



## Welcome Bites

### Dungeness Crab

Cara Cara | Local Asparagus | Miner's Lettuce  
Radish | Almond | Hollandaise

**2021 JUSTIN Viognier**

*Supplemental Course for \$90*

### Sturia Oscietra Caviar

Day Boat Scallop | Celery Root | Beurre Blanc

*Supplemental Wine for \$18*

**2020 Dominique & Romain Collet, Mont De Milieu, 1er Cru, Chablis**

### "Bread & Butter"

Laminated Brioche | Cauliflower | Périgord Truffle

### Local Halibut

Artichoke | English Peas | Wild Mushroom | Cardoons  
Brioche | Périgord Truffle | Sauce Barigoule

**2022 JUSTIN Chardonnay**

### California Lamb Saddle

Stinging Nettle | Green Garlic | Local Chèvre | Spigarello  
Potato-Leek Tarte Tatin | Lamb Jus

**2018 JUSTIN ISOSCELES Jeroboam**

OR

*\$65 Supplement*

### Japanese A5 Wagyu Ribeye

Carrot Pain Perdu | Thumbelina Carrot | Szechuan Peppercorn

**2018 JUSTIN ISOSCELES Jeroboam**

**2018 JUSTIN Reserve Malbec**

*Supplemental Course for \$18*

### Challerhocker Soufflé

Pickled Mulberry | Estate Greens

*Supplemental Wine for \$30*

**2011 JUSTIN FOCUS**

### Île Flottante

Blueberry | Meyer Lemon | Rose Geranium | Tahitian Vanilla

**2022 JUSTIN Sunny's Block**