

to the

# Victor

belong the spoils

NEW YEARS EVE 2022 | \$195

Wine Pairings - \$115

## amuse bouche

### UNI TARTLET

nori & phyllo tart, yuzu kosho

*Dassai 45 (3oz)  
junmai daiginjo, yamaguchi*

## first

(for the table)

### JAPANESE SURF & TURF

A5 wagyu katsu, umami sauce & kusshi oyster,  
cucumber and finger lime mignonette

*Simmonet-Fabvre (6oz)  
chablis, burgundy*

## second

(choice of one)

### NORTHERN DIVINE CAVIAR

TIN 12GR

classic accoutrements:

blini, crème fraiche, red onion, cornichons, cured egg yolk

#### UPGRADE YOUR CAVIAR:

**osetra** 30GR + \$155 | **beluga** 30GR + \$280

- or -

### PAN SEARED QUEBEC FOIE GRAS

sautéed black currants, fresh apple,  
house baked mini brioche loaf

- or -

### KAMPACHI CARPACCIO

kombu cured amberjack tuna, celery asazuke,  
shiso vinaigrette, pink peppercorn

*Roederer Estate (6oz)  
brut rosé, anderson valley*

## main

(choice of one)

### WHITE ALBA TRUFFLE & SQUASH RAVIOLI

vanilla beurre noisette, poached salsify,  
toasted pecan gremolata, sage

**add king crab + \$35**

- or -

### NOVA SCOTIA LOBSTER THERMADOR

dungeness crab and scallion risotto

- or -

### SNAKE RIVER FARMS

### WAGYU TENDERLOIN

charred oyster mushroom, cippolini onion,  
potato lyonnaise, roasted garlic jus

**enhance with 6oz cut of A5 japanese wagyu + \$90**

*Pascal Jolivet (6oz)  
sancerre, loire*

or

*Paolo Scavino (6oz)  
barolo, piemonte*

## dessert

### VICTOR SNOW GLOBE

hidden gem valrhona milk chocolate, sticky toffee pudding,  
chocolate globe, chocolate sauce, gold snow

*Taylor Fladgate 10yr Tawny Port*