

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 11, 2013 6:30 pm

First

Butternut Squash Bisque
spiced creme fraiche
Loimer Gruner Veltliner 2012

Second

Charred Onion and Green Bean Salad
orange balsamic vinaigrette
Castle Rock Chardonnay 2011

Third

Roasted Hake
spaghetti squash, turmeric emulsion, basil oil
Georges Duboeuf Morgon 2010

Dessert

Spumoni Copetta
chocolate syrup, walnuts and bananas
Cavicchioli Lambrusco

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