

SCALO

Northern Italian Grill

Wine and Dine Wednesday

Wines by Gruet

May 6, 2015 6:30 pm

First

Asparagus and Scallion
grilled and fresh salad of asparagus and scallion
45 min egg, pecorino, truffle
Blanc de Noir

Second

Beef Tartar
compressed apple, apple gele, aioli, evoo
Chardonnay 2013

Main

Roast Pork
couscous, feta, cherry tomatoes, mint
Cabernet Sauvignon 2013

Dessert

Three Cheese Custard
membrillo vinaigrette, fried capers, macadamia nut
Red Blend 2013

*\$29.50 per person, plus tax and gratuity
please, no substitutions*