

FIVE SAILS

DINNER

APPETIZERS

- OYSTERS** 24
poached west coast oysters, parsley & garlic butter, verjus, roasted chicken skin crisps
- WHIPPED BURRATA** 29
artichoke chutney, toasted pistachio aged balsamic pearls, lemon, chervil on brioche toast
- FOIE GRAS** 34
quebec foie gras terrine, freshly baked milk bread, blackberry, mustard seeds port gelée
seared foie gras substitute 36
- BISQUE** 28
canadian lobster & prawn bisque dungeness crab croquette & claw meat salad, egg yolk gel
- SCALLOPS** 34
pan-seared, caramelized caper emulsion almonds, green olives, artichoke crisps beurre blanc
- YELLOWTAIL** 29
pacific hamachi crudo, avocado crème yuzu vinaigrette & gel, cucumber pickled celery
- TARTARE** 32
hand-cut prime beef filet mignon egg yolk gel, capers, cornichon, chive mustard, crostinis
add 10g caviar mp

MAINS

- PACIFIC WILD HALIBUT** 58
poached, local caviar & allium espuma aromatic fumet, new potato brandade asparagus
- Haida Gwaii SABLEFISH** 56
shoyu-glazed, dungeness crab & fregola "orzotto", chive, spinach, kale citrus dashi foam
- CANADIAN LOBSTER TAIL** 68
butter-poached, charcoal tuile, parisian gnocchi & prawn boudin blanc dill soubise sprouts
- CHICKPEA PANISSE** 34
organic canadian peas, spring pea & mint sauce verte, plant-based citrus "aioli" toasted granola
- FRASER VALLEY DUCK** 56
dry aged breast, duck confit & potato stuffed bc morel mushrooms, orange, leek fondue, jus
- PEACE RIVER LAMB** 58
grilled loin, braised lamb neck tarte tatin little qualicum brie cheese spring herbs & peas, jus
- FILET MIGNON ROSSINI** 79
alberta prime beef filet, seared foie gras shaved black truffle, brioche, spinach madeira jus
- WAGYU STEAK** 155
5oz japanese a5 wagyu beef striploin, pomme purée, roasted vegetables, merlot jus
add 1oz Japanese wagyu 31
add pan-seared foie gras 30
add butter-poached lobster tail 55

JAPANESE WAGYU BEEF EN CROUTE 275 | TABLE-SIDE CARVED FOR TWO
8oz striploin & black truffle duxelles

SIDES

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

MUSHROOMS 20
chive, pea purée merlot jus

BRUSSELS SPROUTS 20
wild boar lardon, green apple canadian maple gastrique

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.

CULINARY DIRECTOR
ALEX KIM

RESTAURANT DIRECTOR
ALEXANDRE BLAIS