

# 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