

SCALO

Northern Italian Grill

Wine and Dine Wednesday
August 28, 2013 6:30 pm

First

baby greens, gorgonzola, fresh pears,
toasted walnuts, champagne vinaigrette

Evolucio Furmint 2011

Second

Cold Tomato Consume
basil and grape tomatoes

Kiona Chenin Blanc 2011

Third

Ricotta and Spinach Stuffed Chicken Breast
brussel sprouts and pan jus

Durigutti Bonarda 2009

Dessert

Lemon Bars
creamy lemon custard in a flaky vanilla crust

Clair Moreau Muscadet 2011

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