

FIVE SAILS

CANADIAN CULINARY CHAMPIONSHIP TASTING

155 PER PERSON

95 BC WINE PAIRING

195 SOMMELIER SIGNATURE WINE PAIRING

SIGNATURE 1

BC SIDE STRIPE SHRIMP

crudo, yuzu gel & vinaigrette
shrimp shell tuile, cucumber

WINE PAIRING

Little Engine 'Silver' 2022 | Okanagan Valley, BC

SIGNATURE 2

"THE OYSTER"

seared west coast oyster, pemberton salsify purée
okanagan apple & green shiso, sea lettuce oyster tartlet

COCKTAIL PAIRING

Lemon Drop Martini

SIGNATURE 3

SABLEFISH & SCALLOP

haida gwaii sablefish terrine
pemberton roasted sunchokes
okanagan pear, toasted seed

WINE PAIRING

Tinhorn Creek Blanc De Blanc 2019 | Okanagan Valley, BC

MYSTERY WINE

FORTUNA

goat chèvre & squash pasta
toasted almond & pumpkin seeds
parsnip, brown butter emulsion

WINE PAIRINGS

Cedar Creek Platinum Pinot Gris 2023 | Okanagan Valley, BC
Hillside Winery Gamay Noir 2019 | Okanagan Valley, BC

BLACK BOX

DUCK & MUSHROOM

fraser valley dry aged duck breast
chestnut mushroom lardo ragu, celeriac
parisian gnocchi

WINE PAIRING

La Stella Maestoso Merlot 2018 | Okanagan Valley, BC

SWEET ENDING

GOLD

golden honey crisp apple
crème anglaise

WINE PAIRING

Cedar Creek Riesling Icewine 2017 | Okanagan Valley, BC

COASTAL HEALTH ADVISES THAT CONSUMING RAW OR
UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS