

SCALO

Northern Italian Grill

Wine and Dine Wednesday
January 22, 2014 6:30 pm

First

Crostini
slow-cooked rabbit, tomato and arugula jam
pecorino
Domaine Amido Rose 2012

Second

Tortellini in Brodo
chicken and mortadella tortellini
chicken brodo
Domaine de Colette Regnie 2011

Main

Brook Trout
braised greens, pine nut, pancetta, lemon brown butter
Moillard Cotes du Rhone 2011

Dessert

Chocolate Creme Brulee
Louis de Bez Blanc de Blancs N/V

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