

# SCALO

*Northern Italian Grill*

Wine and Dine Wednesday  
July 3, 2013, 6:30 pm

## **First**

Soft Poached Egg  
grilled baguette, beefsteak tomato, basil oil  
**Domaine du Chateau d'Eau Chardonnay 2011**

## **Second**

Beet Salad  
oven roasted beets, farro, toasted almonds, feta cheese  
**Moillard Cotes du Rhone Les Violettes, Rose 2012**

## **Third**

Chicken Marsala  
sautéed chicken breast, mushrooms, bacon, onions  
potato puree, wilted greens  
**Journee de Mistral Cotes du Ventoux Grenache 2010**

## **Dessert**

Creme Brulee  
sweet vanilla custard, caramelized sugar  
**Louis De Bez Blanc de Blancs Sparkling Vin Mousseux NV**

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