

the
Victor

◆ *SHOWCASE* ◆

from the raw bar

BBQ UNAGI ROLL 24

bbq eel, masago, cucumber, avocado, kaiware, kabayaki sauce, shichimi pepper

BBQ UNAGI NIGIRI (1pc) 7.5

- 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 '2PR'
grenache/carignan/syrah, priorat
3oz | 17

land & sea

PACIFIC BOUILLABAISSE (gf) 42

side stripe prawns, hokkaido scallops, mussels, salmon, fennel, tomato, saffron rouille

- SUGGESTED PAIRING -
CHATEAU D'ESCLANS
'WHISPERING ANGEL'
rosé
6oz | 21

BRAISED LAMB SHANK (gf) 48

san marzano tomato polenta, mint, roasted fennel, madeira braising jus

- SUGGESTED PAIRING -
BLACK HILLS WINERY 'NOTA BENE'
cabernet/merlot/cabernet franc
6oz | 38

CHURRASCO WAGYU FLAT IRON (gf) 72

8oz, snake river farms Idaho garlic & herb marinade, charred scallions, sweet peppers, chimichurri sauce

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

dessert

YUZU & VANILLA BEAN CRÈME BRULEE 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