

MAKE RESERVATIONS NOW!

Join us for a delightful evening at
Scalo

Tuesday May 17, 2011

Time 6:30 p.m.

\$65.00 per person

Sutcliffe Vineyards

Featuring guest chef Sam Ethridge & Scalo Executive Chef Fred Gallegos

muse

~kumomoto oysters, lemoncello ice

~melon bisque, sauvignon blanc shooter, prosciutto foam

~hamachi sashimi, squid ink risotto cake

Sauvignon blanc 2010

first course

~tuna pizza~ cured ahi, wasabi masago aioli, black olives,
pickled jalapeno, red onion, sprouts, cherry tomato

chardonnay 2009

second course

~carbonara~ braised kurobuta pork belly, house made angel hair
pasta, 142 degree egg yolk, aged parmesan mousse,

English pea puree, garlic chips, fried parsley

cinsaut 2009

third course

deconstructed osso buco~ braised veal cheek, crispy bone marrow,
hazelnut gremolata, creamed spinach polenta,

smoked local mushrooms

down canyon blend 2008

fourth course

*gorgonzola cheesecake~ pear cranberry chutney, triple cream brie
gelato, balsamic strawberries, shortbread cookie
petit verdot 2008*