



We believe that quality starts in the vineyard and on the farm, and we seek out the very best local ingredients from truly passionate purveyors. In the talented hands of our culinary team, these artisan Central Coast ingredients result in an unparalleled dining experience at JUSTIN.

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## MENU

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### The JUSTIN Culinary Team

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## OUR SUPPLIERS

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JUSTIN Estate Garden  
Bautista Farms  
Templeton Valley Farm  
Farm Girl Creamery  
Jobella Coffee Roasters  
Santa Carota Grass Fed Beef  
Kiler Ridge Olive Oil

DINNER: One Hundred and Thirty Dollars

WINE PAIRING: Forty-Five Dollars

PREMIUM PAIRING: Eighty Dollars

**Wine Society Members receive a 20% discount**

*20% gratuity added to parties of six or more*

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## SUMMER

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1

### Dungeness Crab Salad

Tomato | Gazpacho Vinaigrette | Basil  
Hemp Seed Tuile

2016 JUSTIN Viognier  
2015 Landmark Lorenzo Chardonnay

2

### Duck Confit Raviolo

Pickled Cherries | Mustard Greens | Duck Jus

2016 JUSTIN TRILATERAL  
2016 JUSTIN JUSTIFICATION

3

### Santa Carota Grass-Fed New York

Beets | Potato | Summer Squash | Swiss Chard  
Bordelaise

2016 JUSTIN ISOSCELES  
2015 JUSTIN ISOSCELES Reserve

4

### Dark Chocolate Mousse

68% Tanzania Single Source Chocolate  
Blueberry Compote  
Lemon Anglaise

2010 JUSTIN OBTUSE

~OR~

### Harbison Jasper Hill

Triple Cream Cheese | Potato | Elk Salami

2017 JUSTIN Cabernet  
2016 JUSTIN Reserve Cabernet Sauvignon

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