

VISTA 18

RESTAURANT + LOUNGE

JOIN US FOR A SPECIAL DINNER NEW YEAR'S EVE

LET'S GET STARTED

Amuse Bouche
chicken dumpling

KEEP IT GOING

Celeriac Coconut Bisque gf
roasted garlic chip, black sesame oil

Roasted Beet, Arugula + Buffalo Brie gf
chestnut brittle, orange tarragon vinaigrette

Sesame Encrusted Scallop gf
black garlic glazed pork belly, chive oil

LET'S TAKE A BREAK

Palate Cleanser
Citrus + Passionfruit Sorbet gf

BRING IT ON

Braised Lamb Shank gf
chanterelle mushroom broth, lentil ragu, roasted broccolini

Oven Roasted Prosciutto Wrapped Sablefish gf
plum tomato + fingerling potato stew, shaved Manchego, sundried tomato + basil butter

Kimchi Marinated Sous Vide Pork Chop gf
roasted onion + potato pavé, spinach broth, baby carrots

Chorizo Wrapped Beef Flank Roulade gf
swiss chard, roasted fingerling potatoes, broccolini, garlic herb butter

Vegetarian choice upon request

AND WE'RE DONE

Eggnog Brulée gf
rum raisin gel, nutmeg whipped cream

Maple Caramel Chestnut Cheesecake gf
chestnut praline, bourbon whipped cream

Buttermilk Dark Chocolate Coco Nib Torte
butterscotch mousse, honeycomb sugar

Reservations Required

please see the restaurant host, call 250.382.9258 or
email ababurajan@chateauvictoria.com

EARLY SEATINGS

2 Course Menu - \$78
Seating times between 5pm-6pm

LATER SEATINGS

3 Course Menu - \$88
Seating times from 6pm-10pm

gratuity + taxes not included

LOUNGE WILL BE ON A FIRST COME FIRST SERVE BASIS