

SCALO

Northern Italian Grill

Wine and Dine Wednesday

France

Jean-Luc Colombo

May 9, 2012, 6:30 pm

Salad

butter lettuce, fresh fennel, and
cherry tomatoes in a tarragon vinaigrette

Cotes du Rhone Blanc 2010

Second

Smoked Salmon and Broccoli Quiche
fresh tomato, herb emulsion

Cape Bleue Rose 2010

Main

Duck Confit
roasted garlic potato puree and
sauteed greens

Cotes du Rhone Rouge 2009

Pastry

Devils Food Cake
chocolate cake, chocolate syrup and candied nuts

Syrah La Violette 2008

\$22.50 per person, plus tax and gratuity