

FIVE SAILS

MAINS

ARTICHOKE	34
summer artichoke, 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 GWAI 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	155
5oz japanese a5 wagyu beef, braised short ribs ragout, pomme puree, spring vegetables, merlot jus	
<i>Add 1oz Wagyu beef 31</i>	
<i>add pan-seared foie gras 30</i>	
<i>add butter-poached lobster tail 45</i>	

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	CRISPY FINGERLINGS 20	GRILLED ASPARAGUS 22
herb tea & brown butter	braised short rib, caramelized onion, tete de moine cheese	verjus sabayon, black truffle

CULINARY DIRECTOR:
ALEX KIM

CHEF DE CUISINE:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO

FIVE SAILS

DINNER

APPETIZERS

OYSTERS	28
fresh half dozen from vancouver island, espelette cocktail sauce & mignonette	
BURRATA	26
sungold tomatoes, compressed strawberries, fresh basil, pickled pistachio, modena balsamic	
FOIE GRAS	32
quebec foie gras terrine, freshly baked milk bread, harker's organic apricots, ice wine gelée <i>substitute with seared foie gras 34</i>	
BISQUE	25
canadian lobster & prawn bisque, dungeness crab croquette & claw meat salad, egg yolk gel	
SCALLOPS	34
seared scallops, fermented tomato beurre blanc, nduja sausage emulsion, corn, honeydew <i>add extra scallop 12.50</i>	
YELLOWTAIL	29
chilled pacific hamachi crudo, avocado crème, yuzu gel, cucumber, pickled celery	
TARTARE	32
hand-cut prime beef filet mignon, egg yolk gel, capers, cornichon, chive, mustard, crostinis <i>add 10g caviar mp</i>	

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.