

SCALO
Northern Italian Grill

Wine and Dine Wednesday
July 10, 2013, 6:30 pm

First

Summer Couscous Salad
arugula, cucumber, jalapeño
basil, parsley, lemon, and cucumber
Yalumba Viognier 2011

Second

Beef Tartar
shallots, capers, parsley, fried capers, chive oil
Layer Cake Shiraz 2010

Third

Baked Rock Fish
parsnip puree, zucchini, turmeric emulsion
Bouchard Bourgogne 2010

Dessert

Dark Chocolate Cake
whipped cream and toasted hazelnut crumble
Luxardo Amaretto

\$27.50 per person, plus tax and gratuity
Please No Substitutions