

PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, October 24th 2024 6:30 PM

\$75 Per Person + Tax & Gratuity

First Course

BRAISED SHORT RIB CROQUETTE

Atop acorn squash puree & finished with parsley emulsion, chili confit & snipped chives.

LES JAMELLES SYRAH

Pays d'Oc, France

Wild raspberries, red & black current & violet aromas. Vanilla & cinnamon with hints mint. Long, silky finish. Rare complexity.

Second Course

AUTUMN CAESAR

Shaved Brussels, kale, smoked anchovy vinaigrette, Panko crunch, Parmesan Reggiano & cracked black pepper.

LES JAMELLES CHARDONNAY

Pays d'Oc, France

Apricot, pear, hazelnut & white flowers. Slight butter & praline underpinned by nuanced lemon. Well-balanced, fresh minerality.

Third Course

PAN ROASTED TEXAS QUAIL

With apple cider, duck fat fingerling potatoes & caramelized apples.

LES JAMELLES PINOT NOIR

Pays d'Oc, France

Crushed raspberry, cherry & jammy plum with delicate oak & vanilla. Full-bodied with well-integrated, rounded tannins.

Fourth Course

SPICED PEAR UPSIDE DOWN CAKE

Finished with pomagranate molasses.

LES JAMELLES VIOGNIER

Pays d'Oc, France

Fragrant notes of apricot, white peach & acacia blossom. Round fresh palate, balanced between richness & acidity.



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