



WHICH GOURMET BURGER RISES ABOVE THE REST?

Our Food Prowl team eats them plain and with fancy toppings and unusual buns. **Living**

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Husker football coaches get serious about Millard West's Harrison Phillips after Stanford comes calling. **Sports**

Omaha World-Herald

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Senate immigration deal has its day in the sun

■ The real work is ahead in House, where the GOP is hostile to the plan.

By JOSEPH MORTON
WORLD-HERALD BUREAU

WASHINGTON — The Senate overwhelmingly approved a historic overhaul of the country's immigration laws on Thursday, but supporters

should keep one thing in mind. That was the easy part. The legislation now goes to the Republican-controlled House, where hard-line conservatives are so opposed to a pathway to citizenship for those living illegally in this

country that they will try to kill any immigration proposal that starts to move.

Even many of the more moderate House Republicans will be looking for tougher border security and enforcement provisions than the ones included in the legislation that was passed by the Senate 68-32.

Despite the wide margin, the only senator from Nebraska or Iowa to support the bill was

ON PAGE 5A: Members of more than 40 groups rally in Omaha in support of the immigration legislation passed by the Senate.

Sen. Tom Harkin, D-Iowa.

His Iowa colleague, Republican Sen. Chuck Grassley, voted against it. So did Sens. Mike Johanns and Deb Fischer, both Nebraska Republicans.

The list of complaints from

Senate Republicans the bill was long, but the most-cited was what they described as weak border security provisions.

"Without a fully secure border, the United States will repeat the mistakes of the past and there will be no lasting solution," Fischer said after the vote.

Supporters hope that Thursday's vote will pressure the

See *Immigration*: Page 5

Elkhorn girds for growth



ONLY IN THE
WORLD-HERALD

Headway
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ime labs

New faces at City
l spur optimism
at a renewed push.

By CODY WINCHESTER
WORLD-HERALD STAFF WRITER

er years of deadlock, of-
are hoping a new mayoral
istration will breathe life
plan to create a regional
lab for the Douglas
y Sheriff's Office and the
a Police Department.
cs between the city and the
y are set to resume once
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unty Sheriff Tim Dunning

ny see cause for optimism
appointment of Marty
Dunning's former chief
y, as Mayor Jean Stothert's
of staff.

've got a unique oppor-
historically, with Marty

LIVING

E OMAHA WORLD-HERALD FRIDAY, JUNE 28, 2013 OMAHA.COM

FOOD PROWL

January: Steak
Our favorite: Brother Sebastian's ribeye

February: Macaroni and cheese
Our favorite: Mark's macaroni and cheese

March: Buffalo wings
Our favorite: Buffalo Company's classic wings

April: Crab cakes
Our favorite: M's Pub crab cake appetizer

May: French toast
Our favorite: Louie M's classic French toast

June: Gourmet burger

July: French fries

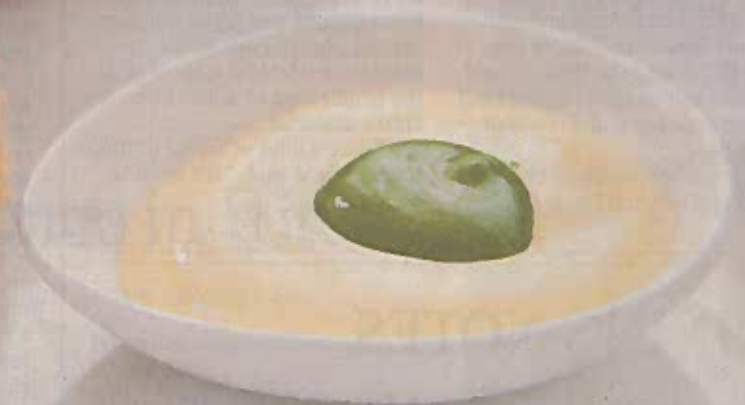
August: Bloody Mary

September: Sweet and sour pork

October: Chicken fried steak

November: Coffee

December: Pizza



month six
GOURMET BURGER

REBECCA S. GRATZ/THE WORLD-HERALD

The Grey Plume burger begins with a Wagyu beef patty seared in animal fat, then basted with rosemary, thyme and foaming butter. It is served on a house-made bun with caramelized onions, house-made mustard, house-made bread-and-butter pickles and lettuce dressed in herb puree and garlic aioli. The burger is topped with house-made buttermilk cheese sprinkled with orange zest and shavings of salt-cured lomo salami. Diners can dip their fries in the garlic aioli with herb puree.

 ONLY IN THE WORLD-HERALD

BURGER RISES ABOVE

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402-933-0799
dariosbrasserie.com

BURGER RISES ABOVE

Even high-end ones like Grey Plume's start with perfect patties

BY SARAH BAKER HANSEN | WORLD-HERALD STAFF WRITER

There's something undeniably satisfying about a good burger.

I've eaten many — eight last year during the first burger Food Prowl and countless others since — and now I can add six more gourmet burgers to that list.

At least half of the burgers I ate during the past month with the prowl team count as my favorites in Omaha.

We had homemade ketchups and mustards. Creative toppers including fried oysters and foie gras. Buns brioche and pretzel. House-made pickles and secret sauces. And patties — oh, the patties. Most were special blends of beef, almost all were cooked to a perfect medium-rare center.

Even with such high-end burgers, our main criteria remained pretty straightforward. The burger patties had to be cooked and seasoned right. And all the other stuff — even the most creative toppings and condiments — was just decoration. Albeit delicious decoration.

Two members of the original burger prowl team — An Vu of the Omaha Burger Club and Nick Strawhecker, chef and owner at Dante Ristorante — were back. I added Omahan Mindy Duff, a woman who has eaten burgers around the world. One of her favorites: the cheeseburger at chef Danny Meyer's Shake Shack, a popular chain of burger restaurants that started in New York and serves affordable high-end burgers.

At the first meeting at midtown's J. Coco, the team discussed burgers and how the prowl would work. We decided to try special toppings and artisan buns when available, and to try one basic burger at each place so we could judge the quality and cookery without distraction.

The J. Coco burger is one of my favorites in town. The burger I shared with Mindy was cooked perfectly, topped with a runny egg and resting on a bed of sweet caramelized onions. We opted for the buttered and toasted brioche bun.

An really liked the pretzel bun on hers.

All of us agreed that the Wagyu beef burger didn't need ketchup or mustard — the egg and

See Prowl: Page 2

THE CONTENDERS

» Dario's Brasserie
4920 Underwood Ave.
402-933-0799
dariosbrasserie.com

» J. Coco
5203 Leavenworth St.
402-884-2626
jcocomaha.com

» Lot 2
6207 Maple St.
402-504-4200
lot2benson.com

» Louie's Wine Dive
16920 Wright Plaza
402-884-8966
louieswinedive.com

» Plank Seafood Provisions
1205 Howard St.
402-507-4480
plankseafood.com

» The Grey Plume
220 S. 31st Ave.
402-763-4447
thegreyplume.com

White House Down' is dumb fun

By BOB FISCHBACH
WORLD-HERALD STAFF WRITER

Just pass the cheese. Or, I'd say, I wish director Roland Emmerich knew when to pass the cheese, then frying it with explosions and shooting it to smithereens. It's since Emmerich's "The Day After Tomorrow" came out in 2004 have I seen such an eye-opening bad movie that I mostly enjoyed watching in spite of myself.

See White House: Page 2



Channing Tatum, left, and Jamie Foxx star in "White House Down," which has plenty of plot twists and stereotypes.

WHITE HOUSE DOWN

Quality: ★★ (out of four)

Director: Roland Emmerich

Stars: Channing Tatum, Jamie Foxx, Maggie Gyllenhaal

Rating: PG-13 for prolonged action and violence sequences, intense gunfire, explosions, language, a brief sexual image

Running time: 2 hours, 11 minutes

Theaters: Midtown, Bluffs 17, Twin Creek, Aksarben, Village Pointe, Westroads, 20 Grand, Regal

She & Him keep classic vibe

By KEVIN COFFEY
WORLD-HERALD STAFF WRITER

COUNCIL BLUFFS — She & Him love the classics.

Classic pop and rock were the vibes thrown out all night by the band led by Zoëy Deschanel and M. Ward.

The big band-sort of lineup (four extra musicians and two backup singers), the covers of classic pop songs ("Unchained Melody," for one) and the way the band played off its titular members all fed into the old-time feel.

No surprise for fans of the duo.

Deschanel's saccharine voice and "he loves me/he loves me not" songwriting make her new songs sound like echoes of the '50s, and Ward has long been known for doing everything in a classic sort of style — even refusing to record his music digitally or let audiences take pictures with cellphones.

"How's it going, Omaha?" Ward asked the thousands in the crowd at Stir Cove. "It's great to see you."

Songs from She & Him's most recent release, "Volume 3," were peppered throughout the band's performance.

See She & Him: Page 2

REVIEW

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WATERLOO - 228TH & DODGE (behind Farmer Browns Restaurant in large big brown building at 115 River Road Drive)

Huge 500 Gram Cakes

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Several Items Priced At This Special!

She & Him: Serene groove a throwback to sounds of the '50s

Continued from Page 1

lasted about 90 minutes. "I Wanted Your Love," "Baby," "I've Got a Number," "Turn to Me" and "I Could've Been a King" all came from the album, and they were accompanied with plenty of songs including "Magic" and "This Is Not a Test." Ward is happy to see Ward in town, especially because of his talent on guitar and keys. Ward switched between both, and his notes are the backbone of every song, especially the reverb-heavy guitar that began with a riff on a song and usually ended in shredding an intricate melody.

She & Him's penchant for pop extended to covers that included NRBQ's "Ridin' Car," Ward's version of Holly's "Rave On" and Me, Thrill Me, Kiss Me," on She & Him's latest album that let Deschanel show off her pretty voice. The serene series of duets in the middle of the set saw the duo take on Smokey Robinson's "You've Really Got a Hold on Me" and Ella Fitzgerald and Louis Armstrong's version of "Would You Take a Walk?" The duo's decidedly different tone from Omaha indie pop duo Tilly and the Wall, which is a blend of indie pop and dancing and danceable, pop. Those who don't know, Deschanel's Jamie Presnall pro-



KEVIN COFFEY/THE WORLD-HERALD

M. Ward of She & Him at the Stir Concert Cove.

vides much of the percussion by tap dancing on a wooden box. It's not as gimmicky as it sounds. Presnall's taps provide the beat for anyone to dance to the songs, especially tunes such as "Thicker Than Thieves" and "Love Riot," both from the band's latest album, "Heavy Mood."

"Thank you so much for dancing," singer Kianna Alarid Cameron said.

Omaha got a lot of love from the stage. Ward and Deschanel talked about Tilly and the Wall, a few crew members that hail from Omaha and Mike Mogis, Ward's Monsters of Folk bandmate who had a hand in the production of a lot of She & Him's material.

"There's a lot of talent in this town," Ward said. "It's good to be back."

DINING NOTES

How to get happy at the Mark's Bistro

Mark's Bistro has a new happy hour at the end of the summer. The restaurant will have a daily happy hour from 4 to 6 p.m. that features a variety of plates and appetizers including macaroni and cheese, \$5 glasses of wine and beer, and \$1 off on tap beers. Lucky bottles and Michelob bottles are \$3. The happy hour specials are available anywhere in the restaurant and also on the patio. Mark's will still have its wine bottle special on Monday and Tuesday nights in

Music at west Tommy Colina's

Tommy Colina's Kitchen in west Omaha has started a weekend music series and has new hours.

Every Friday and Saturday from 9 p.m. to midnight, local musicians will play both covers and original music. The restaurant will have a reverse happy hour to coincide with the performances, and specials will include \$3 beers, \$4 cocktails and \$5 appetizers. The series begins this weekend with Aaron Bressman on Friday and Jessica Errett on Saturday.

Expanded hours are Monday, 11 a.m. to 2 p.m.; Tuesday through Thursday, 11 a.m.

Prowl: Buns divide the tasters, as do the toppings

Continued from Page 1

onions exploded with flavor and brought just the right amount of moisture to the package. The slightly charred exterior of the patty tasted great paired with the pink center.

Nick ordered his medium rare and it came out closer to medium, though he had high praise for the brioche bun, made in-house.

It struck me as a bit weird to try a burger at Plank, the city's newest seafood place, but An had eaten one there and Nick was into the idea, so we headed there for lunch. Nick got house-cured bacon and cheese on his burger, while An opted for the most adventurous topping, a fried oyster, which we were all excited to sample. Mindy and I shared a classic cheeseburger.

The certified Angus beef burgers came out cooked as we ordered, if a touch rare. Nick's burger, topped with the house-made bacon, had a smokiness that the others didn't. He dug it.

The oyster burger took the cake. Two fried pieces of oyster almost melted into it but didn't overtake its flavor. We liked the textural mix of the juicy beef and slightly tougher seafood, and the oyster brought unexpected crunch and chew to the sandwich.

"I thought this would be gimmicky," An said, "but it's not."

Our main beef with Plank's burger were the nondescript buns.

We met again at Lot 2 — the first customers in the door when it opened at 4 p.m. — to try a burger we'd heard a lot about. The restaurant uses grass-fed beef from Grass Run Farm in Omaha.

Lot 2's burger has a lot going on, including a spread of homemade bacon-onion marmalade, a secret sauce and roasted tomato. We all got the restaurant's basic cheeseburger and ordered one naked patty, sans toppings or bun. The results created a team split.

I shared a burger with An, and we agreed that the first bite tasted more like a bacon sandwich. Mindy's burger, though, had just the right amount of bacon jam and wasn't overwhelmingly smoky or bacony. None of us could taste the roasted tomatoes, which was too bad because one was tasty when I tried it alone. The naked patty tasted fairly salty, and the inconsistency of the dressed burgers bothered me.

Nick loved the L2 burger, though, and commented that it was one of the juiciest we'd tried. He thought the meat was standout. It was the first prowl burger he finished all by himself.



REBECCA S. GRATZ/THE WORLD-HERALD

The ingredients needed for the Grey Plume burger include, on the left plate, a Wagyu beef patty, optional pork belly and foie gras. On the tray at right, from the top, are a house-made bun, buttermilk cheese, salt-cured lomo, caramelized onions, bread-and-butter pickles and mustard. The heirloom potato pieces will be fried in duck fat.

THE TASTERS



Mindy Duff, well-traveled burger lover



An Vu, former Food Prowl judge and burger lover



Nick Strawhecker, former Food Prowl judge and chef/owner of Dante Ristorante Pizzeria

ON OMAHA.COM See video from Grey Plume.

add-ons, two of which we tried: foie gras and pork belly.

The burger was an experience to eat. Alone, the mustard may have been a touch grainy and spicy, and the bun may have been a touch dry. The chunks of foie gras and pork belly might have been too big. But when you took a bite of condiment, house-made pickle, crumbly buttermilk cheese, burger and bun, the whole thing became clear — this burger is thoughtful. Not one flavor was lost or muddled.

We did have a few problems. It required a knife and fork, and Mindy didn't like that. Picking it up, she said, is "part of the joy of eating a burger."

And both An and Nick thought the bun was too dry and too large. It was different from the one An and Mindy had tried previously; Mindy liked this version more. But An

compare with the other ones we've had."

Then the vote. We ruled out Louie's. At Plank, what we remembered most was oyster, not burger. Dario's was out.

An and I both ruled out Lot 2 because of the overwhelming bacon jam, though without that issue, An said, it would have gotten her vote.

"My vote goes to J. Coco," An said. "I love the pretzel bun. I love an egg. It was flawless. I didn't need to dip it in ketchup and the flavor of the meat was great. It was slightly overcooked, but I ordered it medium, so that was my fault." Mindy went next.

"There was only one burger we tried that is comparable to the gourmet burgers I've eaten in New York City," she said, "and that's the Grey Plume burger."

Price is worth it, the tasters agree

Gourmet burgers don't come cheap.

Most of the burgers we tried for the June Food Prowl ran around \$12, and most came with a side of french fries. Special toppings usually come with a price.

The winning burger at the Grey Plume also happened to be the most expensive, especially when we added foie gras and pork belly. The basic burger at dinner is \$16. The foie gras burger came in at \$31; the one that had pork belly on top ran just a touch less, \$24.

After the prowl, I watched chef Clayton Chapman make his burger, and the value becomes clear when you see it come together.

The Wagyu beef is ground in-house. Toppings can include a huge chunk of foie gras — the biggest I've ever seen — or an equally sizeable chunk of pork belly that comes from T.D. Niche Farm in Nebraska.

The bun is made from scratch in-house. So are the caramelized onions, sweet pickles, grainy mustard and chunky buttermilk cheese, which is similar to feta.

Diners also pay for Chapman's panache. He sears each burger in animal fat, then bastes it with foaming butter, rosemary and thyme. He toasts the bun on the grill, then spreads onions and mustard on each side and heats the condiments and bread for a few minutes. He tops the burger with a healthy slather of buttermilk cheese, then grated orange zest and a grate of salty lomo salami — an alternative to salt — and warms that up separately.

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Nick loved the L2 burger, though, and commented that it was one of the juiciest we'd tried. He thought the meat was standout. It was the first prowl burger he finished all by himself.

"So far, for me, this is the best of the lot," he said.

An liked the cheese — "a happy medium between a Kraft single and swiss" — but would have preferred fewer toppings.

"The meat would have been the star," she said. "But instead it was buried in the background."

We headed to the Grey Plume with expectations high — An and Mindy had tried this burger and had mixed feelings about it. We wondered what we'd find. It turns out the Plume burger has undergone revisions and it, too, divided our team.

The burger itself was one of the most flavorful, and the seasoning of the patty was on-point. The Plume makes its burger using the beef cut called chuck roll, sort of the "pork butt" of beef. It makes its buns in-house, and the menu offers



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And both An and Nick thought the bun was too dry and too large. It was different from the one An and Mindy had tried previously; Mindy liked this version more. But An said she wished there were an option for a pretzel bun. Bun aside, An said the meat here was clearly the star of the show — and that's the point.

We headed to Dario's Brasserie — our third stop in one evening — to try a burger that An and I thought had a more than decent chance of winning.

We waited the better part of an hour for our three burgers, which came out way too rare — one basically inedible — and way too salty. One was saltier even than the duck fat French fries.

"If I had not been here with you on this prowl," An said. "I would not have believed this had happened."

At Nick's suggestion, we met for the last time at Louie's Wine Dive in west Omaha. The burger there was classic and basic — but not very gourmet.

"It's not a bad burger," Mindy said. "It just doesn't

compare with the other ones we've had."

Then the vote.

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Mindy went next. "There was only one burger we tried that is comparable to the gourmet burgers I've eaten in New York City," she said, "and that's the Grey Plume burger."

It got her vote because of the quality of the meat and the condiments; she forgave the fact that she had to cut it with a fork.

Nick's vote went to Lot 2 because, to him, it was the most balanced.

"The burger-to-bun ratio was spot-on," he said. "It hit it home."

I was torn between two burgers for different reasons. I love J. Coco's burger. I love the brioché bun and I've never eaten a burger there and left without feeling satisfied. But the experience of the Plume burger left me breathless. Their burger elevated the lowly sandwich to something else — a real dish. So I voted for the Grey Plume, and we had a winner.

"It's the truly extravagant burger," Mindy said. "It's the burger experience."

Contact the writer: 402-444-1069, sarah.bakerhansen@owh.com

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He dresses the greens for the burger with a blend of herb puree and house-made garlic aioli, then he places them along with the pickles on one half of the bun with a pair of oversized tweezers. The other half of the bun gets the burger, and the whole thing is served open-face with a side of the aioli and herbs for dipping the thick-cut, stubby duck fat fries.

The team agreed that the experience of eating the burger at the Grey Plume is most definitely worth the price.

Here's how the other contenders stacked up:

- » Lot 2 cheeseburger: \$11
- » J. Coco Wagyu burger: \$13, with add-ons priced at 50 cents each
- » Plank blackened Angus burger: \$11; fried oysters an additional \$3.50; braised bacon \$2; cheese, avocado or a fried egg, \$1
- » Dario's cheeseburger: \$13
- » Louie's Wine Dive burger: \$12

DINING NOTES

Time to get happy at Marks Bistro

Marks Bistro has a new happy hour. Until the end of the summer, the restaurant will have weekday happy hour from 4 p.m. to 6 p.m. that features small plates and appetizers including macaroni and cheese; \$5 glasses of wine and craft cocktails; and \$1 off s and tap beers. Lucky ket bottles and Michelob Ultra bottles are \$3. The happy hour specials are available anywhere in the restaurant and also on the go. Marks will still have its half-off wine bottle special on Monday and Tuesday nights in addition to the happy hour. Marks is in Dundee at 4916 Lerwood Ave. For more information, call 402-502-2203.

New pizza place opens in La Vista

PizzaWest now is open in La Vista. The restaurant serves pizzas, chicken wings, pasta, subs and sandwiches, among other items. It is at 12040 Dermott Plaza, near 120th Street and Giles Road. Hours are Monday through Thursday, 11 a.m. to 10 p.m.; Friday and Saturday, 11 a.m. to midnight; and Sunday, 11 a.m. to 9 p.m. The phone number is 933-7499.

Music at west Tommy Colina's

Tommy Colina's Kitchen in west Omaha has started a weekend music series and has new hours.

Every Friday and Saturday from 9 p.m. to midnight, local musicians will play both covers and original music. The restaurant will have a reverse happy hour to coincide with the performances, and specials will include \$3 beers, \$4 cocktails and \$5 appetizers. The series begins this weekend with Aaron Bressman on Friday and Jessica Errett on Saturday.

Expanded hours are Monday, 11 a.m. to 2 p.m.; Tuesday through Thursday, 11 a.m. to 10 p.m.; Friday, 11 a.m. to midnight; Saturday, 9 a.m. to midnight and Sunday, 9 a.m. to 2 p.m.

The west location of the restaurant is at 17857 Pierce Plaza.

Nebraska author has new cookbook

Nebraska cookbook author Theresa Millang, who lives in Kearney, has a new cookbook.

"The Joy of Squash" features recipes that use 17 varieties of squash that are available year round. Millang has written many cookbooks, and all of them, including her newest, are available on Amazon.com.