

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

THE BALVENIE SINGLE MALT SCOTCH WHISKY DINNER

— Reception —

Scotch Glazed Bacon Wrapped Prawns
homemade pork cracklings

The Balvenie DoubleWood, Aged 12 Years

— First Course —

Wagyu Beef Tenderloin
corn pudding, Caribbean Cask au jus

The Balvenie Caribbean Cask, Aged 14 Years

— Second Course —

Smoked Bone-In Short Rib
savory truffle grits

The Balvenie Single Barrel, Aged 15 Years

— Dessert —

Banana Fritters
butterscotch dipping sauce

The Balvenie PortWood, Aged 21 Years

Executive Chef Eddie Ishaq
Guest Speaker – Reed Davis, William Grant & Sons District Manager
Friday, March 30, 2012
6:30pm Reception, 7:00pm Dinner
Wildfire Tysons
\$95.00 per person (plus tax & gratuity)
RSVP to: Elissa or Amanda at (703) 442-9110