

FIVE SAILS

DINNER

APPETIZERS

OYSTERS half dozen from vancouver island, espelette cocktail sauce & mignonette	28
BURRATA slow-roasted beetroot, lemon & fermented pear, herb greens, toasted canadian grains	26
FOIE GRAS quebec foie gras terrine & truffled brioche, okanagan apple, quails' gate ice wine gelée	32
BISQUE lobster & prawn bisque, dungeness crab croquettes & claw meat salad, egg yolk gel	24
SCALLOPS north arm farm caramelized sunchokes & sunflower seeds, grapefruit, beurre blanc	32
AHI TUNA cured loin, avocado crème, ponzu gel, rice pearls, nori crisps, pickled kohlrabi	27
BEEF TARTARE hand-cut filet mignon, cornichon & caper dressing, chive, egg yolk gel, crème fraîche <i>Add 10g local caviar MP</i>	30

KAVIARI CAVIAR MP

20gr of your selection, traditional accompaniments

OSCJETRE

KRISTAL (RIVER BELUGA)

BELUGA

SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 30-40 MINUTES FOR PREPARATION.
PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY. 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.

FIVE SAILS

MAINS

RISOTTO black perigord truffle, salt-roasted celeriac espuma, parmigiano reggiano, carnaroli rice	30
PACIFIC SEA BASS pan-roasted rutabaga, dill & soubise sauce, charred onion, smoked trout roe	54
SABLEFISH pemberton roasted parsnip & dungeness crab "mezzlune", sauerkraut beurre fondue, chives	49
LOBSTER TAIL pacific prawn beignets, pernod fennel crème, garlic oil potato fondant, saffron bisque foam	64
DUCK BREAST yukon gold pomme paillason, bc autumn squash, compressed apple, spiced pepitas, port jus	49
LAMB LOIN peace country lamb, foie gras & sweetbreads "caramelle", toasted almonds & salt-roasted beet	58
WAGYU 5oz min per order japanese A5 wagyu beef, braised short ribs ragout, pomme purée, autumn vegetables, merlot jus	31 PER OZ

Add pan-seared foie gras 30
Add butter-poached lobster tail 45

CHATEAUBRIAND 170

16oz CANADIAN BEEF, TABLE-SIDE CARVED FOR TWO
served with braised short rib ragout, pomme purée, autumn vegetables, merlot jus

SIDES

MUSHROOMS 16 tarragon & brown butter	5SAILS "POUTINE" 20 caramelized onion gravy fingerling potatoes, tête de moine	ROASTED CARROTS 16 birch syrup, five spice garbanzo beans
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CULINARY DIRECTOR:
ALEX KIM

EXECUTIVE SOUS CHEF:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO