

# SCALO

*Northern Italian Grill*

Wine and Dine Wednesday  
November 12, 2014 6:30 pm

## **First**

Pea Soup  
creme fraiche, pumpernickel  
**2011 Oinos 'Les Perles' Piquepoul Cotes de Gascogne**

## **Second**

Fall Salad  
pumpkin, beet, parsnip, fall spice  
**2013 Gournier Pinot Noir**

## **Main**

Short Rib  
celery root puree, roasted pearl onions  
**2011 Jean-Luc Baldes Malbec du Clos Cahors**

## **Dessert**

Apple Tart  
Washington apples, sugar cookie crust  
**2011 Domaine de Mas de Lavail Carignane Beaugues-de-Venise**

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