

# WILDFIRE®

STEAKS, CHOPS & SEAFOOD

## GROOM WINERY & COLBY RED WINE DINNER

### Reception

Grilled Shrimp Skewers  
orange-chili glaze

Honey-Sriracha Chicken Wings

*Groom Winery Sauvignon Blanc, Adelaide Hills '16*

### First Course

Homemade Potato Gnocchi  
blue cheese and wild mushroom cream sauce

*Groom Winery "Bush Block" Zinfandel, Barossa Valley '14*

### Second Course

Pancetta Wrapped Filet Mignon  
white truffle butter smashed potatoes, shiraz reduction

*Groom Winery Shiraz, Barossa Valley '15*

### Third Course

Selection of Artisan Cheeses  
hand selected by Executive Chef Moreno Espinoza

*Groom Winery "Bush Block" Zinfandel, Barossa Valley '08*

### Dessert

Colby Red-Chocolate Cupcake  
cherry-cabernet buttercream frosting

*Colby Red, California '14*

Moreno Espinoza & Humberto Morales, Executive Chefs  
Daryl Groom, Owner & Winemaker, Guest Speaker  
Friday, April 7, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Lincolnshire

\$95.00 per person + tax (gratuity not included)

RSVP to Tina or Samantha at 847-279-7900

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