

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

JUSTIN VINEYARDS WINE DINNER

Reception

Watermelon & Ahi Tuna Tartare Crostini
greek yogurt drizzle, ponzu sauce

Herb Cream Cheese Puffs
crème fraîche, salmon caviar

Justin Vineyards & Winery Rosé, Paso Robles '16

First Course

Pan Seared Georges Bank Sea Scallops
grilled zucchini, fresh cream corn sauce, meyer lemon zest

Landmark Vineyards Overlook Chardonnay, Sonoma County '14

Second Course

Braised Short Rib Wellington
roasted garlic mashed potatoes, sweet shallot-balsamic sauce

Justin Vineyards & Winery Isosceles, Paso Robles '14

Third Course

Selection of Artisan Cheeses
hand selected by Executive Chef Edwin Amaya

Justin Vineyards & Winery Justification, Paso Robles '14

Dessert

Chocolate Ganache Tart
marcona almond-oreo crust, salted caramel sauce, fresh whipped cream

Justin Vineyards & Winery Cabernet Sauvignon, Paso Robles '15

Moreno Espinoza & Edwin Amaya, Executive Chefs
Lisa Kurts, On Premise Manager for Justin Vineyards & Winery

Friday, October 13, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Tysons Galleria

\$100.00 per person + tax (gratuity not included)

RSVP to Amanda or Shanita at (703) 442-9110

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