

SCALO

Northern Italian Grill

Wine and Dine Wednesday
June 10, 2015 6:30 pm

First

Caprese Salad

heirloom and petite tomatoes
mozzarella cream, mint, basil, sherry vinaigrette
2013 Terredora Rosae Novae

Second

Agnolotti

fonduta, pecorino spuma, veal jus, pea shoots
2013 Pico Maccario Barbera d'Asti, Piedmont, Italy

Main

Stuffed Chicken

gruyere cheese and prosciutto, whipped potatoes
watercress, roasted chicken jus
2012 Georges Vigouroux 'Gouleyant', Cahors, France

Dessert

Lemon Tart

lemon curd, sugar cookie, meringue
Dr. ZenZen Kabinett Riesling

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