

# GRANTS

## RESTAURANT and BAR

### *Justin Wine Dinner*



#### FIRST COURSE

##### DAY BOAT MAIN SCALLOPS CRUDO

*Winter citrus, endive leave, apple pickled sunchoke*

*-Justin Sauvignon Blanc '16-*

#### SECOND COURSE

##### OUR GNOCCHI

*Wildboar ragu, bone marrow butter and truffle pecorino*

*-Justin Cabernet Sauvignon '15-*

#### THIRD COURSE

##### SPICED GLAZED LONG ISLAND DUCK

*Caramelized duck fat sweet potato, sauce soubise, duck consomme & dried cherry*

*-Justin Paso Robles Justification '14-*

#### FOURTH COURSE

##### DUO OF BEEF

*Braised short Ribs in red wine and lightly smoked and rated sirloin,  
cauliflower puree & roasted carrots*

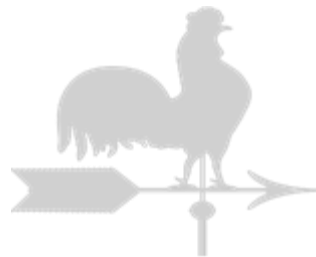
*-Justin Paso Robles Isosceles '14-*

#### SWEETS

##### CHOCOLATE NUTELLA TART

*Sea salt, caramel & mascarpone Chantilly cream*

*-Justin Viognier '16-*



*\*kindly limit substitutions\**