

*the*  
**Victor**

◆ *SHOWCASE* ◆

## *from the raw bar*

### **KAMPACHI CRUDO (gf) \$23**

sea beans, orange segments, pink peppercorn,  
calamansi vinaigrette

- SUGGESTED PAIRING -  
CHATEAU D'ESCLANS  
'WHISPERING ANGEL'

*rosé*

6oz \$21 | 9oz \$32

### **BLUEFIN TUNA EXPERIENCE PLATTER (gf) \$48**

2pc ea sashimi: otoro, chutoro,  
akami & spicy tuna roll

- SUGGESTED PAIRING -  
DASSAI 45

*junmai daiginjo*

3oz \$19

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## *land & sea*

### **SEARED RARE ALBACORE TUNA (gf) \$28**

sidestripe prawns, watercress puree,  
green apple & tarragon slaw, red chili oil

- SUGGESTED PAIRING -  
LOUIS LATOUR 'ARDECHE'

*chardonnay*

6oz \$16 | 9oz \$24

### **HAIDA GWAI HALIBUT (gf) \$52**

heirloom symphony tomatoes,  
gnocchi, nduja & fava bean ragout,  
cauliflower puree

- SUGGESTED PAIRING -  
PASCAL JOLIVET

*sancerre*

6oz \$25 | 9oz \$38

### **63 ACRES DRY AGED RIBEYE \$74**

12oz, okanagan valley, bc

- SUGGESTED PAIRING -  
CLOS DE BRUSQUIERES

*châteauneuf du pape*

3oz \$22 | 6oz \$44

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## *dessert*

### **YUZU & VANILLA BEAN CRÈME BRULÉE \$15**

yuzu zest biscotti

- SUGGESTED PAIRING -  
TOKAJ ASZU CHATEAU DERESZLA

2oz \$19

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