SUPPER CLUB | $49

Wine Pairing – $30 | 3oz pours

AVAILABLE MON – THURS | DINE-IN ONLY

for the table

VICTOR’S CHEESE & ONION BREAD
whipped butter

appetizer

ROASTED BEET & GRAPEFRUIT
矿业马 Cop and red beets, watercress, avocado, goat cheese crema, grainy mustard vinaigrette

AVOCADO ABURI
Japanese horseradish aioli, wasabi pickle

UPGRADE YOUR APPETIZER + $12

JUMBO PRAWN COCKTAIL
tiger prawns, atomic horseradish, wasabi cocktail sauce

QUEBEC FOIE GRAS
Seared foie gras & mousse, fig jam, minus 8 reduction, candied walnuts, toasted brioche

main

AUTUMN TRUFFLE RISOTTO
Parmesan reggiano, shaved black truffle, grilled king oyster mushroom, asparagus

SAKE MARINATED SABLEFISH
Baby bok choy, crispy sushi rice, saikyo miso

STEW FRIES
8oz eye of ribeye “delmonico”, red wine jus, triple cooked fries, arugula salad

· UPGRADE YOUR STEAK ·
9oz FILET MIGNON + $15
· or ·
10oz RIBCAP + $16

ADD ONS

SHRIMP SCAMPI + $17
· or ·
MAKE IT AN ‘OSCAR’ + $18

Louis Latour ‘Ardeche’ Chardonnay
· or ·
Santa Cristina ‘Superiore’ Chianti Classico

dessert

(CREME BRULEE DONUTS
Maple cotton candy, vanilla custard

Taylor Fladgate Tawny 10yr (2oz pour)