

to the

Victor

belong the spoils

DINE OUT 2024 | \$65

Wine Pairing - \$42 | 6oz pours

for the table

VICTOR'S CHEESE & ONION BREAD
whipped butter

appetizer

MURGELLA BURRATA (v)(n)
castelvetro olive pesto, toasted pine nuts,
symphony tomatoes, garlic buttered toast,
planeta olive oil

- or -

SHRIMP ABURI (gf)
pesto aioli, garlic chips, aonori

- or -

BRAISED WAGYU MEATBALLS
madeira wine, shaved black truffles, sourdough 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

BLACK TRUFFLE CANNELLONI (v)
spinach & mushroom duxelle, black garlic gremolata,
arrabiata sauce, taleggio gratin

- or -

ATLANTIC SALMON STEAK
dungeness crab stuffing, sea beans,
fingerling potatoes, lobster sauce

- or -

PEPPERCORN STEAK
6oz eye of ribeye, green peppercorn sauce,
mashed potatoes, heirloom carrots

- SUPPLEMENT YOUR STEAK -

8oz FILET MIGNON, PEI BLUEDOT RESERVE + \$24

- or -

20oz COWBOY RIBEYE, CANADIAN PRIME + \$45

ADD ONS

TEMPURA PRAWNS + \$17

- or -

1/2 NOVA SCOTIA LOBSTER + \$34

Culmina Family Estate 'R&D' Sauvignon Blanc

- or -

Mt. Boucherie 'Reserve' Syrah

dessert

APPLE CHEESECAKE
butter crust, caramelized apple, caramel sauce

- or -

MAPLE PECAN CAKE (n)
pecan sponge, chocolate crunch,
maple mousse, dark chocolate sea salt sauce

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

(gf) gluten free (v) vegetarian (n) contains nuts