

FIVE SAILS

LUNCH

APPETIZERS

BURRATA 26 north arm farm autumn squash, green apple spiced pumpkin seeds, sage, modena balsamic	YELLOWTAIL 29 pacific hamachi crudo, yuzu vinaigrette & gel avocado crème, kohlrabi, pickled celery
GREENS 21 pecorino cheese, grapes, cucumber almonds, lemon mustard vinaigrette	BISQUE 25 canadian lobster & prawn bisque dungeness crab croquettes, egg yolk gel
TARTARE 32 hand-cut prime beef filet mignon, egg yolk gel capers, cornichon, chive, mustard crostinis	OYSTERS 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

RISOTTO 30 carnaroli rice, purple kale, roasted winter mushrooms, chive, root vegetable crisps	PACIFIC SEA BASS 58 salt spring Island mussels & nduja sausage canadian farro, sous vide fennel & espuma
DUCK CONFIT 38 yukon gold puree, syrah duck glaze hannah brook greens salad	SEAFOOD SPAGHETTI 36 squid Ink pasta, tiger prawns, black cod scallop, lemon-garlic butter, aromatics
BEEF 68 6oz beef tenderloin, braised short rib ragout pommes puree, roasted vegetables, merlot jus	CHICKEN SUPREME 38 crunchy fingerling potatoes, fall vegetables poultry jus

SUBSTITUTE WITH JAPANESE A5 WAGYU MP

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
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PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY.
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