

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Oregon
March 20th, 2013

First

Chilled Soup
green pea puree
basil oil, minted cream

A to Z Pinot Gris 2011

Second

Roasted Beet and Shaved Fennel
toasted walnuts, red wine vinaigrette

A to Z Pinot Noir 2009

Main

Herb and Mushroom Crusted Salmon
mushroom risotto, balsamic Syrup

Rex Hill Pinot Noir 2009

Dessert

Creme Brulee
earl gray and ginger scented

A to Z Reisling 2011

\$27.50 per person, plus tax and gratuity

3 oz. of wine served with each course

No Substitutions