

SCALO

Northern Italian Grill

Wine and Dine Wednesday September 4, 2013 6:30 pm

First

Braised Kale
pine nuts, parmesan cheese, soft poached egg
Trimbach Pinot Blanc 2012

Second

Spanish Empanadas
ground pork and beef, golden raisins, potatoes
and garlic aioli
Les Mines Priorat 2009

Third

Grilled Strip Steak
horseradish custard, cilantro, salsa verde
Galet De Sauveterre Cote Du Rhone 2011

Dessert

Warm Carrot Cake
mango sorbet, cream cheese frosting
Trimbach Gewurztraminer 2010

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