

PEPPERONI *Grill*

PENN SQUARE, OKC

THURSDAY, NOVEMBER 18, 2021 • 6:30 PM

\$60 PER PERSON PLUS TAX & GRATUITY

First Course

ACORN SQUASH SALTIMBOCCA

Pan-roasted sage & prosciutto wrapped acorn squash.

HERMANOS LURTON TEMPRANILLO

Toro, Spain

Expressive nose of berries, caramel, vanilla notes & balsamic hints. Structured, supple tannins.

Second Course

QUINOA INSALATA

Avocado, lemon confit, quinoa, feta, cucumber & yellow bell pepper topped with heirloom tomatoes, fresh basil & micro greens.

BODEGAS PIEDRA NEGRA PINOT GRIS

Mendoza, Argentina

Notes of pear & lime blend with aromas of quince, melon & green tea. Round palate, smooth & fruity nish.

Third Course

MAPLE BOURBON GLAZED SALMON

Sea salt roasted potatoes accompaniment.

Cranberry chutney finish.

CHATEAU DU PIN ROUGE

Bordeaux, France

Complex flavors of gooseberry, raspberry & blackberry.

Broad, structured palate & balanced ripe tannins.

Fourth Course

ESTERHAZY TORTE

Layers of toasted hazelnut dacquoise & toasted buttercream, topped with rum spiced apricot jam, iced with lemon glaze & finished with chocolate & toasted almonds.

GUINIGI PROSECCO ROSÉ DOC

Veneto, Italy

Notes of apple, white peach, citrus & wild strawberries balanced against floral notes of peach blossoms.