

## BEST OF THE BEST PACKAGE

*Dinner Guest Exclusive*

**2016 ISOSCELES RESERVE**

**2016 FOCUS**

**2015 PLATINUM RESERVE**

Retail Value \$395

Package Price \$355

*Inquire with your server for details*

Wine Society Members receive an additional 10% off

Recreate **THE RESTAURANT** experience  
with friends and family!  
Now available for purchase is our  
**JUSTIN** Bottle Flight

Choose between our  
Traditional or Premium Pairing  
Package Selections  
*Receive 20% off Retail Pricing*

### Traditional Pairing Package

Saint-Hilaire Blanquette de Limoux

2019 Sauvignon Blanc

2017 Syrah

2017 ISOSCELES

2018 Sunny's Block

Retail Value \$197

Package Price \$158

### Premium Pairing Package

Saint-Hilaire Blanquette de Limoux

2019 Rosé

2017 SAVANT

2015 PLATINUM RESERVE

2018 Sunny's Block

Retail Value \$315

Package Price \$252

Wine Society Members receive an additional 10% off



**JUSTIN**  
THE RESTAURANT



**JUSTIN**  
THE RESTAURANT



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.

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## MENU

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### The JUSTIN Culinary Team

Rachel Haggstrom  
Omar Rojas  
Saree Musick  
Ben Rebhan

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## OUR SUPPLIERS

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JUSTIN Estate Garden  
Bautista Farms  
Templeton Valley Farms  
Farm Girl Creamery  
Joebella Coffee Roasters  
Kiler Ridge Olive Oil

DINNER: **One Hundred & Fifty Dollars**

CHEESE SUPPLEMENTAL: Sixteen Dollars

TRADITIONAL WINE PAIRING: Fifty-Five Dollars

PREMIUM WINE PAIRING: Ninety-Five Dollars

**Wine Society Members receive a 20% discount**

*20% gratuity added to parties of six or more*

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## DINNER

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1

### **Ocean Trout Tartare**

Vadouvan Yogurt | Pomegranate  
Pickled Mustard Seed | Estate Citrus | Chive Oil

2019 JUSTIN Sauvignon Blanc  
2019 JUSTIN Rosé

2

### **Braised Lamb Tortelloni**

Hubbard Squash | Mulberry  
Braising Jus

2017 JUSTIN Syrah  
2017 JUSTIN SAVANT

3

### **Prime Creekstone Filet**

Pommes Anna | Carrot | Beets | Zucchini  
Brussels Sprouts | Bordelaise

2017 JUSTIN ISOSCELES  
2015 JUSTIN PLATINUM RESERVE

4

### **Peaches and Cream**

Peach Compote | White Chocolate Mousse  
Basil and Lime Coulis | Vanilla Almond Crumble

2018 JUSTIN Sunny's Block

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*Supplemental Course:*

### **Challerhocker**

Tomato Jam | Housemade Rosemary Cracker  
(\$16)

2018 JUSTIN Reserve Cabernet (\$10)

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