



JUSTIN

THE RESTAURANT

The Restaurant at JUSTIN

We believe excellence starts in our vineyards & farms.

The Farmstead of The Restaurant comprises over twenty-six acres of orchards, vegetable gardens & edible-flower fields. In the talented hands of our culinary team, these Estate ingredients highlight the true nature of the Central Coast and hopes to provide guests with an unparalleled dining experience.

September 2021

DINNER: One Hundred & Seventy Dollars

CLASSIC WINE PAIRING: Sixty-Five Dollars

PREMIUM WINE PAIRING: One Hundred & Ten Dollars

Leadership

Rachel Haggstrom
Executive Chef

Ronnie Johnston
Restaurant Manager

Stanley Carbajal
Chef De Cuisine

Saree Musick
Pastry Chef

Sommelier & Service

Jason Santos, Sommelier

Kirby Banta, Sommelier

Amanda Anchondo

Jill Smith, Sommelier

David Field, Sommelier

Patricia Ramirez

Denelle Radke

Angela DiMauro

Both JUSTIN wine and produce benefit from our old-world farming techniques, including cultivating each plant by hand to guarantee the richest flavors. We ensure this same commitment to quality is given from our local purveyors.

Our Suppliers

JUSTIN Farmstead

Templeton Valley Farms

Haussler Gomez Farms

Bautista Farms

Fairhill Farms

Green Love Superfoods

Jobella Coffee Roasters

Kiler Ridge Olive Oil

Peppercreek Farms

Olivia's Garden

Ocean Trout Tartare

Heirloom Tomatoes | Cucumber | Basil

Gazpacho Vinaigrette | Flax Tuille

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

Maine Lobster

Cream of Spinach | Summer Squash | Ratatouille | Ravioli

Lobster Jus | Tahitian Vanilla Butter

2017 JUSTIN JUSTIFICATION

2012 JUSTIN JUSTIFICATION

Prime Creekstone Filet

Corn | Pickled Blackberry | Buttered Radish

Pommes Dauphinoise | Bone Marrow | Black Truffle Jus

2017 JUSTIN ISOSCELES

2016 JUSTIN ISOSCELES RESERVE

Supplemental Course

Challerhocker Croquette

Potato Fondant | Rainier Cherry Mostarda

(\$30)

2018 JUSTIN FOCUS

Peaches & Cream

Peach Compote | Lemon Verbena Sponge

Vanilla Almond Crumble

2018 JUSTIN Sunny's Block

Wine By The Glass Upgrades

This wine is offered as an upgrade to the Premium Pairing with your main course

2001 JUSTIN ISOSCELES - \$20

JUSTIN Library Wines Available By The Bottle

2001 JUSTIN ISOSCELES - \$262

2012 JUSTIN JUSTIFICTION - \$129

2014 JUSTIN 81 CABERNET SAUVIGNON - \$306

2015 JUSTIN ISOSCELES RESERVE - \$161

Large Format JUSTIN Library Wines Available By The Bottle

2001 JUSTIN ISOSCELES - \$524

2002 JUSTIN ISOSCELES - \$510