



MENU

The JUSTIN Culinary Team

Rachel Haggstrom
Stanley Carbajal
Saree Musick
Angela DiMauro
DJ Ortega
Denelle Radke

OUR SUPPLIERS

JUSTIN Estate Farmstead
Templeton Valley Farms
Haussler Gomez Farms
Bautista Farms
Fairhill Farms
Green Love Superfoods
Joebella Coffee Roasters
Kiler Ridge Olive Oil

DINNER: **One Hundred & Seventy Dollars**

CLASSIC WINE PAIRING: Sixty-Five Dollars

PREMIUM WINE PAIRING: One Hundred and Ten Dollars

Recreate the experience with tonight's flight 20% off
20% gratuity added to parties of six or more

JULY 2021

1

Ocean Trout Tartare

Estate Green Gage Plum
Carrot Reduction | Pine Nuts
Vadouvan Yogurt

2020 JUSTIN Sauvignon Blanc
2020 JUSTIN Rosé

Supplemental Course:

Sturia Oscietra Caviar

¼ oz | Estate Onion | Chive Oil |
Lemon Crème Fraiche | Buckwheat Crepe
(\$70)

2019 JUSTIN Viognier

2

Maine Lobster

Cream of Spinach | Summer Squash
Ravioli | Lobster Jus

2017 JUSTIN JUSTIFICATION
2011 JUSTIN JUSTIFICATION

3

Prime Creekstone Filet

Bone Marrow | Onion Soubise | Beets
Buttered Radish | Pommes Dauphinoise
Blueberry Emulsion | Bordelaise

2017 JUSTIN ISOSCELES
2016 JUSTIN ISOSCELES RESERVE

Supplemental Course:

Challerhocker Croquette

Potato Fondant | Rainier Cherry Mostarda
(\$24)

2018 TRILATERAL

4

Hazelnut and Cherry Torte

Hazelnut Dacquoise | Cabernet Cherries
Tonka Mascarpone Cream | Caramel Crisp

2018 JUSTIN FOCUS
2016 JUSTIN Platinum Cabernet Sauvignon