

S · A · L · T
RESTAURANT & BAR


JUSTIN
VINEYARDS & WINERY

rose

.....

KALUGA CAVIAR – BUTTERMILK PANNA COTTA, GREEN APPLE, EARL GREY

sauvignon blanc

.....

NORWEGIAN HALIBUT – ENGLISH PEA, LOBSTER EMULSION, KOJI BUTTER

intermezzo

.....

MEYER LEMON SORBET WITH LEMON CRÈME FRAICHE AND ARUGULA

justification

.....

BOUILLON OF WILD MUSHROOMS – BACON DASHI, HAZELNUT OIL, CHIVE

v13

.....

ROASTED LAMB LOIN – HEIRLOOM CARROT, BRUSSEL SPROUT, POMAGRANATE

isosceles

.....

CHOCOLATE POT DE CRÈME – VANILLA MOUSSE, CHOCOLATE CRUNCH,
LUXARDO CHERRY

