



justin wine dinner

wednesday, july 16 | 6pm

polenta terrine

goats cheese, beetroot, pecan crumb, beetroot reduction

wine pairing: JUSTIN Sauvignon Blanc 2023

poached langoustines

fennel puree, caramelized shallots, shellfish foam

wine pairing: JUSTIN Chardonnay Sonoma County 2022

lamb shoulder

slow cooked lamb shoulder roulade, fig & brioche crumb, potato gratin, cauliflower veloute, lamb jus

wine pairing: JUSTIN Isocoles Paso Robles 2022

poached pear

red wine poached pear, vanilla infused marscapone, balsamic, crushed pistachios

wine pairing: JUSTIN Cabernet Sauvignon Paso Robles 2022