



The Concept

Once a year at Pepper Bistro, Chef Diana prepares a special menu in October that is called "The Black Menu" or Menu Noir. The dishes are conceived based on dark colors. For example, blackened fish, dark chocolate pudding, blackout cake, black Manhattan cocktail, black martini cocktail, black hot chocolate drink, filet mignon with blackberry balsamic glaze, black lemonade, to name a few. It is fun and delicious! No malevolence involved -- just love and good old-fashioned fun, and a great night out with family and friends. All colors evoke emotion, and black, while usually associated with grief, also carries the meaning of power, elegance, sophistication, status, and formality. THIS IS A ONE-OF-A-KIND experience, be one of the first.

Le Menu Noir

Friday October 30, 2026 | 7 PM

When a Paris-Inspired French Bistro goes dark, temptation begins.

Pepper Bistro invites you to surrender to an evening of indulgence. An atmosphere designed for lingering and perhaps having one more glass of wine.

This Halloween Eve step into the shadows and dare to taste something different. **Menu Noir** is an exclusive evening of unexpected flavors, elegant surprises, and dishes created especially for the occasion. Leave the ordinary behind and let your senses take the lead as each course reveals a little more of the mystery. Whether you're celebrating a special occasion, planning a memorable night out, or simply looking for an experience beyond the usual menu, **Menu Noir is your invitation to indulge in the unexpected.** Seats are limited—**book your table and discover what's hiding in the dark.** Leave the familiar behind and allow us to take you somewhere a little darker, a little more decadent, and entirely unexpected. **Menu Noir is not simply a dinner—it is an experience for the senses.**



DRINKS

Cocktail – Old Fashioned Noir

Classic Old Fashioned with black bourbon

Mocktail – Everywhere Blackberries

Zero proof gin, pineapple, blackberries, curacao

APPETIZER

Black Onyx Jewelry Spheres

Spheres of seasoned smoked salmon wrapped in black sesame seeds and sauce

ENTRÉE

Blackened Duck Confit

Traditional Confit de Canard in a black currant or blackberry sauce

DESSERT

Eleventh Hour Black Velvet Cake

Chocolate cake infused with chocolate stout filled with black chocolate buttercream

EXTRAS

Blackout Peanut Brittle Blackout Sugar Cookies

Ladies Best Dressed Prize

Prize for the Best Holly Golightly (Breakfast at Tiffany's): Chanel vintage elegance with a sleek black sheath dress, a pearl statement necklace, oversized sunglasses, and sparkling tiara.



No smoking allowed | Seating begins at 6 p.m. | Limited seating | 62.50/person

