

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

GLUTEN FREE WINE DINNER

— Reception —

Wild Mushroom Flatbread
fontina cheese, fresh herbs

Crispy Artichoke Hearts
lemon-garlic aioli

Maschio Prosecco D.O.C., Italy

— First Course —

Oven Roasted Swordfish
ratatouille, pesto

Brassfield Pinot Grigio, CA '14

— Second Course —

Charbroiled Skirt Steak
roasted garlic marinade, grilled fingerling potatoes, oven-dried tomato marmalade

Castello D'Albola Chianti Classico, Italy '11

— Dessert —

Almond Cake
balsamic caramel, fresh whipped cream

Ruffino Moscato D'Asti, Italy

Executive Chef Jon Gamlen

Thursday, May 25, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Eden Prairie

\$55.00 without wine pairings per person + tax (gratuity not included)

\$75.00 with wine pairings per person + tax (gratuity not included)

RSVP to Debbie at 952-914-9100

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