

# PEPPERONI *Grill*

EDMOND, OKLAHOMA

TUESDAY, MARCH 10, 2020 • 6:30 PM

PENN SQUARE, OKC

THURSDAY, MARCH 26, 2020 • 6:30 PM

\$55 PER PERSON PLUS TAX & GRATUITY

## *First Course*

### STUFFED BELL PEPPER

Pearl couscous, artichoke, sun-dried tomato, spinach, smoked Gouda & hot Italian sausage.

### TERRAZAS CHARDONNAY

*Mendoza, Argentina*

Pear & peach excite the palate with secondary citrus notes of lemon peel. Balanced & full-bodied.

## *Second Course*

### ROASTED BEET & CARROT SALAD

Arugula, beets, carrots & candied nuts tossed in honey-thyme vinaigrette.

### TERRAZAS MALBEC

*Mendoza, Argentina*

Intense floral, fruity notes of violets, ripe black cherry & plum aromas. Juicy mouthfeel, delicate tannins.

## *Third Course*

### PISTACHIO CRUSTED LAMB RACK

Stuffed with feta & spinach atop poblano mashed potato.

### TERRAZAS CABERNET

*Mendoza, Argentina*

Strawberry & ripe raspberry nose with thyme & black pepper. Expansive, concentrated, persistent finish.

## *Fourth Course*

### UPSIDE-DOWN BLOOD ORANGE POLENTA CAKE

Lemon omani-cardamon whipped cream.

### CHANDON SWEET STAR

*Napa Valley, California*

Aromas of bright peach, nectarine & grapefruit complimented by floral notes.

Generous palate of refreshing acidity.