In House Wine Dinner Tuesday, April 2, 2024 @ 6:30 Enjoy 5 small courses with 4 wine pairings \$75 per person, not including gratuity

Patrick Raum will join us to discuss the amazing wines from Hecht & Bannier!

"Our mission is to share the expression of our regional vineyards with organic and affordable wines while building a long-lasting and profitable relationship with our winegrower and cooperative partners." Gregory Hecht & François Bannier

Patrick is pleased to have spent his entire adult life in pursuit of great food and wine. After a previous 14 years' experience in the hospitality and fine-dining industry, he recently celebrated his 28th year in the wine distribution business. Over 4 decades, Patrick has extensively traveled to many wine regions in support of this career including wineries in Argentina, California, Chile, France, Germany, Italy, New Zealand, Portugal, South Africa, and Spain. He is also certified at a Level 3 in wine and spirits education from the Wine & Spirit Educational Trust (WSET). Patrick currently manages the Vineyard Brands



portfolio for the DC, Delaware, and Maryland markets. Vineyard Brands is one of the premier national importers in the US market, founded in 1971 and specializing in family-owned wineries from across the globe.

Email <u>erin@lunabluofannapolis.com</u> 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.

1st Course Burrata with dried figs, pistachios & prosciutto over baby arugula with balsamic glaze Pairing: H&B COTEAUX D'AIX-EN-PROVENCE ORGANIC ROSÉ

2nd Course Crab stuffed Halibut Pairing: H&B ORGANIC PIQUEPOUL CHARDONNAY

3rd Course Mushroom tart With caramelized onions and goat cheese Pairing: H&B LANGUEDOC ORGANIC ROUGE

4th Course Lamb Lollipops Over parmesan risotto Pairing: H&B BANDOL ROUGE

5th Course Dark Chocolate dipped Cannoli With pistachio cream

Book Now:

