

to the

# Victor

belong the spoils

## SPOILS OF AUTUMN | \$75

Wine Pairing - \$42 | 6oz pours

5PM - 7PM SUNDAY TO THURSDAY

### for the table

VICTOR'S CHEESE & ONION BREAD

whipped butter

### appetizer

(choice of)

WARM BACON & FRISEE SALAD

soft poached hens egg, truffle vinaigrette, milk bread croutons

-or-

GRINGO SALMON ABURI (gf)

togarashi aioli, serrano pepper

-or-

LOBSTER & CRAB BISQUE

crab salad, gruyère toast

UPGRADE YOUR APPETIZER +\$14

NOVA SCOTIA LOBSTER ROLL (gf)

northern divine caviar, avocado, cucumber,

mango sauce, yuzu mayonnaise

-or-

DUNGENESS CRAB CAKE

sea bean & fennel salad, vadouvan-spiced curry aioli

Mission Hill 'Reserve' Pinot Gris

-or-

Mt. Boucherie Pinot Noir

### main

(choice of)

BURGUNDY TRUFFLE CANNELLONI (v)

spinach & mushroom duxelle, black garlic gremolata,

arabbiata sauce, taleggio gratin

-or-

ATLANTIC SALMON STEAK

dungeness crab stuffing, sea beans,

fingerling potatoes, lobster sauce

-or-

STEAK DIANE

7oz eye of ribeye "delmonico", creamy dijon peppercorn sauce,

crispy potatoes, roasted vegetables

SUPPLEMENT YOUR STEAK

8oz FILET MIGNON PEI BLUE DOT + \$24

-or-

20oz COWBOY RIBEYE CANADIAN PRIME + \$45

ADD ONS

TEMPURA PRAWNS + \$17

-or-

PAN SEARED FOIE GRAS + \$34

Culmina Family Estate 'R&D' Sauvignon Blanc

-or-

Santa Cristina 'Superiore' Chianti Classico

### dessert

(choice of)

CRÈME BRÛLÉE DONUTS

maple cotton candy, vanilla custard

-or-

"STICKY FINGERS"

HOT WHISKEY CAKE

whiskey caramel sauce, whipped cream

Taylor Fladgate Tawny 'Fine White' Port (2oz pour)

(gf) gluten free (v) vegetarian