

to the

Victor

belong the spoils

NEW YEARS EVE 2020 | \$160

Wine Pairings - \$88

— *amuse bouche* —

FRESH BAKED GOUGERES

goat cheese and chive mousse

Veuve Clicquot Champagne - 5oz

— *first* —

(for the table)

SUSHI AND SASHIMI

ahi tuna sashimi

salmon aburi

shrimp nigiri

Naminoto Junmai Ginjo Sake - 2oz

— *second* —

(choice of one)

NORTHERN DIVINE CAVIAR

classic accompaniments: buckwheat blini,
crème fraiche, chives, quail's egg

- or -

BROILED ALASKAN KING CRAB

drawn butter, grilled lemon

- or -

FOIE GRAS & BLACK TRUFFLE TERRINE

apple sauce, artichoke, brioche

Simmonet Febvre Chablis - 5oz

- or -

Joseph Drouhin Gamay Noir - 5oz

— *main* —

(choice of one)

WHITE ALBA TRUFFLE RISOTTO

grilled porcini mushroom,
36-month parmesan regianno, asparagus tips

- or -

CHILEAN SEA BASS

caviar beurre blanc, asparagus tips, sea beans

- or -

SNAKE RIVER WAGYU TENDERLOIN

potato fondant, bordelaise sauce, tomato gratin

Rodney Strong 'Sonoma County' Chardonnay - 5oz

- or -

Le Vieux Pin, 'Cuvee Classique' Syrah - 5oz

— *dessert* —

(for the table)

WARM VALRHONA CHOCOLATE CAKE

tahitian vanilla ice cream, gold flakes, cocoa nibs

Taylor Fladgate Tawny 10yr - 2oz