

# **WILDFIRE<sup>®</sup>**

**STEAKS, CHOPS & SEAFOOD**

## OAK BARREL AGED BEER DINNER

### — Reception —

Crispy Macaroni & Cheese Fritters  
chipotle-ranch dipping sauce

BBQ Bourbon Shrimp Lollipops  
bbq bourbon glaze

*Brewery Rodenbach "Flanders Red-Brown Ale"*

### — First Course —

Oven Roasted Coconut Crusted Chicken Breast  
grilled romaine hearts, cranberry-allagash curieux vinaigrette

*Allagash Brewing Company "Curieux Ale"*

### — Main Course —

Chef Moreno's Prime Rib Pot Pie  
autumn vegetables, kentucky bourbon gravy

*Alltech Lexington Brewing "Kentucky Bourbon Barrel Stout"*

### — Dessert —

Pineapple Upside Down Cake  
vanilla bean whipped cream

*The Bruery "White Oak"*

Moreno Espinoza & Humberto Morales, Executive Chefs

Grant Castleton, Certified Beer Server

Friday, October 13, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Lincolnshire

\$65.00 per person + tax (gratuity not included)

RSVP to Tina or Samantha at (847) 279-7900

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