

to the  
**Victor**  
belong the spoils

**CHRISTMAS WEEKEND \$96**  
(December 22nd - 26th)

**Wine Pairing – \$48 (6oz each)**

————— *to start* —————

**VICTOR'S SIGNATURE MULLED WINE (5oz)**  
st. remy vsop, red wine, winter spices

————— *for the table* —————

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

————— *appetizer* —————

choice of one

**LOBSTER & CRAB BISQUE**  
(a la carte \$18)

crab salad, gruyère toast

-or-

**WARM BACON & FRISEE SALAD**  
(a la carte \$18)

soft poached hen's eggs, truffle vinaigrette

*Wine Pairing*

*Culmina Family Estate 'R&D'*

*Sauvignon Blanc*

-or-

*Mt. Boucherie Pinot Noir*

————— *main* —————

choice of one

**BUTTERNUT SQUASH RAVIOLI (n)**  
(a la carte \$35)

maple brown butter sauce,  
toasted pecan gremolata, truffle pecorino

**ADD SEA SCALLOPS \$21**

-or-

**ROASTED ROSSDOWN FARMS  
FREE RANGE TURKEY**

(a la carte \$48)

white and dark meat, mashed potatoes,  
heirloom carrots, cranberry sauce, stuffing, gravy

-or-

**PRIME RIB OF BEEF**

(a la carte \$58)

12oz canada AAA slow roasted prime rib,  
yorkshire puddings, mashed potatoes,  
crispy brussels sprouts, au jus

**ADD HALF LOBSTER \$37 | SHRIMP SCAMPI \$22**

*Wine Pairing*

*Mission Hill Estate Rosé*

-or-

*Terrazas de Los Andes Malbec*

————— *dessert* —————

**TOFFEE BREAD PUDDING**  
(a la carte \$15)

crème anglaise

*Wine Pairing*

*Mionetto Prosecco*

(n) contains nuts