

PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, May 26th 2022 6:30 PM

\$60 Per Person + Tax & Gratuity

First Course

GALETTE

Roasted wild mushroom, herb cream cheese
in a rustic pastry crust.

TERRA D'ORO CHENIN BLANC & VIOGNIER

Clarksburg, CA

Inviting aromas of honeydew melon, grapefruit,
tangerine & wet stone Acid drives into a crisp, mineral finish.

Second Course

TUSCAN KALE SALAD

With baby arugula, sun-dried tomato, avocado, pine nuts
& crispy chickpeas in lemon vinaigrette.

TERRA D'ORO PETITE SIRAH

Amador County, CA

Jammy, black-fruit flavors fill out the richly tannic frame with dark
chocolate & blueberry syrup. Soft texture, lingering finish.

Third Course

PAPPARDELLE PORK SUGO

With hazelnuts & Pecorino Romano.

TERRA D'ORO ZINFANDEL

Amador County, CA

Enticing aromas of cacao, raspberry jam, clove & cedar.
Elegant, savory finish of juicy, round tannins.

Fourth Course

PISTACHIO & MANGO SANS RIVAL

Layers of meringue, French buttercream,
pistachios & fresh mango.

TERRA D'ORO BARBERA

Amador County, CA

Fresh blackberry & black-plum flavors held by
moderate tannins. Subtle vanilla, nutmeg & clove accents.