



Sample Menu

Ahi Tuna Crudo

Plum | Cucumber | Radish
Garden Herbs | Shishito

2023 JUSTIN Rosé

Supplemental Course for \$90

Sturia Oscietra Caviar

Wild Scallop | Potato Gnocchi
Red Flame Grape | Beurre Blanc

Supplemental Wine for \$18

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

“Bread & Butter”

Laminated Brioche | Garden Alliums | Beurre de Baratte

Local Halibut

Zucchini | Cream of Spinach
Squash Blossom | Ratatouille

2020 Devillard ‘Le Renard’ Coteaux Bourguignons

Liberty Farms Duck

Rose | Red Cabbage | Acorn
Pomegranate | Squash | Duck Jus

2006 JUSTIN ISOSCELES

OR

\$65 Supplement

Japanese A5 Wagyu Ribeye

Carrot Pain Perdu | Market Carrot | Szechuan Peppercorn

2006 JUSTIN ISOSCELES

2018 JUSTIN Reserve Malbec

Supplemental Course for \$18

Challerhocker Soufflé

Persimon | Estate Greens

Supplemental Wine for \$20

2014 JUSTIN SAVANT

Chocolate Fig

Marscapone | Walnut | Lady Finger

2020 JUSTIN Obtuse