

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Wines From Around the World
May 15, 2013, 6:30 pm

First

Poached Egg, Herbed Toast, Frisee
applewood smoked bacon, truffled vinaigrette
Huber Hugo Gruner Veltliner 2010 (Austria)

Second

Stuffed Paquillo Peppers
brie, prosciutto, and roasted paquillo peppers
Cotes du Rhone Rose 2011 (France)

Third

Lightly Smoked Salmon
soft parmesan polenta, braised kale
truffled jus
Heron Pinot Noir 2011 (California)

Dessert

Devil's Food Cake
dark chocolate cake, rich chocolate syrup
and toasted hazelnuts
Porto Kopke Fine Tawny

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