

SCALO

Northern Italian Grill

Wine Down Wednesday

France

January 25, 2012, 6:30 pm

Appetizer

Salad Nicoise

fresh vegetables served with
hard boiled eggs, poached tuna and
herb and red wine vinaigrette

Chateau du Terre Launay 2010

Second

Quiche

spinach and sundried tomato
fontina and goat cheese, basil vinaigrette

Chateau Thivin Brouilly 2010

Main

Sautéed Chicken Breast
roasted mushrooms and potato puree
in a red wine reduction

Moillard Cotes du Rhone 2009

Dessert

Eclairs

white chocolate dipped
pastry cream-filled pate a choux

La Maison du Cremant Brut NV

\$22.50 per person, plus tax and gratuity