

to The

Victor

belong the spoils

VALENTINE'S AT THE VICTOR

\$95^{PER}
PERSON

amuse bouche

OYSTER ROCKEFELLER

creamed spinach, smoked bacon, hollandaise

first course

HOKKAIDO SCALLOP CRUDO

northern divine caviar, cilantro
& calamansi vinaigrette

-or-

RED WINE RISOTTO

vanilla braised salsify & fresh périgord truffle

-or-

ROASTED FRASER VALLEY PORK BELLY

burrata raviolo, roasted beets & calvados jus

main course

SURF & TURF FOR TWO

angus filet mignon, herb roasted lobster tails,
charred broccolini, whipped potatoes
& béarnaise sauce

-or-

PAN SEARED BRANZINO

fennel potato purée & celeriac herb salad

-or-

RACK OF LAMB

pistachio crust, cauliflower purée,
crispy potato & pomegranate jus

dessert for two

CROQUEMBOUCHE

dark chocolate, rose tea cream,
caramel cotton candy,

-&-

NICE LITTLE CHOCOLATE TRUFFLES