

to The

Victor

belong the spoils

VALENTINE'S AT THE VICTOR | \$90

EROS \$18

*rose & lavender infused pisco, crown royal rye,
berry tea syrup, lemon, egg white*

AMUSE BOUCHE

TOMATO & SAFFRON BISQUE

goat cheese crostini

APPETIZERS

CHU TORO TUNA & NORTHERN DIVINE CAVIAR COCKTAIL

*chu toro tartare, northern divine caviar,
crispy nori, yuzu kosho*

\$27

- or -

PACIFIC OYSTER TRIO

*baked rockefeller style, freshly shucked topped with
yuzu jalapeno granite & panko fried with sauce gribiche*

\$18

- or -

FOIE GRAS AND UNAGI TERRINE

japanese pear, pickled celery, shiso leaf, toasted brioche

\$26

MAINS

PÉRIGORD TRUFFLE LINGUINE

*fresh shaved perigord truffles,
tellegio cheese, cream, quail's egg*

\$34

- or -

CHILEAN SEA BASS

preserved lemon and fine herbs risotto, asparagus tips

\$46

- or -

DOUBLE CUT COWBOY RIBEYE (for 2)

*26oz canadian prime, mashed potatoes,
roasted bone marrow, sauce bordelaise*

\$129

DESSERTS

CROQUEMBOUCHE (for 2)

*trio of fillings: caramel, chocolate &
strawberry cream, gold flakes*

\$18