

SCALO

Northern Italian Grill

Wine and Dine Wednesday
May 29, 2013, 6:30 pm

First

Arugula, Pine Nut, Watermelon, Parmesan
in a Balsamic Reduction
Markus Molitor Riesling 2011

Second

Grilled Cheese and Tomato Bisque
La Fiera Montepulciano d'Abruzzo 2010

Third

Seared Top Sirloin
with roasted potatoes, onion and garlic
chimichurri
Santa Rita Medalla Real Carmenere 2010

Dessert

Creme Brulee
creamy vanilla custard and caramelized sugar
Pasqua Moscato d'Asti

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