



SPRING WINE & DINE

First Course

Chilled roasted asparagus, arugula, goat cheese, snapped peas, roasted shallot vinaigrette

Paired with Justin Sauvignon Blanc

Second Course

Roasted Garlic Ricotta Crostini, crisped pancetta, sautéed broccoli rabe, roasted red pepper coulis

Paired with Lanmark Pinot Noir

Third Course

Caramalized onion and spinach crab cake, charred cherry tomato couscous, romesco sauce.

Paired with Justin Cabernet

Fourth Course

Herb crusted lamb, roasted mushroom polenta, pistachio mint pesto

Paired with Justinification Red Blend

Fifth Course

Black cherry crème brûlée

Paired with Justin Savant Special Release