

VISTA 18

RESTAURANT + LOUNGE

JOIN US FOR A SPECIAL DINNER NEW YEAR'S EVE

LET'S GET STARTED

Roasted Chestnut Potato Soup v
black garlic crema

Stuffed Chicken Ballotine
prawns, green onion, garlic, ginger,
hoisin glaze, sesame seeds

Arugula + Roasted Butternut Squash Salad gf + v
candied walnuts, apple + creamy blue cheese dressing

QUICK LITTLE BREAK

Palate Cleanser
Blueberry Gin Sorbet gf

BRING IT ON

Hempseed Encrusted Ling Cod gf
cracked pepper + green onion latkes,
farm fresh vegetables, purple sauerkraut butter

Apple Braised Lamb Shank
butternut squash gnocchi, mixed herbs,
toasted hazelnuts, blue cheese

House Smoked Beef Brisket gf
bearface whisky peppercorn sauce, pomme dauphine,
celeriac purée, roasted carrots

Tortilla Encrusted Pork Loin gf
white corn tortilla, charred poblano pepper chutney,
cilantro plum tomato basmati, cojita, lime foam

Vegetarian choice upon request

AND WE'RE DONE

Red Wine Strawberry Panna Cotta gf
dark chocolate crumb, reduced balsamic

Apple Pie Cheesecake gfo
whipped vanilla mascarpone, savory cinnamon cookie

Dark Cocoa Dulce De Leche Tart
cookie crust, raspberry gel

Reservations Required

please see the restaurant host, call 250.382.9258 or
email lrose-stephenson@chateauvictoria.com

EARLY SEATINGS

2 Course Menu - \$84

Seating times between 5pm-6pm

LATER SEATINGS

3 Course Menu - \$94

Seating times from 6pm-10pm

gratuity + taxes not included

LOUNGE WILL BE ON A FIRST COME, FIRST SERVE BASIS