

# PEPPERONI *Grill*

PENN SQUARE, OKC

THURSDAY, JUNE 24, 2021 • 6:30 PM

\$60 PER PERSON PLUS TAX & GRATUITY

## *First Course*

### STUFFED PORTOBELLO

Chicken, pecans, fromage frais &  
Parmesan baked cap atop  
sun-dried tomato-pesto cream.

### ZOLO CABERNET

*Mendoza, Argentina*

Blackcurrants, crushed stones & hints of licorice. Full  
bodied, chewy tannins. Long, flavorful finish.

## *Second Course*

### SUMMER SALAD

Asparagus, Chevré, edamame, peas, zucchini,  
hazelnuts & arugula in lemon vinaigrette.

### ZOLO TORRONTÉS

*Mendoza, Argentina*

Lime & steel aromas with hints of stone.  
Sliced green apple on the palate. Creamy finish.

## *Third Course*

### SEARED RED SNAPPER

Heirloom cherry tomatoes, asparagus &  
new potato salad. Salsa verde finish.

### ZOLO SIGNATURE WHITE

*Mendoza, Argentina*

Sauvignon Blanc, Chardonnay &  
Torrontés blend. Aromas of grapefruit, citrus,  
honeysuckle & floral notes. Slightly effervescent.

## *Fourth Course*

### STRAWBERRY BOURBON SHORTCAKE

Layers of puff pastry, mascarpone whip &  
George Dickel bourbon infused strawberries.

### ZOLO MALBEC

*Mendoza, Argentina*

Blackberries aromas with plum undertones  
& perfumed violet notes.  
Silky delicious texture. Medium bodied, dry finish.