

justine's
MENU DU JOUR

Cocktail de Crevettes

*fumet-poached Spanish prawns,
smoked tomato & Espelette cocktail sauce,
18 half-dozen / 30 dozen*

Scallop Crudo

*raw day boat scallop, Texas peach,
Rezha peppers, sumac, smoked sea salt*
20

Palourdes Marinières

*cherrystone clams, fennel & pork sausage,
rouille, chanterelles, matchstick potatoes*
32

Truite en Vinaigrette

*Mt. Lassen trout, apricot & blistered tomato
vinaigrette, roasted leeks, spring onion, lemon*
32

≈ DESSERTS ≈

Crème Brûlée 12

Mousse au Chocolat 12

Fig & Rose Ice Cream with Madeleine 8

Sorbet Duo 8

≈ VINS ≈

*Ozil, "Sans Rancune" (Ardèche) 15/60
Viognier - peach . floral bouquet . unfiltered*

*Domaine Rietsch (Crémant d'Alsace) 70
Extra Brut - Bosc pear . toasted brioche . lively*

*Paul Pillot (Chassagne-Montrachet) 125
Pinot Noir - old vines . rhubarb . supple*