

*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

### **VICTORIOUS ROLL (GF) \$45**

foie gras, hokkaido scallop, wagyu,  
northern divine caviar, cucumber, shiso,  
kabayaki sauce

- SUGGESTED PAIRING -  
**PRUNOTTO**  
*barbaresco*  
6oz \$38 | bt1 \$164

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## *fired up*

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

romesco sauce, sautéed kale, red wine jus

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

### **PEACE COUNTRY LAMB SHANK \$48**

gnocchi, heirloom carrots,  
caramelized oyster mushrooms,  
tzatziki, braising jus

- SUGGESTED PAIRING -  
**PHANTOM CREEK ESTATES  
'BECKER VINEYARD' CUVÉE**  
*cabernet franc, cabernet sauvignon, merlot*  
6oz \$30 | bt1 \$129

### **ZABUTON WAGYU \$69**

*snake river farms*  
teriyaki glaze, asparagus,  
wasabi mashed potatoes

- SUGGESTED PAIRING -  
**CHECKMATE 'SILENT BISHOP'**  
*merlot*  
6oz \$40 | bt1 \$172

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## *dessert*

### **BASQUE CHEESECAKE \$15**

fresh citrus, citrus marmalade, blood orange sauce

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

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