

# FIVE SAILS

## MAINS

**HEN OF THE WOODS MUSHROOM** 34  
carnaroli risotto, purple kale, chive mustard vinaigrette, roasted root vegetable jus & crisps

**PACIFIC SEA BASS** 58  
salt spring island mussels & nduja sausage, canadian farro, sous-vide fennel & espuma

**Haida Gwaii SABLEFISH** 53  
shoyu-glazed, dungeness crab & pearl barley salad, rutabaga, winter radish, citrus dashi butter

**CANADIAN LOBSTER** 68  
poached tail & prawn beignets, sea truffle vin blanc, charred onion, potato fondant, salmon roe

**FRASER VALLEY DUCK** 56  
dry aged breast, confit & foie gras, parisienne gnocchi, salt-baked beetroot, orange, madeira jus

**PEACE RIVER LAMB** 58  
grilled lamb loin, braised shoulder & truffle tarte tatin, watercress, celeriac, confit shallot jus

**WAGYU STEAK** 155  
5oz japanese a5 wagyu beef, braised short ribs ragout, pomme puree, spring vegetables, merlot jus

*Add 1oz wagyu beef 31  
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, roasted vegetables, merlot jus

## SIDES

**FALL MUSHROOMS 20**  
chive, celeriac puree  
merlot jus

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

**BIRCH GLAZED CARROTS 16**  
puffed rice & toasted seeds

CULINARY DIRECTOR:  
ALEX KIM

CHEF DE CUISINE:  
GARY KWANG

GENERAL MANAGER:  
JASON HUSMILLO

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## DINNER

### APPETIZERS

<b>OYSTERS</b>	28
fresh half dozen canadian oysters, served raw, espelette cocktail sauce & mignonette	
<b>BURRATA</b>	26
north arm farm autumn squash, green apple, spiced pumpkin seeds, sage, modena balsamic	
<b>FOIE GRAS</b>	32
quebec foie gras terrine, freshly baked milk bread, okanagan honey crisp apple, ice wine gelée <i>seared foie gras substitute 34</i>	
<b>BISQUE</b>	25
canadian lobster & prawn bisque, dungeness crab croquette & claw meat salad, egg yolk gel	
<b>SCALLOPS</b>	34
seared scallops, beurre blanc, pemberton roasted sunchokes, okanagan pear, toasted seeds	
<b>YELLOWTAIL</b>	29
pacific hamachi crudo, avocado crème, yuzu vinaigrette & gel, kohlrabi, pickled celery	
<b>TARTARE</b>	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 20-25 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.