

Luna Blu Mother's Day  
Dinner for 2 with Wine pairings  
2 apps, 2 entrees, 2 desserts  
& 4 half bottles of wine  
\$115.00

This will be available for pre-order until 6pm Thursday, May 6th  
<https://gotab.io/loc/lunablu/menu/mothers-day> (after deadline email Erin directly for potential availability)  
Email [erin@lunabluofannapolis.com](mailto:erin@lunabluofannapolis.com) for vegetarian & gluten free options

1st course, select 2 appetizers  
Includes 1 -375ml bottle  
Pairing: Frog's Leap Sauvignon Blanc or Alexander Valley Vineyards Chardonnay, Angels &  
Cowboys Rose, Cheleham Pinot Noir  
(Select 1 to share)

Buratta with dried figs, pistachio and prosciutto over baby arugula with balsamic glaze

Coconut Shrimp with a habanero mango salsa

Arancini with smoked mozzarella and marinara

Seared Rare Ahi Tuna with a wasabi sauce

Artisan salad with fresh berries, goat cheese, toasted pine nuts and with a balsamic glaze

2nd course select 2 entrees & 2 wines  
Each meal includes 1- 357 ml.  
Suggested pairing listed with each meal

Grilled Halibut  
With tomatoes and basil with garlic and EVOO with a pesto drizzle over angel hair  
Pairing: Angel and Cowboys Rose

Champagne Risotto  
with shrimp and crabmeat in a champagne cream sauce  
Pairing: Chelehem Pinot Noir

Braised Beef and Veal Tortelloni in spicy marinara sauce  
Pairing: Felsina Chianti

Pappardelle  
with maine lobster, peas and tomatoes in a saffron cream sauce  
Pairing: Alexander Valley Vineyards Chardonnay

Beef Medallions  
Over porcini risotto  
Pairing: Alexander Valley Vineyards Merlot

3rd Course, select 2  
Pairing: Cline Red Zinfandel 1-375 ml  
(1 to share)

Cheesecake with dark berry compote

Chocolate Mousse with strawberries

Tiramisu