

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Central Coast California
July 18, 2012, 6:30 pm

Salad

The Wedge

iceberg lettuce, bacon lardons
gorgonzola and fried onions
in a creamy bleu cheese dressing

Zocker Gruner Veltliner 2010

Second

Creamy Crudo

layered tomatoes, avocado
yellow fin tuna and basil pesto

Rose Bonny Doon Vin Gris de Cigare 2009

Main

Potted Chicken

sautéed airline chicken breast
au gratin potatoes and asparagus in natural jus

Alma Rosa Pinot Noir 2007

Dessert

Silly Goat

creamy goat cheese cake
with sautéed apples

Eberle Muscat

\$22.50 per person, plus tax and gratuity