

February in House Wine Dinner

Tuesday, February 7 at 630

A tour of Spain & Portugal with Nikki Campagna of Ole Importers.

\$70 per person not including gratuity

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

Email [erin@lunabluofannapolis.com](mailto:erin@lunabluofannapolis.com) with menu questions or gluten free and vegetarian options

If you are less than 4 diners you will be seated with others

1st Course

Little neck clams

Sauteed with garlic cream sauce

Pairing: Vera, Vinho Verde, Vino Blanco

2nd Course

Manchego Croquetas with smoked paprika aioli

Pairing: Carro, Yecla Vin Rouge

3rd Course

Saffron risotto with calamari, mussels and chorizo

Pairing: Bodegas Torremoron, Ribera Del Tempranillo

4th Course

Grilled Pork Tenderloin

with a mushroom ragu

Pairing: Quinta de Saes, Dao

5th Course

Spanish Fig Cake with almonds

Pairing: Compania Mata, Jerez-Xérès-Sherry Cream Sherry