



JUSTIN

Thursday, May 23rd, 2024
6:30 P.M.

Featuring Art Brunson

\$95 Per Person
(Does Not Include Tax/Gratuity)

FIRST COURSE

BLACKENED SHRIMP CEVICHE

COMPRESSED WATERMELON, JALAPENO, AVOCADO, TOSTADA

ROSE, PASO ROBLES, 2023

SECOND COURSE

SEARED SCALLOP

ASIAN PEAR SLAW, PONZU

SAUVIGNON BLANC, PASO ROBLES, 2022

THIRD COURSE

SMOKED STUFFED QUAIL

BASMATI, GOAT CHEESE, BACON, PARSNIP PUREE, CHERRY MAPLE BBQ

CABERNET SAUVIGNON, PASO ROBLES, 2020

FOURTH COURSE

ROASTED TRI TIP

BROCCOLINI, TOASTED SESAME CHIMICHURRI

JUSTIFICATION, PASO ROBLES, 2021

FIFTH COURSE

UBE CHEESECAKE

CANDIED BEETS, PISTACHIO BUTTER

ISOSCELES, PASO ROBLES, 2020

CHEF JOSHUA MIXON | CULINARY DIRECTOR RUBEN CAMPOS