



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.

MENU

The JUSTIN Culinary Team

OUR SUPPLIERS

JUSTIN Estate Garden
Bautista Farms
Templeton Valley Farm
Farm Girl Creamery
Joebella Coffee Roasters
Creek Stone Beef
Kiler Ridge Olive Oil

DINNER: One Hundred & Fifty Dollars

SUPPLEMENTAL: One Hundred & Twenty Dollars

WINE PAIRING: Forty-Five Dollars

PREMIUM PAIRING: Ninety Dollars

Wine Society Members receive a 20% discount

20% gratuity added to parties of six or more

WINTER

AMUSE-BOUCHE

Uni Panna Cotta

Nori | Avocado | Trout Roe
Candied Habanero

1

Purée of Celery Root and Apple

Templeton Valley Farms Pink Lady Apple
Sturia "Grand Chef" Caviar

2018 JUSTIN Vignier

2017 Landmark Lorenzo Chardonnay

Supplemental Course:

Alba White Truffle Risotto

Arborio Rice | Parmigiano Reggiano | Chive
(\$120)

2017 JUSTIN Reserve Tempranillo

2

Sunchoke & Fontina Raviolo

Mustard Greens | Gruyère
Parmesan Espuma

2016 JUSTIN TRILATERAL

2017 JUSTIN JUSTIFICATION

3

Creek Stone Filet Mignon

Cream of Spinach | Spigarello | Potato
Carrot | Romanesco | Bordelaise

2016 JUSTIN ISOSCELES

2015 JUSTIN PLATINUM Reserve

4

Goat Cheese Cheesecake

Dark Chocolate Ganache | Candied Hazelnut
Mascarpone Cream | Cassis

2010 JUSTIN Obtuse

~OR~

Shropshire Blue Cheese

Candied Walnuts | Cabernet Raisins
House Crackers

2017 JUSTIN Cabernet Sauvignon

2017 JUSTIN Reserve Cabernet Sauvignon