

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Blind Tasting of French Wines
with Jon Murray
December 12, 2012, 6:30 pm

Soup

Vichyssoise

cold, rich and creamy, potato leek soup

Salad

Nicoise

french beans, onions, olives, boiled eggs
and tomatoes in an anchovy dressing

Main

Pan Roasted Sirloin

with au gratin potatoes and sautéed spinach

Dessert

Orange Crème Brulee

orange scented vanilla custard
caramelized sugar

\$27.50 per person, plus tax and gratuity