

# PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, April 17th , 2025 6:30 PM

*\$75 Per Person + Tax & Gratuity*

## *First Course*

### **BRAISED SHORT RIB RAVIOLO**

With celeriac, sautéed spinach & beef jus.

### **FRESCOBALDI REMOLE TOSCANA**

*Tuscany, Italy*

Blackcurrant, raspberry & cherry aromas & delicate spicy notes. Pleasant palate, fine persistence. Solid, smooth tannins.

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## *Second Course*

### **SPRING ROOT VEGETABLE SALAD**

Roasted beets, turnips, carrots, radishes & shallots with aurgula & spinach tossed in pistachio vinaigrette.

### **PASQUA BLACK LABEL PINOT GRIGIO**

*Veneto, Italy*

Notes of white peach with shades of pear & tropical fruit. Complex, intense & balanced with notes of toast, hazelnut and vanilla.

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## *Third Course*

### **DUCK A L'ORANGE**

Pan Seared duck breast glazed in rich tangy orange sauce alongside wild mushroom barley risotto.

### **PASQUA PRIMITIVO**

*Puglia, Italy*

Intense aromas of plums, spices, vanilla, coffee & cocoa. Full-bodied, soft tannins & dry finish.

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## *Fourth Course*

### **MAPLE PECAN PRALINE CREPE CAKE**

Layers of buttercream, maple pecan pralines & white chocolate ganache.

### **VIGNETO DOLCE**

*Piemonte, Italy*

Notes of raspberry, cherry & rhubarb-strawberry pie. Rich, lightly sparkling with a complex finish.