

In House Wine Dinner  
Tuesday May 7, 2024 @6:30 pm  
Enjoy 5 courses with 5 wine pairings  
\$80 per person, not including gratuity



Kristin Brueckner is the Area Manager for DC, DE, and MD with Santa Margherita USA, a family owned, leading importer of Italian wines. Kristin began her career in the wine and spirits industry as a Promotions Specialist for Reliable Churchill in 2009 and then furthered her career as the Proximo Account Development Specialist with Breakthru Beverage Maryland. In

2015, Kristin began her career with Santa Margherita USA as a District Manager, expanding her knowledge of Italian wines, and was promoted to the Area Manager in 2019. Kristin has a passion for wine, food, and travel. This allows her to enjoy her career and not think of it as a job. She continues to develop those passions, even when not 'working' by traveling the world and exploring its unique varietals of wine.

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

If you book under 4 diners, you will be seated with other guests

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

#### Brie Tart

With strawberries and balsamic glaze  
Pairing: Fattoria Sardi Rose Organic

#### Octopus

With capers in a lemon wine sauce over creamy polenta  
Pairing: Sassoregale Vermentino Maremma Toscana DOC

#### Eggplant Rollatini

Thinly sliced pan fried eggplant rolled with ricotta, pesto & spinach, with fresh mozzarella and marinara sauce  
Pairing: Mesa Primo Scuro Cannonau

#### Boneless Beef Short Ribs

With parmesan risotto  
Pairing: Lamole di Lamole Chianti Classico 'Maggiolo'

Dark Chocolate dipped cannoli with pistachio cream

Pairing: Stella Antica, Red Blend

Book Now:

