## October Virtual Charity Wine Dinner Sunday, Oct 29 at 6pm Eat & Drink for a great cause! 10% of our dinner & 100% of our wine raffle will be donated to Companion Bridge

https://companionbridge.org/

## You will receive 3-750ml bottles of wine & 5 small courses Our Zoom with Tomas will begin at 6pm

Email erin@lunabluofannapolis.com with questions and for gluten free and vegetarian options



Tom Bracamontes is the owner and founder of La Competencia Imports. After a trip to Baja in August 2015, he immediately recognized the potential of the region and quickly formed his company. In a little more than 7 years La Competencia Imports has established itself as the largest importer of Mexican wines to the U.S. and its distribution spans 27 states, plus Puerto Rico.

The La Competencia portfolio encompasses most of Baja California's (Valle de Guadalupe) top producers including Adobe Guadalupe, Bruma, Bodegas Henri Lurton, Casa Magoni, Mariatinto & Mar

What sets La Competencia apart from all other Mexican wine importers is that beyond Baja California the company has curated a one of a kind portfolio that includes the best wineries in Aguascalientes, Coahuila, Guanajuato, Hidalgo, Queretaro, San Luis Potosi & Aguatecas

Prior to launching La Competencia Imports, Mr. Bracamontes consulted a number of wineries in Napa and served as the Director of Sales & Director of Sales & Marketing for Mi Sueño Winery. A graduate of Pepperdine University with a degree in Business Administration, Mr. Bracamontes has also enjoyed successful careers as a record company executive with Sony Music & Director of Sales & D

1st Course
Grilled Mahi
With Mexican street corn salad and salsa verde
Pairing: Tres Raices, Sauvignon Blanc (Guanajuato, Mexico)

2nd Course Paccheri al Ragù

Our traditional tomato meat sauce tossed with paccheri pasta Pairing: Palafox, Pionero Cosecha Selecta (Baja California Sur, Mexico)

3rd Course
Braised Pork Osso Buco
Over creamy polenta
Pairing: Solar Fortun, Syrah Valle de Guadalupe (Baja California Sur, Mexico)

4th Course Bread Pudding

**Book Now!** 

