



INTREPID
STEAK | SEAFOOD | RAW BAR

- P R E S E N T S -

An Evening with JUSTIN



JUSTIN

ARRIVAL CANAPE

Jumbo Lump Crab Tartlet
Mango, Chili, Lime, Ginger

Paired with Justin Sauvignon Blanc 2022

FIRST COURSE

Seared Atlantic Scallops
Sauce Vierge, Caviar, Zucchini Ribbons, Basil Oil

Paired with Landmark Vineyards Overlook Chardonnay 2019

SECOND COURSE

Slow Braised Ham Hock
Pickled Garden Vegetables, Shaved Radish,
Grain Mustard Mayonnaise, Sourdough Toast

Paired with Justin Justification 2017

THIRD COURSE

Grilled USDA Tenderloin
Bone Marrow Crust, Pearl Onions, Charred Broccolini,
Truffled Potato Gratin, Sauce Bordelaise

Paired with Justin Isosceles 2018

FINAL COURSE

Strawberry & Dark Chocolate
Consommé Gelee, Compressed Chambord Strawberries,
55% Chocolate & Strawberry Mousse, Dark Chocolate Crumb

Paired with Justin Cabernet 2020

\$235 per person plus 17% gratuities added to the menu price.

