

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

IRON CHEF DINNER CHALLENGE

With Optional Wine Pairings

————— *Starter Secret Ingredient* —————

Free Range Chicken

Optional Wine Pairing: Ruffino Prosecco DOC

————— *Salad Secret Ingredient* —————

Jumbo Lump Crab Meat

Optional Wine Pairing: Groom Sauvignon Blanc '11

————— *Fish Course Secret Ingredient* —————

Black Cod

Optional Wine Pairing: Benziger Carneros Chardonnay '09

————— *Meat Course Secret Ingredient* —————

Tenderloin of Beef

Optional Wine Pairing: Ferrari-Carano Cabernet Sauvignon '09

————— *Dessert Secret Ingredient* —————

Vanilla Bean

Optional Wine Pairing: Robert Mondavi Moscato d'Oro '10

Featuring Two Presenting Teams of Wildfire Schaumburg Chefs
Guest Speaker, Brad Wermager, Wildfire Wine & Spirits Director
Wednesday, March 28, 2012

6:30pm Dinner

\$60.00 per person without wine pairings (plus tax & gratuity)

\$80.00 per person with wine pairings (plus tax & gratuity)

Wildfire Schaumburg

RSVP to: Brad Wermager, Wildfire Wine
& Spirits Director at 773-398-6960