

to the

Victor

belong the spoils

VALENTINE'S | \$145 PER PERSON

**LOVE FROM THE
FIRST SCOOP \$21**

*ketel one grapefruit and rose,
select aperitivo, red vermouth,
bubbles, sorbet*

LUCKY

LUCIANO \$23

*st. remy signature,
cloud house cold brew rum,
amaro, coffee bitters*

WINE PAIRING (6oz) +\$98

AMUSE BOUCHE

UNI TOAST

king crab, brioche, yuzu zest

FIRST

SEABREAM CRUDO

*sea asparagus, sumo orange,
pink peppercorn, kabosu dressing*

- or -

TREVISO SALAD

*shaved manchego, caramelized walnuts,
pomegranate, charred citrus vinaigrette*

PAIRING: BONAVAL CAVA

SECOND

NOVA SCOTIA LOBSTER CAKE

*shaved fennel & cilantro salad,
smoked paprika aioli*

- or -

FOIE GRAS TORCHON

*warm brioche, honey crisp apple,
black currant preserve*

- or -

NORTHERN DIVINE CAVIAR ROSTI (gf)

chives, cured & shaved egg yolk, crème fraiche

PAIRING:

DOMAINE ZIND-HUMBRECHT

'TURCKHEIM'

riesling

- or -

CLOS DE BRUSQUIERES

châteauneuf du pape

MAIN

WHITE ALBA TRUFFLE RISOTTO (gf)

*seared oyster mushrooms, asparagus,
36 month aged parmesan*

- or -

VICTOR HOT SEAFOOD POT

*king crab, lobster, jumbo prawn,
sea scallop, mussels, fingerling potato,
cauliflower, garlic, seafood nage*

- or -

LOVERS SUSHI PLATTER (gf)

*avocado crunch roll, gringo salmon aburi.
salmon, otoro, amberjack sashimi.
hamachi, scallop, bluefin nigiri*

- or -

BEEF WELLINGTON FOR 2

potato aligot, borderlaise sauce

PAIRING:

PASCAL JOLIVET SANCERRE

sauvignon blanc

- or -

ALTESINO

brunello di montalcino

DESSERT

(FOR TWO)

VICTOR'S ROSE

*raspberry & rose confit,
brown butter lemon sponge cake,
vanilla whip ganache*

PAIRING: TAYLOR FLADGATE TAWNY (3oz)

(gf) = gluten free