



We believe that quality starts in the vineyard and on the farm, and we seek out the very best local ingredients from truly passionate purveyors. In the talented hands of our culinary team, these artisan Central Coast ingredients result in an unparalleled dining experience at JUSTIN.

MENU

The JUSTIN Culinary Team

Rachel Haggstrom
Stanley Carbajal
Saree Musick
Ben Rebhan

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 & Sixty Dollars**

CLASSIC WINE PAIRING: Fifty-Five Dollars

PREMIUM WINE PAIRING: Ninety-Five Dollars

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

SPRING 2021

1

Bounty of the Farms Asparagus

Quail Egg | Blood Orange
Duck Prosciutto | Almond Puree

2019 JUSTIN Sauvignon Blanc
2019 JUSTIN Viognier

Supplemental Course:

Perigord Black Truffle Risotto

Chive | Parmigiano Reggiano
(\$75)

2017 JUSTIN Reserve Malbec

2

Artichoke Tortelloni

Market Artichokes | Winter Black Truffle Essence
English Peas | Dandelion | Black Truffle Mornay

2018 JUSTIN Right Angle
2017 JUSTIN Reserve Tempranillo

3

Prime Creekstone Filet

Bone Marrow | Oyster Mushroom | Beets
Breakfast Radish | Pommes Anna | Bordelaise

2016 JUSTIN ISOSCELES
2016 JUSTIN PLATINUM RESERVE

Supplemental Course:

Challerhocker Croquette

Potato Fondant | Apple Mostarda
(\$24)

2017 JUSTIN JUSTIFICATION

4

Chocolate and Strawberries

Flourless Chocolate Cake | Strawberry Mousse
Candied Almonds | Creme Anglaise

2008 JUSTIN OBTUSE
