

# SCALO

Wine Down Wednesday

Oct. 19, 2011

## argentina

### Starter

Pão de queijo

*Grilled rustic bread roasted with provolone picante, red peppers, green onion crudo*

**Crios de Susana Balbo Torrontes 2011**

### Salad

Feijoeiro salada

*White beans, corn, red onion, lime, cilantro, shaved jalapeno, toasted cumin aioli*

**Bodini Chardonnay 2009**

### Main Plate

Carne milenesa

*Pan fried breaded beef, Serrano ham, roasted tomato, chimichurri, shepherd's cheese*

**La Posta Cocina Blend Tinto 2009**

### Dessert

Dulce de leche

*Almond sponge cake soaked in coffee liqueur, with caramel custard and strawberries*

**Reginato CJR Blanc de Blanc NV**

*\$27.50 per person, tax and gratuity not included*