

PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, August 29th, 2024 6:30 PM

\$75 Per Person + Tax & Gratuity

First Course

WATERMELON GAZPACHO

With feta crema & cilantro

EINAUDI ROERO ARNEIS DOCG DONNA IDA

Piemonte, Itay

Fresh, persistent & delicate herbaceous aroma.

Hints of fresh fruit & citrus.

Second Course

BABY WEDGE

Buttermilk vinaigrette, bacon, heirloom tomato, shaved red onion, Parmesano Reggiano, feta, Panko crunch, chive & dill.

SUBMISSION CHARDONNAY

California

Notes of orange citrus & fresh grapefruit. Touches of peach blossom & toasted almond.

Third Course

VEAL FRANÇAISE

Tender veal cutlets, pan seared & finished with lemon butter sauce. Roasted romanesco with pistachios & fried caper vinaigrette.

EINAUDI LANGHE DOC NEBBIOLO

Piemonte, Itay

Presents hints of currant, blueberries & cassis with aromas of spices in the finish. Firm & well-framed

Fourth Course

CHILLI CHOCOLATE & CARAMEL TART

Finished with crunchy chocolate pearls.

MARIETTA ARME CABERNET SAUVIGNON

North Coast, California

Blueberries & black cherries with nuances of lavender, thyme & underbrush. Medium-bodied, chalky & refreshing.