In House Wine Dinner Tuesday, February 6 at 6:30 pm

\$75 per person not including gratuity

Please arrive at 6pm if you would like to enjoy a cocktail before we begin If you book under 4 diners you will be seated with other guests Email erin@lunabluofannapolis.com for gluten free & vegetarian options Book now :https://gotab.io/loc/lunablu/menu/february-in-house-dinner-2-06



Holly Kapica, Eastern Regional Sales Manager, Trefethen Family Vineyards

A wine sales and marketing professional for 32 years. She started in 1991 working for a wine/spirits wholesaler in Palm Beach, Florida. Her desire for a change took her to Washington, DC in 1997. It is here that Holly grew more in love with wine and began working on the winery side of the business, first with Franciscan Estates, then Negociants USA, and onto senior sales management for The Hess

Collection Winery. She left Hess in 2012 to become the Senior Division Sales Manager at Pahlmeyer Estates where she oversaw all sales for the Eastern US, Eastern Canada, Europe and the Caribbean. In 2020, Holly stepped into her current role at Trefethen Family Vineyards covering 20 states on the east coast.

Holly has passed the WSET Advanced Certification with Distinction, completed the Wine Executive Program at University of California-Davis, and Court of Master Sommeliers Intro. Holly loves living among the hustle and bustle of city life in Washington D.C. and enjoys cooking, travel, art and soaking in all that our nation's capital has to offer.

1st Course
Smoked Salmon Crostini
with a dill sauce and baby arugula
Locally Smoked by our friends at Chesapeake Smokehouse
Pairing: Trefethen Family Vineyards, Riesling Dry Oak District of Napa Valley

2nd Course
Porcini Sacchetti
In a light cream sauce
Trefethen Family Vineyards, Eschol Oak Knoll District of Napa Valley

3rd Course
Espresso crusted Beef Tenderloin
Over parsnip puree
Paring: Trefethen Family Vineyards, Cabernet Sauvignon Oak Knoll District of Napa

4th Course Chocolate Ravioli With berry puree