

to the
Victor
belong the spoils

NEW YEAR'S EVE
\$145

amuse-bouche

**DUNGENESS CRAB CAKE
& LOBSTER BISQUE**

starter

ICED SEAFOOD COCKTAIL
jumbo prawn, king crab, uni nigiri
mustard and cocktail sauce

-OR-

PACIFIC SCALLOP TASTING
ceviche & coquille st. jacques, cauliflower gratin

-OR-

FOIE GRAS TORCHON
cherry gastrique, candied walnuts, toasted brioche

main

ALBA WHITE TRUFFLE RISOTTO
seasonal mushrooms, parmigiano-reggiano

-OR-

NOVA SCOTIA LOBSTER THERMIDOR
lotus leaf steamed seafood rice
fennel & sea bean salad

-OR-

SNAKE RIVER FARMS WAGYU STRIPLOIN
leek and mushroom tart, roasted bone marrow
sauce bordelaise

dessert

BAKED ALASKA
chocolate, strawberry, vanilla
caramel pear & rum sauce