

# PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, January 27, 2022 6:30 PM

*\$60 Per Person + Tax & Gratuity*

## *First Course*

### EGGPLANT ROLLATINI

Stuffed with almond ricotta & finished with sun-dried tomato pesto.

### HAPPY CAMPER MERLOT

*California*

Soft & jammy with cherry-berry aroma. Ripe fruit notes with intermingling vanilla & nutmeg.

## *Second Course*

### CIOPPINO

Mussels, clams, salmon & shrimp stew in rich tomato broth.

### HAPPY CAMPER CHARDONNAY

*California*

Soft, silky notes of caramel apple, buttered biscuit & almond cookie. Assertive, medium body.

## *Third Course*

### BRAISED PORK

Slow roasted in Chianti, atop fontina cauliflower mash & finished with pickled onions & gremolata.

### BATASIOLO BARBERA

*Piedmont, Italy*

Bouquet of cherry & ripe fruit aromas. Dry, well-balanced with good acidity & delicate tannins.

## *Fourth Course*

### OMBRÈ CITRUS CREAM TART

Meyer lemon mascarpone topped with winter citrus. Honey drizzle & fresh thyme finish.

### BATASIOLO MOSCATO

*Piedmont, Italy*

Intense, clean aromas of rose, peach & apricot. Gentle mouth-feel, properly fresh.