

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

SANGRIA DINNER

Reception

Coconut Crusted Chicken Tenders
mango-ginger dipping sauce

Queso Fundido
chorizo, spinach, rye crisps

Mango-Ginger Sangria

First Course

Serrano Ham Wrapped Sea Scallops
spring vegetable, farro risotto, orange-basil butter

Cranberry-Orange Sangria

Main Course

Tellicherry Pepper Crusted Beef Tenderloin
crispy polenta cakes, merlot-blueberry & shallot reduction

Blueberry Sangria

Dessert

Pineapple Crème Brûlée
toasted coconut

Pineapple Sangria

Moreno Espinoza & Edgar Ojeda, Executive Chefs
Brad Wermager, Wildfire Wine & Spirits Director
Tuesday, May 2, 2017

6:30pm Reception, 7:00pm Dinner

Wildfire Chicago

\$60.00 per person + tax (gratuity not included)

RSVP to Nicole or Sarah at (312) 787-9000

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