

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

JACK DANIEL'S WHISKEY DINNER

Reception

Loaded Potato Skins

smoked chicken sausage, sharp cheddar cheese, microgreens salad

Homemade Pretzel

Jack Daniel's "Old No. 7" mustard sauce

Jack Daniel's "Old No. 7" Tennessee Sour Smash Whiskey

First Course

Pan-Seared Duck Breast

blistered grape tomatoes, crispy onion rings, Gentleman Jack demi-glaze

Gentleman Jack Rare Tennessee Whiskey

Second Course

Grilled Prime New York Steak

Jack Single Barrel peppercorn sauce, fingerling potato hash

Jack Daniel's Single Barrel Select Tennessee Whiskey

Dessert

Jack Daniel's Tennessee Pound Cake

grilled peaches, honey-vanilla ice cream, whiskey caramel sauce

Jack Daniel's Tennessee Honey Whiskey

Moreno Espinoza & Edgar Ojeda, Executive Chefs
Nick Aguirre, Jack Daniels Field Marketing Manager
Tuesday, March 27, 2012
6:30pm Reception, 7:00pm Dinner
Wildfire Chicago
\$75.00 per person (plus tax & gratuity)
RSVP to: Brad Wermager, Wildfire Wine &
Spirits Director at 773-398-6960