

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

GROOM & COLBY RED WINE DINNER

Reception

Bacon Wrapped Gulf Shrimp
guava glaze

Barbecued Chicken & Mango Skewers

Groom Winery Adelaide Hills Sauvignon Blanc '11

First Course

Roasted Monkfish

fresh linguine, spring vegetables, zinfandel brown butter sauce

Groom Winery Barossa Zinfandel '07

Second Course

Braised Beef Tenderloin Braciolo

roasted peppers, pecorino & fresh mozzarella cheeses,
shoe string potatoes, natural juices

Groom Winery Barossa Valley Shiraz '08

Third Course

Selection of Artisan Cheeses

hand selected by Executive Chef Moreno Espinoza

Groom Winery Barossa Valley Shiraz '05

Dessert

Dark Chocolate Blackberry Pot de Crème

fresh whipped cream

Colby Red '10

Moreno Espinoza & Luis Trujillo, Executive Chefs
Guest Speaker, Lisa Groom, Groom Winery Co-Owner
Thursday, April 12, 2012
6:30pm Reception, 7:00pm Dinner
Wildfire Schaumburg
\$80.00 per person (plus tax & gratuity)
*A portion of the proceeds will be donated to the
American Heart Association
RSVP to Brad Wermager, Wildfire Wine
& Spirits Director at (773) 398-6960