

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

JOEL GOTT WINE DINNER

Reception

Puff Pastry Sea Scallop
pineapple aioli

Grilled Eggplant Bruschetta
fresh grape tomato, goat cheese, basil, aged balsamic

Joel Gott Sauvignon Blanc '15

First Course

Crispy Skin Chicken Breast
mango chimichurri sauce, wood roasted root vegetables

Joel Gott Pinot Gris, Willamette Valley '15

Second Course

Duck Confit Risotto
blueberry sauce, grilled asparagus, rainbow microgreens

Joel Gott 815 Cabernet Sauvignon '14

Third Course

Artisan Cheese, Charcuterie & Chocolate
hand selected by Executive Chef Edgar Ojeda

Joel Gott "Alakai" Grenache '12

Dessert

Single Layer Chocolate Mousse Cake
black cherry sauce

Terra d'Oro Zinfandel Port

Edgar Ojeda & Moreno Espinoza, Executive Chefs
Jeff Carney, CSW Trinchero Family Estates
Tuesday, September 20, 2016
6:30pm Reception, 7:00pm Dinner
Wildfire Chicago

\$80.00 per person + tax (gratuity not included)
RSVP to Nicole or Sarah at (312) 787-9000

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