

In House Wine Dinner
Tuesday July 9, 2024 @6:30 pm
Enjoy 5 courses with 5 wine pairings
\$80 per person not including gratuity



Jenalyn Johnson has over 15 years of experience in the wine industry representing wines from all around the world. In February, she joined the Winebow Imports team as the Pioneer Strategic Brands Sales Manager for the Mid-Atlantic region, with a primary focus on promoting key brands in the portfolio from *Villa Maria* (New Zealand), *Yalumba* (Australia), *Catena* (Argentina), and *Ancient Peaks* (California). Before this role, she served as the East Coast Sales Manager at Ancient Peaks Winery in Paso Robles for the past four years. Prior to her tenure at Ancient Peaks, she spent nearly a decade as a Winebow Sales Consultant in Virginia, where she built strong relationships with her loyal customers. In February 2024, Ancient Peaks became part of the Pioneer Division of Winebow Imports, and it made perfect sense for Winebow to bring Jenalyn back in

this newly created role. She holds a Bachelor of Science degree in International Business from Palm Beach Atlantic University and has obtained certifications such as CSW (Certified Specialist of Wine), WSET Level 3 Certified with Distinction, has completed 2/3's of the WSET Diploma Level 4.

Email erin@lunabluofannapolis.com with questions and for vegetarian and/or gluten free options

If you book under 4 diners, you will be seated with other guests.

Please arrive at 6pm if you would like to enjoy a drink before dinner.

Grilled Asparagus with goat cheese sauce

Pairing: Villa Maria, Sauvignon Blanc Earth Garden Marlborough

Grilled Halibut with a spicy mango salsa

Pairing: Yalumba, The Y Series Viognier South Australia

Burrata Ravioli with marinara & sweet Italian sausage

Pairing: Esk Valley, Red Blend Gimblett Gravels, New Zealand

Grilled Lamb Lollipops over a root vegetable puree

Pairing: Yalumba, Samuel's Collection Shiraz Barossa

Caramel Pecan Bar with cinnamon whipped cream

Pairing: Yalumba, Antique Tawny Port