

SCALO

Northern Italian Grill

Wine and Dine Wednesday
October 1, 2014 6:30 pm

First

Chive Goat Cheese Croquette
fonduta, truffle

Esser Vineyards Sauvignon Blanc 2012

Second

Poached Tuna Green Bean Salad
egg, nicoise olive

Ant Moore Pinot Gris 2013

Main

Grilled Berkshire Chop
white bean ragu, aged balsamic

Casa Silva Carmenere 2012

Dessert

Semifreddo
yogurt, white chocolate, raspberry

Foris Moscato 2012

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