

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

SCHELL'S BREWING CO. BEER DINNER

Reception

Rosemary Focaccia

Kalamata olives, spinach and feta

Schell's Pils, "Bavarian Pilsner"

First Course

Grilled Shrimp

arugula, jicama, grapefruit

Schell's Hopfenmalz 150th Anniversary, "Amber Lager"

Second Course

Hazelnut Crusted Chicken Breast

braised Brussels sprouts, brown butter

Schell's Maifest, "Blonde Doppelbock"

Third Course

Carved New York Roast

roasted mushrooms, shallot-mustard sauce

Schell's FireBrick, "Vienna Style Amber Lager"

Dessert

Apple Raisin Spice Cake

caramel sauce, cinnamon ice cream

Schell's Stout, "London Style Sweet Stout"

Tom Gladbach, Executive Chef

Guest Speaker, Ted Marti - Schell's Brewing Co. Owner

Thursday, March 22, 2012

6:30pm Reception, 7:00pm Dinner

Wildfire Eden Prairie, MN

\$45.00 per person (plus tax & gratuity)

RSVP to Debbie Patnode, Parties & Special Events

Manager at 952-914-9100