

REEL CLUB®

FRESH FISH • SUSHI

ERATH WINERY WINE DINNER

— Reception —

Assorted Nigiri Sushi
salmon, tuna, chilean sea bass

Erath Winery Oregon Rosé of Pinot Noir '17

— First Course —

Parmesan Crusted Baked Clams
Erath Winery Oregon Pinot Gris '16

— Second Course —

Scallop & Rock Shrimp Cous Cous
lemon, asparagus

"Resplendent" Pinot Noir '15

— Main Course —

Rosemary Duck Breast
parsnip purée, blackberry sauce

Erath Winery "Prince Hill" Pinot Noir, Dundee Hills '12

— Dessert —

Cherry Crostata
vanilla bean ice cream, caramel sauce

Choice of: Coffee or Tea

Executive Chef, James Woodfork
Carey Fredrick, CS, CSW, Director of Global Accounts-
On Premise, Midwest for Ste. Michelle Wine Estates

Monday, April 30, 2018

6:30pm Reception, 7:00pm Dinner

\$90.00 per person + tax (gratuity not included)

RSVP to Sonia at 630-368-9400

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