

PEPPERONI *Grill*

PENN SQUARE, OKC

Tuesday, May 16th, 2023 6:30 PM

\$70 Per Person + Tax & Gratuity

First Course

LUMP CRAB SALAD

Atop crispy avocado wedge finished with micro greens.

SUBMISSION CHARDONNAY

California

Rich, intense with ripe tropical fruit, stone fruit, red apple & lemon meringue. Mineral notes on the palate, refreshing finish.

Second Course

WATERMELON GAZPACHO

Chilled cucumber, watermelon, jalapeño & feta crema finish.

BURGANS ALBARINO

Spain

Aromas of ginger & flowers with flavors of tropical fruits & minerals. Acidity frames & extends the fruit.

Third Course

PROSCIUTTO WRAPPED CHICKEN ROULADE

Pesto polenta, sautéed spinach, pesto cream, crispy red onion.

SUBMISSION RED BLEND

California

Velvety backbone leads to a silky finish, highlighting black cherry, blackberry & spice. Full-bodied & rich.

Fourth Course

STRAWBERRY CUSTARD TARTLET

Layers of vanilla pastry cream, strawberry compote & meringue.

POL CLEMENT SPARKLING BRUT

France

Delicate aromas of apple, citrus fruit & white flowers. Nuances of toasted bread & dried fruit. Balanced but mouth-tingling acidity.