

# MITYNICE

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## GLUTEN FREE WINE DINNER

Tuesday, April 12

Reception 6:00pm Dinner 6:30pm

### PASSED APPETIZER

#### seared ahi tuna

on a rice cracker with tamari ginger glaze  
*la marca prosecco, italy*

### 1ST COURSE

#### stacked wedge salad

stilton blue cheese, pepper bacon  
*o'reilly pinot gris, oregon*

### MAIN COURSE

#### grilled filet mignon or herb crusted halibut

whipped yukon gold potatoes,  
roasted asparagus, grilled portobellos  
*picada 15 malbec, argentina*

### DESSERT

#### mini cheese cake

with raspberry coulis  
*skyleaf riesling, new zealand*

price is \$55 all inclusive

call to make your reservation: (312) 335-4745