



1

Poached Turbot

Salsify Croquette | Sturia Oscietra Caviar | Mizuna | Fumé

2020 JUSTIN Viognier

Supplemental Course
Périgord Black Truffle Risotto

Chive | 24-month aged Parmigiano Reggiano

(\$60)

2016 JUSTIN JUSTIFICATION

2

Lumina Lamb Raviolo

Celery Root | Red Frill Mustard | Parmesan | Lamb Jus

2018 JUSTIN SAVANT

3

Prime Creekstone Ribeye Cap

Beet | Carrot | Cream of Spinach | Pommes Pavé
Chestnut Mushroom | Bone Marrow | Sauce Bordelaise

2004 JUSTIN Reserve Cabernet Sauvignon

Supplemental Course
Challerhocker Croquette

Potato Fondant | Pickled Mulberry

(\$20)

2019 JUSTIN FOCUS

4

Passion Fruit & Macadamia

Passion Fruit Mousse | Macadamia Nut Crumble
Passion Fruit Coulis | Lemon Balm Meringue

2018 JUSTIN Sunny's Block

Wine By The Glass Upgrades

This wine is offered as an upgrade to the Premium Pairing with your main course

2oz 2002 JUSTIN ISOSCELES - \$20

6oz 2002 JUSTIN ISOSCELES - \$60

JUSTIN Library Wines Available By The Bottle

2002 JUSTIN ISOSCELES - \$262

2013 JUSTIN Syrah - \$54

Large Format JUSTIN Library Wines Available By The Bottle

2001 JUSTIN ISOSCELES - \$524

2002 JUSTIN ISOSCELES - \$510