

# FIVE SAILS

## LUNCH

### APPETIZERS

<b>BURRATA</b> 26 sungold tomatoes, fresh basil, compressed strawberries, pickled pistachio modena balsamic	<b>YELLOWTAIL</b> 29 chilled pacific hamachi crudo, yuzu gel avocado crème, cucumber, pickled celery
<b>GREENS</b> 21 pecorino cheese, grapes, cucumber Almonds, lemon mustard vinaigrette	<b>BISQUE</b> 25 lobster & prawn bisque, dungeness crab croquettes & claw meat salad
<b>TARTARE</b> 32 hand-cut prime beef filet mignon, egg yolk gel capers, cornichon, chive, mustard, crostinis	<b>OYSTERS</b> 28 fresh half dozen from west coast, espelette cocktail sauce & mignonette

### KAVIARI SELECTIONS

30gr of your selection, traditional accompaniments

OSCIETRA 300

KRISTAL 450

BELUGA 750

### MAINS

<b>RISOTTO</b> 32 Summer artichoke, lemon-chervil vinaigrette parmigiano-reggiano, carnaroli rice, hazelnuts	<b>HALIBUT</b> 49 herb crusted fillet, roasted local mushrooms herb tea beurre fondue
<b>DUCK CONFIT</b> 38 yukon gold puree, syrah duck glaze hannah brook greens salad	<b>SEAFOOD SPAGHETTI</b> 36 squid Ink pasta, tiger prawns, halibut Scallop, lemon-garlic butter, aromatics
<b>BEEF</b> 64 6oz beef tenderloin, braised short rib ragout pommes puree, garden vegetables, merlot jus	<b>CHICKEN SUPREME</b> 38 Crunchy Fingerling Potatoes, summer vegetables Aji verde Sauce

SUBSTITUE WITH JAPANESE A5 WAGYU MP

### SIDES

<b>MUSHROOMS &amp; PEAS</b> 16 herb tea & brown butter	<b>CRISPY FINGERLINGS</b> 20 braised short rib, caramelized onion, tete de moine cheese	<b>GRILLED ASPARAGUS</b> 22 Verjus Sabayon, black truffle
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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

CHEF DE CUISINE:  
GARY KWANG

GENERAL MANAGER:  
JASON HUSMILLO