

SCALO

Northern Italian Grill

Wine and Dine Wednesday
October 2, 2013 6:30 pm

First

Bruschetta

mixed roasted mushrooms

arugula, pine nuts and fontina cheese

Fernandez Gomez White Blend – Seleccion Familia Blanca 2012

Second

Ravioli

butternut squash ravioli, sage butter, parmesan cheese

La Playa Estate Series Sauvignon Blanc 2013

Third

Roasted Quail

stuffed with herbed bread and melted leeks

sauteed mirepoix, roasting juices

Don Rodolfo Tannat 2012

Dessert

Strawberry Napoleon

diplomat cream, fresh strawberries, puff pastry

Bisol Jeio Prosecco Brut NV

*\$27.50 per person, plus tax and gratuity
please, no substitutions*