

FIVE SAILS

LUNCH

APPETIZERS

STRACCIATELLA	26	AHI TUNA	27
sprouts, jerusalem artichoke, citrus, pecans, 25yr aged modena balsamic		cured loin, avocado crème, ponzu gel rice pearls, nori crisps, radish, cucumber	
GREENS	21	BISQUE	25
Pecorino cheese, Grapes, Almonds lemon mustard vinaigrette		lobster & prawn bisque, dungeness crab croquettes & claw meat salad	
BEEF TARTARE	30	OYSTERS	28
hand-cut fillet mignon, cornichon & caper dressing, chive, egg yolk gel, crème fraiche		fresh half dozen from west coast espelette cocktail sauce & mignonette	

CAVIAR SELECTIONS

30gr of your selection, traditional accompaniments

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

MAINS

RISOTTO	32	HALIBUT	49
bc morel mushrooms, spring peas, pickled shallot, parmigiano-reggiano, carnaroli rice		herb crusted fillet, roasted local mushrooms herb tea beurre fondue	
DUCK CONFIT	38	SEAFOOD SPAGHETTI	36
yukon gold puree, syrah duck glaze hannah brook greens salad		squid Ink pasta, tiger prawns, halibut, Scallop,lemon-garlic butter, aromatics	
BEEF	64	CHICKEN SUPREME	38
6oz beef tenderloin, braised short rib ragout pommes puree, spring vegetables, merlot jus SUBSTITUE WITH JAPANESE A5 WAGYU MP		Crunchy Fingerling Potatoes, green vegetables Aji verde Sauce	

SIDES

MUSHROOMS & PEAS 16	CRISPY FINGERLINGS 20	HALIBUT CROQUETTES 18
herb tea & brown butter	braised short rib, caramelized onion, tete de moine cheese	brandade, sauce verte

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.

CULINARY DIRECTOR:
ALEX KIM

CHEF DE CUISINE:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO