

Wildfire Quality Statements

Baked sweet potatoes and Russet potatoes:

Hand selected, weighing from 18-22 oz.

Trans fat free oil:

For frying

Stockyards Packing:

Serving the finest restaurants for over 100 years

Hand trimmed by master butchers

Freebird Chicken:

Antibiotic and hormone free, all natural feed

Raised on sustainable farms

Scallops:

Never processed or treated with chemicals

A true dry scallop

Halibut:

Wild line caught Alaskan halibut

A highlighted selection for the Shedd Aquarium Right Bite Program

Herbs:

We only use organic herbs from Herbal Gardens

Whole Wheat Pizza Crust:

Made with King Arthur Whole Wheat Flour

Lundberg Rice:

Eco-Farmed blend of wild rice, long grain brown rice, sweet brown rice, wehani, black taponica, and wild rice

Grown and processed with care for the environment

Academia Barilla:

100% Extra Virgin Olive Oil made from hand pick olives

Balsamic Vinegar:

Monari Federzoni – The true balsamic vinegar of Modena

Made from high quality raw ingredients this ancient formula is aged in small hardwood casks for a minimum of 12 years

Bel Gioioso:

Classic Italian cheeses made in Wisconsin from only all natural ingredients

Callebaut chocolate:

The highest quality Belgian Chocolate

Pork:

All natural U.S. source verified, No added hormones, No antibiotic growth promotants

No artificial ingredients, minimally processed

Intelligentsia Coffee:

Roasted in Chicago, Sumatra and Guatemalan beans, specially blended for Wildfire

Roasted Garlic Peppercorn Char Crust:

Manufactured in Chicago

Oak Wood for the Wood Burning Oven:

Harvested in Wauconda, IL