, **Taste**, **Darwin Bistro**, and some delightful Thai and Vietnamese choices that have added wonderful value and diversity to the mix.

The point is, as time passes things change. Always. It is every business owner’s quest to keep up with, or stay ahead of the wishes of their clientele. Omaha has a rich history of fine chefs, restaurants, hotels and educators willing to dare try the impossible -- provide their guests with a “big city” experience here in little ol’ Omaha. So get up, get out and try something new -- or perhaps something familiar. Your

choices are seemingly endless, and you’ll be helping the local economy, too...

Bon Appétit!



Ron Samuelson has co-owned M’s Pub for over twenty years with business partner Ann Mellen. They also own Vivace, which will soon celebrate fifteen years of operation in the Old Market. Ron’s thirty three year restaurant career has spanned from Dallas and Denver to Omaha, with stints in the kitchen as well as front of house management for both corporate and locally owned concepts. He has served as President of the Omaha Restaurant Association, is a recent inductee to the Omaha Hospitality Hall of Fame, and is currently serving a five year term on the board of the Downtown Business Improvement District.





Artisan cheese plate from
Liberty Tavern - a chef's
selection of American farmstead
handcrafted cheese, housemade
crackers, fresh and dried fruit -
\$10.50



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your fingers,
your wrist,
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España Reviewed



For Food & Spirits Magazine's inaugural review we decided to go with a different format than the usual food review. Rather than just one reviewer, we sent five different people, representing different levels of the culinary food chain, to give us their take in a round-table sort of discussion. We did this because, while we also wanted the high-end and very-knowledgeable food consumer to be represented, we wanted the more average or general eater to have a place at the table as well. Our hope is that the different perspectives provide a more-rounded review of the experience while also giving you, the reader, a chance to see what someone who might be similar in their tastes said about their meal.

We notified the restaurant what night would be coming and allowed the restaurant to order the entire meal for the table. Scores were given in various categories on a scale of one to five (with five being the highest). The diners were also asked to identify their favorite (and least favorite) dishes and to tell us a little about themselves and where they are coming from with food. The idea for the review format was from Ron Samuelson at **M's Pub**,

who described to me an article that the deceased *Medium Magazine* did that, although it wasn't about food, was a round-table discussion. I loved the sounds of it and adapted the idea for our review.

I choose **España** for the review because they hadn't had a lot of press recently and, in my opinion, they deserve it. While living in San Francisco, tapas were one of my favorite meals and I was more than

pleasantly surprised to find the authentic, real deal here in Omaha. I've been to España a number of times over the past couple of years and thought our experience during the review was what can be expected on nearly any visit. So, with all that, here are your reviewers...

Sarah Benck: Sarah Benck is 23 years old, and was born and raised in Omaha NE. She is a songwriter/musician, and currently plays in Sarah



Benck and the Robbers. Growing up, her annual birthday dinner was her mom's Swedish meatballs. One of her best dishes to prepare is a spicy spaghetti sauce, with veggies and spicy turkey sausage, stuffed red peppers, and homemade wheat bread. Like sounds in music, there are limitless combinations of flavors to cook with, and she enjoys the creative process. When her music takes her to other cities, her budget is

usually minimal, and the diet consists mainly of gas station snacks or fast food (two of her least favorite things). Her recent favorite is in Sheboygan WI, at **Jalisco's**. She had the Avocado burrito, stuffed with fresh ingredients and sealed with toasted perfection. Her local favorites are **Brother Sebastians**, **Jaipur**, and **El Aguila**.

David Ahlquist: David Ahlquist has lived in the East, South and West in between stints in his native Omaha. He imagines himself a man of many talents and interests, but currently spends his time working as a computer programmer and watching television. Dining out, he tends towards the familiar – a filet, shrimp or the unadorned sandwich (meat, cheese and bread please.) His favorite food is the Philly cheesesteak from **Doc's** in Atlanta. David's brief vegetarian experiment ended when he realized there wasn't a very exciting menu for someone who dislikes tomatoes, mushrooms and squash. Soups, frozen entrees, almond butter and fruit spread on toast make up the bulk of his diet. He occasionally envisions a lifestyle change involving healthier eating with fresh foods prepared in interesting fashions. These daydreams inevitably end with the spoiled food from his impulsive grocery shopping spree in the garbage and an ever increasing collection of exotic, unopened condiments and spices in the cupboard.

Brian O'Malley: Brian O'Malley is a chef instructor at **Metropolitan Community College's Institute for the Culinary Arts**. A graduate from New England Culinary Institute and a member of the American Culinary Federation, Brian worked as the chef/owner of **Spread**. He was a manager/

instructor at the **New England Culinary Institute**, head chef at **Vanilia** in Santorini, Greece, and **BackNine Grille**, assistant food and beverage manager at the **Champion's Club**, and opening chef at **BOJO**. Brian can usually be found in MCC's kitchens, teaching, creating works of culinary genius or debating the perils of out of season tomatoes.

Derek (AKA Snekse @ GastronomicFightClub.com):

I was a picky eater as a kid. Oddly, I always liked to cook and fancied myself a chef, but my list of acceptable ingredients was fairly short. Meeting the woman I would marry and moving to California changed all of that. My wife was a budding foodie when I met her and we explored the nooks and crannies of the food world together. Doing so forced me to learn to appreciate all tastes and textures regardless of my initial impression. I've gone from a person who disliked fish so much I wouldn't even eat a fish stick to a person who thinks there is no better way to eat fish than a glistening plate of sashimi.

Because food for me is about experiencing new things, I've been drawn primarily to fine dining and regional cuisines. Both have great potential for challenging you with dishes you would have never conceived on your own.

As for that kid who aspired to be a chef, I've contentedly abandoned those dreams. I still cook occasionally, though not nearly as much as I would like. But when I do cook, I cook with reckless abandon.

see España Reviewed -
Page 14

España Reviewed - Continued

1 **Aceitunas Alinadas** - \$3.75 - A variety of Spanish olives marinated at Espana.

2 **Ajo** - \$3.75 - Pickled garlic cloves.

3 **Almedras en Aceite y Sal de Mar** - \$4.00 - Marcona almonds roasted, with olive oil and sea salt.

These three tapas were served together in colorful, long dish to start the night off.

Combined Average Presentation Score: 4.25

Combined Average Flavor Score: 4.375

Combined Average Score: 4.5

SELECTED COMMENTS

Sarah: I really don't like olives and have tried them many times, always with the same verdict. These olives I could eat - their flavor was unlike any other olive I have ever eaten. Yum!

Derek: Very pretty serving dish and great items, but exactly what one would expect. Could just as easily make at home. There was also no serving dish for the olive pits.

Brian: Need a spent pit/toothpick container. The garlic could also go a little larger or be started fresher. The almonds were out of sight.

Dave: I really liked the oily, salty almonds.



4 **Carpaccio Bistec** - \$9.25 - Shaved beef tenderloin, grated Manchego cheese, capers, extra virgin olive oil, fresh cracked pepper.

The Carpaccio was served on a thin metal plate. The pink meat covered with creamy colored cheese was set off beautifully by the sprinkling of green capers.

Combined Average Presentation Score: 4.16

Combined Average Flavor Score: 4.83

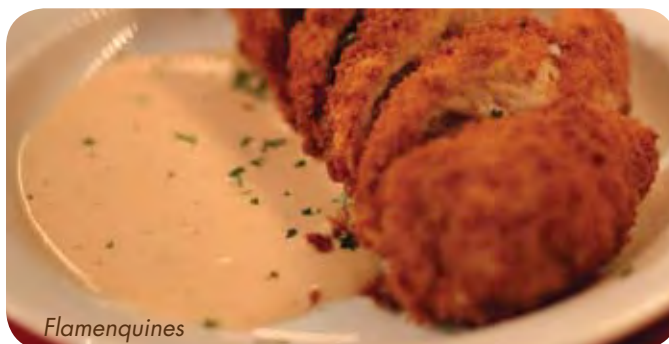
Combined Average Score: 4.83

SELECTED COMMENTS

Sarah: Very tender meat, deliciously flavored, very thinly cut. I like the spiciness of the cheese, and the occasional pop of a caper and the way it blends with the other flavors. A little salty.

Derek: Love the bite of the cheese and capers with the grassiness of the olive oil. A bit peppery. This was my favorite dish.

Brian: The beef is very good. Cheese hides the color of the meat. I say shave the cheese instead of grate.



5 **Boquerones en Vinagre** - \$7.75 - Marinated Spanish white anchovy filets, fresh garlic, parsley, extra virgin olive oil.

The anchovies were beautiful white filets, and shiny with olive oil. The green parsley was a nice contrast to the paleness of the dish.

Combined Average Presentation Score: 3.75

Combined Average Flavor Score: 3.5

Combined Average Score: 3.5

SELECTED COMMENTS

Derek: Like a pungent tuna sandwich.

Sarah: These were yummy. Not "fishy" tasting at all. Very tart and a little sweet. I was impressed by these!

Dave: Not a fish fan, but I'd eat it again (if someone else ordered it).

6 **Jamon Serrano y Pan con Tomate** - \$8.50 –
Serrano ham, Spanish tomato bread.

The Serrano ham and tomato bread looked very rustic and delicious. The meat added a beautiful color to the plate.

Combined Average Presentation Score: 3.125
Combined Average Flavor Score: 3.875
Combined Average Score: 3.625

SELECTED COMMENTS

Sarah: I like the density of the bread and the contrast between the crustiness outside and soft inside. The meat and olive oil is so rich in flavor. The meat does not overpower.

Derek: Difficult to eat, dripping with oil. Excess oil = too grassy. Overpowers delicate ham flavors.

Brian: Simple, but best ratio of toppings.

Dave: I like the flavor and texture of the bread -- easy to chew and “airy”.

7 **Endivias Valencia** - \$6.75 - Belgian Endive, Valencia oranges, toasted Marcona almonds, goat cheese, extra virgin olive oil.

This dish was almost too pretty to eat. The light Endive leaves cradled the goat cheese and bright oranges, making a great presentation.

Combined Average Presentation Score: 4.5
Combined Average Flavor Score: 3.375
Combined Average Score: 3.625

SELECTED COMMENTS

Sarah: I like the contrast of the crunchy lettuce shell with the soft goat cheese. It could have used more orange flavor to contrast the goat cheese. I like the presentation – the color combinations of the orange, tans, green and bright white is very pretty.

Derek: Finishes really nice with the citrus and cheese. Not very balanced with a big endive attack up front.

Brian: The oranges were off. I believe just out of season. It needs a little more sour. The goat cheese is very subtle.

see España Reviewed
page 16



Paella a la Tierra (paella of the earth)

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theater...**

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Jim Delmont-Top Ten List-City Weekly

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1 **Mejillones a la crema de Jerez** - \$9.75 - Mussels steamed, sherry cream, garlic, fresh leeks.

This dish was gorgeous. The big bowl of mussels looked as delicious as it tasted. The pale cream sauce was a lovely contrast to the black mussels.

Combined Average Presentation Score: 3.25
Combined Average Flavor Score: 4
Combined Average Score: 3.75

SELECTED COMMENTS

Sarah: These were so amazing. I could have eaten the whole bowl by myself. This was my favorite dish.

Derek: Needed more zing. The bread with the olive oil was great with sauce.

Brian: Sauce good, but it could have been thinner.

Dave: Really tasty cream sauce. I'm reluctant to eat mussels, but I could survive on these and the sauce.



Mejillones a la crema de Jerez



Gambas al Ajillo

2 **Gambas al Ajillo** - \$8.75 - Sizzling shrimp, garlic, lemon, white wine, olive oil.

This dish was just what it promises. The garlic flavored shrimp was sizzling as it came to the table. This was a fun one, it engaged all the senses.

Combined Average Presentation Score: 3.625
Combined Average Flavor Score: 4.125
Combined Average Score: 4.125

SELECTED COMMENTS

Sarah: Tasted good. The lemon butter and garlic was very flavorful.

Derek: Below average shrimp, fishy tasting and over-cooked.

Brian: Garlic was slightly browned and bitter. The shrimp was cooked properly and the bread was great soaked in the juice.

3 **Bocaditos de Bacalao** - \$6.50 - Salted cod cakes, lemon, allioli.

The flat cakes were a light caramel color and were set off beautifully by the aioli

Combined Average Presentation Score: 3.75
Combined Average Flavor Score: 3.375
Combined Average Score: 3.625

SELECTED COMMENTS

Sarah: Very tender. Lightly fried and not too crispy. I liked the lemon mayonnaise with it. Not mind blowing or complex, but tasty.

Derek: Where's the cod? Like a potato pancake, only fluffier. The aiolo was really good..

Dave: Non-fishy fish. Nice texture, mild flavor.



Bocaditos de Bacalao, Espinacas Salteadas

4 **Espinacas Salteadas** - \$6.75 – Fresh spinach sauteed, olive oil, pine nuts, raisins, white wine.

The spinach was a rich green color, although the juice on the plate made it seem soggy before it was even tasted.

Combined Average Presentation Score: 2.875

Combined Average Flavor Score: 2.875

Combined Average Score: 2.875

SELECTED COMMENTS

Sarah: Seems very limp and soggy. Not amazing, but I like the raisins. This was my least favorite dish.

Derek: Spinach overcooked and bitter. It was braised, and I don't like it cooked beyond blanched. My least favorite also.

Brian: Needs salt, and irony tasting. Was it blanched or steamed first? The pine nuts were overdone. Get rid of the juice. This was my least favorite as well.

Dave: I really like the sweetness of the raisins contrasting with the bitterish spinach.

5 **Flamenquines** - \$7.75 – Pork tenderloin stuffed with Serrano ham, garlic, parsley, ground beef, spicy allioli.

This dish looked so delicious. The dark ground beef mixture was a nice color against the ham and pork. It also had a very textural look, which was nice.

Combined Average Presentation Score: 4.5

Combined Average Flavor Score: 3.625

Combined Average Score: 4.125

SELECTED COMMENTS

Sarah: Good, but I thought it was fairly dry. The sauce was a good addition, and countered the dryness.

Derek: Dry in parts. Seems more German than Spanish.

Brian: Most unique of the night. The aioli was very nice.

Dave: The first bite was a little dry, but the second bite with the aioli was much better.

FOOD & Spirits

see España Reviewed
page 18

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Taste

Paella a la Tierra (paella of the earth) - \$23 per person
– Rabbit, chorizo sausage, snails and duck cooked in aromatic saffron rice.

Paella originated in the fields outside Valencia, and eventually became the National Dish of Spain. It was started with rice and saffron and then snails, rabbit, vegetables, sausage, and any number of other ingredients, based on availability, were added. It is cooked in a traditional flat bottom pan, simmering everything over open fire to perfection. Today Paella is cooked with many different meats and seafood throughout Spain.

Combined Average Presentation Score: 4.75
Combined Average Flavor Score: 4.25
Combined Average Score: 4.5

The pan of paella was huge! The pale yellow rice with the big chunks of rabbit, chorizo, snail and duck looked and smelled as delectable as it tasted. We couldn't wait to dig in.

SELECTED COMMENTS

Sarah: Delicious, unique combination of flavors. Not necessarily a comfortable enough flavor overall for me to eat everyday, but definitely on occasion. The presentation was beautiful!

Derek: Gritty snails. The duck was really good.

Brian: Saffron was well balanced. This was my favorite dish.

Dave: Filling. I can imagine being really hungry and shoveling it in.

Dessert – Lemon cake, Crema Catalan, Fondue

Combined Average Presentation Score: 3.83
Combined Average Flavor Score: 3.94
Combined Average Score: 3.77

All three desserts were mouthwatering. The Lemon Cake looked as moist and delicious as it tasted. The peach sauce on the pale yellow cake was gorgeous. The Crema Catalan had a beautiful caramelized sugar topping that we couldn't wait to dig into. The Fondue was a shiny, dark chocolate served with colorful fruit and churros. The variety was great.

SELECTED COMMENTS

Sarah: Wow! The Crema Catalan was delicious and creamy. Tasty orange flavor that's not overpowering. The caramelization was crispy and wonderful, not overdone.

Derek: The cream cake was very unique and interesting. The sugar on the brulee was a little too burnt.

Brian: I needed to finish lighter after such a heavy meal.

Dave: Like, like, like.

FOOD & Spirits

Fondue



FINAL SCORES AND COMMENTS

Service: 3.9

Atmosphere: 4.5

Food: 3.8

Price: 3.6

Overall Experience: 4

Sarah: Overall, I thought the choice and combinations of flavors were wonderful. I thought presentation could have been better, there were really no garnishes. I liked how they made a special effort to choose foods native to Spain, and prepare them in a traditional way. Also, the service was great, my glass was always being refilled, and Bill did a great job of explaining all the dishes. The sangria is so refreshing, and the price was affordable.

Brian: The price is very fair and the overall experience is solid. Just as it should be. A great night, almost forced conviviality.

Dave: I've eaten here frequently over the last three years and this experience mirrors most of my experiences. Very good overall. The only things I don't like are things I wouldn't like anyway (snails).

Derek: Great to have a tapas place in Omaha. The owner is very knowledgeable and passionate. Love the huge artwork.

OTHER COMMENTS HEARD AT DINNER

Sarah: The sangria is great!

Brian: Is it ok that I referred to hiding the meat with the cheese as "shielding the money shot"?

Derek: Look happy.

Brian: I have to say – one of my favorite things is the olive oil lipstick you get goin. Love it. Good for the beard too.

Food & Spirits: What do you think so far, Dave?

Dave: Mmmmmm.

Sarah: I'm happy with the sangria.

Sarah: I'm glad they've kept the sangria coming.

Sarah: The sangria is so good!

Brian: I'm up for doing a little Flamenco show.

Brian: (After much sangria) I'm pretty sure "conviviality" doesn't have nine "I's" like I just spelled it.



*Carpaccio Bistec, Endivias Valencia,
Boquerones en Vinagre, Jamon Serrano y
Pan con Tomate*

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RECIPES

Some of the best recipes around Omaha - Provided by Cedric Fichepain (Le Voltaire), Greg Lindberg (Absolutely Fresh, Shucks, Bailey's) and Omaha Steaks

Bouillabaisse de Marseille from Le Voltaire

Serves 8 people

For the Stew

- ½ cup olive oil
- 2 medium yellow onions, peeled and sliced
- 5 cloves of garlic, peeled and crushed
- 3 sprigs fresh parsley
- 3 sprigs fresh thyme
- 1 bay leaf
- 2 lbs potatoes peeled and sliced and cooked
- 1 ½ lb tomatoes, peeled seeded and chopped
- 6 lbs assorted fish (tilapia, seabass, cod)
- 20 mussels
- 16 clams
- 16 crawfish
- 1 tsp saffron
- ½ pastis
- 2 ½ quart fish stock

For the rouille

- 4 gloves of garlic crushed
- ½ tsp saffron
- 1 cup of mayonnaise
- Paprika
- Salt

1. For the rouille, mince garlic. Mix the mayo, paprika, saffron, garlic, season to taste.
2. Heat the olive oil in a 10-12 qt pot over low heat. Add onions, garlic, parsley, thyme, bay leaf. Add potatoes, then tomatoes.
3. Pour the stock in the pot, add saffron and the pastis. Add the firm fish first and add the more delicate after. Add the mussels and clams. Season to taste. Ingredients will cook as bouillabaisse comes to boil. Starts checking after about 5 minutes and carefully serve in plates.
4. Grill some baguette and spread the rouille.
5. Bon appetit!

Greg's NO CALORIE Cream Sauce

And if you believe that, do I have some swampland in Florida for YOU!!

- 1 pint heavy whipping cream
- 1 cup white wine
- 1 shallot, chopped
- SPTT (salt & pepper to taste)

In one sauce pan, reduce cream by 1/3. In another, reduce the wine, together with the shallots, until the wine is almost gone.

Then, simply combine the two (still hot), and pour over salmon, swordfish, tuna, etc.

If you only have one sauce pan (or only want to clean one), you can reduce the wine and shallots, then just add the cream and continue to reduce the whole shebang.

Cassoulet de Tarbes

Serve 8 people.

- 4 cups dried great northern beans (or flageolet beans)
- 3 large yellow onions, peeled and quartered.
- 5 sprigs of fresh thyme
- 4 sausage sliced in 4 each
- 4 slabs of thick smoked bacon sliced in 4 each
- 8 duck legs confit (cooked for 4-5 hours in duck fat)
- Demi glace

1. Rinse beans thoroughly, pick through and discard stones. Set bean aside.
2. Cook the bean in 4 qt of water for around 1 hour and ½ until the beans are cooked with the onions and the thyme.
3. In a large skillet, heat up the bacon and sausage; add the beans and the demi glace.
4. Reheat the duck confit in his fat.
5. In a bowl plate, put the bean, bacon and sausage and top it with the duck.

Honey Nut Butter Drizzle

Melt 3 tablespoons butter in sauce pan.

Add crushed pine nuts (or macadamia, walnut, etc).

Saute for several minutes over low heat.

Add 1 tablespoon honey, stir, then drizzle over cooked fish.

Bake/Broil method

May be used with just about any fish; Salmon, Tuna, Swordfish, Cod, Sole, Grouper, Tilapia, Scallops, etc.... especially useful for flaky fish that are difficult to flip

Preheat oven on broil setting. Oil and season fish and place on broiler pan or baking sheet (aluminum foil lining helps with cleanup). Position in oven so that the top of the fish fillet is approximately 4 inches from the heating element. DO NOT LEAVE THE KITCHEN AT THIS TIME!

Watch for a bit of browning of the fish – this should take about 4-5 minutes, depending on your particular oven.

As soon as you see this browning, change the oven setting to 'Bake' and continue to cook for another 5 minutes (assuming fish is around ¾ inch thick – maybe 7 minutes if fish is 1 inch thick, or 10-12 minutes if fish is 1 ½ inches thick).

Remember: *the rule of thumb when cooking with DIRECT heat (grill, broil, sauté) is 10 minutes per inch TOTAL cooking time. However, since we are also using INDIRECT heat (baking), you need to add a couple of minutes. When cooking very thin sole, tilapia, etc, this fish might be completely cooked without the baking stage. Please do not overcook your seafood; I go through way too much work to get it here it great shape!*

You do not need to flip the fish (it already did plenty of flipping in the water).

Omaha Steaks Chili Garlic Crusted Strip Loin Steaks Topped with a Romesco Sauce

Serves 4

- 4 - 12 oz. Omaha Steaks Strip Loin Steaks, thawed
- 2 Tbsp Roasted Garlic Olive Oil
- 4 tsp Roasted Garlic Puréed
- 2 tsp Ancho Chile Powder
- 2 tsp Sugar
- 2 tsp Kosher Salt
- ½ recipe Romesco Sauce
- 4 each Cilantro Sprig, for garnish
- ¼ cup Toasted Pine Nuts, for garnish
- 4 each Orange Slices, for garnish

1. Roast the garlic in the olive oil then mince the garlic and reserve the oil.
2. Brush both sides of steaks with the Roasted Garlic Olive Oil.
3. In a small bowl, combine ancho chili powder, sugar and kosher salt. Dividing the seasoning mixture among the steaks, sprinkle seasoning on both sides of the steaks.
4. Rub 1 teaspoon of roasted garlic on one side of each steak; spreading as evenly as possible.
5. Heat 2 tablespoons of canola oil in a large non-stick sauté pan over high heat until very hot or about 3 minutes.
6. Carefully place the steaks in the hot pan with the garlic side down.
7. For medium rare steaks cook for about 6-7 minutes on the first side, flip and continue cooking about 5-6 minutes.
8. Place cooked steaks on clean serving plates. Spoon the Romesco Sauce over the steak. Garnish with a cilantro sprig, orange slices and toasted pine nuts.

Romesco Sauce

Makes about 8 servings

- 3 large Red Bell Peppers (roasted, peeled, seeded and chopped)
- 3 Tbsp Roasted Garlic, minced
- ¼ cup Extra Virgin Olive Oil
- 1 cup Yellow Onion, sliced
- 1 cup Grape Tomatoes
- 2 each Dried Ancho Chilies, stemmed and seeded
- ½ cup Fresh Cilantro, coarsely chopped
- ½ cup Toasted Pine Nuts
- 2 tsp Lime Juice, fresh
- ¼ cup Orange Juice, fresh
- 1 Tbsp Orange Zest
- 1 Tbsp Capers
- ¼ tsp Black Pepper
- 1 ½ tsp Kosher Salt

1. Preheat oven broiler.
2. Heat 1 tablespoon olive oil in small skillet over medium-high heat. Add ancho chilies; fry until darkened and slightly puffed, turning once about 30 seconds. Transfer to small bowl. Add enough hot water to cover. Let stand 30 minutes.
4. In a mixing bowl, combine grape tomatoes, onions and 2 tablespoons of olive oil. Place mixture on a foil lined baking pan. Place pan in broiler for about 20 minutes, stirring every 5 minutes.
5. Drain off the chilies, and place chilies, tomatoes, onions and remaining ingredients in a food processor and purée.
6. Serve sauce over steaks at room temperature or cold.

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Food AND A



It is argued that a perfectly executed dinner rush in a restaurant is art. It's the culmination of several talents, emotions, backgrounds and ethnicities put together in one large studio to produce something beautiful for the viewer, or guest in our case. So here is the long-standing debate: "Is food art?"

It is a vague question in all actuality. The kitchen can be viewed similar to that of the art process of a Picasso masterpiece. The staff is merely an extension of the

restaurant, the artist.

The chefs are the paintbrushes, they are the stencils, the watercolors and the charcoal on which their canvas changes nightly. And nightly the canvas is placed in front of hundreds of viewers and guests, being critiqued with every stroke of the brush. Much like an artist's canvas, one wrong move can end the process of completing the goal.

Food is delicate, it must be respected, and only when it is completely understood can it be

perfected. There is something artful in the act of cooking. Cooking is so common that most people have some understanding of it, but few can truly appreciate it.

Every perfect knife cut, every sizzle in the pan, or beautiful braise, evokes something in the soul of a chef that can not be put into words. At the same time, the smell of burning oil, or food scorched to the pans bottom can be crushing.

Food can help define a culture. Food and the art of cooking is a

Art

by Paul Urbon



masterpiece, can not be avoided.

Artists may spend their entire lives on a single masterpiece. Several murals go unfinished because their creator passed before the final stroke could be made. Chefs spend the majority of their lives perfecting their craft. Chefs spend more time concentrating on their menus than they often do with their family and friends. It can get lonely at times.

A chef's menu is a representation of who they are, and what feelings they want to evoke in their guests. A chef will create a hearty dish to warm people when they are cold. Similarly, they will create fresh, light dishes that bring to mind summer walks with their parents. Fond memories of family vacations are poured into certain items, evoking a smile throughout the preparation. Their menu is their soul. At times, it defines them as people.

Can a chef express themselves through a single plate involving steak and potatoes as much as a great painter can express themselves on canvas? Perhaps not. It is the unseen process that is art. It is the devotion, the act of creating, and the act of sacrificing

so much to achieve a dream that is art.

Respecting classic techniques, respecting the food, and respecting the craft in general is crucial. Professional cooks are some of the most passionate people on earth and at times passion can define beauty, and the act of creating art is beautiful. ■■■



Paul Urban is the executive Chef at Darwin Bistro and Catering. At 27, Paul has been in the restaurant industry for 13 years, working at approximately 25 restaurants, both locally and abroad. In 2006 Paul graduated from The Institute of the Culinary Arts, Omaha NE, with a degree in Culinary Arts and Management. Paul recently received the 2007 State of Nebraska ProStart mentor of the year award. As a member of the Slowfood movement, Urban and the staff work with local farms in an attempt to stay local, fresh and sustainable. On September 25, 2007 Paul became the Executive Chef at Darwin Bistro, a concept and goal he had been working towards for five years.

strong part of history; and cooking, like art, is one of the few acts that are without limits. You can do virtually anything with food. It is an endless process. Much like an artist, every completed plate that walks through your kitchen door, is you.

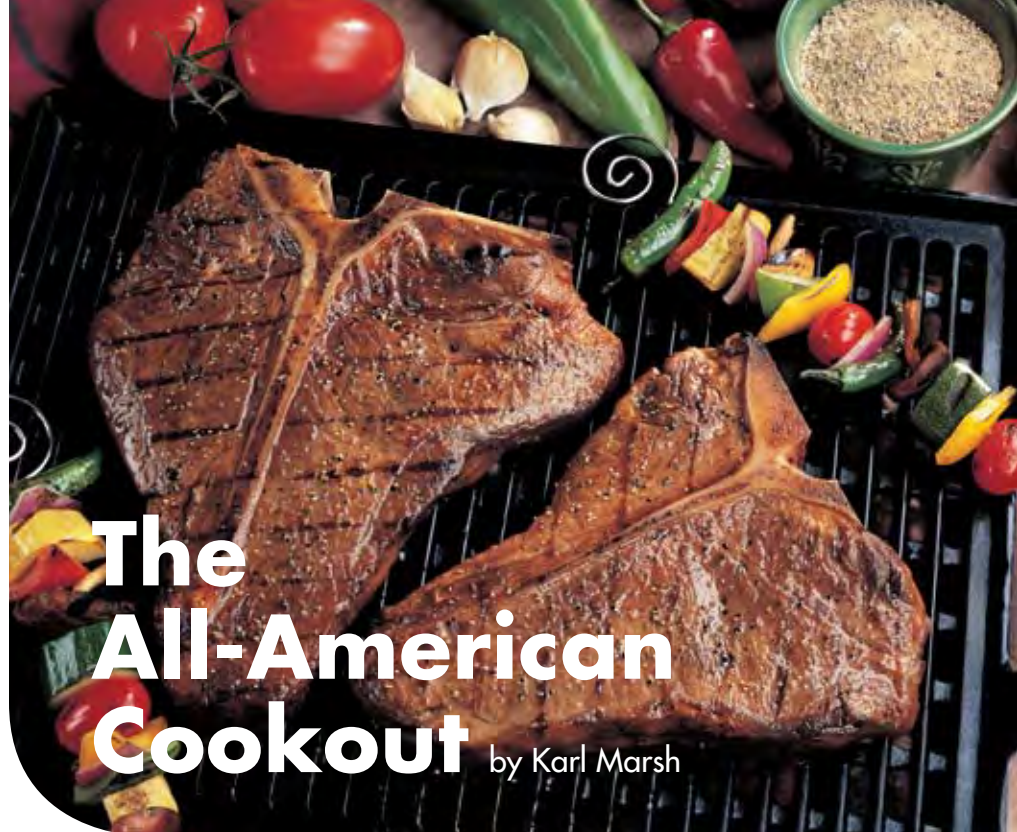
As a professional cook you put everything on the line, you are critiqued with every bite. Pouring your heart and soul into your entire menu only to find out that a guest has left unhappy, unsatisfied. That sense of failure, much like an unsold



Omaha Steaks' Ten Tips for Perfect Grilling

1. Clean and pre-heat your grill on high.
2. Lightly oil everything before you put it on the grill. This helps the searing process and helps to prevent sticking.
3. Season your food before grilling.
4. Sear the outside of steak, this really helps with the flavor and juiciness.
5. Use tongs or a spatula to turn your meat. Using a fork can damage it.
6. Cover your grill as much as possible during the grilling process. This helps to lock in the flavor and will help prevent flare-ups.
7. Keep a spray bottle with water handy to douse any unexpected flare-ups.
8. Use the 60/40 grilling method. Grill for 60% of the time on the first side, then grill 40% of the time after you turn over the food. This will give you an evenly cooked product.
9. Place cooked food on a clean plate. Never reuse the plate that transported the raw product without thoroughly washing it first.
10. Allow your foods to "rest" for 5 minutes between cooking and eating. This will help them retain moisture when you cut into them.

For more great recipes or grilling ideas, call Omaha Steaks at 1.800.960.8400 or visit us online at www.omahasteaks.com



The All-American Cookout

by Karl Marsh

Bringing family and friends together for a cookout has become an all-American tradition. Combining lots of fun and great conversation with the mouth-watering taste of juicy steaks hot off the grill is the recipe for making memories that last a lifetime.

No one understands that better than **Omaha Steaks**. As a fifth-generation, family owned company, Omaha Steaks genuinely value family tradition; and after 90 years in the meat business, they've certainly perfected the art of grilling the perfect steak. By following a few simple guidelines, your next cookout will be an unforgettable success.

The first step, (after you've assembled your guest list), is choosing just the right steaks. We recommend cuts from the short loin: filet mignon, strip steaks, tenderloin steaks, porterhouses and T-bones. Look for steaks with good marbling: white flecks of fat that tenderize the meat while it cooks. Also, buy steaks that are aged. Aging is a natural process that develops the tenderness and flavor of the beef. The only way to tell if the beef has been aged is to buy it from a trusted butcher or meat supplier.

Once you have selected the ideal steaks, you are only ten simple steps away from grilled perfection. ■■■



A graduate of the Century School of Culinary Arts in San Diego, California, Karl Marsh has more than 23 years of professional cooking experience to his credit. His expertise includes both product and concept development and implementation, and food service management. Karl joined Omaha Steaks in July 2003 as the Culinary Services Manager. In this position, he is responsible for Omaha Steaks test kitchen operations including new product development and testing and quality assurance, recipe development and training. Karl also is well known as a best-selling cookbook author. His work, entitled "Chevy's and Rio Bravo Fresh Mex Cookbook," offers creative Mexican-style cuisine recipes.

"Pepper Dance"

Mark Karrer

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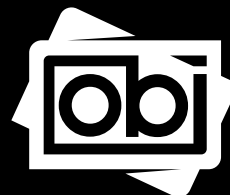
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Sausage and peppers from
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Photo by Mark Karrer





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Local Food

by Brian O'Malley

Over the past three decades (since about the Carter-era energy crisis) there has been a swirling whisper in this country about the safety, sustainability and quality of our conventional food supply. Myriad experts have pontificated differing views. Scientists blame the death of Gulf marine life on Midwest farmers, Midwest farmers blame the drought on Colorado ski-resorts, Fast food joints blame “consumer demand” or “downward pressure on price” for decreases in quality, etc, etc.

I am a chef. As such, I have limited experience or expertise to discuss issues related to safety and sustainability—although I will try to convince you otherwise if you linger in to the Dell past eleven on a school night. Given this knowledge of my own limitations; I, Brian O'Malley (insert script initials here), do hereby forfeit my right to make arguments in the public press related to the destruction of our planet by Big Corn, or the looming terrorist plot to poison the over-centralized dairy industry, or any other statement generally casting doubt over America's under-performing and overly-trusted food administrations. Concerning those subjects: I am a loose cannon. Ill-informed by years of

I would like to say the reason we have crappy ingredients is due to some shady organization that is run by a cruel, Darth Vader-like, Harmony Destroyer bent on chaos for the sake of it.

conspiracy-theory development while under duress (read: bullshitting while working the restaurant line).

I do, however, fiercely defend my hard earned right as a chef, culinary arts instructor, and long-time lover of all things food to make blatantly subjective exaltations regarding quality. Food quality, which is to say both the quality of ingredients and the meals prepared from those ingredients, has taken a serious turn for the worse.

The blame for the latter is easy to lay: your mother—for not teaching you more about cooking, your job—for chewing up your time so you have to place convenience at the top of your decision making matrix, and me—for not doing a better job teaching quality to the guy working the line. (I would like to keep them in that order to maintain my impression of myself as the last-line-of-

defense for quality, but you may rearrange as you see fit to protect your impression of your mother.)

The blame for the former is much more widespread. I would like to say the reason we have crappy ingredients is due to some shady organization that is run by a cruel, Darth Vader-like, Harmony Destroyer bent on chaos for the sake of it. Then we could band together and fight. (I call I get to be Han, as Luke has to do that awkward kiss'n his sister thing that gives me the willies.) (I also promise to halt the excessive use of parenthesis as they seem to be very distracting.) (Even to me.) Unfortunately the truth is much worse.

Everyone of us is to blame for the decrease in quality. Each time we make a buying decision based on price, or convenience, or consistency, over quality, we WILLINGLY tell the world's farmers

and restaurateurs that we want tomatoes and our cheeseburgers. Even in January. Even in Nebraska. Why do we do such a thing? Are tomatoes not the best when the TIME for tomatoes has come? Does not that time have everything to do with PLACE? Are not the capital LETTERS just as annoying as the parenthesis once were?

I am not trying to advocate for a new decision making structure where price is irrelevant. Such a structure would swim directly against the firmly established and powerful current of capitalism and the free-market system as we now know it.

I am advocating for a system where quality is the primary factor in decisions related to food. Where a tomato that is juicy, ripe, and flavorful trumps all others. These tomatoes must be local. Otherwise, they must be picked early from some faraway land-like California-and shipped to my local grocery where they are “ripened” and priced to beat the heirloom tomatoes from my girls Beth and Celeste up in Blair.

The conventional system is built to underprice and oversupply. Therefore killing the artisan producers whose costs are high and margins razor thin. I digress. This is not a small versus big argument either. Or a here vs. somewhere else argument. Or a “form a relationship with your grower and your life will be complete” argument. This is a quality argument. Beth and Celeste deserve my

money because their tomatoes are outta sight delicious. I like them both, and wish them well in their business endeavors, but they get my loot instead of HyVee cause the product is better. HyVee gets plenty of my loot by the way, just not so much for tomatoes.

It is hard. Eating local requires patience. You must wait for the tomatoes to ripen and get to the market. Eating local requires commitment. You must seek out purveyors of these ingredients, or grow your own. Eating local requires money. You must pay for what you get. Food costs money. Eating local requires embracing seasonality. You must be

willing to forgo fresh garden peas in the wintertime.

It is rewarding. Close your eyes. Imagine for a moment the first bite of summertime sweet corn, where the kernels snap against your teeth and the sweet juice spills over your lower lip onto your chin. Or

feel the gentle warmth of the toasted bread, the crisp lettuce, the sweet, tart, and juicy tomato, and the savory bacon of a BLT. Or remember that lingering satiation from a scratch pumpkin pie at Thanksgiving, when the aroma pulls at you all day like a secret lover, and then after many glances, and stolen tastes, you finally get to indulge. These are the moments we should seek in our lives. When three sentences can propel us into a land of unbridled glee; stimulated by the memory of an event, not even the actual joy of the event itself.

It is your choice. You can continue to order cardboard tomatoes for your burger from the drive through in January.

It is your choice. You can continue to order cardboard tomatoes for your burger from the drive through in January. Dave Thomas has an obligation as a business man to give you what you ask for. Although I am pretty sure that he'd be happier serving you better tasting food. Take a stand. All by yourself. It does not have to be dramatic, or difficult.

Fortunately, we have a new ally in the quest for great ingredients: The Nebraska Food Cooperative. Beyond the summertime, idyllic crush of the green markets, “the Coop” offers a year-round, web-based alternative to the conventional food system. Check out www.nebraskafood.org for a full listing of products: from grass-fed beef to artisan goat’s cheese, to a plethora of produce.



Brian O'Malley is a chef instructor at Metropolitan Community College's Institute for the Culinary Arts. A

graduate from New England Culinary Institute and a member of the American Culinary Federation, O'Malley worked as the chef/owner of Spread. He was a manager/instructor at the New England Culinary Institute, head chef at Vanilia in Santorini, Greece, and BackNine Grille, assistant food and beverage manager at the Champion's Club and opening chef at BOJO. Brian O'Malley can usually be found in MCC's kitchens, teaching, creating works of culinary genius or debating the perils of out of season tomatoes.

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Sushi

by Matt Ronco



Due to its landlocked status, the Omaha Metro isn't usually the first place people think of when sushi is the subject. Fortunately, those who enjoy this Japanese staple have plenty of local options. Here are Food & Spirit's top

three picks:

Sushi Japan - Located just off of 144th and Center Streets, the delicious sushi is made even more excellent by the presence of a friendly staff and regulars alike. Arrive early if you want to grab a spot at the sushi bar for a bento lunch, as this is a popular spot for West Omaha professionals during the week. Those who prefer an alternative to sushi can order traditional hot Japanese food from the attached **Yakiniku Boy** restaurant.

Blue Sushi Sake Grill - The architecture and design of this restaurant at 156th and Blondo offer a feast for the eyes along with the stomach. A traditional bar and sushi bar seamlessly blend together in front of a large fish tank and several massive jars of fruit and vegetable infused vodka, used in the restaurant's many signature martinis. A grill provides unique offerings, including wasabi mashed potatoes – a must try for any sushi fan. Enjoy your meal indoors or out on the patio, but be sure to make reservations for Friday and Saturday night in lieu of waiting several minutes for a table.

Kona Grill - Selected Half-priced sushi rolls, sake bombs and calamari form the backbone of one of the Omaha Metro area's most happening happy hours every weekday from 3 to 7 p.m. Prefer to nap after work? Catch the same deals for Reverse happy hour from 10 p.m. to midnight, Monday through Saturday. The restaurant's seabass, marinated for 72 hours in sake and miso soup, is also a must try for any sushi or seafood lover.

Honorable Mentions:

Hiro - A unique entryway separates this traditional Japanese restaurant from the outside world, allowing customers to get away from it all -- if only for the amount of time it takes to eat a few sushi rolls.

Sakura Bana - Originally located at 84th and Dodge

as **Sushi Ichiban**, this restaurant paved the way for Sushi in Omaha and can now be found off of 72nd street near the Nebraska Furniture Mart.

Genji Steakhouse - Free selected sushi rolls for Friday happy hour, followed by a dinner that includes chefs juggling knives over a fire... what's not to love?

Mt. Fuji Inn - While the sushi menu may be limited, most people don't mind after having a Mai Tai from the restaurant's subterranean Mai Tai lounge.



A Spin on Comfort Classics

by Steph Totten



Food is a big part of tradition, and Fall is the time of year for comfort foods. The long, cold winter is not far away, and we crave something warm and familiar for dinner. There are many places to find the great classic dishes in Omaha, and here are Food & Spirit's top choices for great takes on American standards.

Granite City's Grilled London Broil with Bourbon Sauce is the classic London Broil with a twist. Cooked to perfection, it rests on a bed of crispy onion strings and is topped with a delicious bourbon sauce. Priced at \$16.50, this dish is worth every penny.

Nothing is more satisfying than a great sandwich and a piping hot bowl of soup, and the Italian Grill at **M's Pub** is top notch. It has a stack of salami, capicola, pepperoni, red onion, tomato and provolone on herb roasted sourdough. The best part is that it's grilled so all the ingredients are warm and toasty, with gooey cheese holding it all together. Try it with soup or alone, at \$8.25 it's the ultimate comfort food lunch.

The Reuben sandwich is an Omaha tradition. Menus all over the city boast "Omaha's best Reuben". We found the real deal at **Joe's Café** on 65th and Maple. Joe's is a true old style café, with a Reuben so good you'll dream about

it at night. The corned beef melts in your mouth, and it has just the right amount of sauerkraut and melted Swiss cheese. It truly is Omaha's best, and at only \$6.25 it's a steal.

Honorable Mentions:

The homemade pie at **Petrow's**. Whether it's fruit or cream pie you crave, you can get a huge slice of the best you've tasted for only \$2.99.

Spaghetti and Meatballs is one of the great classics, and no one does it better than **Biaggi's**. For \$11.99, the spaghetti sauce and giant meatballs are satisfying for adults and kids alike.

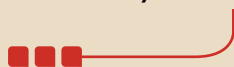
One of Omaha's best kept secrets is the fried chicken at **Shirley's Diner**. There really is nothing like it. This just might be the best fried chicken in the country, and it's priced at \$6.95. It's only available on Monday, and it sells out fast.

Nothing is more comforting than fresh homemade bread. The Italian Loaf at **Orsi's Bakery** is perfect, and a steal at \$1.95 a loaf.



Hall of Fame

by Jim Trebbien



Omaha is always ranked as one of the top three U.S. cities in restaurants per capita. Omaha has a long history of great food, especially steak houses, as well as many ethnic restaurants from various parts of the world. That, combined with the fact that Omaha was, and is, the home of Union Pacific, has brought many great chefs, restaurateurs and purveyors of fine food to the area.

The great places to prepare and sell food in Omaha include not just restaurants; but cafeterias, hotels, schools, country clubs, and other private establishments.

Until recently, there was no place honoring these great people that have served the public through long hours of hard and demanding work. In 1991, planning began with a small group of Omahans, to honor these people in what has become known as "The Omaha Hospitality Hall of Fame".

The first induction was held in 1993, with eight people inducted. The students at Omaha's own culinary

arts program – **The Institute for the Culinary Arts at Metropolitan Community College** - prepared and served the food, and the tradition of using the proceeds for scholarships began. People have been inducted annually, usually in the categories of owner, manager, purveyor, education director, friend of the industry, and chef. While there were eight inductees for the first few years, the number of honors given per year has typically been four to five.

The committee that inducts the honorees each year is comprised of past inductees, and the planning committee is made up of board members of the **Omaha Restaurant Association**, as well as the college. As the years have progressed, the scholarships have been used to attract the area's most promising culinary talent to Omaha; who will then, hopefully, continue to reside in the area. The effort has been successful, as the program at Metropolitan CC has now grown from 40 students to over 500, and has become known as "The Institute for the Culinary Arts". The Institute has received much national recognition, and is highly ranked among the nation's culinary schools.



Farmers Market

by Steph Totten



There is no better place to find fresh produce, flowers, home canned jams, baked goods and local arts and crafts than the Farmer's Market. Strolling around the Farmer's Market is a lovely way to spend a leisurely Saturday

morning, and it's also a great way to support local growers and producers. Here are some places to buy locally in Omaha:

Omaha Farmer's Market

May - October Saturday 8am -12:30pm
Wednesday 4:30pm - 8pm

1100 Jackson Street
Omaha, NE 68102-2825
402 345 5401

Benson Farmer's Market

Beginning July 14 Saturdays 8am to 12pm

Parking lot across from Immanuel Lutheran Church 60th Ave South of Maple

402-571-1785 day

402-390-9650 evening

Rockbrook Village Farmer's Market

Saturdays May 5th - October 6th 8am-1pm

West Center and South 108th Streets

402-390-0890

Village Pointe Farmer's Market

May - September Saturdays 8am to 1pm

168th & West Dodge Road

Millard Farmer's Market

June 2 thru September 15, Saturdays 8am - 12pm

13271 Millard Avenue; Omaha, NE

Located in the parking lot of Saint Paul's Lutheran Church,

2 blocks south of 132nd & L 402-895-3366

Cirian's Farmers Market

4911 Leavenworth St

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402-551-1879



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Crab cakes from **Vivace** - dungeness crab mixed with artichoke hearts, green onions and sweet pimentos sautéed and served drizzled with red pepper aioli - \$10.
Photo by Mark Karrer

The Italian grill from **M's Pub** –
Salami, capicola, pepperoni, red
onion, provolone, and tomato on
herb-toasted sourdough - \$8.25.
Photo by Mark Karrer



Crab cakes from
Dixie Quicks



Photo by Mark Karrer

Matching Wine with Food

By Dr. John Fischer

Time and time again, I hear the erroneous statement “It doesn’t make any difference what wine you match to food. Drink the wine that you like.” Would you put mustard on ice cream or maple syrup on raw oysters? Would you wear argyle socks with an evening gown or wear a Kansas State sweatshirt to a Nebraska football game? Would you drink Barolo with oysters, or Zinfandel with sushi?

Of course you wouldn’t. Disparate combinations affront our senses by their lack of symmetry. They have a disjointed feel that attacks our sense of artistry. In contradistinction, items that match and complement each other become pleasing to the senses; they become hedonistic; they become artistic. Isn’t it logical that certain foods will have an affinity to specific wine styles?

If the pleasure of wine equals one unit and the pleasure of food equals one unit, the idea is to make the union of wine with food equal to a pleasure of three or more units. In a successful match, the whole should always be greater than the sum of its parts. Unfortunately, in many cases, the whole is less than the sum of its parts. For example, a big, heavy, tannic wine, such as Barolo would pulverize and completely blot out the flavors in a delicately flavored dish such as raw oysters on the half shell.

Why is it that Chablis goes so well with oysters and Cabernet Sauvignon makes a great match with filet mignon? The reason is quite simple. The elements of the wine interdigitate with and reinforce the elements in the dish and thereby

fortify flavor and establish balance.

I have always found it amusing that this county’s two favorite wines—California Cabernet Sauvignon and Chardonnay—take first billing on the menus of most restaurants. The fact is that they have limited application in wine-food pairings.

California Cabernet Sauvignon, a big, rich, full-bodied wine, is only useful in pairing to heavyweight dishes. Sure, it’s great if you are eating at a Chophouse, but for the ordinary restaurant, its use in matching with food is rather limited.

Chardonnay, a big, rich, and

often low-acid wine can make wine-food pairings cloyingly rich or ponderously heavy. The union of big, rich wines to big rich food without the relief of substantial acidity in the wine is often simply too much.

If I were limited to four wines to use in wine-food pairings, I would select Champagne, Sauvignon Blanc, Pinot Noir, and German sweet styled Riesling. These are versatile wines that will match to a wide variety of foods. Isn’t it odd that they take a more minor role on the wine menu of most restaurants? If you are in doubt as to what wine to use for a particular dish, one of these wines will likely fit.

THE FOLLOWING TIPS WILL GUIDE YOU IN THE PROCESS OF SUCCESSFULLY MATCHING WINE WITH FOOD.

1. TART WINES LIKE WILL GENERALLY MAKE THE BEST MATCH TO FOODS. ALWAYS KEEP THE TARTNESS IN THE WINE GREATER THAN OR EQUAL TO THAT IN THE FOOD.
2. SWEET FOODS LIKE TO FIND SWEETNESS IN THE ACCOMPANYING WINE.
3. TANNINS SUPPRESS FLAVOR; THEREFORE, ONLY SERVE TANNIC WINES WITH ROBUST, FLAVORFUL DISHES.
4. ACIDS AND TANNINS LIGHTEN THE WEIGHTS OF HEAVY PONDEROUS DISHES. CLOYINGLY RICH AND BIG, FULL-BODIED MEALS GO BEST WITH TART OR TANNIC WINES.
5. MATCH THE FLAVORS IN THE DISH TO THOSE IN THE WINE. DISHES SEASONED WITH WHITE WINE FLAVORS (APPLES, CITRUS, TROPICAL FRUITS, ETC.) SHOULD BE SERVED WITH WHITE WINES; THOSE WITH RED WINE FLAVORS (CHERRIES, BERRIES, CURRANTS, ETC.) WITH RED WINES.
6. COMPLEMENT THE FLAVOR IN THE WINE TO THOSE IN THE DISH. FOR EXAMPLE, WE KNOW THAT PEPPER BLENDS WELL WITH STEAK (AS IN PEPPER STEAK). THEREFORE THE PEPPERY FLAVORS SO OFTEN FOUND IN RHONE REDS OR ZINFANDEL WILL, IN SIMILAR FASHION, COMPLEMENT STEAK.
7. ALWAYS TRY TO MATCH THE WEIGHT OF THE WINE TO THAT OF THE FOOD. HEAVYWEIGHT WINES SHOULD ALWAYS BE RESTRICTED TO FULL-BODIED DISHES. LIGHTWEIGHT WINES ARE MORE VERSATILE; THEY CAN BE MATCHED TO ANY DISH.
8. SALTY FOODS CALL FOR TART WINES.
9. ALWAYS TRY TO MATCH THE ETHNICITY OF THE FOOD TO THAT OF THE WINE. ALTHOUGH ZINFANDEL MAY PAIR PERFECTLY WELL WITH SPAGHETTI AND MEATBALLS, BARBARA D’ASTI WOULD BE A BETTER CHOICE. THE EYE SEES THE LABEL!
10. CONSIDER THE AMBIANCE. AN INEXPENSIVE AUSTRALIAN SHIRAZ WILL SUCCESSFULLY PAIR WITH STEAK AT A PICNIC; HOWEVER, THAT SAME STEAK AT A FORMAL DINNER PARTY WILL DO MUCH BETTER WITH THE LIKES OF A QUALITY CALIFORNIA CABERNET OR GOOD BORDEAUX.



EXPERIENCE MID-WESTERN WINE COUNTRY

article and photos by
Matthew Ronco

“One day,” they tell themselves, “I will find the time and money to travel to a vineyard.”

Wine drinkers as a group are known for being very knowledgeable consumers -- sometimes having more knowledge than their bartenders, waiters or retail clerks. This is because the natural inclination for a wine ‘fancier’ is to move from drinking wines to studying wines, with a typical waypoint being the desire to visit a vineyard or winery to see actual production.

With that in mind, it’s not all that surprising to find that many in the Omaha metro make wine discussion,

selection, and consumption an integral part of their dining and entertainment experience. What is surprising though is that not many of those consumers know the hidden pleasures that are in their own backyard.

The would-be wine expert, and connoisseur alike, has dreams about visiting faraway vineyards or wineries in Europe, California, or Australia. They see pictures in books or on the internet of gorgeous vineyards and extravagant wineries. They watch wine-based movies like *Sideways* or the more recent *A Good Year*. “One day,” they tell themselves, “I will find the time and money to travel to a vineyard.”

Some of these enthusiasts will indeed find the time and resources for a trip to Sonoma Valley or the

Bordeaux region of France, but many others will find that wine vacations take a backseat to visiting family and friends and it can be difficult to find time to visit a vineyard. But there is an easier solution if they just realized that the vineyard and winery experience, the fulfillment of anyone’s wine desires, lies within mere minutes of Omaha.

Jim and Sharon Shaw of **Soaring Wings Vineyard** (www.soaringwingswine.com) have been producing award winning wines just outside of west Omaha for nearly five years, with Jim’s winemaking experience extending all the way back to a batch he made at age 13.

Located on 138th Street near Springfield, Soaring Wings can be reached simply by taking 144th

Street South, followed by a left and right turn only 6 minutes from I-80. One of Omaha's best kept secrets, the vineyard and winery are located on a majestic hilltop overlooking lush, rolling hills filled with 7 acres of grapes including Frontenac, Traminette, and Chambourcin. The winery has recently recognized at the "Best of the East" awards for two of their offerings Their 2005 Winter White and Dragon's Red. The Dragon's Red also received the additional distinction as the top American Red Hybrid Wine in the East.

In addition to a vineyard, wine production and storage areas, and a tasting room/gift shop, Soaring Wings also features a full restaurant kitchen



Soaring Wings Vineyard

and banquet room as well as a large patio overlooking terraced landscaping and a stage for live entertainment.

Along with 45 minute tours and \$5 wine tastings, the winery offers those wanting to learn more about wine, regular "Meet Your Winemaker" dinners. These events allow beginners and connoisseurs alike the opportunity to enjoy a five course meal and wine pairings, prepared by **Executive Chef Paul Pleskach**, with Jim and fellow wine enthusiasts. The next dinner is scheduled for Saturday, **October 20th**.

For those wishing to learn more about the agricultural side of wine production, Soaring Wings invites the public to help during the grape harvest. On weekends from mid-August through late September, adults are provided with free lunch and a bottle of wine for their efforts, while non-profit groups receive reimbursement for every pound of grapes they pick.

The wine harvesting season is traditionally ended with a Harvest Festival that includes wine tasting, two person grape stomping competitions and live music. Soaring Wings' 2007 festival is **Saturday, September 22nd** from 11 a.m. to 9 p.m.

A former band member and music lover, Jim turned Soaring Wings into a venue for the top Contemporary Blues concert in the nation last May, attracting over 1,000 attendees from all over the country. He has scheduled an eclectic mix of Contemporary Jazz and Blues bands as well as folk rock every Friday night from 7:00 to 9:30 p.m., including regular appearances by well known local performers that include **Novak and Harr, Steve**



Jim And Sharon Shaw of Soaring Wings

Thornburg, Mark Irvin, and the Bill Ritchie Trio. Admission is \$5 and attendees can purchase wine and food in the facility's gift shop before having a seat on the patio or on a blanket in front of the stage.

Jim, now serving his second term as Chairman of the **Nebraska Winery Council** for the **Nebraska Winery and Grape Grower's Association**, has helped spearhead an effort to make all of Nebraska's wineries more recognized. **www.NebraskaWines.com** is the culmination of a marketing partnership between Nebraska wineries from as far Southeast as Brownsville (**Whiskey Run Creek**) and as far Northwest as Crawford (**The Last Chance Winery**). Focusing on education and awareness, the website provides detailed information on several wineries including event and vacation package information for weekend getaways.

For those wishing to head

Experience Mid-Western Wine Country Continued on pg. 38

The scenic view from Soaring Wings vineyard near Springfield, NE



Experience Mid-Western Wine Country Continued

East rather than West, Iowa also has its fair share of vineyards and wineries. Adventurers need only head south on L Street for an hour to nearby Carson, Iowa to find **Whispering Hills Vineyards** (www.whisperinghillsvineyards.com).

Owned by Mike Killinger, the 8 acre vineyard was converted from his family's diversified farm six years ago and currently consists of Edelweiss, St. Croix and Marchel Foch grapes, to name a few. Tastings and events are

carried out in a 100 year-old barn that has been remodeled and redecorated southwestern style, complete with a bar, gift shop and banquet facility. The winery has been recognized for many of its "cold" grape offerings including Edelweiss, as well as fruit wines including Concorde raspberry and apple wines.

In much the same way that Nebraska wineries are banding together for the good of all, seven of the wineries in Southwest Iowa recently joined together to form **The Western Iowa Wine Trail** (www.westerniowawinetrail.com). The

organization's signature event is called "Grilling with Iowa wine" and is aimed at providing entertainment and value for visitors to all seven wineries. Individuals interested in participating in this event purchase a "passport" before heading out to visit the wineries, and are given different pieces of a wine picnic set at each stop.

While it is possible to hit all seven wineries in one day, local bed and breakfasts and loads of small town charm make extending the trip to a whole weekend a pleasant idea.

Shaking hands with the producer of a wine you enjoy is not only gratifying, it may lighten the load on your pocketbook as well. If you find a particular winery or wine that catches your fancy, several of the wineries in both Nebraska and Iowa offer membership programs that include discounted bottles and cases as well as access to special private events. Whether you head East or West to visit a winery this harvest season, the experience is one to be relished ... and within mere minutes of the Omaha metro area.

FOOD & Spirits

MAGAZINE | OMAHA EDITION

Matt began his food and beverage career at the Crossroads Garden Café while attending middle school. In high school, he served as a busboy and dishwasher at Sushi Ichiban. He began bartending at the age of 21 while also taking a part-time job as a freelance writer for the Omaha Newspapers. Matt's favorite food is most certainly Italian, with homemade lasagna and spaghetti topping the list. He is also a fan of Asian food, as evidenced by his choice of "O" Casual Dining as his favorite local restaurant.

Rieslings Shine

By Dr. John Fischer

Fall is the perfect time to think about light, tart, refreshing wines. I can think of no better wine to enjoy on a crisp, fall evening than a clean, fresh and complexly flavorful German Riesling.

Riesling is one of the aristocrats of wine grapes and competes with Chardonnay for the reign as the greatest white wine grape in the world. It consistently produces quality wines in vineyards worldwide. This rugged vine is disease resistant and is able to tolerate a variety of adverse weather conditions.

Although the grape is grown worldwide, Germany and Alsace produce the finest expressions of the varietal. The character of the wine differs greatly in these two countries. Germany produces light, fruity, sweet wines, whereas Alsatian Rieslings are considerably heavier and bone dry. In this discussion, we will limit ourselves to the sweet German style.

The sweetness and quality of the German wine style hinges on the ripeness of the grape. Typical of the punctilious Prussian mentality, the German wine industry breaks wine down into a variety of categories, which makes for a great deal of confusion to the general public. Many people are intimidated by the foreign words printed on the

label and resort to purchasing a lower quality California Riesling at a higher price. German wineries have yet to overcome this frustrating marketing problem.

However if you look for only a few key words on the label, you can master the task in selecting a good quality German wine. The first word to look for is Riesling; if this word is not on the label, the wine is more likely made from lesser grape varietals such as Müller-Thurgau or Sylvaner. Next, look for words that represent the three most common subdivisions: Kabinett, Spätlese, and Auslese. These words can only be used to describe wines made from ripe grapes that have attained a certain minimum sugar level and represent the highest levels of quality of the varietal.

Kabinett wines are made from grapes that are less ripe than

the other two designations and consequently are less sweet and of lower quality. Nevertheless, the better wines can be very enjoyable and often times represent very good values.

Wines designated as Spätlese are picked a week or more after the start of the harvest and consequently are at a greater degree of ripeness. The resultant wines are sweeter, more flavorful, and of higher quality than Kabinett wines.

Auslese wines are made from carefully selected bunches of perfectly ripe grapes and accordingly are the sweetest and of the highest quality of the three categories. In most instances, they are also the most expensive of the three.

Rieslings Shine in Wine & Food Parings Continued on pg. 40



Rieslings Shine in Wine & Food Parings Continued

There are also three outstanding dessert wine categories: Beerenauslese, Trockenbeerenauslese, and Eiswein. In addition there are two rather dry versions, trocken and halbtrocken. With scary words like these, no wonder there is trepidation in trying to read a German wine label. The dessert wines are very expensive, and the dry wines are uncommonly seen.

German Riesling is structured on a framework of sweetness contrasted with refreshing tartness. In a well-made wine, fruity and floral scents and flavors explode from the glass and linger in the mouth long after the wine has been swallowed.

The wine has a generous profile of exotic scents and flavors. Look for apples, flowers, honey, peaches, quince, orange, passion fruit, citrus, apricots, mango, pineapple, minerals, and spice. Sweetness is precisely balanced by crisp refreshing acidity, so that the wine is never cloyingly sweet or excessively tart.

Alcohol content is surprisingly low and can range from a low of about 7% to a high of about 10%. Alcohol is the major ingredient in a wine that gives it body or weight. Consequently, these wines are refreshingly light in body and very easy to drink.

Although this wine has a penchant for specific styles of food, it can be matched to a wide variety of dishes. In this discussion, we will concentrate on where German Riesling shines.

Rieslings pair best with sweet and sour foods, sweet foods, and hot spicy dishes. Probably its finest

match is to sweet and sour foods. This should not be surprising as the wine itself is sweet and tart.

One of the most important guiding principles in paring wine with food is to match the character of the wine to that of the food. If the food is sweet, the wine should be sweet; if it is tart, the wine should also be tart; if the food is light and delicate, so should the wine be structured; if the food is sophisticated, the wine should be as well, etc.

Sweet is a very powerful taste sensation; it has a tendency to linger on the palate and dominate the other elements of taste. This is the reason that sweet courses are best held to the end of the meal. A sweet dish begs to find some sweetness in the accompanying wine. This creates a bond that ties the wine to the food.

There is, however, one caveat -- always keep the sweetness or tartness of the wine greater or equal to that of the dish. The reason for this is that the mind subconsciously compares the sweetness or tartness of the wine against that of the food.

If the dish is sweeter than the wine, tartness in the wine will be accentuated making the wine appear sour and out of balance: the wine will appear lighter and tarter than it actually is. If the dish has more tartness than the wine, the wine will appear less tart than it actually is and will seem somewhat flat and insipid.

Most German wines will have plenty of tartness. In dishes with minimal sweetness go with a Kabinett; sweeter dishes will call for a Spätlese or Auslese.

Asia has traditionally favored the notion of 6 basic taste sensations:



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sweet, sour, salty, bitter, umami (lusciousness), and hot, as in Tabasco. However, the sensation of heat has not been accepted as a “taste” sensation by the culinary establishment in this country.

Excessive spicy heat found in many ethnic dishes is a somewhat difficult element to deal with in matching wine with food. If it is too prominent, you might be better to skip wine and go with another beverage such as beer. However, mild or moderate spicy-hot dishes are a natural match for sweet wines such as German styled Rieslings.

The sweetness in the wine assuages the aggressiveness of spicy heat yet you are still able to enjoy the spicy-hot kick from the food. A word of caution: when you select a sweet wine to match with spicy hot dishes, pick one with relatively low alcohol, because the spicy heat from the dish will add to the alcoholic heat from the wine. Riesling has the advantage of being both sweet and low in alcohol.

It is a wonderful match with sweet and sour Chinese dishes and spicy hot Oriental cuisine. Even dishes with very mild sweetness that is intrinsic to the food itself, without the addition of sugar, such as corn, sweet peas, sweet onion, and lobster will find a perfect match with a mildly sweet wine such as a Riesling Kabinett.

Consider the Chinese dish Sweet and Sour Pork. This dish has both sweetness and tartness, which make it a great match for a German Spätlese. In addition to the sweet and sour component of the dish, it is light in body, as is the wine, and it incorporates fruit, such as pineapple, which reflects back to similar fruit

flavors in the wine. You couldn't ask for a better wine food match-up.

The dish Duck a L'Orange, a roast of duck embellished by a sweet orange glaze, will pair wonderfully with a Riesling Spätlese or Auslese. The sweetness in the wine ties to that of the dish, and the fruity flavor of the sauce reflect back to the fruity flavors in the wine. Although the dish is full-bodied, light-bodied Riesling will nevertheless lend itself beautifully to the dish. Light bodied wines can be matched to all weights of foods, whereas heavy wines (such as Chardonnay and Cabernet Sauvignon) can only be matched to full-bodied foods.

Chicken Curry, a mild to moderate spicy hot food will find a German Kabinett or Spätlese to be a perfect match. The spicy heat from the dish is assuaged by the sweetness in the wine, but you can still enjoy the mild pugnacious bite of heat.

The best Rieslings to match with food come from the Mosel-Saar-Ruwer district and are usually shipped in green bottles. These are

lighter, fresher, and crisper than Rhine wines that are usually shipped in brown bottles. It is a sad fact that many restaurants do not have Rieslings on their wine list, and in those that do, the selection is often very limited. It is also unfortunate that the consumer is uninformed about the versatility of this wine in wine-food pairings.



Dr. John Fischer is a member and two-time president of the Omaha Branch of the International

Wine & Food Society, past director of the Nebraska chapter of LADV, and the founding member of the Council Bluffs Branch of the International Wine & Food Society. He teaches a course on matching wine with food at the Institute for the Culinary Arts in Omaha and is the author of the books, "The Evaluation of Wine – A Comprehensive Guide to the Art of Wine Tasting" and "Wine and Food – 101."



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The Characteristics

By Dr. John Fischer

of a Great Wine

After tasting a great bottle of wine, have you ever asked yourself why you liked it?

Most people willy-nilly take in the hedonistic pleasures that the wine evokes without any analysis. The purpose of this article is to outline the characteristics of a great wine, so that the next time you enjoy a bottle of wine, you can put a little thought into your tasting experience.

Putting these thoughts together will significantly enhance the enjoyment you derive from the wine; what's more, it will lead you down the path to becoming a sophisticated wine taster. In regard to quality, consider these three major features: balance, complexity, and aftertaste. **Balance** is a measure of the harmony of the ingredients in a wine. In a

balanced wine, all of its elements are in just the right proportions. Unbalanced wines will have a lopsided feel. One or more of the wines characteristics will be out-of-kilter. Balance is a play on the adverb "too."

"The next time you taste a wine, ask yourself what its most outstanding trait is. What makes it stand out? What is its essence? What makes it pleasurable?"

Unbalanced wines will have one or more defects: They will be too weak, too strong, too harsh, too soft, too tart, too astringent, too sweet, too heavy, too light, too cloying, or too simple, etc. Balance also applies to food. Dishes that are too salty, too sweet, too tart, too greasy, too heavy, too light etc. are likewise unbalanced.

The second characteristic of a great wine is **complexity**. The term refers to the variety of different scents and flavors that are detectable in a wine. Lemonade is a drink with only one flavor—lemons. Although the drink may be refreshing and enjoyable, it is a simple beverage.

In a high quality wine, there is an explosion of both fruity and non-fruity scents and flavors that depend on the type and style of the wine. For example, in a California Cabernet you might find scents and flavors of black currants,

black cherries, plums, cedar, scorched earth, anise, mint, pepper, tobacco, chocolate, coffee, truffles, mushrooms, earth and minerals. Many of these scents and flavors evolve as you drink the wine.

The single best indicator of a high quality wine is the character of its **aftertaste**. Aftertaste (finish) is the residual flavors that you experience after the wine has been swallowed. Great wines will have a long, lingering, hedonistic finish that is concentrated, complex, balanced, and completely free from defects.

The next time you taste a wine, ask yourself what its most outstanding trait is. What makes it stand out? What is its essence? What makes it pleasurable? I think you will agree that it is the finish. The finish of a wine is like a fragrant flower that suddenly blossoms after the wine leaves your mouth. The finish of a wine is its soul.

Aftertaste is what separates a good wine from a poor one, and a great wine from a really great one. Cheap wines will have a short finish, or no finish at all. The flavors in the wine appear to suddenly fall off a cliff into and into the abyss of insipidity.

There is, however, one caveat: You must evaluate wines at full maturity. Wines that are immature will often times be tart, tannic, and lacking in flavor. Many of the great Bordeaux wines can appear aggressive and lacking in the sensory characteristics of high quality when



in their youth only to blossom into magnificent wines at maturity. California Cabernet Sauvignon wine takes on the average 5-7 years or more to mature; some red Bordeaux wines can take decades. With a few exceptions, most white wines are drinkable as soon as you purchase them.

If you are looking for good quality wines that are ready to drink at or shortly after you purchase them, try a moderately priced Australian Syrah, Chilean Cabernet Sauvignon, or Merlot. They can be very affordable and often represent

excellent values. However, these ready-to-drink wines will never obtain the sophistication of the likes of a fully matured Cabernet Sauvignon or great Bordeaux.

During the several years time span required for these high quality wines to mature, a magical transformation takes place. At maturity these wines are a wonder of nature. They are silky, soft, impeccably balanced and gifted with a phantasmagoria of exotic complex flavors that extend out into a long and hedonistic aftertaste. ■■■



Dr. John Fischer is a member and two-time president of the Omaha Branch of the Interna-

tional Wine & Food Society, past director of the Nebraska chapter of LADV, and the founding member of the Council Bluffs Branch of the International Wine & Food Society. He teaches a course on matching wine with food at the Institute for the Culinary Arts in Omaha and is the author of the books, "The Evaluation of Wine – A Comprehensive Guide to the Art of Wine Tasting" and "Wine and Food – 101."

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OKTOBERFEST IN OMAHA

By Brent Udron

The first Oktoberfest was held on October 12, 1810, as a celebration of the marriage between King Ludwig I and Princess Therese of Saxony-Hildburghausen. Unusual for the time, the common class was invited to attend a public ceremony. The party lasted for sixteen days and was such an overwhelming success it was repeated the following year. Over the years, Oktoberfest has transformed into a worldwide affair drawing tourists from every corner of the globe. However, if a trip to Munich is not within budget, the Omaha metro area offers a handful of fun and authentic Oktoberfests.

Photo by Constantin Jurcut

Gerda's Bakery

Sept. 7 & 8

(Friday and Saturday, 5 p.m. to midnight)

5180 Leavenworth St., Omaha

(402) 553-6774

Admission is free. **Gerda's** offers a more relaxing take on the Oktoberfest experience. While space is limited, there is no shortage of German beer and delicious homemade food. With live polka music and friendly regulars, Gerda's provides a lovely Oktoberfest celebration.

Omaha German American Society

Sept. 14 & 15

(Friday, 4pm to midnight; Saturday, noon to midnight)

3717 S. 120th St., Omaha

(402) 333-6615

Admission for adults is \$2 on Friday and \$4 on Saturday; children 12 and under are free both days. The **German American Society** Oktoberfest is largely an indoor event with multiple stages that feature German folk dances, live polka music, and beer drinking contests. The food selection is mouthwatering, with German roast pig, roast chicken, schnitzel and bratwurst while supplies last. Warsteiner is the featured German beer, and American domestics are also available. Attendees are encouraged to bring a German beer mug (1/2 liter or liter), but plastic cups are also available.



DIXIE QUICKS

And a Two...

1892 German Bier Haus

Sept. 21-23

(Time TBA)

142 West Broadway, Council Bluffs

(712) 256-9700

Frank Hoover opened **1892 German Bier Haus** in Council Bluffs after he closed **Das Rheinland** in the Old Market. As such, this Oktoberfest will be the first at 1892. Much of the details have yet to be determined. Past events at Das Rheinland were underdone but the space and environment at 1892 shows the promise of a more festive Oktoberfest.

Huber-Haus/Crescent Moon

Sept. 28 & 29

(Friday, 4 p.m. to 1 a.m.; Saturday, 2 p.m. to 1 a.m.)

3578 Farnam St., Omaha

(402) 345-1708

Admission is free. Fans of **Huber-Haus/Crescent Moon** Oktoberfest will be pleased to know this year will be the largest ever as a section of 36th St. will be blocked off. As such, there will be two beer stations outside, as well as more port-a-potties. This Oktoberfest is the most beer-focused in the state; some of the featured German beer includes Spaten, Warsteiner, and Paulaner. Live music by the **Barry Boyce Band**, both nights, always puts the crowd in a festive mood. A delicious selection of German food and desserts are available as well. Bring a German beer mug (1/2 liter or liter) or buy one there, plastic cups are available, too.



Brent Udron has written beer articles for Omaha City Weekly and Heartland Healing Magazine. He has sampled thousands of beers from around the world and is passionate about the growth of the craft beer industry in Omaha. He

is currently the "beer specialist" for Beertopia. When Brent isn't writing about beer or selling it, he sure the hell is drinking it.

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Beer in Council Bluffs

By Brent Udron



Before **Beertopia** opened last November a single source of craft beer and quality imports was lacking in Omaha. Beer lovers, unfortunately, had to settle for the mundane or travel out-of-state for quality beer.

While Kansas City, Denver, and Minneapolis are lovely destinations, it is a bit of a drive, just to buy beer.

Surprising to some, the closest out-of-town beer store worthy of trip is merely across the Missouri River in Council Bluffs. **Hy-Vee Wine & Spirits** (near Mall of the Bluffs) amassed a terrific selection of beer from around the world; even despite of Iowa's arcane alcohol tax (beer over 6.25% Alcohol By Volume (ABV) is taxed like liquor and handled by the state). Since beer is distributed on a state by state basis Iowa is able to attain beers Nebraska cannot and vice versa.

Although Beertopia offers a wide selection of beer there are ample reasons to visit Hy-Vee Wine & Spirits. The following list is the best beers not available in Nebraska but currently in Council Bluffs:

Alpha King: Three Floyds Brewing Company from Munster, Indiana, brews the hoppiest Pale Ale in the Midwest, period. Hopheads beware; the King has arrived with a bitter attitude!

Weihenstephaner Hefeweissbier: Brauerei Weihenstephan from Freising, Germany, has been brewing since 1040 AD. Per the user reviews on BeerAdvocate.com, Weihenstephaner is the top rated Hefeweizen brewed in Germany.

John's Generations White Ale: Tucked away in tiny Amana, Iowa, Millstream Brewing Company produces one of the most authentic Belgian White Ales on the market. Not bad considering Millstream is renown as a lager brewery.

Old Suffolk English Strong Ale: Greene King of Suffolk, England, brews one of United Kingdom's most unique beers. An English Strong Ale is aged in oak casks for two years and then blended with a younger, less potent ale. The end result is a stunningly complex beer.

Strongbow: While not a beer, this English cider is highly sought after. Even though Strongbow is available coast-to-coast it is not sold in Nebraska, much to the dismay of many in the Cornhusker State. Cider lovers take note; Strongbow is sold in Council Bluffs.

Honorable Mentions: Avery India Pale Ale, Dogfish Head 60 Minute IPA, Sprecher Bavarian Black, and Bitburger.



Beer Glasses

By Brent Udron



Beer is as unique as the people who drink it. In the United States alone there are over 1,400 breweries producing in excess of 10,000 beers of enumerable styles. Such a vast selection of beer can be intimidating, and no two people can agree which beer is the best. However, all craft beer drinkers agree that beer tastes better when consumed from a glass.

The debate lies in which glass to use. To many craft beer drinkers it does not matter as long as the glass is clean. In fact, this group might be the largest. Other craft beer drinkers are more prudent about their glassware and this vocal minority is beginning a campaign to stamp out the shaker pint glass. At most bars the shaker pint glass is the norm because it is sturdy and inexpensive.

A beer glass should improve the appearance, aroma, and flavors of the beer, which is where shaker pint glasses fail to deliver. Glasses that are neutral, traditional vessels -- a German stein, for example -- are popular largely because of their historical ties.

A beer glass should aid in the formation of the head

and help head retention, as well as allowing carbonation to stream toward the foam. Likewise, the curvature and open mouth of the glass should capture the aromas to be drawn-out by the drinker which, in turn, amplifies the flavors. Three beer glasses excel at these requirements.

- Chimay chalice
- Duvel tulip
- Samuel Adams "Boston" pint

There is no reason why Fuller's ESB can't be imbibed from a Duvel tulip or Spaten Optimator from Samuel Adams pint or Boulevard Pale Ale from a Chimay chalice. Each of the "holy trinity of beer glasses" is visually striking, even when empty, and really make a glass of beer look beautiful. Aesthetics aside, these beer glasses maximize the quality of beer.

Traditionalists will scoff; German lagers require a mug or pilsner glass they will claim. Devotees of English ale will bellow for their imperial pint glass. Belgian beer devotees would never consider drinking anything but Belgian ales from a goblet. Old habits die hard, but beer drinkers who think outside the bottle will be rewarded with an amazing beer drinking experience.



The Greatest Thing in the World

By Steph Totten

I will admit, I make a lot of extreme statements. My husband calls me on it all the time. I am constantly saying something is "the best ever" or "the funniest ever". This time I'm serious. I truly have found the greatest thing in the world.

If you have ever tried a bellini, you know that the delicious sweetness of the peach puree mixed with champagne can't easily be beaten. I didn't think anything could be better, until I tried the **Rose Bellini** at **Vivace**. It is the height of perfection.

This gorgeous and flawlessly delicious drink is comprised of champagne and rose flavored syrup. The result is a pretty pink drink that tastes like heaven. In fact, I'm pretty sure that if heaven had an official drink, this would be it. It smells and tastes like sweet roses, and bubbles like champagne. The price is \$6.50 per glass, a bargain for perfection like this.

If you haven't tried it, grab your best girlfriend and head to Vivace at the first possible moment. No need to thank me, this is a secret too good to be kept.



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New Beverage Preview: Pisco

By Matthew Ronco



While few South American types of liquor are commonly available in the United States, a liquor called Pisco may be the first to make a serious impression by lending itself to tasty summer and dessert drinks.

Both Peru and Chile claim to be the originators of Pisco, which is distilled from naturally growing grapes in the region; and there are differences in the production techniques used by both countries. Pisco was first made as a by-product of producing wine, with the wine being consumed by the wealthy or exported for profit, while the remaining grapes and lower grade wine were distilled and often drank by local workers or foreign sailors en masse.

Modern day distillation and quality control techniques have helped make Pisco into a South American staple, with many producers in Peru, Chile and Bolivia. The most common drink recipe using Pisco is the Pisco Sour, which is believed to have come from the town of Pisco in Peru and is prepared by blending the following ingredients:

- 3 oz. Pisco (generally Ocucaje brand)**
- 2 oz. Simple Syrup**
- 1 oz. Fresh squeezed lime juice**
- 1 egg white**
- 5 large ice cubes**

The resulting frozen, frothy cocktail is served in a wine or margarita glass, and garnished with ground cinnamon and 2 dashes of Angostura bitters. Sweet and refreshing taste with a delightful cinnamon aroma, this cocktail is sure to impress at dinner or patio parties.

Those in the mood for a heavier cocktail can try the Pisco Algarrobina. Long prized by South American men for its supposed use as an aphrodisiac, the ingredient Algarrobina is syrup made from the fruit of the Carob tree, and is rich in nutritional value as well as flavor.

Create this healthy dessert cocktail by blending the following:

- 2 oz. Milk or half & half**
- 1.5 oz. Pisco**
- .75 oz. Algarrobina**
- .5 oz. Simple syrup**
- 1 egg yolk**

Place the finished product in a wine or margarita glass and garnish with cinnamon. This cocktail bears similarities to many coffee or coffee liquor based dessert drinks and is a great nightcap as well.

While Pisco has not solidly hit the American bar market at this time, it is available locally at Espana. At Espana, a Pisco Sour goes for \$7 as does the Pisco Punch (Pisco along with pineapple, cranberry and orange juices). It can also be found at Spirit World in two 750ml varieties. Traditional Don Cesar Pisco Puro sells for \$39.99 a bottle, while superior grape variant Don Cesar Pisco Italia is offered at \$49.99 a bottle.



Omaha's Best Cosmopolitans

By Steph Totten



Ask any woman what her favorite cocktail is, and chances are she'll say the Cosmo. A Cosmopolitan is a delicious pink martini made with 4 parts vodka, 2 parts Cointreau or Triple Sec, 2 parts Cranberry Juice, and 1 part Lime Fresh Juice. Here is Food & Spirit's picks for Omaha's best Cosmopolitans.

Lucky's 1001 tops the list for Cosmos done exactly like they should be. Strong, but not too strong, and heavy on the lime. \$6.50

Nomad has wonderful martinis of all types, and their Cosmopolitan is no exception. You can try one for

Mick's is a great place to get a drink and hear a band. Next time you're there for a show try the Cosmopolitan. This is the strongest one on the list, but still very tasty.

Honorable Mentions:

Myth – There are many great, innovative drinks at this Ultra Lounge, but they still make a fantastic Cosmo.

Omaha Press Club – Great drinks, great atmosphere, gorgeous view \$7.00

Glacier Omaha – Not only are the Cosmos great, check out the flare bartending. Everything tastes better when it comes from a bottle that's been flipped in the air.

Nico – Try one in the Martini Lounge made with an ultra premium vodka.



Mojitos in the Metro

By Matthew Ronco



If you haven't yet tried a mojito, now is the time. This sweet, minty libation originated in Cuba and is rapidly seeing a resurgence in American popularity thanks to movies like *Miami Vice*, and a serious internet

marketing campaign from Bacardi (www.bacardimojito.com). Here are Food & Spirits Magazine's top places to enjoy mojitos in the Omaha Metro area.

España – Located in the newly rejuvenated Benson area at 63rd & Maple Streets, this hip Spanish restaurant uses the closest thing to authentic Cuban rum that is legally possible in the United States. Delicious raspberry and blueberry mojito variations are made with infused fruit from large jars on the bar. Priced at \$7 for the regular and \$8 for raspberry, these are some of the best in town.

Roja – An upscale Mexican grill located at 168th and Center streets in the Legacy Shopping Center, Roja aims to please with excellent traditional mojitos as well as a few successful variations including watermelon, mango and cucumber. Grab a friend and try all 8 flavors at only \$7.50 per drink.

Prestige World Class – It may not be a Latin themed restaurant, but Prestige does have some serious mojito offerings that are helping redefine the drink. Often made with blended fruit puree and the addition of flavored liqueur, local favorites include strawberry kiwi and grapefruit mojitos. Priced at \$8, these are gourmet drinks that still cost less than many martinis.

Honorable Mentions:

The French Café – An Omaha mainstay, the French Café strives to make any and every drink available alongside their French cuisine. Enjoy one of downtown's only mojitos for \$6.50.

P.F. Chang's – While a standard mojito is available, why not try the restaurant's signature Jade Pear mojito for only \$7.50?








Kona – This may be the most expensive mojito on the list at \$9, but in its defense, it is also the largest.

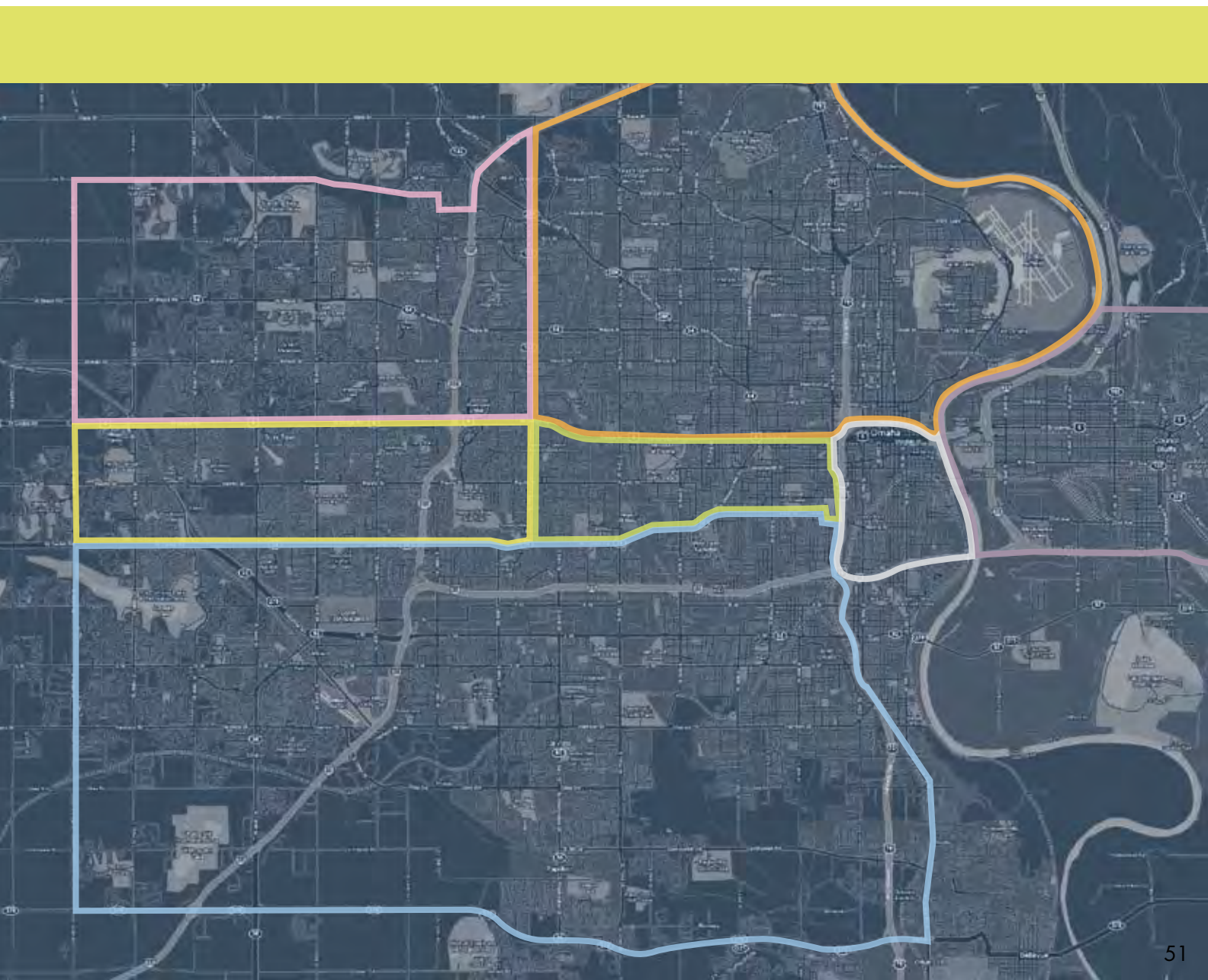
The Goofy Foot Lodge – When the mint is fresh, and the right bartender is working, the Goofy's mojito ranks right up there with some of the best in town.





Restaurants, Bars & Lounges And Hotels Directory

- | | |
|--|---|
|  Council Bluffs (page 52) |  Northwest Omaha (page 59) |
|  Downtown (page 53) |  South Omaha (page 61) |
|  Central Omaha (page 56) |  West Omaha (page 64) |
|  North Omaha (page 57) | |





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- Bada Bing ----- (712) 256-2725
- Barley's ----- (712) 322-0306
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- Do Rock Inn ----- (712) 322-4598
- Driftwood Inn ----- (712) 325-0801
- Ginger's Rock Inn ----- (712) 323-2227
- Goldmine Bar & Grill ----- (712) 325-9915
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- Goofy's ----- (712) 322-9817
- Harmony Lounge ----- (712) 322-9901

- Harrah's ----- (712) 329-6000
- Inn Between Lounge ----- (712) 322-9822
- Jo's Place ----- (712) 328-3114
- Lpl's Lounge ----- (712) 325-9617
- McGee's Bar & Grill ----- (712) 366-1669
- Shenanigans Karaoke Bar & Grill ----- (712) 322-9924

Restaurants Council Bluffs

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- Alvarado's Mexican Food ----- (712) 323-1345
- Beijing Restaurant ----- (712) 366-1819
- Burgers on Broadway ----- (712) 323-8794
- Dale & Nancy's Restaurant & Lounge ----- (712) 256-1777
- Diane's Deli on the Park ----- (712) 322-3354

- Do Rock Inn ----- (712) 322-4598
- Duncan's Cafe ----- (712) 328-3360
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Steak Sandwiches ----- (712) 329-5400
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Downtown Omaha

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----- (402) 346-5100
- Cafe de Paris
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- Cappu Gino's Italian Coffee Bar & Cafe
----- (402) 597-3355
- Casa Bella Pizza Parlor
----- (402) 345-9223
- Crescent Moon Ale House
----- (402) 345-1708
- D & J's Restaurant
----- (402) 345-8839
- Delice European Bakery Cafe
----- (402) 342-2276
- El Aguila Restaurant
----- (402) 346-7667
- El Alamo
----- (402) 731-8969
- El Mercadito
----- (402) 346-1055

(2) Dixie Quicks

(402) 346-3549
1915 Leavenworth Street



Dixie Quicks has a menu centered in a Southern, Cajun and Southwestern style. Prepared with chef and owner Rene Orduna's own twist, their loyal and valued patrons have enjoyed eating the food as much as they have enjoyed making it for the past twelve years.

They've always been a small eatery, and are currently serving breakfast and lunch, and returning to their dinner hours this fall. Dixie Quicks' is expanding their offerings with a Beer and Wine license, plus the opening of the R.N.G. Gallery, a new twist to the mix. Give a call and stop on by ya'll.

- El Mexicano
----- (402) 934-9301
- Ethnic Sandwich Shop
----- (402) 422-1040
- Falling Waters Grille
----- (402) 346-9000
- Frankie and Phyl's Italian Cafe
----- (402) 342-9721

(3) The Flatiron Cafe

(402) 344-3040
1722 St. Mary's Ave.



The Flatiron Cafe's staff has been happily serving the theater crowd, business travelers and those celebrating special occasions since 1995. Chef Jennifer Coco oversees the preparation of the evenings special dishes. Wine specialist Adam Betts is always on the look out for exceptional wines to add to our list. Proprietors Steve and Kathleen Jamrozky keep it all together and host the finest dinner parties nightly. Please come.

- French Cafe
----- (402) 341-3547

(4) Jobber's Canyon Restaurant & Brewery

(402) 991-8002



Jobber's Canyon Restaurant and Brewery is a breathtaking three-story facility, located in Omaha's Historic Old Market. Serving Breakfast on Sunday and Lunch and Dinner, everyday of the week. With our Happy Hour and a Late Night Menu, we're open all the time. The design and build marries a fantastic historical building with a hip, contemporary industrial feel. We serve Americana style dishes, and brew six beers on premise. The Tap Room houses stainless steel brew tanks, pool table, games and plasma TV's. The Loft is a formal banquet area that can host up to 200 people for many different occasions.

Sunday-Wednesday 11am-11pm
Thursday -Saturday 11am-1am
Sunday Breakfast 9am-Noon

Happy Hour
Monday-Friday 4pm-6pm
1/2 Price Appetizers
\$1 off all drinks and beers

Late Night Menu
Thursday-Saturday 10pm-Midnight
Sandwiches & Appetizers

(5) Joe Banana's Food & Spirits

(402) 346-7227
1022 South 10th Street



Celebrating its 10th year on 10th Street, this restaurant-lounge serves breakfast, lunch and dinner, with an emphasis on American and Italian foods (try the pizza, a Sicilian recipe). One of the best muffalettas in town and one of the few restaurants in Omaha you can still smoke.

(6) Lucky's 1001

(402) 991-1001
1001 Pacific Street



Featuring a contemporary blend of Americana fare as well as showcasing the Omaha Steaks that our town is so famous for. Lucky's is a locally owned and operated restaurant that refuses the cookie-cutter, chain restaurant glibness. They maintain the close family-owned appeal by providing fun and energy in a classic casual setting. "We want our guests to feel at home at Lucky's." Open Monday thru Saturday at 11:00 A.M. and serving lunch, dinner and a late night menu. Lucky's Lounge will also offer live music on the weekends. Sunday hours are 4:00 P.M. until 10:00 P.M. with brunch coming soon. And, don't forget the FREE parking that makes even the most harried lunch or dinner easy.

(7) M's Pub

(402) 342-2550
422 S. 11th Street



M's Pub has been serving Omaha's discriminating diners in the heart of the Old Market for over 33 years. Our cutting edge, award winning cuisine is complemented by the Wine Spectator-recognized wine list, and served by our knowledgeable & courteous staff! Make reservations today and join us...

Get It While It's Hot

----- (402) 451-8551

Indian Oven

----- (402) 342-4856

Jazz- a Louisiana Kitchen

----- (402) 342-3662

Julio's

----- (402) 345-6921

King Fong Cafe

----- (402) 341-3437

La Buvette

----- (402) 341-3547

La Chiripa

----- (402) 341-7320

Liberty Tavern

----- (402) 998-4321

Louie M's Burger Lust

----- (402) 449-9112

Malara's Italian Restaurant

----- (402) 346-8001

Mandrian Express

----- (402) 346-3083

Manhattan Deli

----- (402) 345-1386

Matsu Sushi Japanese Restaurant

----- (402) 346-3988

Meeting Place Coffee House

----- (402) 884-0425

Michael's

----- (402) 346-1205

MJ Java

----- (402) 342-5282

Nick & Tony's

----- (402) 280-8888

Nicola's

----- (402) 345-8466

O'Connor's Pub

----- (402) 934-9790

Omaha Prime

----- (402) 341-7040

Panda House Chinese Restaurant

----- (402) 348-1818

Passport Restaurant

----- (402) 344-3200

Paxton Chop House

----- (402) 341-1222

Piccolo Pete's Restaurant

----- (402) 342-9038

Pogo's Sandwich & Gift Shop

----- (402) 342-4561

Rudy Stefan's Restaurant

----- (402) 733-9885

Shang-Hai

----- (402) 342-2244

Signatures Grille

----- (402) 636-4998

(8) Vivace

(402) 342-2050
1110 Howard Street



The owners of M's Pub opened Vivace over thirteen years ago to critical and public acclaim. Serving contemporary Italian fare accented by a Mediterranean flair, the menu is complemented by a Wine Spectator Award-winning wine list, welcoming & attentive service, and the "most beautiful dining room in the Old Market"! **Reservations honored @ www.OpenTable.com**

Smoke Pit BBQ & Lounge

----- (402) 345-8681

Bars & Lounges Central

Alderman's Bar

----- (402) 341-5190

Brother's Lounge

----- (402) 553-5822

Candlelight Lounge

----- (402) 554-5822

Cocktail's Lounge

----- (402) 391-4246

(1) Crescent Moon Ale House

(402) 345-1708
3578 Farnam Street



The Crescent Moon was established in 1996 as Omaha's Original Alehouse. Today 36th and Farnam is Omaha's Beerplex. Along with the casual atmosphere of the Crescent Moon, we offer the beer lover three other venues. The Huber Haus is our Authentic German Beer Hall, Max and Joe's doubles as our Belgian beer bar and private party room, and Beertopia is Omaha's Ultimate Beer Store with over 400 specialty beers in stock. Beer Lovers Rejoice!

Dinkers Bar & Grill

----- (402) 342-9742

E's Hideaway

----- (402) 391-4246

Fan Tan

----- (402) 556-1986

Jimmy's

----- (402) 553-4972

Leavenworth Bar

----- (402) 551-4850

Marylebone

----- (402) 341-3232

McFly's

----- (402) 553-5172

Nino's Place

----- (402) 393-2332

O'Leaver's

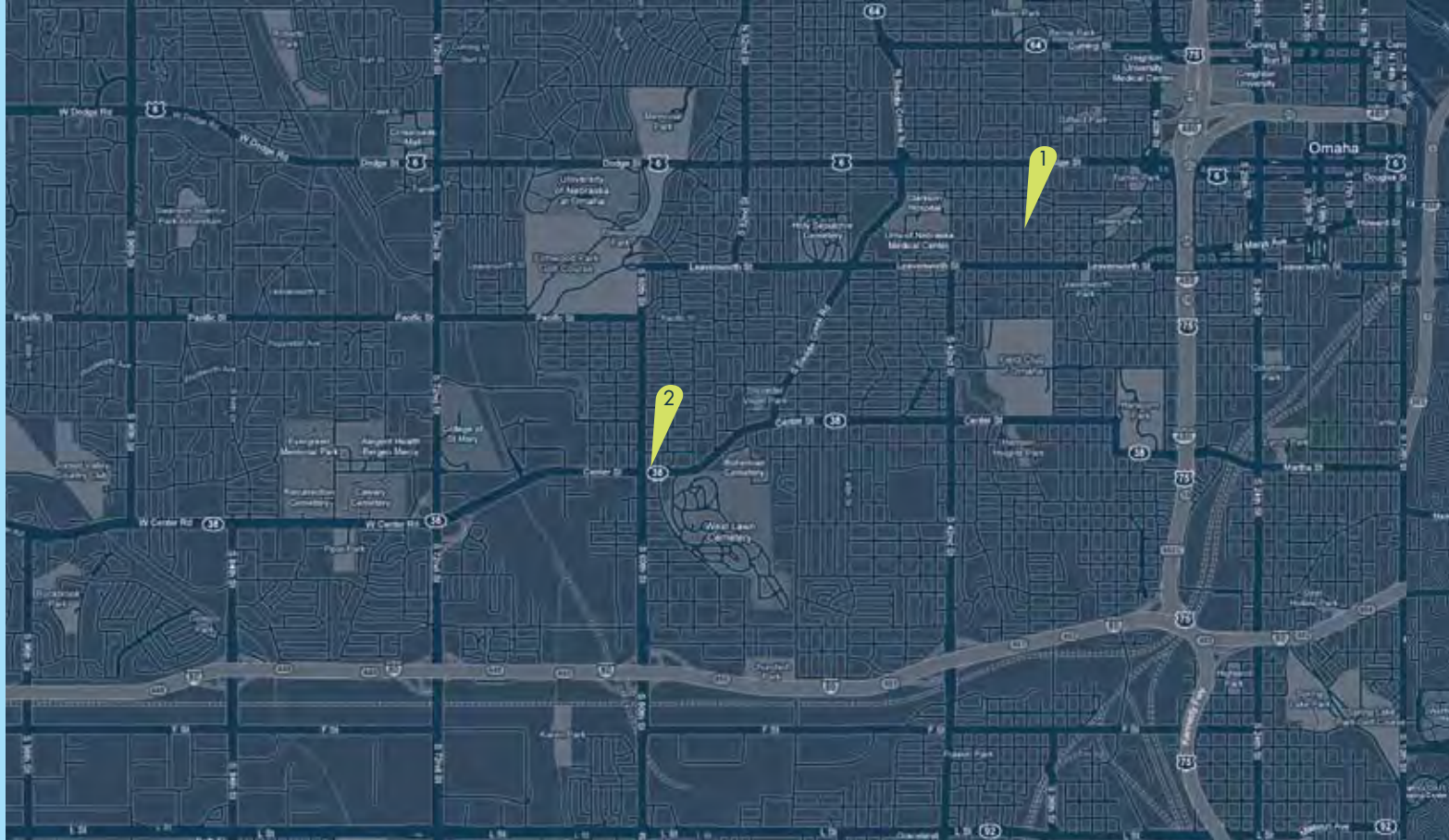
----- (402) 556-1238

Park Ave Bar

----- (402) 932-2188

Pauli's

----- (402) 345-7959



Central Omaha Map

- Pipeline**
----- (402) 399-8774
- Poop Deck**
----- (402) 553-3193
- Sullivan's Bar**
----- (402) 933-7004
- The 49 R**
----- (402) 554-5841
- The Downunder**
----- (402) 342-3806
- The Elbow Room**
----- (402) 556-0867
- The Neighbors**
----- (402) 553-7443
- Trackside**
----- (402) 556-7686
- Underwood**
----- (402) 556-7727

Restaurants Central

- 13th Street Coffee Company**
----- (402) 614-3787
- Basha's Restaurant**
----- (402) 934-6266
- Billy Frogg's Grill & Bar**
----- (402) 397-5719

- Chili's Grill & Bar**
----- (402) 391-2500
- China Garden**
----- (402) 397-1995
- Don & Millie's**
----- (402) 558-9928
- Don Carmelo's New York Style Pizzerias**
----- (402) 342-1978
- Drover**
----- (402) 391-7440
- FarmHouse Cafe and Bakery**
----- (402) 393-0640
- Fernando's**
----- (402) 396-8006
- Great Wall**
----- (402) 393-5377
- Grover Street Food & Spirits**
----- (402) 397-2904
- Hector's Original**
----- (402) 391-2923
- Hunan Garden Chinese Restaurant**
----- (402) 553-4511
- Indigo Joe's**
----- (402) 502-2777
- Jonesy's Taco House**
----- (402) 551-6088
- La Casa Pizzeria**
----- (402) 391-6300

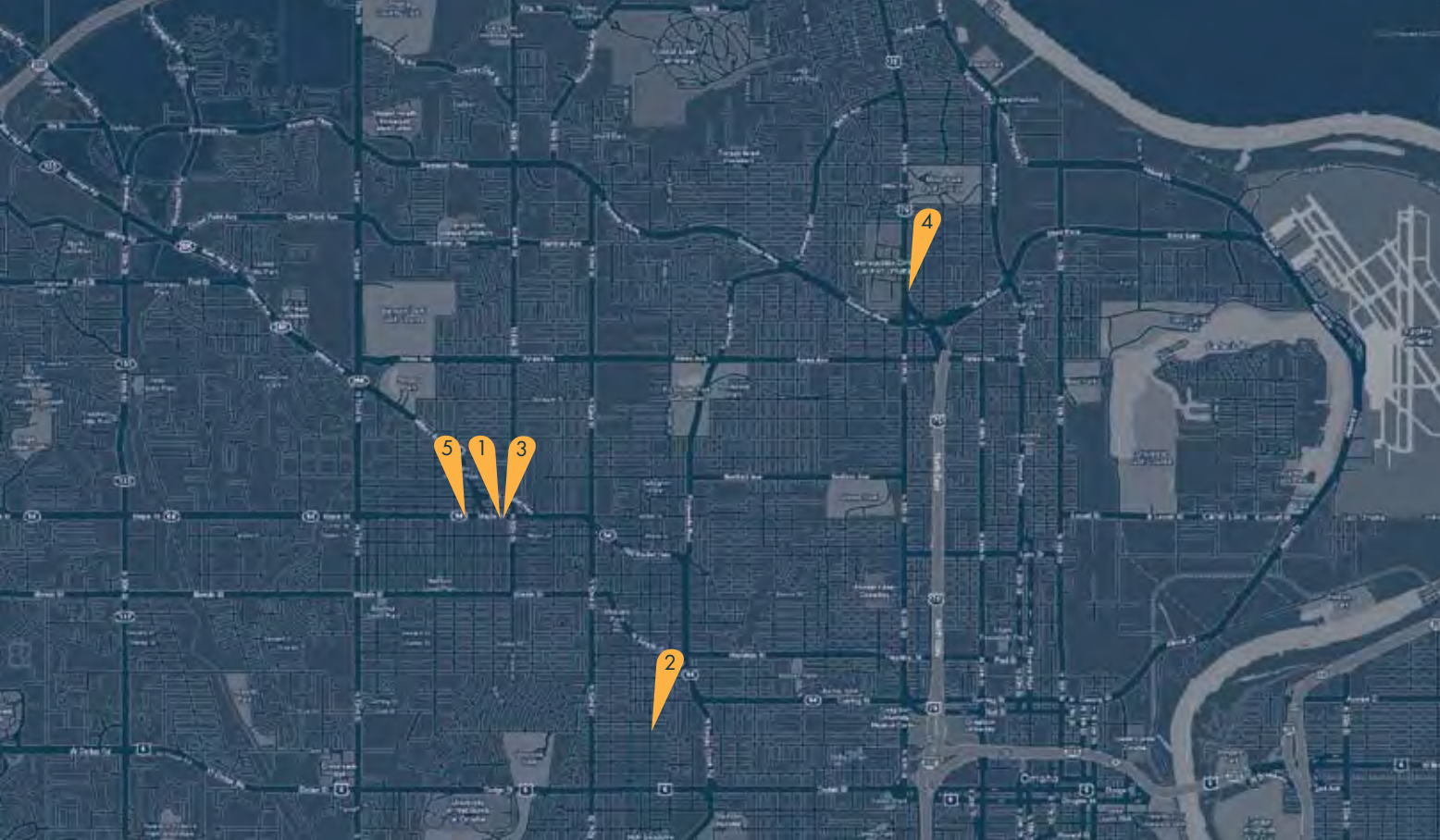
- La Hacienda**
----- (402) 397-4778
- Lee's China**
----- (402) 397-3227
- Lithuanian Bakery & Kafe**
----- (402) 391-3503
- Loco's Mexican Grill**
----- (402) 393-8400

(2) Petrow's

(402) 551-0552
5914 Center Street



A family owned Omaha tradition since 1957. The whole family will love this original diner's look and taste. The menu features all the classic staples, from hot beef and pork tenderloin to made-from-scratch pies and homemade ice cream. Serving breakfast at 6am, the dinner menu features hand-cut steaks through 9:30pm.



North Omaha Map

- McKenna's**
----- (402) 393-7427
- O Casual Dining & Lounge**
----- (402) 502-7888
- Olive Garden Italian Restaurant**
----- (402) 393-8404
- Ozark Smoked Meat Co.**
----- (402) 333-1744
- Panera Bread- Dodge St.**
----- (402) 397-8800
- Saigon Restaurant**
----- (402) 697-7000
- Sakura Bana Restaurant**
----- (402) 391-5047
- Sammy Sortino's**
----- (402) 933-5988
- Season Buffet**
----- (402) 343-0687
- Senor Matias**
----- (402) 391-0191
- Spezia**
----- (402) 391-2950
- Ta Chan Buffet**
----- (402) 397-5900
- Vietnamese Asian Restaurant**
----- (402) 397-9125
- Zio's New York Style Pizzeria**
----- (402) 391-1881

Bars & Lounges

North

- 3's Lounge**
----- (402) 457-4433
- Happy Bar**
----- (402) 346-9677
- Kendall**
----- (402) 734-5997
- Jim's Florence**
----- (402) 451-6963
- Lynx**
----- (402) 553-8787
- Mac's**
----- (402) 342-6751
- Melibu**
----- (402) 451-6663
- Musette Bar**
----- (402) 554-5830
- Northstar**
----- (402) 934-4572
- Stevie J's Sports Grille**
----- (402) 884-7880
- Velvet Lounge**
----- (402) 614-3534
- Waggin' Tongue**
----- (402) 453-3535
- Wild Rose**
----- (402) 573-6902

(1) Jake's Cigars & Spirits

(402) 451-6963
6206 Maple Street



Jake's Cigars & Spirits is an upscale, yet unpretentious full service smoke shop and liquor store. Smokers are met by a well stocked walk-in humidor as well as the most extensive line of import and premium cigarettes in Omaha. If an adult beverage is more of what suits your fancy then peruse our collection of eclectic and hard to find wines, single malt scotch, bourbon, vodkas, tequila, and import and micro brews. Have a cocktail in our stylish and intimate lounge. With over 125 bottled beers to choose from, 60 kinds of whiskey, and an atmosphere you're sure to love, you'll feel right at home whether you're drinking a cosmo, a cabernet, or a Corona.

Restaurants North

Alpine Inn	(402) 451-9988
Alvarado's Mexican Food	(402) 571-2333
Arena Sports Bar & Grill	(402) 571-2310
Big Jack's BBQ Shack	(402) 572-7427
Brazen Head Irish Pub	(402) 393-3731
Bread Oven	(402) 934-1289
California Taco's & More	(402) 342-0212
China Gate	(402) 393-3111
Club Mex	(402) 572-8640

(2) Dario's Brasserie

(402) 933-0799
4920 Underwood Ave.
www.dariosbrasserie.com



Omaha's first genuine French brasserie, Dario's, serves gourmet comfort food and an extensive selection of Belgian beer to satisfy any palate. Whether it's a romantic dinner for two or causal gathering of friends, Dario's relaxed intimate setting always makes for a special occasion. Located in the heart of historic Dundee. Open Monday through Saturday 11:30am - 10:00pm

Dundee Days at Dario's
August 25th
Belgian Beer Garden 11am - 1am

El Rinconcito	(402) 991-5452
EP's Soul Bowl	(402) 342-1165
Golden China	(402) 558-5779
Happy Family Restaurant	(402) 934-5288
Henry's Sports Bar	(402) 392-0488
Home Style Cafe	(402) 934-8589

Hong Hing Restaurant	(402) 573-1888
House of Lee	(402) 571-2000
JC's Chicago Style Deli & Coffee House	(402) 884-4092
JC Mandarin Chinese Cuisine	(402) 393-7988
Jim & Jennie's Greek Village	(402) 571-2857
JJ's Cafe & Pizza	(402) 238-2700
Julio's	(402) 572-5223
Kimson Seafood Grill	(402) 926-2700
Marlow's	(402) 468-4200
Mother's Good Food	(402) 455-1740
Mt. Fuji Inn	(402) 397-5049

(3) The Pizza Shoppe

(402) 556-9090
6056 Maple Street



The Pizza Shoppe/PS Collective, 6056 Maple, has been in Benson for over 11 years. The Pizza Shoppe has over 60 toppings to build delicious, homemade pizza 7 days a week, while also offering generous portions of tasty pastas, salads, and oven-toasted sandwiches. The PS Collective is our newest addition, offering customers a private party room and weekly artistic events for the local community, including theater, film, music, dance, and poetry. Check out our website at www.pscollective.com and come be a part of The Collective!

Razy's Sandwich Shoppe	(402) 397-2131
Rice Bowl Chinese Restaurant	(402) 558-1222
Romona's	(402) 451-0996
Sam & Louie's New York Pizzeria	(402) 884-7773 (402) 390-2911
Sgt Pepper's	(402) 558-7717
Time Out Foods	(402) 451-2622

(4) Sage Student Bistro Metropolitan Community College Fort Omaha Campus, Building 10

(402) 457-2328
30th and Fort Street



Providing guest-centered learning experiences, Sage Student Bistro is an integral force for the Institute for Culinary Arts at Metropolitan Community College (MCC). Each visit is an opportunity for our faculty to create a training exercise for the benefit of instruction. Customer feedback and gratuity provide valuable support to the learning community at MCC's Institute for the Culinary Arts.

Bistro Hours

Monday through Thursday
6:00 p.m. to 8:30 p.m.

Wing Stop

(402) 594-9464

Specialty Shops North

(5) Benson Grind

(402) 932-4040
6107 Maple Street



The Benson Grind is Omaha's finest coffee shop. Beautifully appointed, it doubles as an art gallery and has occasional live music. Located in the heart of Historic Downtown Benson, the Grind serves only USDA Certified Organic, Fair Trade and Bird-Friendly coffees. All your favorite coffee drinks are available (including some exclusive specialties) along with fruit smoothies, Italian sodas, a wide selection of teas and more. A small but delicious cafe menu is served all day. The Benson Grind also offers catering for any event.



Northwest Omaha Map

Jake's Cigars & Spirits

6206 Maple Street

----- (402) 451-6963

Bars & Lounges

Northwest

Bambino's Bar & Grill

----- (402) 384-8147

Boondockers

----- (402) 492-8000

Brass Knocker

----- (402) 572-9400

Brazen Head Irish Pub

----- (402) 393-3731

Brook Park Lounge

----- (402) 572-9503

Cigarros

----- (402) 496-9595

ClubHouse Lounge

----- (402) 572-5335

Club Patrick's

----- (402) 934-5061

Danny's Bar & Grill

----- (402) 554-5821

Dave's Pub

----- (402) 391-2589

E'Z Place

----- (402) 334-4477

Goldeez

----- (402) 964-7494

Green Onion

----- (402) 333-2236

Harold's

----- (402) 391-6313

Henry's

----- (402) 392-0488

Hillside

----- (402) 393-3929

Holiday

----- (402) 391-4442

IceHouse Sports Bar

----- (402) 934-2337

Jack's Place

----- (402) 289-3633

Library Pub

----- (402) 571-6262

Liquid Lounge

----- (402) 334-2882

Manhattan Club

----- (402) 493-3009

Mickey Finns Sports Cafe

----- (402) 498-2988

Moe & Curly's

----- (402) 493-9808

My Way

----- (402) 393-9890

North Shore

----- (402) 571-1150

Old Mill

----- (402) 493-1456

Pat & Mike's

----- (402) 571-3182

Red Lounge

----- (402) 445-2583

Bar Fly

----- (402) 504-4811

Stu's

----- (402) 572-9100

Tailgators

----- (402) 493-0351

The Spotlight Club

----- (402) 934-4385

Wayside

----- (402) 391-7162

Restaurants

Northwest

Bebos

----- (402) 445-4111

Bene Pizza & Pasta

----- (402) 498-0700

- Biaggis**
----- (402) 965-9800
- Billy's Cafe**
----- (402) 496-9864
- Blue Sushi Sake & Grill**
----- (402) 445-2583
- Boyd and Charlies BBQ**
----- (402) 289-4772
- Charleston's**
----- (402) 431-0023
- China Buffet**
----- (402) 498-3868
- China Road**
----- (402) 431-0066
- Chopsticks House**
----- (402) 965-3333
- Clancy's Pub**
----- (402) 498-6400
----- (402) 315-9951
- Club Patrick's**
----- (402) 934-5061

(1) Darwin's Bistro

(402) 933-6600
650 N. 115th Street



Darwin bistro is a new, locally owned and operated fine dining establishment. The bistro is staffed with some of the most talented youth in the Metropolitan area. At Darwin, the staff prides themselves on keeping up with progression, innovation and evolutionary cooking, as well as classical cooking methods. The bistro offers lunch and dinner seven days a week. Darwin offers full service catering, wine tasting, boxed lunches, multi-course chef's menus and unique daily specials.

- Delta House**
----- (402) 934-4042
- DJ's Dugout**
----- (402) 498-8855
- Donia**
----- (402) 963-9595
- Don Carmelo's New York Style Pizzerias**
----- (402) 289-9800
- Downing's Homestyle Deli and Ice Cream Parlor**
----- (402) 445-2422
- El Bees**
----- (402) 779-2725
- Eli's**
----- (402) 496-2957

- Faro's**
----- (402) 932-0113
- Farucci's Bistro & Gourmet Grocery**
----- (402) 496-0202
- Figby's**
----- (402) 498-0817
- Fox and Hound English Pub & Grill**
----- (402) 964-9074
- Frank's Pizza**
----- (402) 493-0404
- Golden Palace**
----- (402) 397-2526
----- (402) 493-2777

(2) Granite City Food & Brewery

(402) 393-5000
1001 N. 102nd Street



Microbrewery style beer and made from scratch food encompassed in a Tuscan themed, high-energy restaurant setting. Weekly specials, service that sets the standard and a Sunday Brunch that instills fond memories is what Granite City guests have been raving about since its opening in October 2006.

- Great Wall Chinese Restaurant**
----- (402) 289-4979
- Harr's**
----- (402) 779-4040
- Hiro Sushi**
----- (402) 933-0091
- Hong Kong Cafe**
----- (402) 493-8383
- HuHot Mongolian Grill- 114th & Dodge**
----- (402) 498-8890
- IceHouse**
----- (402) 934-2337
- Jade Garden**
----- (402) 498-8833
- La Mesa Mexican Restaurant**
----- (402) 496-1101
- Le Peep**
----- (402) 408-1728
- Le Voltaire**
----- (402) 934-9374
- Lighthouse Bar & Grill**
----- (402) 498-3824
- Lone Star Steakhouse & Saloon**
----- (402) 493-1360
- Mahogany Prime Steakhouse**
----- (402) 445-4380

- Mediterranean Bistro**
----- (402) 493-3080
- Miracle Hills Cafe & Coffee Shop**
----- (402) 496-4781
- Mustang Sally's**
----- (402) 934-7837
- Nothing But Noodles**
----- (402) 884-0990
- Phoenix Food & Spirits**
----- (402) 493-7607
- Qdoba Mexican Grill**
----- (402) 884-1340
- Red Robin Gourmet Burgers**
----- (402) 493-6223
- Red Zone BBQ**
----- (402) 431-9663
- Rivera's Mexican Food**
----- (402) 932-1381
- Romano's Macaroni Grill**
----- (402) 955-1000
- Romeo's Mexican Food & Pizza**
----- (402) 391-8870

(3) Vincenzo's Ristorante-The Original

(402) 498-3889
1818 N. 144th St. West Omaha



For over a decade Italian dining enthusiasts have enjoyed Vincenzo's house specialties such as the Chicken Soto and Steak Gorgonzola. We focus on fresh ingredients for our daily specials and have a carafe of the house Chianti at every table. We pride ourselves on our friendly service and quality food, and make sure our guests feel at home. We are locally owned and operated, and have consistently been voted "Best of Omaha." Please join us at any one of our three locations.

1207 Harney St. in the Old Market

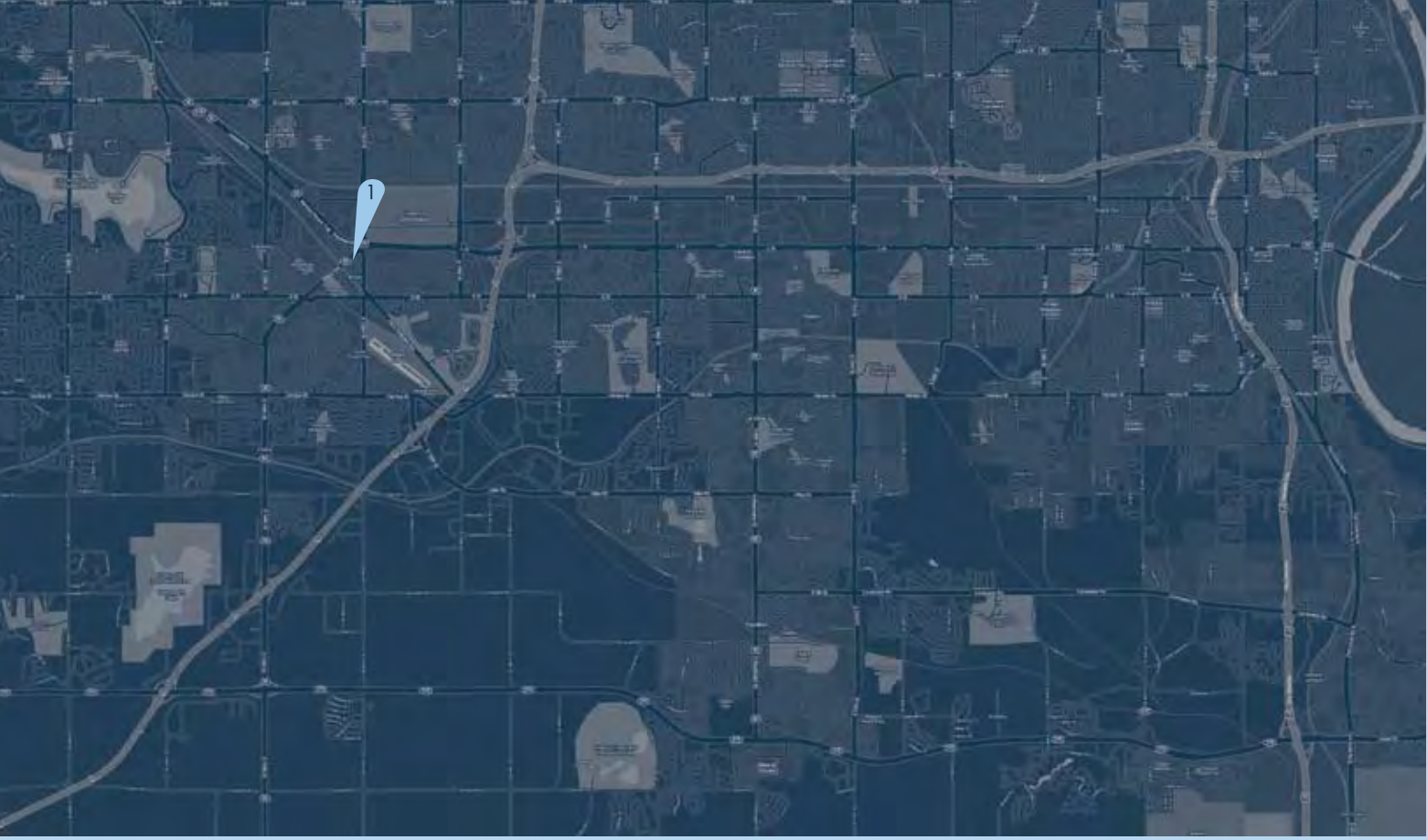
Lunch Monday - Saturday
Dinner every evening
402-342-4010

1818 N. 144th St. West Omaha

Lunch Monday - Friday
Dinner every evening
402-498-3889

808 P St. Lincoln in the Haymarket

Lunch Monday - Friday
Dinner every evening
402-435-3889



South Omaha Map

- Sam & Louie's New York Pizzeria**
----- (402) 445-4244
 (402) 965-3858
 (402) 496-7900
- Seattle Sutton's Healthy Eating**
----- (402) 991-8234
- Stokes Grill & Bar**
----- (402) 498-0804
- Summer Kitchen Cafe & Bakery**
----- (402) 498-2800
- TGI Friday's**
----- (402) 390-2600
- Taxi's Grille and Bar**
----- (402) 898-1882
- Ted's Montana Grill**
----- (402) 493-6662
- Thai Pepper**
----- (402) 445-9490
- Timberlodge Steakhouse**
----- (402) 491-0000

Bars & Lounges South

- Amarillo**
----- (402) 571-2333
- Andy & Ruby's Bar**
----- (402) 734-9099

- Andy's Place**
----- (402) 733-1985
- Beer City**
----- (402) 733-4782
- BG's Under the Bridge**
----- (402) 734-9068
- Big D's**
----- (402) 734-9062
- Brown Derby Bar**
----- (402) 734-6198
- Bucky Dexter's**
----- (402) 339-6016
- Cornwell's Tavern**
----- (402) 592-1927
- Darby's Tavern**
----- (402) 733-9696
- Do-Hickey's Bar & Grill**
----- (402) 895-3111
- Donohue's Pub**
----- (402) 738-9780
- Doug's**
----- (402) 291-5155
- Drift Inn**
----- (402) 733-9505
- Eli's**
----- (402) 399-8585
- Getaway**
----- (402) 593-8814

- Gold Coast**
----- (402) 935-4072
- Ham's**
----- (402) 291-9941
- Jammer's**
----- (402) 291-8282
- Johnny Z's**
----- (402) 733-9602
- Just One More**
----- (402) 331-9998
- Kuta's Korner**
----- (402) 733-9777
- Julian's**
----- (402) 991-2663
- La Fonda**
----- (402) 333-8048
- Laluna**
----- (402) 934-8002
- Little Polonia**
----- (402) 733-9000
- McCormack's**
----- (402) 896-2775
- Mixxers**
----- (402) 537-3080
- Molly's**
----- (402) 597-6033
- Mr D's**
----- (402) 341-6642
- Muldoon's**
----- (402) 330-8002

Murphy's Lounge
----- (402) 339-7170

MVP Lounge
----- (402) 331-9815

O'Banions
----- (402) 293-9760

One-N-Go Saloon
----- (402) 895-6933

On The Rocks
----- (402) 884-0244

Opperman's
----- (402) 933-2419

Penthouse Lounge
----- (402) 331-9851

Piccolo's
----- (402) 895-9988

PJ Bar & Grill
----- (402) 596-0128

Plaza Lounge
----- (402) 291-9215

Ralston Keno
----- (402) 592-3008

Ratigans
----- (402) 895-3311

Scorzsports Center
----- (402) 339-7771

Sean O'Casey's
----- (402) 593-1746

Second Base
----- (402) 733-9521

Shark Club
----- (402) 397-4275

Side Pockets
----- (402) 934-9663

Starsky's
----- (402) 734-9071

Stockman's
----- (402) 734-9066

Sugar Creek
----- (402) 331-4579

Sundown
----- (402) 733-9225

Thomasville
----- (402) 593-8106

Time Clock
----- (402) 339-1235

The Lift
----- (402) 934-4300

The Lodge
----- (402) 291-8585

Tommy O's
----- (402) 330-4453

Triangle
----- (402) 734-9073

Varieties
----- (402) 291-6131

Varsity Sports Cafe
----- (402) 339-7003

Veterans of Foreign Wars
----- (402) 291-3437

Village Bar
----- (402) 331-6076

WC's Place
----- (402) 734-9089

Why-Not
----- (402) 895-9990

Restaurants South

Alexander's
----- (402) 393-8625

Alvarado's Mexican Food- Bellevue
----- (402) 292-2137

Amarillo
----- (402) 571-2333

Anthony's Restaurant & Lounge
----- (402) 331-7575

Buffalo Company
----- (402) 592-9999

Buffalo Wild Wings Grill & Bar
----- (402) 492-9464

Catfish Lakes Restaurant & Lounge
----- (402) 292-9963

Champps Americana
----- (402) 697-9999

Chandler Inn Pizza
----- (402) 734-0663

Charlie's on the Lake
----- (402) 991-9611

China Cafe
----- (402) 292-6999

China One
----- (402) 597-2888

China Road
----- (402) 291-8855

China Star
----- (402) 339-1780

China Taste Restaurant
----- (402) 738-1682

Costa El Sol
----- (402) 596-1978

Dairy Twist
----- (402) 292-1303

DJ's Dugout
----- (402) 292-9096

Don & Millie's
----- (402) 291-9211

Downtown Coffee Shop
----- (402) 292-7100

Dragon Cafe
----- (402) 731-4800

Earl's
----- (402) 292-1777

Edelweiss German Restaurant
----- (402) 291-3090

El Bees 2
----- (402) 896-8417

El Mundo de Mexico
----- (402) 731-2188

El Rinconcito
----- (402) 734-0236

El Sol Restaurante
----- (402) 734-9001

Elaine's Kitchen
----- (402) 293-1588

Finnegan's
----- (402) 333-6181

Giavonni Santino's
----- (402) 291-4444

Golden Dragon
----- (402) 291-9099

Good Taste Chinese Restaurant
----- (402) 731-2500

Grandmother's Restaurant & Lounge
----- (402) 339-6633

Gyros Shack
----- (402) 339-8131

Hong Kong Cafe
----- (402) 339-3888

Howard's Charro Cafe
----- (402) 731-3776

Island D'Lites
----- (402) 734-6884

Jade Palace
----- (402) 293-8089

John & Fran's Restaurant
----- (402) 733-6500

Johnny Sortino's Pizza
----- (402) 339-5050

John's Grecian Delight
----- (402) 731-8022

Just One More
----- (402) 331-9998

Kahn's Mongolian BBQ
----- (402) 731-4800

Korean Food Restaurant
----- (402) 593-0717

Korean House
----- (402) 291-3900

Korea King
----- (402) 593-6568

La Fuente
----- (402) 733-4834

La Mesa Mexican Restaurant Bellevue
----- (402) 733-8754

**Lansky's Pizza Pasta Philly
Steak Sandwiches**
----- (402) 502-0555

(1) Millard Roadhouse

(402) 891-9292
13325 Millard Ave.



A Millard tradition specializing in comfort food and great services. A little bit country, but we really rock 'n' roll. We have a large menu to include broasted chicken, liver and onions, ribs, mashed potatoes and gravies, fajitas, salads and much more. A game room for the kids and one of the largest kids' menus in town. A Big Red room to watch football in a smoke free environment.

Hours:

Mon. - Thur. 11 a.m. - 10 p.m.
Fri. - Sat. 11 a.m. - 11 p.m.
Sun. - 10 a.m. - 9 p.m.

- Lola's Deli ----- (402) 597-3354
- Lums Restaurant ----- (402) 733-1646
- Maid-Rite ----- (402) 292-6012
- Mama Alvinos Pizzeria ----- (402) 292-6666
- MJ Java ----- (402) 342-5282
- Nellies's Bar-B-Que Pit ----- (402) 933-7427
- Netties Fine Mexican Food ----- (402) 733-3359
- Old China ----- (402) 935-4999
- Pharaoh's Bellevue Keno ----- (402) 991-9000
- Pogo's Subs ----- (402) 408-0072
- Razzy's Deli ----- (402) 537-9600
- Roman Coin Pizza ----- (402) 339-1944
- Romeo's Mexican Food & Pizza ----- (402) 331-5656
----- (402) 292-2028
- Rose Garden ----- (402) 339-8588
- Runaway Bay Sports Bar ----- (402) 291-6982
- San Diego Taco ----- (402) 339-1410
- Sean O'Casey's Pub ----- (402) 593-1746
- Shirley's Diner ----- (402) 896-6515
- Siam Cuisine ----- (402) 292-7215
- Spaghetti Works ----- (402) 592-1444
- Stella's Hamburgers ----- (402) 291-6088
- Summer Kitchen Cafe & Bakery ----- (402) 291-4544
- Super Buffet ----- (402) 682-9888
- Szechuan Sunrise ----- (402) 292-3888
- Tandoor ----- (402) 614-9288
- TaQueria La Esmeralda ----- (402) 502-2274
- Taqueria Tiajuana ----- (402) 731-1281
- Teriyaki Grill ----- (402) 932-9225
- That's Amore ----- (402) 934-5800
- The Great Plains Hat Company ----- (402) 292-6018
- Uncle Ernie's Riverside Inn BBQ ----- (402) 298-7483
- Vacantis Restaurant ----- (402) 331-4999

- Varsity Sports Cafe ----- (402) 339-7003
- Vidlack's Family Restaurant ----- (402) 884-5111
- Wing Stop ----- (402) 934-9464

Specialty Shops South

(2) Soaring Wings Vineyard

(402) 253-2479
Springfield NE.



Soaring Wings is a family owned operation. The land was purchased in 2001, and operations in the Vineyard began in March of 2002 with winery operations commencing in August of 2003. Sharon and Jim Shaw are the sole owners. Making high quality wine that competes on the international level is our goal. We are pleased to say that we have won over 80 medals in international wine competitions in the last 4 years. We presently have 7 acres of grapes at our winery site with an additional 40 acres of grapes under contract.

Bars & Lounges West

- Wong's Hunan Garden ----- (402) 331-1615
- Arthur's ----- (402) 393-6369
- O'Briens Lounge ----- (402) 391-2234
- Indigo Joe's ----- (402) 502-2777
- Interlude ----- (402) 391-3060
- Naughty Lounge & Grill ----- (402) 614-3407
- Observatory Lounge ----- (402) 334-9996
- Office West Lounge ----- (402) 330-1122
- The Reel ----- (402) 884-7885
- The Coast Saloon ----- (402) 697-0179

- The Draft House ----- (402) 884-2845
- The Eclipse ----- (402) 502-9384
- Vino 100 ----- (402) 934-4739
- VIP Lounge ----- (402) 393-9230

Restaurants West

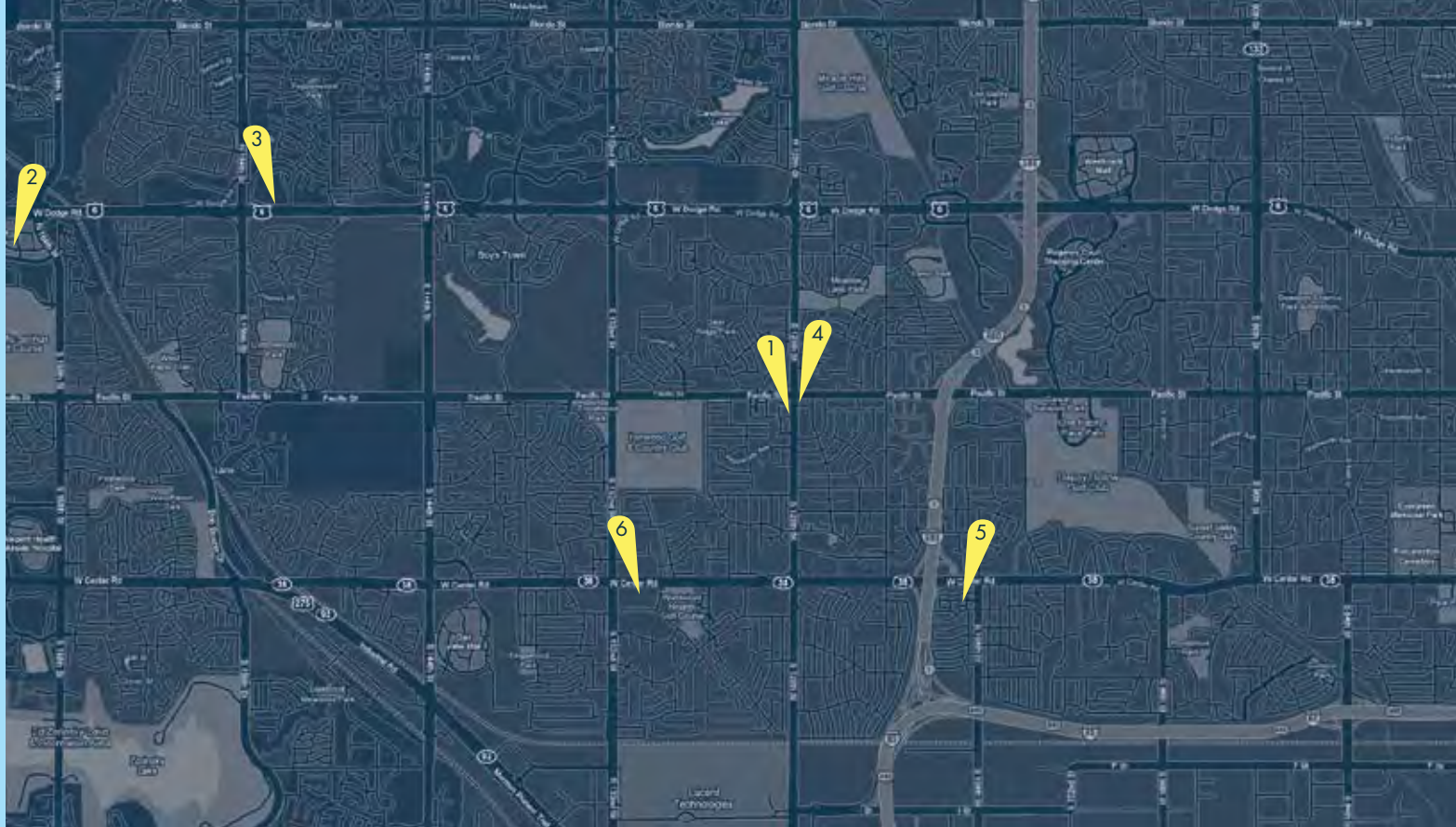
(1) BAILEY'S BREAKFAST AND LUNCH

(402) 932-5577
1259 S. 120TH St.



Comfort food done with Chef Jon Dye's flair. Some of Omaha's finest Salads, Soups, and Sandwiches; plus Pot Roast, Meat Loaf and Chicken Fried Steak. When is the last time you had Chicken a la King? For breakfast, all your favorites - featuring Omaha's finest Eggs Benedict, topped with Hollandaise made fresh every day (and Crepes, too). **Open 7 days a week until 2 p.m.**
Breakfast available 6:30 – 11 Mon-Fri, and all day Sat & Sun.

- Wet Lounge ----- (402) 502-9995
- Bonefish Grill ----- (402) 391-3474
- BreadOven ----- (402) 778-9296
- Brookside Cafe ----- (402) 330-0914
- Cafe Cafe ----- (402) 334-7172
- California Pizza Kitchen ----- (402) 343-0770
- Camille's Sidewalk Cafe ----- (402) 697-9727
- Center Deli ----- (402) 933-2009
- Cheeseburger in Paradise ----- (402) 289-4210
- Chipotle ----- (402) 697-4903
- Clancy's Pub ----- (402) 505-4400
- Dave and Buster's ----- (402) 697-9988



West Omaha Map

Don & Millie's
----- (402) 390-9096

Don Carmelo's New York Style Pizzerias
----- (402) 289-9800

Eli's
----- (402) 399-8585

Embassy Coffee Shop
----- (402) 391-3501

Fernando's
----- (402) 330-5707

Firebirds Rocky Mountain Grill
----- (402) 359-1340

Fleming's Prime Steakhouse & Wine Bar
----- (402) 393-0811

Fox and Hound English Pub & Grill
----- (402) 334-3133

Goldbergs
----- (402) 333-1086

Grisanti's
----- (402) 330-0440

Hector's West
----- (402) 884-2272

Honey Baked Ham
----- (402) 391-3233

House of Hunan
----- (402) 334-5382

HuHot Mongolian Grill
----- (402) 408-3300

Jaipur
----- (402) 392-7331

Jerico's
----- (402) 496-0222

Johnny's Italian Steakhouse
----- (402) 289-9210

Kobe Steak House of Japan
----- (402) 391-1755

La Fonda
----- (402) 333-8048

Letter Club, The
----- (402) 763-8400

Lings
----- (402) 330-2390

Mama's Pizza
----- (402) 933-5090

Melting Pot
----- (402) 391-6358

Mimi's Cafe
----- (402) 289-9610

Moe's Southwest Grill
----- (402) 933-6637

New York Gandolfo's Deli
----- (402) 445-4460

Noodle Zoo
----- (402) 330-4846

Noodles & Company
----- (402) 330-1012

Olive Garden Italian Restaurant
----- (402) 333-4002

(2) Kona Grill

(402) 779-2900
295 N 170th St.



Kona Grill puts an exciting twist on American cuisine. We prepare over 40 sauces made from scratch everyday, bringing new excitement to an incredible variety of delicious appetizers and entrees. Try our signature Macadamia Nut Chicken, Sweet Chili Glazed Salmon or our Kona's Big Island Meatloaf. We also serve award-winning sushi, hand-crafted daily by talented sushi chefs at our elegant sushi bar. Relax and watch our colorful exotic fish in our mesmerizing 2,000 gallon seawater aquarium. Great selection! Great atmosphere! So whether its for lunch, dinner or happy hour, escape to Kona Grill!

(3) Le Voltaire

(402) 934-9374
569 N. 155th Plaza



Recognized as one of Omaha's finest restaurants, Le Voltaire's features classical French cuisine with a flair. The Executive Chef and Owner, Cédric S. Fichpain is committed to providing an atmosphere of understated elegance, fine service and extraordinary cuisine.

Each dish is prepared using the freshest flavors of the season and ingredients of the highest quality. The wine list is constantly updated to represent the best wine selections from the regions of France.

- Omaha Chophouse ----- (402) 516-3600
- Oscar's Restaurant ----- (402) 758-1910
- Outback Steakhouse ----- (402) 697-1199
- Paddy O'Quigley's ----- (402) 758-1910
- Panhero's ----- (402) 934-5677
- Pasta Amore ----- (402) 391-2585
- PepperJax Grill ----- (402) 758-9222
----- (402) 884-0430
- PF Chang's ----- (402) 390-6021
- Prima 140 ----- (402) 697-7840
- Red Robin Gourmet Burgers ----- (402) 334-6894
- Roja Mexican Grill & Margarita Bar ----- (402) 333-7652
- Royal China Home Cuisine ----- (402) 334-2289
- Ruby Tuesday Restaurant ----- (402) 391-3702
----- (402) 932-0660

(4) Shucks Fish House & Oyster Bar

(402) 827-4376
1218 S. 119th St.



Have you ever been to a fish shack on the coast? You'll love this! Open 7 days a week. Shrimp or Oyster Po' Boys, Clam Chowder, Fried Clam Strips, Shrimp, Calamari and Oysters (all VERY lightly breaded). Plus Crab Cakes, Gumbo, Salads and Daily Fresh Fish Specials. Featuring a large variety of Oysters on the Half Shell, shucked right in front of you.

Killer Happy Hour 3-6, Mon-Fri. Open Mon-Thur 11 am – 9 pm, Fri & Sat 11 am – 10 pm, and Sun 2 – 8 pm.



cubby's old market grocery

13th & jackson

- Rusty Nail Inn**
----- (402) 333-7370
- Sam & Louie's New York Style Pizzeria**
----- (402) 332-0072
- Samurai Sam's Teriyaki Grill**
----- (402) 330-5588
- Supper Thyme**
----- (402) 933-4521
- Szechuan Express Chinese Restaurant**
----- (402) 330-9779
- Tanduri Fusion Indian Restaurant**
----- (402) 505-9209
- Taste**
----- (402) 884-3175

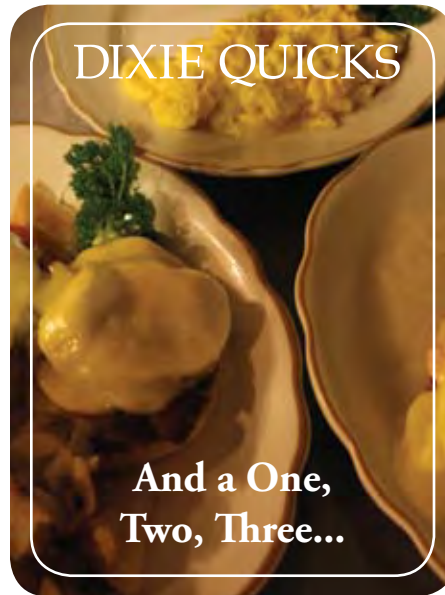
(5) Taste

(402) 884-3175
10036 Elm St. - Rockbrook Village



Rockbrook Village's newest eatery wants to tickle your taste buds with their large plate lunches and smaller plate dinners. Taste is a modern American bistro featuring large plate lunches and multi course dinners. Our chef is influenced by seasonal ingredients and offers daily specials. The menu is a diverse blend of cuisines that will satisfy one and all. Taste also offers you a full bar and over 70 selections on their ever-growing wine list. Casual, fresh, fun . . . it's all good at Taste. Party room available. Gift certificates available. Dine, take out, and delivery available.

- Taste of Thailand**
----- (402) 691-9991
- Tasting Room, The**
----- (402) 505-9463
- Ted's Montana Grill**
----- (402) 334-5551
- Texas Roadhouse**
----- (402) 504-4449
- Thai Spice**
----- (402) 493-9944
- The Sitar**
----- (402) 697-0101
- Tin Star**
----- (402) 333-7827
- Upstream Brewing Company**
----- (402) 778-0100
- Wave Bistro**
----- (402) 496-8812
- Wheatfields**
----- (402) 955-1485
- Zio's New York Style Pizzeria**
----- (402) 330-1444



(6) Sushi Japan/ Yakiniku Boy

(402) 778-0840
8035 West Dodge Road



At Sushi Japan/Yakiniku Boy, we strive to serve the most premium quality of sushi and Japanese cuisine possible. Established in 2000, we are a family-owned restaurant that prides in taking care of our customers, many that we get to know on a first name basis. We have a large selection of sushi, sashimi, and over 50 rolls to choose from, from the traditional, like Spicy Tuna and California, to the unique and exotic, like the Firecracker and Beyond Rangoon.. Also, we serve authentic Japanese cuisine, such as teriyaki and tempura, and unique to the Midwest, we also serve yakiniku. With yakiniku, the customers can grill beef , pork, or assorted vegetables, at individual grills on each table themselves, which is a huge hit with kids. Sushi Japan/ Yakiniku Boy also has an extensive selection of sake, wines, and specialty cocktails, such as the mai tai, to choose from. Even if you've never tried sushi, there's always something that appeals to anyone at Sushi Japan/ Yakiniku Boy!



DURHAM WESTERN HERITAGE MUSEUM 

THE PREMIER MUSEUM DEDICATED TO THE HISTORY AND HERITAGE OF OUR REGION AND ITS PEOPLE.

Admission: Adults: \$7.00; Seniors (62+): \$6.00; Children (3-12): \$5.00; Children under 2 and members are free.

Hours: Tues: 10am-8pm; Wed-Sat: 10am-5pm; Sun: 1pm-5pm; Closed Mondays and Major Holidays. 801 South 10th Street | Omaha, NE 68108 | 402.444.5071 | www.dwhm.org

Thai Lahvosh from **M's Pub** with grilled chicken, tomatoes, scallions, peanuts, basil, cilantro and Thai pepper sauce - \$10.95.
Photo by Mark Karrer



Hotels Council Bluffs

American Inn	(712) 328-8899
Ameristar Casino Hotel	(712) 328-8888
Best Western	(712) 322-3150
Chalet Motor Inn	(712) 328-3041
Comfort Suites- Council Bluffs	(712) 323-6490
Days Inn Council Bluffs	(712) 323-2200
Days Inn Council Bluffs	(712) 366-9699
Fairfield Inn	(712) 366-1330
Harrah's Casino & Hotel	(712) 329-6000
Heartland Inn	(712) 322-8400
Lake Manawa Inn	(712) 366-2228
Motel 6 Council Bluffs	(712) 366-2405
Quality Inn & Suites	(712) 328-3171
Settle Inn Council Bluffs	(712) 366-5555
Shea House	(712) 328-1872
Super 7 Council Bluffs	(712) 328-0553
Super 8	(712) 322-2888

Hotels Downtown

Economy Inn	(402) 345-9565
2211 Douglas St. Omaha, NE 68102	(402) 345-9565
Embassy Suites- Downtown/Old Market	(402) 346-9000
Best Western Redick Plaza Hotel	(402) 342-1500

Hotels Central

Colonial Hotel	(402) 551-4543
Residence Inn	(402) 553-8898
Cornerstone Mansion Inn	(402) 558-7600

Hotels North

Hilton Omaha	(402) 341-4400
Holiday Inn Omaha	(402) 496-7500
Mormon Trail Motel	(402) 455-4500
Super 8 Motel	(712) 347-5588

Hotels Northwest

Aspen Corporate Lodge	(402) 498-2808
Best Western Settle Inn	(402) 431-1246
Comfort Inn & Suites	(402) 343-1000
Comfort Suites	(402) 445-0400
Econo Lodge	(402) 391-7100
Omni Hotels & Resorts	(402) 952-6664
Super 8 Motel	(402) 492-8845

Hotels South

Great Adventures Water Resort	(402) 292-3800
American Family Inn	(402) 291-0804
Best Western White House Inn	(402) 293-1600
Days Inn- Bellevue	(402) 292-3800
Imperial Motel	(402) 733-4889
Microtel Inn & Suites	(402) 292-0191
Sandman Motel	(402) 291-4990
Super 8 Motel Bellevue	(402) 291-1518
Best Western	(402) 339-7400
Clarion Hotel	(402) 895-1000
Comfort Inn	(402) 896-6300
Days Hotel Carlisle	(402) 331-8220
Econo Lodge	(402) 592-2882
Super 8 Motel	(402) 339-2250
Hawthorn Suites	(402) 331-0101
Clarion Hotel Executive Center	(402) 397-3700
Baymont Inn	(402) 391-8129

LaQuinta Inn Omaha Southwest	(402) 592-5200
Motel 6	(402) 331-3161
Quality Inn	(402) 397-7137
Homewood Suites by Hilton	(402) 397-7500
Relax Inn Motel & Suites	(402) 731-7300
Satellite Hotel	(402) 733-7373
Super 8 Motel	(402) 390-0700
Travelodge Cornhusker Hotel	(402) 391-5757
Days Inn	(402) 896-6868
Budget Inn	(402) 895-2555
Quality Inn & Suites, Omaha	(402) 896-9500
Townhouse Inn & Suites	(402) 333-3777
Holiday Inn Express Hotel & Suites	(402) 333-5566
Suburban Inn	(402) 332-3911

Hotels West

Econo Lodge	(402) 391-4321
DoubleTree Guest Suites	(402) 397-5141
Regency Lodge	909 S. 107th Ave Omaha, NE 68114 (402) 397-8000
Hilton Garden Inn Omaha West	17879 Chicago Street Omaha, NE 68118 (402) 289-9696
Marriott Regency	10220 Regency Cir Omaha, NE 68114 (402) 399-9000

FOOD & Spirits
MAGAZINE | OMAHA EDITION

From **Liberty Tavern**, New England
Seafood pot pie with Maine lobster,
New Bedford sea scallops and gulf
shrimp tossed with sweet peas, car-
rots and red bliss potatoes in a sherry
laced cream sauce, crowned with an
herbed pastry - \$23.
Photo by Mark Karrer

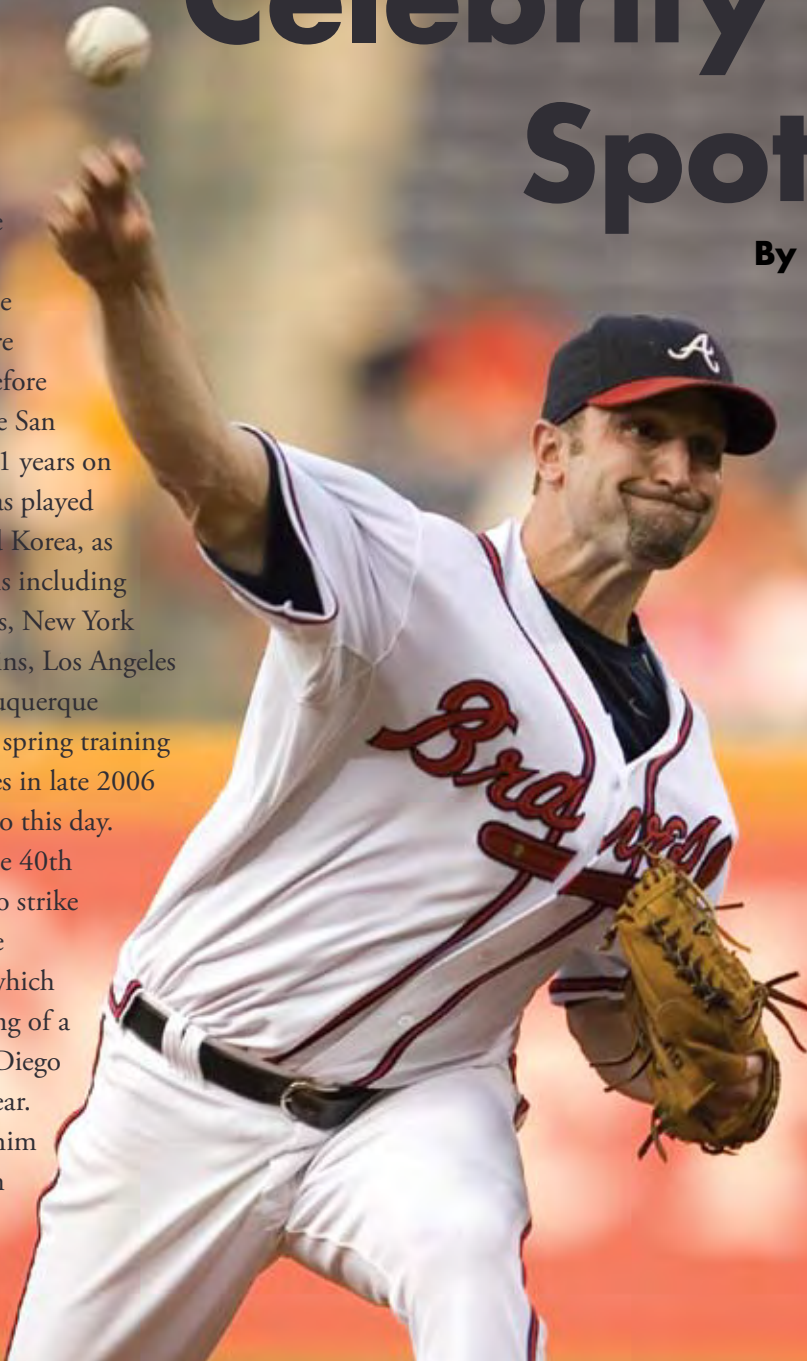


Celebrity Spotlight

By Matthew Ronco

A graduate of Bellevue High School, Buddy Carlyle started his baseball career in 1996 with the Cincinnati Reds, where he spent three years before being picked up by the San Diego Padres. In his 11 years on the mound, Carlyle has played for teams in Japan and Korea, as well as American teams including the Kansas City Royals, New York Yankees, Florida Marlins, Los Angeles Dodgers, and the Albuquerque Isotopes. He attended spring training with the Atlanta Braves in late 2006 and pitches for them to this day.

Carlyle became the 40th major league pitcher to strike out an inning with the minimum 9 pitches, which he did in the 4th inning of a game against the San Diego Padres July 6 of this year. This distinction adds him to a list including such greats as Nolan Ryan, Sandy Koufax, and Bob Gibson.



What was Your favorite restaurant in Omaha?

My favorite restaurant while growing up in Bellevue was a local hamburger place called Stella's. I used to frequent that place a lot. It's pretty famous in Bellevue, but I think it's been recently shut down and taken over by new ownership.

Do you frequent any particular restaurant? Any particular dish?

Well with two kids its kind of hard, but if me and my wife Jessica want to go out to a nice place to eat we go to Genji's. It's out in West Omaha. I don't really have one dish in particular I like.

What are your current eating habits?

Well mostly right now my eating habits are just eating at the stadium. Occasionally I will eat at home. Sometimes we go out to eat at Twist. It's

a sushi place here in town. As for what diet I am on for pitching, well I just hope that what they feed me at the ball park is sufficient. It's worked so far.

Do you cook? Are you a master chef?

I do cook, but it's mostly for my kids. So I cook Macaroni and Cheese pretty frequently for them.



...FOUR!

DIXIE QUICKS

Thank You, Thank You Very Much!

1915 Leavenworth St. - 346-3549

SAGE STUDENT BISTRO

Providing guest-centered learning experiences, Sage Student Bistro is an integral force for the Institute for the Culinary Arts at Metropolitan Community College (MCC). Each visit is an opportunity for faculty to create a training exercise for the benefit of instruction. Customer feedback and gratuity provide valuable support to the learning community at MCC's Institute for the Culinary Arts.

MCC's, Institute for Culinary Arts has been ranked 11th in the nation by food writers. With affordable tuition, small class sizes and award-winning faculty, the Institute for Culinary Arts is perfect for those interested in careers in the foodservice industry.



BISTRO HOURS

Monday through Thursday
6:00 to 8:30 p.m.

hours of operation follow the academic calendar

SAGE STUDENT BISTRO

Metropolitan Community College
Fort Omaha Campus, Building 10
30th and Fort Streets

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402.457.2328

www.mccneb.edu/bistro

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