



1

Celery Root & Apple Soup

Kusshi Oyster | Russian Oscietra Caviar | Pink Lady Apple

2020 JUSTIN Sauvignon Blanc

Supplemental Course

Alba White Truffle Risotto

Chive | 24-month aged Parmigiano Reggiano

(\$115)

2019 JUSTIN Chardonnay

2

Maple Leaf Duck Breast

Jarrahdale Squash | Confit Duck & Kale Pasta

Blackberry | Estate Persimmon | Granola | Duck Jus

2013 JUSTIN SAVANT

3

Prime Creekstone Filet

Cream of Spinach | Carrot | Pommes Pavé | Beet
Oyster Mushroom | Bone Marrow | Sauce Bordelaise

2015 JUSTIN ISOSCELES RESERVE

Supplemental Course

Challerhocker Croquette

Potato Fondant | Passion Fruit

(\$20)

Sunny's Spritz

4

Estate Apple

Spiced Poached Apples | Date Cake

Cinnamon Sable | Apple Butter

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

2002 JUSTIN ISOSCELES - \$20

JUSTIN Library Wines Available By The Bottle

2002 JUSTIN ISOSCELES - \$262

2013 JUSTIN SAVANT - \$100

2011 JUSTIN JUSTIFICATION - \$140

2015 JUSTIN ISOSCELES RESERVE - \$161

Large Format JUSTIN Library Wines Available By The Bottle

2001 JUSTIN ISOSCELES - \$524

2002 JUSTIN ISOSCELES - \$510