

**DINE OUT 2023 | \$65**

*Wine Pairing - \$42 | 6oz pours*

- DINE-IN ONLY -

*for the table*

**VICTOR'S CHEESE & ONION BREAD**  
whipped butter

*appetizer*

**MURGELLA BURRATA (V)**  
lipstick pepper & mediterranean olive tapenade,  
planeta olive oil, garlic chives, herb toast

-or-

**GRINGO SALMON ABURI (GF)**  
togarashi aioli, serrano pepper

-or-

**LOBSTER & CRAB BISQUE**  
crab salad, gruyère toast

**SUPPLEMENT YOUR APPETIZER + \$18**

**THE VICTOR MAKI (GF)**  
A5 wagyu striploin, jumbo prawn, cucumber,  
wasabi aioli, pine mushroom teriyaki sauce

-or-

**DUNGENESS CRAB CAKE**  
sea bean & fennel salad, vadouvan-spiced curry aioli

*Mission Hill 'Reserve' Pinot Gris*

-or-

*Cedar Creek Pinot Noir*

*main*

**PERIGORD TRUFFLE CANNELLONI (V)**  
spinach & mushroom duxelle, black garlic gremolata,  
arrabiata sauce, taleggio gratin

-or-

**ATLANTIC SALMON STEAK**  
dungeness crab stuffing,  
duck fat potatoes, red beets, tzatziki

-or-

**STEAK DIANE**  
8oz eye of ribeye "delmonico",  
creamy dijon peppercorn sauce, crispy potatoes,  
roasted vegetables

- **SUPPLEMENT YOUR STEAK** -

**9oz FILET MIGNON, PEI BLUEDOT RESERVE + \$24**

-or-

**20oz COWBOY RIBEYE, USDA PRIME + \$45**

**ADD ONS**

**TEMPURA PRAWNS + \$17**

-or-

**PAN SEARED FOIE GRAS + \$23**

*Mission Hill 'Reserve' Merlot*

-or-

*Gray Monk Gewurztraminer*

*dessert*

**TONY'S BAKED ORANGE CHEESECAKE**  
chocolate crust, orange marmalade,  
orange segments, whipped cream

*Taylor Fladgate Tawny 10yr Port (2oz)*