

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

GLOBAL WINE DINNER

Reception

Broiled Mussels on the Half Shell
fresh tomatoes, garlic and herbs

Ruffino Prosecco, Italy

First Course

Char Crusted Ahi Tuna
toasted quinoa, blood orange butter sauce

Martín Códax Albariño '10, Spain

Second Course

Coffee Crusted Bison Filet
roasted Brussels sprouts, rosemary polenta

Boulder Bank Pinot Noir '09, New Zealand

Third Course

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

Alamos Malbec '10, Argentina

Dessert

Macadamia Nut Bread Pudding
roasted bananas, caramel sauce, vanilla ice cream

Inniskillin Icewine Vidal '07, Canada

Executive Chef Tom Gladbach
Guest Speaker Brad Wermager, Wildfire Wine & Spirits Director
Thursday, February 23, 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