

SCALO
Northern Italian Grill

Wine and Dine Wednesday
February 25, 2015 6:30 pm

First

Chicory

treviso, baby greens, fresh mozzarella, figs, balsamic

True Myth Chardonnay 2013

Second

Parmesan Pudding

parmesan custard, sweet pea puree, local greens

Tangent Albarino 2013

Main

Grilled Chicken

charred leeks, chicken jus, double cream

Heron Pinot Noir 2011

Dessert

Chocolate Terrine

granola, raspberry, spiced pecan

Carlidge & Browne Cabernet Sauvignon

*\$29.50 per person, plus tax and gratuity
please, no substitutions*