

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Foris Vineyards Winery, Oregon by Julianne Allen
December 5, 2012, 6:30pm

First

Toasted Almond Salad
mixed greens, toasted almonds, cherry tomatoes,
and red onions in a champagne vinaigrette

Pinot Gris 2011

Second

Winter Clam Chowder
a smooth and hearty clam chowder with potatoes,
bits of apple-wood smoked bacon, and cream

Pinot Blanc 2011

Entree

Chicken Marsala
chicken cooked in marsala wine, garlic,
bits of smoked bacon, and mushrooms with
rosemary mashed potatoes and wilted spinach

Pinot Noir 2009

Dessert

Tiramisu
lady fingers soaked in espresso and coffee liquor
layered with mascarpone mousse

Moscato 2011

\$27.50 per person, plus tax and gratuity