

# FIVE SAILS

## DINE OUT VANCOUVER LUNCH MENU

\$49 | FEB 5 TO MAR 7, 2021

MONDAY - FRIDAY

NOT AVAILABLE FEB 12 TO 14

### APPETIZERS

#### PARSNIP SOUP

wild mushroom duxelles, 6 minute egg

- OR -

#### SALMON & KAMPACHI DUO

house smoked, green apple & wasabi sorbet  
parmesan & mushroom crumble  
japanese greens

- OR -

#### BEEF TERRINE

green lentils, beef tenderloin, mesclun  
balsamic & lemon vinaigrette

### MAINS

#### WILD MUSHROOM RISOTTO

rutabaga and parsnip foam  
parmesan tuile

- OR -

#### FILET OF SALMON

leek fondue, artichoke barigoule  
chive & basil cream

### DESSERT

#### MILLE FEUILLE

vanilla cream, soft caramel  
caramelized hazelnuts, pear chips

- OR -

#### CRÈME BRÛLÉE

baileys crème coulée, chocolate sable  
chocolate glaze, cacao nibs

# FIVE SAILS

## DINE OUT VANCOUVER DINNER MENU

\$54 | FEB 5 TO MAR 7, 2021

SUNDAY - THURSDAY

NOT AVAILABLE FEB 12 TO 14

### APPETIZERS

#### PARSNIP SOUP

wild mushroom duxelles, 6 minute egg

- OR -

#### SALMON & KAMPACHI DUO

house smoked, green apple & wasabi sorbet  
parmesan & mushroom crumble  
japanese greens

- OR -

#### BEEF TERRINE

green lentils, beef tenderloin, mesclun  
balsamic & lemon vinaigrette

### MAINS

#### WILD MUSHROOM RISOTTO

rutabaga and parsnip foam  
parmesan tuile

- OR -

#### FILET OF SALMON

leek fondue, artichoke barigoule  
chive & basil cream

### DESSERT

#### MILLE FEUILLE

vanilla cream, soft caramel  
caramelized hazelnuts, pear chips

- OR -

#### CRÈME BRÛLÉE

baileys crème coulée, chocolate sable  
chocolate glaze, cacao nibs