

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 23, 2015 6:30 pm

First

Butternut Squash Bisque
almonds, creme fraiche, EVOO
Cipresseto Rosato 2013, Toscana, Italy

Second

Octo Salad
braised octopus, celery, red onion
red wine vinaigrette
Curatolo Arini Inzolia 2014, Sicily, Italy

Main

Grilled Salmon
carrot and ginger puree, braised greens
red wine syrup
Elouan Pinot Noir 2013, Oregon, USA

Dessert

Trifle
angel food cake, strawberries, vanilla sauce
Wisdom & Warter Delicate Cream Sherry NV, Jerez, Spain

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