

to The

Victor

belong the spoils

DINE OUT | \$45

WINE PAIRING — \$40

appetizer

LOBSTER & CRAB BISQUE

crab salad, gruyère toast

- or -

CAESAR SALAD

romaine & shaved brussels sprouts, pecorino cheese,
crispy sumac-spiced chickpeas

- or -

MANGO CHILI ROLL

mango, avocado, sesame-siracha sauce

UPGRADE YOUR APPETIZER | \$12

JUMBO PRAWN COCKTAIL

tiger prawns, atomic horseradish, wasabi cocktail sauce

- or -

QUEBEC FOIE GRAS

seared foie gras & mousse, cherry gastrique,
toasted brioche, candy walnuts

main

8OZ CENTER CUT "DELMONICO" RIBEYE

whipped potato, roasted vegetables

- or -

BC KING SALMON

maple soy glaze, water chestnuts, shiitake mushrooms,
potato dauphinoise

- or -

MUSHROOM RISOTTO

black truffle, saffron pickled vegetables, parmesan

UPGRADE YOUR MAIN | \$18

HOKKAIDO SCALLOPS

carrot & jalapeño purée, crispy guanciale,
saffron fregola, minus 8 vinegar

- or -

PETITE ANGUS FILET

whipped potato, roasted vegetables

dessert

MENKE'S CAKE

vanilla sponge, toasted coconut custard,
coconut mousse

- or -

CHOCOLATE MOUSSE

dark chocolate cake crumble