

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

FERRARI-CARANO VINEYARDS WINE DINNER

— Reception —

Dungeness Crab Toast

tarragon, shallots, piquillo peppers, brioche

Heirloom Tomato & Goat Cheese Tartlets

Ferrari-Carano Pinot Grigio, Sonoma County '16

— First Course —

Pan-Fried Monkfish Medallions

cauliflower purée, spinach, lemon-caper butter sauce

Ferrari-Carano Reserve Chardonnay, Napa Valley/Carneros '14

— Second Course —

Chef Moreno's Pasta Carbonara

applewood smoked bacon, pecorino cheese, black pepper

Ferrari-Carano Pinot Noir, Anderson Valley '14

— Third Course —

Selection of Artisan Cheeses

hand selected by Executive Chef Moreno Espinoza

Ferrari-Carano Reserve Cabernet Sauvignon, Alexander Valley '12

— Dessert —

Pumpkin Bread Pudding

vanilla bean crème anglaise, spiced caramel-apple sauce

Ferrari-Carano Eldorado Noir (Black Muscat), Russian River Valley '14

Moreno Espinoza & Edgar Ojeda, Executive Chefs
Bob Leja, Ferrari-Carano Central Sales Regional Manager

Tuesday, October 24, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Chicago

\$90.00 per person + tax (gratuity not included)

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

Tag & Share Your Photos With Us!



@wildfirerest



Wildfire Restaurant



@wildfirerest