

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

SUMMIT BREWING CO. BEER DINNER

Reception

Mini Bison Corn Dog Fritters

aged white cheddar cheese & jalapeño fondue

Summit Brewing Co. Maibock

First Course

Hot & Crispy Fresh Calamari

green apple, Napa cabbage coleslaw, citrus vinaigrette

Summit Brewing Co. Extra Pale Ale

Second Course

Angel Hair Pasta with Smoked Mussels

spicy tomato sauce

Summit Brewing Co. Horizon Red Ale

Third Course

Grilled Barbecue Pork Loin Skewer

sautéed pine nuts, garlic, currants pan gravy

Summit Brewing Co. India Pale Ale

Dessert

Pistachio & Almond Cake

bittersweet chocolate ice cream, fresh whipped cream, honey

Summit Brewing Co. Great Northern Porter

Moreno Espinoza & Juan Bautista, Executive Chefs

Frank Bronuskas, Market Manager - Eastern Region

Monday, March 12, 2012

6:30pm Reception, 7:00pm Dinner

Wildfire Oak Brook

\$45.00 per person (plus tax & gratuity)

RSVP to Brad Wermager, Wildfire Wine &

Spirits Director at 773-398-6960