



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**

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*Supplemental Course:*

**Sturia Oscetra Caviar**

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

*2019 JUSTIN Voignier*

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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**

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*Supplemental Course:*

**Challerhocker Croquette**

Potato Fondant | Rainier Cherry Mostarda  
**(\$24)**

*2018 TRILATERAL*

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4

**Hazelnut and Cherry Torte**

Hazelnut Dacquoise | Cabernet Cherries  
Tonka Mascarpone Cream | Caramel Crisp

2018 JUSTIN FOCUS  
**2016 JUSTIN Platinum Cabernet Sauvignon**