

# *Justin Wine Dinner*

*October 18, 2018*

## *Passed Hors D'oeuvres*

*Caramelized Figs*

*local goat cheese*

*red endive & pepper honey*

*Butternut Squash Crostini*

*candied bacon | smoked tomato jam*

*BBQ Beef Spring Roll*

*charred cabbage*

*chinese mustard*

*2017 Justin Rose of Syrah, Cabernet Sauvignon, Pinot Gris & Viognier*

## *Menu*

*Spiced Opah & Lobster Crudo*

*ninja radish | coconut | passion fruit | avocado*

*2017 Justin Sauvignon Blanc*

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*Duck & Foie Gras Ravioli*

*artichoke | parmesan reggiano | truffle butter*

*2015 Justin Savant Red Blend of Syrah & Cabernet Sauvignon*

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*Slow Roasted Prime New York Strip*

*celery puree | cream swiss chard | cippolini onion | black garlic chive butter*

*2015 Justin Isosceles Bordeaux Blend*

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*Molten Lava Chocolate Torte*

*toasted peanut ice cream | bourbon caramel*

*2013 Justin Obtuse Cabernet Sauvignon Dessert Wine*

*\$180 per person all inclusive*

*6:30 - 10:30PM*

*Reservations: 855.245.2051*