to the
Victor
belong the spoils

VALENTINE'S AT THE VICTOR | $90 PER PERSON

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
tuna tartare, caviar, crispy tempura seaweed
$27

- or -

PACIFIC OYSTER TRIO
baked rockefeller style, shucked, yuzu jalapeno granite & panko fried, sauce gribiche
$18

- or -

FOIE GRAS AND UNAGI TERRINE
japanese pear, pickled celery, shiso leaf, toasted brioche
$26

MAINS

PÉRIGORD TRUFFLE LINGUINE
shaved truffles, taleggio cheese, cream, quail 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