

PEPPERONI *Grill*

PENN SQUARE, OKC

Thursday, November, 14th 2024 6:30 PM

\$75 Per Person + Tax & Gratuity

First Course

BROWN BUTTER GNUDI

With oyster mushrooms, hazelnuts & crispy sage.

DOS PUENTES ESTATE MALBEC

Uco Valley, Argentina

Ripe plum & red fruits intertwine with mineral & floral essence. Velvety mouthfeel, fresh & well-balanced finish.

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Second Course

CURRIED COCONUT PUMPKIN BISQUE

Cilantro oil & toasted pepita finish.

BLACK TOWER RIVANER

Rheinhessen, Germany

Apple & pear with exotic aromas reminiscent of grapefruit & passion fruit. Refreshing seam of acidity.

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Third Course

BEEF SHORT RIB BOURGUIGNON

Cacio e Pepe polenta. Finished with garlicky Panko gremolata.

DOS PUENTES ESTATE CABERNET

Uco Valley, Argentina

Expressive & spicy with aromas of ripe fruit & black pepper. Good concentration with round & smooth tannins.

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Fourth Course

TOFFEE BANANA RICE PUDDING

White chocolate, caramelized banana & candied almonds.

NAONIS PROSECCO ROSÉ

Veneto, Italy

Strong nose of green apple & slight strawberry. More strawberry, green apple & pear flavors. Good acidity, short finish.



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