

the
Victor

◆ *SHOWCASE* ◆

from the raw bar

KAMPACHI AGUACHILE *(gf)* 23

charred shishito, red onion, mango,
heirloom symphony tomatoes,
yuzu lime dressing

- SUGGESTED PAIRING -
KOJIMA SOHONTEN, TOKO
JUNMAI YAMAGATA
3oz | 13

BRANT LAKE WAGYU BEEF CARPACCIO 26

pecorino cheese, pickled shimeji mushroom,
horseradish aioli, broken caper vinaigrette,
milk bread croutons

- SUGGESTED PAIRING -
GRATAVINUM '211R'
grenache/carignan/syrah, priorat
3oz | 17

land & sea

WILD SIDESTRIPE PRAWN RISOTTO *(gf)* 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

CHURRASCO WAGYU FLAT IRON *(gf)* 72

8oz, snake river farms Idaho
garlic & herb marinade, roasted corn,
sweet peppers, chimichurri sauce

- SUGGESTED PAIRING -
CARPINETO 'GRAN SELEZIONE'
chianti classico
6oz | 36

dessert

YUZU & VANILLA BEAN CRÈME BRULÉE 15

yuzu zest biscotti

- SUGGESTED PAIRING -
TOKAJ ASZU CHATEAU DERESZLA
2oz \$19

- COCKTAIL -
NITRO ESPRESSO MARTINI
grey goose, cloud house coffee rum,
kahlua, espresso
2oz | 22

(GF) = GLUTEN FREE