

# WILDFIRE®

STEAKS, CHOPS & SEAFOOD

## GLUTEN FREE CIDER DINNER

### Reception

Mini Blue Crab Cakes  
roasted garlic lemon aioli

Spicy Sausage and Crispy Chard Pizza  
pesto, ricotta & asiago cheeses

*Crispin Brut Hard Apple Cider*

### First Course

Pan Seared Norwegian Faroe Island Salmon  
braised black lentils, lemon herb butter

*Angry Orchard "Crisp Apple" Hard Cider*

### Main Course

Grilled Blackened New York Strip Steak  
Chef Tony's patatas bravas, summer vegetable medley

*Vander Mill "Totally Roasted" Hard Cider*

### Dessert

Gluten Free Orange Cupcake  
vanilla bean buttercream frosting, caramel drizzle

*coffee or hot tea*

Moreno Espinoza & Tony Mendoza, Executive Chefs  
Brad Wermager, Wildfire Wine & Spirits Director  
Monday, August 21, 2017  
6:30pm Reception, 7:00pm Dinner  
Wildfire Oak Brook  
\$50.00 per person + tax (gratuity not included)  
RSVP to Sonia at 630-586-9000

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Wildfire Restaurant



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