

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Hand picked selections from
Kermit Lynch
May 30, 2012, 6:30 pm

Salad

Herb and Lettuce Baby Greens
with fresh parsley in a lemon vinaigrette
Chateau Ducasse Graves Blanc 2011

Second

Country Pate
terine of pork with
pickles and grained mustard
Domaine du Salvard Cheverny Rose 2011

Main

Cassoulet
Andouille sausage, white beans
with herbed bread crumb
Chateau Lascaux Coteaux du Languedoc 2009

Cheese

Gorgonzola-stuffed Puff Pastry
served with raspberry sauce and pine nuts
Kermit Lynch Cotes du Rhone Rouge 2009

\$22.50 per person, plus tax and gratuity