

**CHRISTMAS WEEKEND \$96**  
(December 22nd - 25th)

**Wine Pairing** – \$42 (3oz each)

————— *to start* —————

**VICTOR'S SIGNATURE MULLED WINE (5oz)**  
st. remy vsop, red wine, winter spices  
*\*zero proof available*

————— *for the table* —————

**VICTOR'S CHEESE & ONION BREAD**  
whipped butter

————— *appetizer* —————

choice of one

**LOBSTER & CRAB BISQUE**

(a la carte \$18)

crab salad, gruyère toast

-or-

**BELGIAN ENDIVE**

(a la carte \$17)

orange segments, goat's cheese, candied walnuts,  
dried apricots, honey-thyme vinaigrette

**Wine Pairing**

*Laughing Stock Pinot Grigio*

-or-

*Josh Cellars Pinot Noir*

————— *main* —————

choice of one

**MYCA FARMS MUSHROOM RISOTTO**

(a la carte \$32)

locally grown porcini, king oyster mushrooms,  
24-month aged parmigiano reggiano,  
charred scallions

**ADD SEA SCALLOPS \$21**

-or-

**ROASTED ROSSDOWN FARMS  
FREE RANGE TURKEY**

(a la carte \$48)

white and dark meat, mashed potatoes,  
heirloom carrots, cranberry sauce, stuffing, gravy

-or-

**PRIME RIB OF BEEF**

(a la carte \$58)

12oz northern gold slow roasted prime rib,  
yorkshire pudding, mashed potatoes,  
crispy brussels sprouts, au jus

**ADD HALF LOBSTER \$37 | SHRIMP SCAMPI \$22**

**Wine Pairing**

*Austin Hope Chardonnay*

-or-

*Francis Ford Coppola Cabernet Sauvignon*

————— *dessert* —————

**TOFFEE BREAD PUDDING**

(a la carte \$15)

crème anglaise

**Wine Pairing (5oz)**

*Bonoval Cava*