

# PEPPERONI *Grill*

5620 W MEMORIAL ROAD, OKC

Tuesday, September 24th , 2024 6:30 PM

*\$75 Per Person + Tax & Gratuity*

## *First Course*

### LOBSTER & SHRIMP BISQUE

Finished with sourdough brie toastie.

### DOMAINE BOUSQUET CHARDONNAY RESERVE

*Mendoza, Argentina*

Ripe fruit aromas, peach & nectarine notes.

Smooth & flesh palate with fruity character & medium body.

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## *Second Course*

### ROASTED LEEK & BLOOD ORANGE SALAD

With burrata, radishes, toasted hazelnuts, dill & chives.

### DOMAINE BOUSQUET PINOT NOIR RESERVE

*Mendoza, Argentina*

Red fruit aromas of strawberry & cherry with vanilla notes.

Elegant & balanced with medium body & acidity.

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## *Third Course*

### BOURBON FIG + GORGONZOLA STUFFED PORK TENDERLOIN

Roasted acorn squash on herbed white bean mash  
with chilli, mint and pistachio butter.

### VIRGEN RED BLEND

*Mendoza, Argentina*

Pure & intense blackberry & red berry fruit. Refreshing  
interplay of vibrant fruit & a touch of herb, spice & violets.

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## *Fourth Course*

### CARAMELIZED HONEY CHEESECAKE

Rosemary cherry compote finish.

### DOMAINE BOUSQUET SPARKLING BRUT

*Mendoza, Argentina*

Lime & apple aromas. Fresh & fruity with crisp  
natural acidity