

Virtual Charity Wine Dinner

Sunday, Jan 28 @ 6pm

Eat & Drink for a great cause!

10% of each dinner & 100% of our cash wine raffle will be donated to

Friends of the Stanton Center

\$150 for 2 (\$95.00 for 1)

You will receive 3- 750 ml bottles of wine

Pick up will be between 4 & 5 the virtual call will begin at 6pm

Please email Erin about menu changes, gluten free and vegetarian options erin@lunablufannapolis.com



Bill Bourque, Key Account Manager, Mid-Atlantic Region, Stoller Wine Group

Bill is a US Navy veteran and a retired railroad industry executive. His wine journey began as a member of the former DC based chapter of "Les Amis du Vin" in the mid 70's. He and his wife relocated to the West Coast in 1979 Upon his retirement, he decided to actively pursue his wine interests. That consisted of doing a "light" internship at an Oregon winery where he volunteered for 3 years and was engaged in many aspects of wine making, not limited to cleaning barrels! While in Oregon he conducted wine tours and volunteered at a number of wineries in order to enhance his knowledge of the product. He returned to Maryland in 2017 to be closer to family, especially his grand children. At that time he began his current association with Stoller. He enjoys sharing his experience and appreciation of Oregon wines, and its fascinating history, to all that are interested and on occasion, those that are not!

1st Course

Buratta

Topped with dried figs, prosciutto and pistachios over baby arugula with balsamic glaze

Pairing: Chehalem, Rose of Pinot Noir Estate Grown Chehalem Mountains

2nd Course

Salmon Wellington

Grilled Salmon filet with pesto, baked in a puffed pastry

Pairing: Chemistry, Pinot Gris Willamette Valley

3rd Course

Braised Beef & Veal Tortelloni

In a spicy marinara sauce

Pairing: Stoller Family Estate, Pinot Noir Willamette Valley

4th Course

Cheesecake with Berries

Book Now:



