

REEL CLUB®

FRESH FISH • SUSHI

COOKING CLASS & WINE DINNER

— *First Course* —

Crispy Fried Mac & Cheese Bites
Piper Sonoma Brut, Sonoma County

— *Second Course* —

Roasted Beet Medley & Apple Salad
Matchbook Rosé of Tempranillo, Dunnigan Hills '16

— *Main Course* —

Prosciutto Wrapped Stuffed Branzino
fall vegetable medley
Erath Pinot Noir, Oregon '15

— *Dessert* —

Pumpkin & White Chocolate Mousse Tarts
cinnamon meringue
Choice of: Coffee or Tea

James Woodfork, Executive Chef
Brad Wermager, Wine & Spirits Director
Friday, October 20, 2017
6:30pm Reception, 7:00pm Dinner
Reel Club

\$65 per person + tax (gratuity not included)
RSVP to Sarah at 630-368-9400

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