

SCALO

Northern Italian Grill

Wine and Dine Wednesday
November 5, 2014 6:30 pm

First

Butternut Squash Bisque
EVOO, chocolate, toasted pumpkin seeds
Thomas Fogarty Gewurztraminer 2011

Second

Caesar Salad
treviso, radicchio, anchovy dressing,
bread crumbs, shaved parmesan
Ca Rugate Soave Classico San Michele 2013

Main

Salmon
leeks, capers, lemon, white wine cream, sage polenta
Point North Pinot Noir 2012

Dessert

Chocolate Mousse
candied hazelnut, meringue, toasted coconut
Pirovano Lambrusco Dell Emilia

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