

# PEPPERONI *Grill*

5620 W MEMORIAL ROAD, OKC  
Tuesday, October 24th, 2023 6:30 PM  
*\$75 Per Person + Tax & Gratuity*

## *First Course*

### ROASTED BEET & CHÈVRE CROSTINI

Roasted golden & red beets, creamy goat cheese  
micro greens & balsamic glaze.

### TAONGA SAUVIGNON BLANC

*Marlborough, New Zealand*

Stone fruit, fig, gooseberry & grapefruit accented by  
fresh-cut grass. Crisp acidity. Juicy, refreshing finish.

---

## *Second Course*

### PANETTONE PANZANELLA

Roasted Brussels sprouts, radicchio, pancetta, pomegranate seeds  
Parmesan & Panettone croutons tossed in apple vinaigrette.

### MILBRANDT FAMILY MERLOT

*Columbia Valley, Washington*

Bright Bing cherry, cranberry & pomegranate aromas.  
Juicy, ripe entry & intense fruit-driven palate.

---

## *Third Course*

### BRAISED SHORT RIB

Slow roasted Burgundy braised beef short rib atop porcini  
mushroom barely risotto, glazed carrot accompaniment.

### SANTA CAROLINA PINOT NOIR

*Leyda Valley, Chile*

Strawberries & red currants with notes of licorice. Medium  
bodied & balanced structure of smooth acidity & light tannins.

---

## *Fourth Course*

### MAPLE PECAN TART

Buttery pecan tart with a rich maple filling, salted caramel  
drizzle & topped with bourbon vanilla bean ice cream.

### VIGNETO BRACHETTO

*Piemonte, Italy*

Dark cherry, plum & cassis flavors.  
Delicately sweet, gently effervescent.