

SCALO

Northern Italian Grill

Wine and Dine Wednesday
January 14, 2015 6:30 pm

First

Kale Salad
parmesan, hazelnut, lemon

Martin Codax Albarino 2012

Second

Bruschetta
sheeps milk ricotta, rosemary, black pepper, honey

Meiomi Pinot Noir

Main

Grilled Game Bird Panzanella
goat cheese, baby greens, toasted focaccia

Il Fauno 2009

Dessert

Pumpkin Panna Cotta
meringue, toffee, toasted pumpkin seed

Chateau La Riviere, Sauternes 2011

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