

JUSTIN WINE DINNER

FIRST COURSE

GAZPACHO DE POIRES warren pear, cucumber, basil, crouton

SAUVIGNON BLANC central coast, 2022

SECOND COURSE

HOKKAIDO SCALLOP TARTARE stonefruit vierge, cilantro blossom, verjus gelee

CHARDONNAY sonoma county, 2022

THIRD COURSE

BLANQUETTE DE PORC pork trotter, capers, fines herbes, sauce blanquette

RESERVE CABERNET SAUVIGNON paso robles, 2021

FOURTH COURSE

DRY AGED FLANNERY STRIPLOIN braised wagyu cheek, red cabbage, jus

ISOSCELES paso robles, 2020

FIFTH COURSE

REBLOCHON mocha crumble, concord grape, vanilla

JUSTIFICATION paso robles, 2021

