

SCALO

Northern Italian Grill

Wine and Dine Wednesday
March 12, 2014 6:30 pm

First

Miso Soup
tofu, kombu, shitake
Lechthaler Pinot Grigio 2012

Second

Cucumber Salad
wakame, sesame, scallion, jalapeno
Argillae Orvieto 2010

Main

Baked Sea Bass
carrot puree, ginger, spinach
Araldica Barbera 2011

Dessert

Creme Brulee
toasted hazelnut, whipped cream
Bisol Jeio Prosecco Brut

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