



THE JUSTIN STORY

A PASO ROBLES TASTING

Wine Dinner

October 14 at 6:00 pm | \$85 per person*

This October, we're uncorking something truly special - a wine dinner that's equal parts passion and indulgence. Dive into the world of JUSTIN, where every bottle is exceptional from every angle.

JUSTIN combines traditional Old World methods with New World technology like the "Air Knife", an ingenious process invented by JUSTIN winemakers which boosts grape quality and efficiency. Paired with five expertly crafted Italian courses, each pour brings a blend of the Old and New World traditions to the table.



OCTOBER WINE DINNER

COURSE 1

Wild Mushroom Soup

A blend of wild mushrooms, cream and onions, drizzled with olive oil and a garlic bread crostini garnish



Prosecco

COURSE 2

Shrimp Salad with Roasted Beets

Spinach, roasted beets, tomatoes, red onion and bacon with romano and parmesan cheese, tossed in gorgonzola vinaigrette. Topped with wood-grilled shrimp, and crumbled gorgonzola



Justin Sauvignon Blanc

Founded in 1981 by Justin Baldwin, JUSTIN Vineyards & Winery was established with a clear goal: to make world-class wines in Paso Robles, California. It highlights the shrimp, balances the gorgonzola, and brightens the earthy beets and vinaigrette

COURSE 3

Penne with Chicken & Garlic Rosemary Cream

Penne pasta in a garlic rosemary cream sauce with sautéed mushrooms and sun-dried tomatoes



Justin Chardonnay

As the winery's reputation grew, so did its portfolio. JUSTIN Chardonnay was developed to bring a Paso expression of California's favorite white grape to life. The creamy, and savory layers of the dish are a natural match for the rounded, fruit-forward, and lightly oaked profile of the wine

COURSE 4

Filet & Lobster Béarnaise*

Wood-grilled filet with Mr. C's Grill Baste, olive oil and herbs topped with lobster meat and a creamy tarragon Béarnaise sauce. Served with a twice-baked parmesan potato and grilled asparagus



Justin Cabernet Sauvignon

This cabernet was born from a passion for Bordeaux. It's a bold, refined red that represents the heart of the winery and the spirit of California winemaking at its best. This is a power pairing that's all about bold elegance. The wine's dark fruit, and spice flavors enhance the savory depth of the filet

COURSE 5

Blackberry Sangria Brûléed Cheesecake

Our New York-style cheesecake, brûléed and served over a blackberry sangria sauce with fresh strawberries and blackberries, garnished with an orange twist



Landmark Vineyards Overlook Pinot Noir

Landmark Vineyards was founded in 1974 in Windsor, CA, by agricultural heirs—including descendants of John Deere. This wine offers just the right combination of fruit brightness, acidity, and finesse to complement the lush texture and dark berry flavors of the cheesecake

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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