

PEPPERONI *Grill*

5620 W MEMORIAL ROAD, OKC
Tuesday, March 28th, 2023 6:30 PM
\$70 Per Person + Tax & Gratuity

First Course

CHICKEN CAESAR CROQUETTES

Fried golden crispy with pesto puree.

FLEURAIISON BLANC DE BLANC

France

Fine floral perfumes & buttery hazelnut on the nose.
Lengthy palate of brioche & almond.

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Second Course

ROASTED CAULI-CHICKPEA SOUP

Crème fraîche, crispy chickpea & fresh thyme garnish.

PORTILLO MERLOT

Mendoza, Argentina

Notes of cranberry, blackberry & intriguing hints of spices.
Bursting soft cranberry & plum follow delicate, silky tannins.

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Third Course

HERB BAKED RAINBOW TROUT

Grilled squash, zucchini, eggplant & red bell
pepper accompaniment.

CHIARA PINOT NOIR

Pfalz, Germany

Velvety flavors of cherry & raspberry linger on the palate with
a touch of vanilla & spice. Balanced acidity, bright, clean finish.

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Fourth Course

BLOOD ORANGE RASPBERRY FINANCIERS

Beurre noisette almond cake, hibiscus blood orange
sherbet & raspberry meringues.

HONEY BUBBLES SPARKLING MOSCATO

Italy

Bubbling mousse of citrus, tangerine, honey, white
flower & orange zest for a balanced acidic finish.