

# PEPPERONI *Grill*

PENN SQUARE, OKC

Tuesday April 25, 2023 6:30 PM

*\$70 Per Person + Tax & Gratuity*

## *First Course*

### **VODKA SHRIMP CROSTINI**

Sauteed shrimp, bell peppers, shallots & fresh basil in vodka sauce atop a house made crostini.

### **KONO SAUVIGNON BLANC**

*Marlborough, New Zealand*

Notes of citrus zest, pineapple, currant leaf & sweet red pepper. Balanced zesty acidity & minerality.

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## *Second Course*

### **HARISSA HONEY CARROTS**

Tahini yogurt sauce, pomegranate & pistachio.

### **SAN FELICE VERMENTINO**

*Tuscany, Italy*

Ripe apricot, lemon peel & tropical notes. Creamy texture, medium bodied, lengthy finish.

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## *Third Course*

### **ROASTED LAMB LOIN**

On a bed of creamy Parmesan risotto & wilted spinach. Finished with roasted shallots, wild mushrooms & olives.

### **VOCHE RIOJA RESERVA**

*Rioja, Spain*

Bouquet of cassis, saddle leather and clove. Blackberry, strawberry & vanilla flavors. Satin tannins, soft finish.

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## *Fourth Course*

### **BLUEBERRY CRÈME FRAÎCHE CHEESECAKE**

Lemon blueberry compote finish.

### **FORTE DE CEGO VINHO VERDE**

*Portugal*

Slightly effervescent, white melon & gooseberry on the palate. Zippy acidic, crisp finish.