

# REEL CLUB®

FRESH FISH • SUSHI

## GIESEN WINE DINNER

### — Reception —

Lobster, Spinach & Goat Cheese Flatbread

Asparagus, Roasted Pepper & Brie Flatbread

*Giesen "The August 1888" Barrel Fermented Sauvignon Blanc, NZ '13*

### — First Course —

Bacon Wrapped Scallops  
creamy mascarpone polenta

*Giesen "Clayvin" Chardonnay, NZ '13*

### — Main Course —

Seared Ahi Tuna  
porcini mushroom risotto

*Giesen "Clayvin" Pinot Noir, NZ '13*

### — Dessert —

Pineapple Upside-Down Cake  
vanilla bean ice cream, caramel sauce

*Giesen Late Harvest Sauvignon Blanc, NZ '13*

Executive Chef, James Woodfork  
Neal Sachman, Pacific Highway Wine & Spirits Senior Team Leader

Monday, April 24, 2017

6:30pm Reception, 7:00pm Dinner

Reel Club

\$80.00 per person + tax (gratuity not included)

RSVP to Stephanie at 630-368-9400

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Reel Club Restaurant



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