

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

PALM BAY INTERNATIONAL WINE DINNER

Reception

Seared Sea Scallop

polenta cake, portobello mushroom, lemon clam sauce

Prosciutto di Parma

grana padano, tomato jam, garlic toast

Roscato Prosecco

First Course

Halibut Roulade with Jumbo Lump Crab

watercress sauce, sliced cucumber salad

Planeta Ceracuolo Di Vittoria DOCG

Second Course

Filet Mignon Wellington Florentine

shallot balsamic sauce, ginger glazed baby carrots

Fontanafredda Serralunga D'Alba Barolo DOCG

Third Course

Selection of Artisan Cheeses

hand selected by Executive Chef Luis Trujillo

Mazzei Philip Cabernet Sauvignon

Dessert

Summer Peach Walnut Tart

french vanilla bean ice cream

Ferrari Rosé Brut

Luis Trujillo, Executive Chef

Desiree Napolitano Leja, Sr. Director-

Prestige Accounts Palm Bay International

Wednesday, August 23, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Schaumburg

\$85.00 per person + tax (gratuity not included)

RSVP to Andrea or Erika at (847) 995-0100

Tag & Share Your Photos With Us!



@wildfirerest



Wildfire Restaurant



@wildfirerest