

to The
Victor
belong the spoils

Veuve Clicquot

SURF & TURF SHOWCASE

Featuring the Effervescence of Veuve Clicquot

\$75
PER
PERSON



SUN
TO
THURS

TO BEGIN

VICTOR'S JAPANESE MILK BREAD
whipped butter

The Veuve Duo - Discovery Pour
6oz | \$30

Veuve Clicquot Yellow Label
& Veuve Kir Royale

STARTER

CAESAR SALAD
romaine & shaved brussels sprouts
pecorino cheese, crispy sumac-spiced chickpeas
milk bread croutons

OR

AVOCADO CRUNCH ROLL (VG)(GF)
avocado, cucumber, mango, shiso mayo, puffed rice

SUPPLEMENTARY ENHANCEMENTS

Crab Cake | +\$24
Jumbo Prawn Cocktail | +\$21

RECOMMENDED PAIRING

Veuve Clicquot Tasting Pour 3oz | \$15
Veuve Clicquot Yellow Label 6oz | \$30

MAIN

STEAK & SUSHI
6oz Northern Gold Filet Mignon
& Gringo Salmon Aburi, bok choy, ponzu sauce

OR

LAND & SEA
6oz eye of ribeye "delmonico", tempura shrimp, potato purée,
broccolini, peppercorn sauce

OR

THE CLASSIC
6oz USDA prime California cut striploin, Nova Scotia
lobster Tail, potato purée, broccolini, bearnaise sauce

UPGRADE YOUR STEAK

20oz Cowboy Ribeye, Canadian Prime \$58
10oz Wagyu Ribeye, King River, Australia \$72

RECOMMENDED PAIRING

Veuve Clicquot Yellow Label
750ml Bottle | \$125

DESSERT

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard

RECOMMENDED PAIRING

Veuve Clicquot Kir Royale
6oz | \$30