

December 13, 2011

The Restaurant at JW

Premier

Celery Root Soup Vanilla, Cocoa Nibs, Mache

Salmon Creek Fresh Bacon Soubise, Brussels Sprouts, Pear Mostarda

Heirloom Beet Salad Apple, Persimmon, Radicchio, Hazlenut, Crème Fraîche Vinaigrette

2010 JUSTIN Chardonnay

Sea

Mano De Leon Scallops Uni Risotto, Black Truffle, Celery

California Halibut Beluga Lentils, Celery Root Purée, Salsa Verde

Local Snapper Barley, Red Dragon Carrot, Golden Chanterelle, Chorizo Yogurt

2010 JUSTIN Viognier

Farm

Cervena Venison Cippolini Onion, Barbara's Greens, Grits, Eucalyptus

Grimaude Farms Duck Breast Butternut Squash, Endive, Quinoa, Cassis

C.A.B. Short Rib Porcini Mushroom, Romanesco, Fingerling Potatoes, Veal Demi

2009 JUSTIN Reserve Cabernet Sauvignon

Cheese

Paški Sir (Sheep)

Valdeón (Cow)

Brillant Savarin (Cow)

Two Cheese, \$5 Supplement - Three Cheese, \$10 Supplement

2009 JUSTIN JUSTIFICATION

Sweet

White Miso Cheesecake Apple Compote, Apple Sorbet, Rosemary Shortbread

Bittersweet Chocolate Marquis Milk Crumbs, Cassis Sorbet

Sticky Toffee Pudding Toffee, Cranberries, Japanese Yam Sorbet

2009 JUSTIN Deborah's Delight or 2009 JUSTIN OBTUSE

Ninety-Five Dollars Five Course Dinner
Forty-five Dollars Five Course Wine Pairing

Executive Chef William Torres
Sous Chef Treaver Lynch
Chef Tournant Tim Barakat

20% Gratuity Added to parties of six or more