

FIVE SAILS

MAINS

BC MOREL RISOTTO 32
carnaroli rice, sautéed spring peas, parmigiano-reggiano, pickled shallot, red sorrel

PACIFIC SEA BASS 58
salt spring Island mussel emulsion, shaved black truffle, broccoli, cured egg yolks, dill

HAIDA GWAI HALIBUT 49
herb crusted fillet, roasted local mushrooms, herb tea beurre fondue, citrus foam

CANADIAN LOBSTER 64
poached tail & prawn beignets, soubise sauce, charred onion, potato fondant, salmon roe

FRASER VALLEY DUCK 53
seared duck breast, confit & foie gras, parisienne gnocchi, asparagus, orange, madeira jus

PEACE RIVER LAMB 56
seared lamb loin, roasted sweetbreads & lamb sausage tartlet, sweet peas, lemon mint, jus

WAGYU STEAK 31/oz
5oz min per order
japanese a5 wagyu beef, braised short ribs ragout, pomme puree, spring vegetables, merlot jus

add pan-seared foie gras 30
add butter-poached lobster tail 45

CHATEAUBRIAND 170

16oz CANADIAN BEEF, TABLE-SIDE CARVED FOR TWO

served with braised short ribs ragout, pommes puree, spring vegetables, merlot jus

SIDES

MUSHROOMS & PEAS 16
herb tea & brown butter

CRISPY FINGERLINGS 20
braised short rib, caramelized
onion, tete de moine cheese

HALIBUT CROQUETTES 18
brandade, sauce verte

CULINARY DIRECTOR:
ALEX KIM

CHEF DE CUISINE:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO

FIVE SAILS

DINNER

APPETIZERS

OYSTERS fresh half dozen from vancouver island, espelette cocktail sauce & mignonette	28
STRACCIATELLA fresh stracciatella, jerusalem artichoke, citrus, pecans, arbequina olive oil, 25yr aged balsamic	26
FOIE GRAS quebec foie gras terrine, freshly baked milk bread, confit rhubarb, quail's gate wine gelee	32
BISQUE lobster & prawn bisque, dungeness crab croquette & claw meat salad, egg yolk gel	25
SCALLOPS Seared scallops, fermented tomato beurre blanc, nduja sausage emulsion, corn, melon	34
AHI TUNA cured loin, avocado crème, ponzu gel, rice pearls, nori crisps, radish & cucumber	27
TARTARE hand-cut beef filet mignon on pommes paillasson, egg yolk, capers, cornichon, chive, aioli <i>add 10g local caviar mp</i>	32

CAVIAR SELECTIONS

30gr of your selection, traditional accompaniments

NORTHERN DIVINE(CAN) 250 GIAVERI BELUGA (ITA) 450 KAVIARI BELUGA (FR) 750

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY.
SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION. VANCOUVER COASTAL HEALTH
ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR TABLES OF 6 PERSONS OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL.