

# PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, November 16, 2023 6:30 PM

*\$75 Per Person + Tax & Gratuity*

## *First Course*

### **GNOCCHI LOBSTER MAC & CHEESE**

Sourdough bacon-thyme bread crumbs.

### **LAPIS LUNA CHARDONNAY**

*North Coast, CA*

Orange zest, ripe pineapple & toasty vanilla on the nose. Lush white peach & ripe apple flavors lead to a savory buttered finish.

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## *Second Course*

### **SUN-DRIED TOMATO HERB SALAD**

Arugula, kale, sun-dried tomato, pine nuts, carrot, avocado & feta tossed in lemon vinaigrette.

### **GUINIGI PINOT GRIGIO**

*Veneto, Italy*

Fresh floral bouquet. Delicate flavors of peach & honey suckle. Soft, bright acidity, lingering touch of zesty lime.

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## *Third Course*

### **PORK CHOPS**

Balsamic marinated, grilled pork loin finished with thyme cherries. Crispy Brussels accompaniment.

### **FINCA ORIGEN MALBEC**

*Mendoza, Argentina*

Notes of red fruits, floral aromas of violets, vanilla & cigar. Medium structure & silky tannins.

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## *Fourth Course*

### **BISCOFF CARROT CAKE CHEESECAKE**

Layered spiced carrot cake & Biscoff cheesecake topped with lotus biscuits & pecans.

### **GUILD RED BLEND**

*Columbia Valley, WA*

Top notes of flower, green herb & cherry. Moderately light, bright & mouthwatering