



the
Victor
◆ *SHOWCASE* ◆

from the raw bar

KAMPACHI CARPACCIO (GF) \$24

calamansi yuzu kosho vinaigrette,
mizuna, red onion, grapefruit

- SUGGESTED PAIRING -

GERARD BERTRAND 'ORANGE GOLD'

chardonnay / grenache blanc / viognier

6oz \$17 | BTL \$73

BC SPOT PRAWN TARTARE \$28

bluefin tuna, ikura, cucumber, red onion,
avocado, sweet potato chips, yuzu ponzu sauce

- SUGGESTED PAIRING -

DASSAI 45 YAMAGUCHI

JUNMAI DAIGINJO

3oz \$19 | BTL \$130

fired up

IBÉRICO PORK SECRETO (N) \$69

6oz, acorn finished, romesco sauce

- SUGGESTED PAIRING -

PHANTOM CREEK ESTATES

'BECKER VINEYARD' CUVÉE

cabernet franc / carménère / merlot

6oz \$30 | BTL \$129

ZABUTON WAGYU \$69

8oz, snake river farms
teriyaki glaze, asparagus,
wasabi mashed potatoes

- SUGGESTED PAIRING -

RAMOS PAUL EL CHANTRE

SERRANÍA DE RONDA

tempranillo / cabernet sauvignon / merlot / syrah

6oz \$36 | BTL \$156

dessert

BASQUE CHEESECAKE \$15

rhubarb and summer berry compote

- SUGGESTED PAIRING -

TOKAJ ASZU CHATEAU DERESZLA

2oz \$19 | BTL \$162

(GF) = GLUTEN FREE | (N) = CONTAINS NUTS