

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

BLUEFIN TUNA EXPERIENCE (gf) \$48

2pc ea sashimi tasting
otoro - *richest* | chutoro - *medium* | akami - *lean*
spicy maki roll

- SUGGESTED PAIRING -
DASSAI 45

junmai daiginjo

3oz \$19

land & sea

WILD BC SPOT PRAWN RISOTTO \$42

sweetcorn, roasted asparagus,
pecorino cheese

- SUGGESTED PAIRING -
E. GUIGAL

viognier/roussanne

6oz \$17

HAIDA GWAI HALIBUT \$52

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

- SUGGESTED PAIRING -
SOKOL BLOSSER 'DUNDEE HILLS'

pinot noir

6oz \$34

MIYAZAKI A5 WAGYU RIBCAP

\$31/oz | 6oz OR 8oz

*This wagyu is famous for its cherry-red coloring
and density of marbling.*

- SUGGESTED PAIRING -
GRATAVINUM '2PIR'

grenache/carignan/syrah

6oz \$34

dessert

YUZU & VANILLA BEAN CRÈME BRULÉE \$15

yuzu zest biscotti

- SUGGESTED PAIRING -
TOKAJ ASZU CHATEAU DERESZLA

2oz \$19

(GF) = GLUTEN FREE