

SCALO
Northern Italian Grill

Wine and Dine Wednesday
France
March 13, 2013, 6:30 pm

First

Bistro Salad
baby greens, shaved fennel
cherry tomatoes and red onion in a dijon vinaigrette
Chateau Briot Bordeaux Blanc 2011

Second

Beef and Barley Soup
slow cooked beef, mirepoix, and mushrooms
Moillard Cotes du Rhone 2011

Third

Pan Seared Salmon
crispy parmesan polenta with sautéed greens
in a roasted pepper cream sauce
Domaine de Colette Regnie 2011

Dessert

Panna Cotta
creamy vanilla custard
with mixed macerated berries
Louis de Bez Blanc de Blancs N/V

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