

SCALO

Northern Italian Grill

Wine and Dine Wednesday
June 26, 2013, 6:30 pm

First

Zucchini Fritters
feta cheese and mint yogurt dip
Naia Las Brisas Bianco 2011

Second

Bibb Salad
hearts of bibb, baby radish, avocado,
cherry tomatoes, currant and red wine vinaigrette
Domaine L'Ostal Cazes Rose 2012

Third

Prosciutto-Wrapped Jumbo Shrimp
avocado mousse, scallion vinaigrette
Chime Pinot Noir 2010

Dessert

Carrot Cake
carrots, walnuts, carrot confit, caramel glaze
Zonin Prosecco Brut NV

\$27.50 per person, plus tax and gratuity
Please No Substitutions