

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

CLINE CELLARS WINE DINNER

Reception

Chicken, Pear & Brie Panini
amish chicken breast, black walnuts

Cline Cellars Pinot Gris '10

First Course

Potato Crusted Halibut
arugula, smoked pepper aioli

Cline Cellars Viognier '10

Second Course

Mushroom Crusted Filet Mignon
roasted asparagus, bordelaise sauce

Cline Cellars Mourvedre '10

Third Course

Selection of Artisan Cheeses
hand-selected by Executive Chef Tom Gladbach

Cline Cellars Cashmere '10

Dessert

Apple Raisin Spice Cake
fresh whipped cream, caramel sauce

Cline Cellars Late Harvest Mourvedre

Executive Chef Tom Gladbach
Guest Speaker Matthew Soraci, Cline Cellars Midwest Region Manager
Thursday, April 26, 2012
6:30pm Reception, 7:00pm Dinner
Wildfire Eden Prairie
\$65.00 per person (plus tax & gratuity)
RSVP to Debbie Patnode at (952) 914-9100