

# PEPPERONI *Grill*

PENN SQUARE, OKC

Tuesday, October 11, 2022 6:30 PM

*\$70 Per Person + Tax & Gratuity*

## *First Course*

### PUMPKIN GNOCCHI SOUP

Sharp cheddar, pumpkin beer & crispy sage.

### CARE SOBRE LIAS BLANCO

*Aragón, Spain*

Grenache Chardonnay blend. Nose of green apple & tropical fruit. Intense, crisp, balanced acidity.

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## *Second Course*

### BUTTERNUT SQUASH & BACON SALAD

Golden raisins, walnuts, red onion, Gorgonzola & arugula in maple rosemary vinaigrette.

### SONOMA WATER ROSÉ

*Sonoma, California*

Cranberry, red fruit, tangerine & guava aromas. Zippy acidity, long finish.

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## *Third Course*

### CEDAR PLANK SALMON

Atop seared broccolini with chili hazelnuts & whipped tahini.

### CHIARA PINOT NOIR

*Pfalz, Germany*

Velvety, persistent flavors of cherry & raspberry, followed by a hint of vanilla and spice.

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## *Fourth Course*

### BAKED ALASKA

Bourbon caramelized peaches & butter pecan ice cream in baked meringue.

### CARE SOBRE LIAS TINTO

*Carinena, Spain*

Syrah Grenache blend. Complex nose of ripe red & black fruit. Balanced, full, long finish.