

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

DUCKHORN VINEYARDS WINE DINNER

Reception

Crispy Coconut Shrimp Ravioli
spicy coconut aioli

Grilled Zucchini Roulade
goat cheese, tomato jam, arugula chimichurri

Duckhorn Vineyards Sauvignon Blanc, Napa Valley '16

First Course

Ginger-Garlic Pan Roasted Swordfish
sautéed cipollini onions and kale, mango relish sauce
Migration Chardonnay, Russian River Valley '14

Second Course

Tellicherry Black Pepper Lamb Rack
beets and asparagus salad, black cherry sauce reduction, fresh cherry lentils
Canvasback Cabernet Sauvignon, Red Mountain, WA '14

Third Course

Selection of Artisan Cheeses
hand selected by Executive Chef Edgar Ojeda
Paraduxx, Proprietary Napa Valley Red Wine '14

Dessert

Peach and Almond Tart
vanilla bean ice cream, peach-caramel sauce

Duckhorn Vineyards Knights Valley Late Harvest Sauvignon Blanc '13

Edgar Ojeda & Moreno Espinoza, Executive Chefs
Paula Widmaier, Midwest District Manager Duckhorn Wine Company

Tuesday, May 23, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Chicago

\$110.00 per person + tax (gratuity not included)

RSVP to Nicole or Sarah at (312) 787-9000

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