

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

SIMI WINE DINNER

Reception

Stuffed Goat Cheese Prosciutto Wrapped Figs
balsamic glaze

Dungeness Crab, Rapini & Anchovy Bruschetta

Simi Sonoma County Sauvignon Blanc '10

First Course

Seafood Spaghetti

fresh mussels, shrimp, scallops, calamari, tomato saffron broth

Simi Sonoma County Pinot Noir '10

Second Course

Braised Boneless Beef Short Ribs

wild mushroom ragout, roasted Yukon gold potatoes, natural juices

Simi Landslide Vineyard Cabernet Sauvignon '07

Third Course

Selection of Artisan Cheeses

hand selected by Executive Chef Moreno Espinoza

Simi Sonoma County Merlot '08

Dessert

Grilled Lemon Pound Cake

Meyer lemon custard, mixed berries, honey

Simi Alexander Valley Late Harvest Riesling '08

Moreno Espinoza & Juan Bautista, Executive Chefs
Kate Shorr, Constellation Wines Strategic Accounts Manager
Monday, March 19, 2012
6:30pm Reception, 7:00pm Dinner
Wildfire Oak Brook
\$75.00 per person (plus tax & gratuity)
RSVP to: Brad Wermager, Wildfire Wine &
Spirits Director at (773) 398-6960