



Menu is subject to change based on seasonally available ingredients

Sunchoke & Apple Velouté
Pacific Bay Oyster | Finger Lime | Horseradish

2021 JUSTIN Viognier

Supplemental Course \$130

White Alba Truffle
Veal Sweetbreads | Lemon-Brown Butter Gnocchi | 24 Month Aged Parmes

Supplemental Wine Pairing \$24
2018 Landmark Vineyards Lorenzo Chardonnay

Veal Cheek Tart
Local Mushroom | Leek | Pickled Elderberry

2017 JUSTIN JUSTIFICATION

Modesto Squab
Local Lentil | Buttered Radish | Squash | Pomegranate | Malabar Spinach

2016 JUSTIN ISOSCELES

OR

\$65 Supplement

Japanese A5 Wagyu Ribeye
Fried Green Tomato | Buttered Radish | Shishito | Green Peppercorn Sauce

2021 JUSTIN Reserve Malbec

Supplemental Course \$35

Challerhocker Soufflé
Persimmon Mostarda | Estate Greens

Supplemental Wine Pairing \$20
2012 JUSTIN Cabernet Sauvignon

“All the Figs”
Pistachio | Milk Chocolate | Rosemary

2020 JUSTIN OBTUSE