

Dish Omaha – October 15<sup>th</sup>, 2025

**Jeff:** Time now for Dish Omaha featuring KVNO's resident foodie, Diane Watson. Good morning, Diane.

**Diane:** Bonjour, Jeff.

**Jeff:** Bonjour, bonjour.

**Diane:** Today we're talking about champagne. It has long been the symbol of celebration and probably one of the best trips I ever took to France was to Champagne. Champagne originated in the Champagne region of France where monks and winemakers struggled with the cold climate and it would cause the wine to start fermenting again in the spring, accidentally creating these bubbles. And at first it was thought to be a flaw, but then people were like, hey, this is pretty good.

**Jeff:** Embrace it.

**Diane:** And of course, Dom Perignon, who was a monk, perfected some of the blending techniques while Madame Clicquot, which is also a high-end champagne, developed the riddling where you twist the bottle and just move it so that fermentation keeps going. Now only wine from Champagne can be called Champagne. Otherwise, it's got names like Prosecco if it's from Italy or sparkling wine is the broad.

**Jeff:** That's more my price point.

**Diane:** I hear you. So maybe you're interested in joining me at the Homey Inn because they have Champagne on tap.

**Jeff:** One of the few bars anywhere probably.

**Diane:** Right, I looked into what you need to do to make that happen and it's pretty intensive. It's been there since 1956. You can get a glass of Champagne on happy hour for five bucks.

**Jeff:** Wow.

**Diane:** Now Sips is relatively new. They have sparkling wine from around the world. And when you go at brunch, they're over on 10th Street, you can get a Mosa tree. So, it's got Champagne with fruit juice, four different flavors, all kind of in this cool little tree that you can have it right from.

**Jeff:** Yeah.

**Diane:** Mon Cave Wine Bar is below Le Boullion. It used to be the French Underground, if you know that place in the old market. It is very European.

**Jeff:** It's super cozy.

**Diane:** Very cool. It's got, you know, library feel and fireplace, all kinds of great sparkling wines and Champagnes. They're open on Friday and Saturday nights from six to midnight.

And then I just checked out Champagne Lanes. This is champagne and bowling because why not?

**Jeff:** Because why not?

**Diane:** And their description is so funny. Dreamy utopian escape filled with champagne, curiosity, sushi, and a game or two of duck pin bowling. Now, you know, duck pin bowling, right?

**Jeff:** Smaller ones. Yea yeah.

**Diane:** It's the smaller, lighter pins, smaller balls and nothing goes better. But I'll tell you, this place has Moet Chandon. It's \$130 a bottle and Veuve Clicquot for \$140. So, they're serious about their champagne.

**Jeff:** Yeah.

**Diane:** So is this country. In 2024, 27 million bottles of champagne were shipped to the U.S. from France.

**Jeff:** 27 million. Wow.

**Diane:** Yeah. That's incredible. And, you know, we talk about celebrating, Jeff, so.

**Jeff:** Well, yes.

**Diane:** Hold on. I brought some fake champagne.

**Jeff:** Oh, you did not. It's fake champagne?

**Diane:** Yes, it's sparkling water in a champagne glass. We're celebrating. This is our 75th episode.

**Jeff:** It is. And sadly, this is the final episode of Dish Omaha on KVNO. The loss of federal funding has meant some difficult choices, and Dish Omaha is one of the programs we must say goodbye to. Diane, it's really been such a joy to work with you and to share your incredible knowledge of food and our local dining scene with KVNO listeners. And while Dish Omaha is ending, you'll still hear food pop up now and again on Jeff Around Town. And, Diane, you're still going to join us from time to time.

**Diane:** When you need me, I'll be here.

**Jeff:** As a special correspondent. Really appreciate that. And we can all still enjoy your wonderful videos. Leftover Chef. You are the Leftover Chef.

**Diane:** I am the Leftover Chef. Thank you.

**Jeff:** On YouTube. Diane, thank you. Merci beaucoup for all that you've brought to the table. And we're definitely intending that pun.

**Diane:** That's a good one.

**Jeff:** Bon appetit. Cheers. Merci.

**Diane:** While we raise our glasses of our sparkling wine. Sparkling water. Sparkling water.

**Jeff:** Yes. Yes. Okay. I'm a little disappointed it's not the right thing. That's okay.

**Diane:** We're on a college campus, Jeff. I want to say to you and to you at home, in your office, in your car, wherever you are, thank you. Thank you for being a fellow foodie. Thank you for coming along on the journey exploring the Omaha food scene with me. Keep exploring, keep trying new dishes, new restaurants, new ideas, and remember that food truly is community. Food unites us.

**Jeff:** Merci, Diane. Thank you so much.

**Diane:** Au revoir.