

MOVIA

THURSDAY, OCTOBER 28TH at 6:00 PM

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*Celebrating bio-dynamic, organic wines from
Slovenia's Movia Winery & Estate founded in 1820*
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MENU

Stuzzichino

honey walnut ricotta with tempura fried sage

~ PURO ~

1st Course

FAGOTTINO DI MOUSSE DI SALMONE AFFUMICATO

*smoked salmon with lemon cream mousse
in a phyllo cup*

~ REBULA ~

2nd Course

RAVIOLI AI FUNGHI CON TARTUFO

*mushroom filled with butter sauce
and black truffle shavings*

~ MODRI PINOT NOIR ~

3rd Course

PETTO D'ANATRA

*sous vide duck breast with red wine sauce
and mashed butternut squash*

~ CABERNET SAUVIGNON ~



\$95 per person + tax & gratuity

Space is limited | Reservations required #858.352.6912 | 24 hour Cancellation enforced