

SCALO

Wine Week
August 24, 2011

Antipasti

Quaglia Imbottita

*calabrese sausage stuffed quail, fromaggio di capro
wild mushroom risotto fritter, port demi glace*

2009 Stone Cap Cabernet Washington

Insalata

Caprese

*fresh whole milk mozzarella, vine ripe tomato,
first press olive oil, basil*

2009 Goose Ridge Chardonnay Washington

Secondi

Osso Bucco Zafferano

rich pan sauce, saffron risotto, gremolata, spinach

2008 Goose Ridge G 3 Red Washington

Dolce

Chianti Comicia Pera

wine poached pear, walnut gorgonzola pastella, butterscotch

2009 Stone Cap Chardonnay Washington

\$22.50 per person, plus tax and gratuity