

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 | bt1 \$73

BC SPOT PRAWN AGUACHILE \$28

avocado, tomatillo, lime, red onion, tortilla chips

- SUGGESTED PAIRING -
DASSAI 45 YAMAGUCHI
JUNMAI DAIGINJO
3oz \$19 | bt1 \$130

fired up

SEARED SCALLOP & CRISPY FRASER VALLEY PORK BELLY (N) \$48

romesco sauce, patty pan squash, red wine jus

- SUGGESTED PAIRING -
ST. INNOCENT 'TEMPERANCE HILL'
pinot noir
6oz \$36 | bt1 \$155

HAIDA GWAI HALIBUT \$50

gnocchi, summer corn and sweet pea succotash,
salsa verde

- SUGGESTED PAIRING -
SIMMONET-FEBVRE
chablis
6oz \$20 | bt1 \$86

ZABUTON WAGYU \$69

snake river farms
teriyaki glaze, asparagus,
wasabi mashed potatoes

- SUGGESTED PAIRING -
GERARD BERTRAND
CHATEAU LA SAUVAGEONNE
grenache / syrah / carignan
6oz \$38 | bt1 \$160

dessert

BASQUE CHEESECAKE \$15

strawberry & rhubarb jam

- SUGGESTED PAIRING -
TOKAJ ASZU CHATEAU DERESZLA
2oz \$19 | bt1 \$162

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