

# PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, May 23rd, 2024 6:30 PM

*\$75 Per Person + Tax & Gratuity*

## *First Course*

### SHORT RIB POLENTA MEDALLION

Burgundy braised beef atop a polenta medallion.  
Finished with gorgonzola & micro greens.

### FRANÇOIS MONTANDBRUT ROSÉ

*Jura, France*

Fine aromas dried cherries & raspberries. Crisp, dry  
& round with sharp red berries.

## *Second Course*

### NASHI PEAR SALAD

Arugula, stracciatella cheese, Nashi pear & fried capers  
tossed in honey-lemon vinaigrette.

### COMMANDERIE BARGEMONE ROSÉ

*Provence, France*

Wild strawberries & red currants notes.  
Light floral character & a crisp, bone-dry palate.

## *Third Course*

### CHICKEN MILANESE

Pickled crudité atop panko & asiago crusted crispy  
chicken with wild pesto rice.

### PENYA CÔTES CATALANES ROSÉ

*Roussillon, France*

Fresh aromas of Rainier cherries, garrigue & hints of  
raspberries & melon. Rich, full-bodied yet bright.

## *Fourth Course*

### FLOATING ISLAND

Foaming meringue in crème anglaise,  
topped with caramel & pralines.

### CHÂTEAU TROCARD ROSE

*Bordeaux, France*

Fruity, lightly yeasty with a touch of caramel.  
Gernous red fruit character with balanced acidity.