

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Gruet Winery
April 2, 2014 6:30 pm

First

Chilled Beet Soup
fermented cabbage, minted creme
25th Anniversary Blanc de Blancs Brut

Second

Spring Caprese
watermelon, tomato, tuna, avocado, arugula pesto
Brut Rose

Main

Pork
figs, mushrooms, truffle whipped potatoes
Pinot Noir 2010

Dessert

Cream Puffs
bittersweet chocolate
vanilla pastry cream, toasted almond
Blanc de Blancs Extra Brut

*\$27.50 per person, plus tax and gratuity
please, no substitutions*