

# WILDFIRE®

**STEAKS, CHOPS & SEAFOOD**

## DUCKHORN WINE CO. WINE DINNER

### Reception

#### Clams Casino

crispy pancetta, shallots, peppers & Pecorino cheese

#### Goat Cheese Stuffed Cremini Mushrooms

*Duckhorn Vineyards Sauvignon Blanc '10*

### First Course

#### Pan Roasted Herb Crusted Salmon Medallions

Meyer Lemon cream sauce, fresh spaghetti pasta, apple salad

*Migration Russian River Valley Chardonnay '09*

### Second Course

#### Grilled Prime Rib Eye Steak

salsa verde, mushroom ragout, Yukon Gold mashed potatoes

*Duckhorn Vineyards Napa Valley Merlot '08*

### Third Course

#### Selection of Artisan Cheeses

hand selected by Executive Chef Moreno Espinoza

*Goldeneye Anderson Valley Pinot Noir '08*

### Dessert

#### Roasted Pear & Ginger Cheesecake

whipped cream & caramel sauce

*Duckhorn Vineyards Knights Valley Miel '05*

Moreno Espinoza & Juan Bautista, Executive Chefs

A. J. Freeman, Guest Speaker

Monday, February 27, 2012

6:30pm Reception, 7:00pm Dinner

Wildfire Oak Brook

\$100.00 per person (plus tax & gratuity)

RSVP to: Brad Wermager, Wine &

Spirits Director at (773) 398-6960