

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Around the World with Chef and Scott
May 1, 2013 6:30pm

Soup

Chilled Gazpacho
tomato, peppers and cucumber
Navarro Vineyards Estate Gewurztraminer Dry 2010

Salad

Gravlax
house cured salmon, crisp baguette
Domaine de Colette Regnie 2011

Main

Stuffed Pork Chop
figs and gorgonzola
roasted garlic and rosemary mashed potatoes
sauteed green beans in a red wine reduction
BenMarco Cabernet Sauvignon 2011

Dessert

Vanilla Panna Cotta
fresh berries and orange zest
Elk Cove Pinot Noir Rose 2012

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