



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 Parmesan

*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*

### Challah Soufflé

Persimmon Mostarda | Estate Greens

*Supplemental Wine Pairing \$20*

**2012 JUSTIN Cabernet Sauvignon**

### “All the Figs”

Pistachio | Milk Chocolate | Rosemary

**2020 JUSTIN OBTUSE**