

# FIVE SAILS

## MAINS

**ARTICHOKE** 34  
carnaroli rice risotto, capers, lemon-chervil vinaigrette, parmigiano-reggiano, roasted hazelnuts

**PACIFIC SEA BASS** 58  
salt spring island mussels & heirloom tomato emulsion, summer squash, crispy corn polenta

**Haida Gwaii Halibut** 49  
herb crusted fillet, roasted local mushrooms, herb tea beurre fondue, citrus dashi foam

**CANADIAN LOBSTER** 68  
poached tail & prawn beignets, soubise sauce, charred onion, potato fondant, salmon roe

**FRASER VALLEY DUCK** 56  
seared duck breast, foie gras & confit, parisienne gnocchi, asparagus, orange, madeira jus

**PEACE RIVER LAMB** 56  
seared loin, lamb sausage, roasted aubergine puree & courgette tartlet, basil, niçoise olive jus

**WAGYU STEAK** 31<sup>/oz</sup>  
5oz min per order  
japanese a5 wagyu beef, braised short ribs ragout, pomme puree, spring vegetables, merlot jus

*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 ribs ragout, pommes puree, garden vegetables, merlot jus

## SIDES

**MUSHROOMS & PEAS 16**  
herb tea & brown butter

**CRISPY FINGERLINGS 20**  
braised short rib, caramelized  
onion, tete de moine cheese

**GRILLED ASPARAGUS 22**  
verjus sabayon, black truffle

CULINARY DIRECTOR:  
ALEX KIM

CHEF DE CUISINE:  
GARY KWANG

GENERAL MANAGER:  
JASON HUSMILLO

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## DINNER

### APPETIZERS

<b>OYSTERS</b> fresh half dozen from vancouver island, espelette cocktail sauce & mignonette	28
<b>BURRATA</b> sungold tomatoes, compressed strawberries, fresh basil, pickled pistachio, modena balsamic	26
<b>FOIE GRAS</b> quebec foie gras terrine, freshly baked milk bread, harker's organic apricots, Ice wine gelée <i>seared foie gras substitute 34</i>	32
<b>BISQUE</b> canadian lobster & prawn bisque, dungeness crab croquette & claw meat salad, egg yolk gel	25
<b>SCALLOPS</b> seared scallops, fermented tomato beurre blanc, nduja sausage emulsion, corn, honeydew	34
<b>YELLOWTAIL</b> chilled pacific hamachi crudo, avocado crème, yuzu gel, cucumber, pickled celery	29
<b>TARTARE</b> hand-cut prime beef filet mignon, egg yolk gel, capers, cornichon, chive, mustard, crostinis <i>add 10g caviar mp</i>	32

#### KAVIARI SELECTIONS

30gr of your selection, traditional accompaniments

OSCIETRA 300

KRISTAL 450

BELUGA 750

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.