

# **WILDFIRE<sup>®</sup>**

**STEAKS, CHOPS & SEAFOOD**

## BRASSFIELD ESTATE WINERY WINE DINNER

### *Reception*

House Cured Loch Duart Salmon Crostini  
crème fraiche, caviar

Roasted Smashed Garlic New Potatoes  
truffle oil, parmesan cheese

*Brassfield Pinot Grigio '10*

### *First Course*

Wood Roasted Florida Red Grouper  
microgreens salad with avocado, apple, caciotta cheese, pomegranate vinaigrette

*Brassfield Pinot Noir '10*

### *Second Course*

Old Fashioned Beef Bourguignon  
mushroom, pearl onion, Eruption red wine sauce, homemade spaetzle

*Brassfield Eruption Proprietary Red Wine '10*

### *Third Course*

Selection of Artisan Cheeses  
hand selected by Executive Chef Moreno Espinoza

*Brassfield Zinfandel '09*

### *Dessert*

Fresh Apricot Frangipane Tart  
vanilla bean ice cream

*Brassfield Serenity Proprietary White Wine '10*

Moreno Espinoza & Juan Bautista, Executive Chefs  
Catherine Timmins, Brassfield Wine Estates Midwest  
Regional Sales Manager  
Monday, April 30, 2012  
6:30pm Reception, 7:00pm Dinner  
Wildfire Oak Brook  
\$65.00 per person (plus tax & gratuity)  
RSVP to: Brad Wermager, Wine &  
Spirits Director at (773) 398-6960