

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 10, 2014 6:30 pm

First

Butternut Squash Soup
sage brown butter, goat cheese, chive
2012 Domaine de la Petite Cassagne

Second

Rapini Salad
housemade mozzarella cream, pickled onion, EVOO
2013 Valle dell'Acate Frappato

Main

Duck Confit
smoky polenta, spinach, veal jus
2011 Marichal Tannat

Dessert

Cheese Plate
cambozola and drunken goat cheese
apricot compote
2012 Pillitteri Gewürztraminer Riesling

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