

# SCALO

*Northern Italian Grill*

Wine and Dine Wednesday  
April 9, 2014 6:30 pm

## **Soup**

French Onion  
caramelized onion, gruyere cheese  
**Domaine de Gournier Viognier - Costières de Nîmes 2012**

## **Second**

Scallop  
blood orange, aioli, arugula  
**Domaine Le Vieux Lavoir – Côtes du Rhône Rosé 2012**

## **Main**

Salmon  
creamed leeks, beurre rouge  
**Chateau L'Argentier Cinsault Languedoc 2010**

## **Dessert**

Chocolate Crema  
red wine and chocolate pudding  
**Domaine de Gournier Grenache - Costières de Nîmes 2012**

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