



FIVE SAILS

DINE OUT VANCOUVER

\$65 | JAN 21ST TO FEB 8TH | 2026 | SOMMELIER WINE PAIRING \$45

STARTER

AHI TUNA CRUDO

gochujang vinaigrette, avocado, north arm farm radish

Wine Pairing | Unsworth 'Charme de l'île'

- OR -

WHITE ONION VELOUTÉ

gruyère cheese, brioche, stout

UPGRADE TO LOBSTER BISQUE +\$10

Wine Pairing | Burrowing Owl Pinot Gris 2024

ENTRÉE

FILET MIGNON

braised short rib ragout, roasted cauliflower, glace de viande

UPGRADE YOUR STEAK TO JAPANESE A5 WAGYU STEAK (5OZ) +\$60

Wine Pairing | Sunday in August Pinot Noir 2024

- OR -

STEELHEAD TROUT

alberta bean cassoulet, leek espuma, pickled kohlrabi

Wine Pairing | Sunday In August Pinot Gris Rose 2024

- OR -

CRISPY PANISSE

hen of the woods mushrooms, celeriac purée, roasted vegetable jus

Wine Pairing | Sunday in August Pinot Noir Rose 2024

ENHANCEMENT

Seared Quebec Foie Gras +\$30

Three Garlic Butter Prawns +\$16

Two Seared Scallops +\$24

Freshly Grated Winter Truffle +\$16

DESSERT

LEMON PANNA COTTA

candied lemon, vanilla chantilly, sable breton

Wine Pairing | Clos du Soleil Saturn 2022

- OR -

CHOCOLATE GÂTEAU

toasted almond crémeux & caramel tuile

Wine Pairing | Ramification Fortification NV