

PEPPERONI *Grill*

5620 W MEMORIAL ROAD, OKC
Tuesday, February 8th 2022 6:30 PM
\$60 Per Person + Tax & Gratuity

First Course

LOBSTER & SHRIMP RAVIOLI

In limoncello cream sauce.

GIUNCO VERMENTINO

Vermentino di Sardegna DOC

Expressive nose of white peach & fresh citrus. Broad palate & bright acidity leads to a long finish.

Second Course

ARUGULA SALAD

Asparagus, sun-dried tomato & arugula tossed in lemon EVOO. Finished with Manchego.

RIVAREY TEMPRANILLO CRIANZA

Rioja Alta, Spain

Crisp, fragrant bouquet & lively notes of red berries. Balanced & rounded, silky tannins.

Third Course

SHORT RIB

Slow roasted, Burgundy braised beef over saffron risotto.

LOUIS JADOT BEAUJOLAIS-VILLAGES

Beaujolais, France

Fruit-forward aroma. Juicy flavors of ripe raspberries & red currant. Nice weight in the mouth.

Fourth Course

PECKALE OPERA

Deconstructed style classic Opera cake with chocolate cremeux, chocolate almond cake & white chocolate whipped coffee ganache.

KLINKER BRICK OLD VINE ZINFANDEL

Lodi, California

Bold, concentrated dark fruit with spice, mocha & dash of pepper. Firm, balanced tannins.