

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

GLUTEN FREE WINE DINNER

Reception

Firecracker Shrimp

honey-orange dipping sauce

Chicken Tinga Tostaditas

citrus coleslaw, avocado, queso fresco

Astoria Prosecco D.O.C.

First Course

Grilled Baby Romaine Caesar Salad

served with homemade asiago popovers

The Arsonist Chardonnay, Dunnigan Hills, CA '14

Second Course

Grilled Teriyaki Glazed Sea Bass

roasted petite vegetables, ginger carrot broth, rice

Elouan Pinot Noir, Oregon '15

Main Course

Pan Seared Coffee Crusted Filet of Ribeye

pear onion, red wine reduction

Brassfield Estate Winery Eruption (Malbec Blend), High Valley, CA '13

Dessert

Chocolate Raspberry Mousse Cake

fresh whipped cream, raspberry coulis

Coffee or Hot Tea

Moreno Espinoza & Edwin Amaya, Executive Chefs

Friday, March 31, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Tysons Galleria

Mike Koritko, Rise Bakery Owner

\$80.00 per person + tax (gratuity not included)

RSVP to Amanda or Shanita at 703-442-9110

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