

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 18, 2013 6:30 pm

First

Beet Gazpacho
goat cheese mousse
Cline Mourvedre Rose 2011

Second

Grilled Squid
roasted piquillo peppers, charred onions,
lemon vinaigrette
Domaine Diochon Moulin-a-Vent 2011

Third

Fig Stuffed Pork Loin
bacon-wrapped green beans, roasted potatoes,
cranberry
Billhook Cabernet Sauvignon 2010

Dessert

Chocolate Terrine
creamy dark chocolate and vanilla cream
Nonino Amaro NV

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