

In House Wine Dinner  
Tuesday June 4, 2024 @6:30 pm  
Enjoy 5 courses with 5 wine pairings  
\$80 per person, not including gratuity



Meet Matt Harding, a true connoisseur of the world of beverages and a seasoned professional in the realms of gastronomy and distribution. With an array of certifications and extensive industry experience, Matt's journey has been a blast, to say the least. Matt's dedication to his craft is evident in his impressive list of credentials. As a Certified Sake Professional and a Certified Sommelier, he has honed his expertise in the intricate flavors and nuances of fine wines and spirits.

Accompanied by his WSET Level 3 and CSW certifications, his knowledge is not only vast but finely calibrated. His career spans over two decades, encompassing diverse roles. For 12 years, Matt managed restaurants in the bustling heart of Manhattan, bringing his discerning taste and impeccable service to the forefront. His bartending skills were honed in the upscale locales of the Hamptons and West Palm Beach, further adding to his multifaceted skill set.

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.

#### 1st Course

Panko crusted stemmed artichokes with a spicy red pepper aioli  
Pairing: Giacosa Fratelli Arneis

#### 2nd Course

Grilled Scallops  
With a creamy lemon caper sauce over polenta  
Pairing: Giacosa Fratelli Gavi

#### 3rd Course

Wild Boar Ragu over pappardelle finished with ricotta  
Pairing: Grignano Chianti Rufina & Giacosa Fratelli Barolo  
(side by side tasting)

#### 4th Course

Limoncello Tiramisu  
Pairing: La Fuerza Primavera Vermouth