

FIVE SAILS

DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

1/2 DOZEN OYSTERS mignonette, fresh horseradish, lemon	30
BURRATA castelvetroano olives, dandelion pesto, sourdough tuile spring herb greens, almonds	26
RILLETTE duck rilette, liver parfait, crispy baguette, rhubarb quail's gate optima gelee	28
TARTARE beef tenderloin, charred flat iron, oyster mayo egg yolk gel, watercress, lavash	32
BISQUE lobster bisque, seared scallop confit sunchoke, black truffles, brioche	26
FOIE GRAS veal sweetbread & BC morel mushroom fricassee green apple, hazelnuts	30
SCALLOPS confit leek & nori terrine, sea truffle vinaigrette brown butter, miso Cauliflower puree	34
AHI TUNA avocado crème, ponzu gel, kohlrabi, rice pearls	32

KAVIARI CAVIAR

30gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

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.

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MAINS

MUSHROOMS carnaroli rice croquettes, spring peas & herbs, black truffle, egg yolk gel	36
SABLEFISH miso marinated sablefish, haricot verts, yuzu kosho beurre blanc herb oil	54
PACIFIC SEA BASS pan-seared pacific sea bass, crushed truffle & sunchoke vermouth velouté, shaved fennel	57
HALIBUT crispy shrimp wonton, bok choy, shiitake & shimeji mushroom citrus broth	56
LOBSTER citrus butter-poached 1.5lb lobster, parisian gnocchi parmesan & almond tuile PRESENTED OUT OF THE SHELL	MP
DUCK yarrow meadows duck breast, confit legs kromeski's, pink lady apple pan jus gras	54
VENISON canadian venison striploin wrapped in bacon, spring onions, new potatoes leek puree, saskatoon berry jus	59
BEEF canadian prime tenderloin, braised oxtail, torched broccolini maitake mushrooms, rice nori tuile	64
WAGYU Japanese A5 wagyu beef, 6oz min per order	MP

ADD PAN-SEARED FOIE GRAS 28
ADD BUTTER-POACHED 1.5LB LOBSTER MP

ACCOMPANIMENTS

MUSHROOMS 16 spring garlic, herbs brown butter	5SAILS "POUTINE" 20 Tête de Moine caramelized onion gravy fingerling potatoes	BRUSSEL SPROUTS 20 crispy brussels sprouts hollandaise, black truffle
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