

SCALO
Northern Italian Grill

Wine and Dine Wednesday
Argentina
March 27, 2013 6:30pm

First

Slow Roasted Pork Belly
with carrots, cabbage, and bibb lettuce
Gaucheisco Rose 2010

Second

Shrimp Tamales
onion, cilantro, and roasted peppers
in a roasted pepper puree
Eagle's Rock Malbec 2010

Main

Grilled Hanger Steak
roasted cabbage, herb emulsion
Gaucheisco Plata Malbec 2009

Dessert

Empanadas
dates and apricots, stone fruit coulis
Santa Julia Torrontes Tardio 2012

*\$27.50 per person, plus tax and gratuity
tasting menu – 3 oz. of wine served with each course
*No Substitutions**