

PEPPERONI *Grill*

PENN SQUARE, OKC

THURSDAY, OCTOBER 28, 2021 • 6:30 PM

\$60 PER PERSON PLUS TAX & GRATUITY

First Course

ZUCCHINI HERB LATKE

Garlic yogurt accompaniment.

LAPIS LUNA LUNA PINOT NOIR

North Coast, California

Notes of ripe red berries, boysenberries & subtle spice. Juicy & smooth mouthfeel.

Second Course

AUTUMN SOUP

Roasted butternut squash & apple brandy.

Spicy pepitas, honeyed sunflower seeds & fresh thyme garnish.

LAPIS LUNA RED BLEND

North Coast, California

Ripe blueberry, blackberry & light brown spice.

Smooth, juicy palate.

Third Course

BEEF WELLINGTON

Green Peppercorn Brandy cream sauce.

Roasted broccolini & parsnips.

LAPIS LUNA CAB

Lodi, California

Bright aroma of black cherry & spice.

Full-bodied flavors of blackberry, toasty oak & espresso.

Fourth Course

RUFFLED MILK PIE

Apple butter custard baked in layers of phyllo.

BONNY DOON VIN GRIS

Central Coast, California

Light raspberry, brick melon & hints of mint. Smooth, round mouthfeel of stony minerality.