

SCALO

Northern Italian Grill

Wine Down Wednesday
Old World Wines vs. New World Wines
December 21, 2011, 6:30 pm

Appetizer

Lentils and Asparagus
Stewed lentils with pancetta
asparagus bundle in a lemon vinaigrette
Sauvignon Blanc vs. Bordeaux

Second

Orecchiette cavolfiore e ragù di finocchio
Melted onions, cauliflower and fennel
tossed with orecchietti pasta
Chardonnay vs. White Burgundy

Main

Roasted pork shoulder
Herb marinated oven roasted pork shoulder
with carrots, celery, onion, potato puree
natural jus
Pinot Noir vs. Red Burgundy

Dessert

Scalo cheese plate
Lou Bergier (cows milk cheese)
Pecerino Toscano (sheep milk cheese)
Rustic Red Pepper (sheep milk cheese)
Buffalo Blue (buffalo milk)
Cabernet vs. Bordeaux

\$22.50 per person, plus tax and gratuity