

# REEL CLUB®

FRESH FISH • SUSHI

## ROBERT OATLEY WINE DINNER

### — Reception —

Salmon Croquettes

Herb Goat Cheese Crostinis

*Robert Oatley "Margaret River" Sauvignon Blanc '15*

### — First Course —

Peach Melba Salad

kale, mixed greens, roasted peaches, toasted almonds,  
raspberry-chardonnay vinaigrette

*Robert Oatley "Margaret River" Chardonnay '15*

### — Second Course —

Roasted Australian Barramundi

grilled cipollini onions, bacon jam, fried leeks, lemon butter sauce

*Robert Oatley GSM, McLaren Vale '15*

### — Main Course —

New Zealand Rack of Lamb

roasted baby carrots, red potatoes, bing cherry demi sauce

*Robert Oatley "Finisterre" Cabernet Sauvignon '12*

### — Dessert —

Ice Cream Sandwich

oatmeal cookie, cream cheese ice cream, passion fruit purée

*Robert Oatley "Finisterre" Riesling '14*

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

Tuesday, February 27, 2018

6:30pm Reception, 7:00pm Dinner

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

RSVP to Sarah at 630-368-9400

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