



JUSTIN WINE DINNER
Friday, September 23, 6:30 PM

FIRST COURSE

2021 SAUVIGNON BLANC

SALMON AND MANGO CEVICHE

Avocado | Red Onion | Jalapeño | Corn Tortilla | Carrot Caviar | Micro Cilantro

SECOND COURSE

2021 ROSÉ

HERITAGE MIXED GREENS

Orange Fennel Slaw | Rosé Strawberries | Watermelon Radish | Watercress
Roasted Walnuts | Preserved Lemon Basil Vinaigrette

THIRD COURSE

2017 JUSTIFICATION

12 HOUR BRINED DUCK BREAST

Roasted Vanilla Bean Parsnip Purée | Roasted Brussels Sprouts | Bacon Lardons
Roasted Carrot | Fig Blackberry Justification Sauce

FOURTH COURSE

2019 ISOSCELES

COFFEE DUSTED WAGYU BEEF TENDERLOIN

Black Truffle Mushroom Duxelle Dauphinois | Grilled Garlic Broccolini
Isosceles Black Cherry Demi

FIFTH COURSE

2019 CABERNET SAUVIGNON

DECONSTRUCTED BISCOCHITO CAKE

Chile Mousse | Piñon Brittle | Cabernet Sauvignon Chocolate Sauce

\$170 Plus Taxes & Gratuities