

SCALO

Northern Italian Grill

Wine and Dine Wednesday
August 21, 2013 6:30 pm

First

Honey Goat Cheese and Beet Napoleon
fresh greens and toasted almonds

Gazela Rose NV

Second

Oyster Tart
fresh-shucked oyster
with house mignonette

Grao Vasco Dao White 2012

Third

Spiced Salmon
orange carrot glaze and steamed rice
with turmeric emulsion

Grao Vasco Dao Red 2010

Dessert

Strawberry and Macaroon Tart
vanilla pastry cream and shortbread
with raspberry sauce

Canella Bellini

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