

FIVE SAILS

LUNCH

APPETIZERS

BURRATA 29 artichoke chutney, toasted pistachio, aged balsamic pearls, lemon, chervil on brioche	YELLOWTAIL 29 pacific hamachi crudo, yuzu vinaigrette & gel avocado crème, cucumber, pickled celery
LOCAL GREENS 24 pecorino cheese, grapes, cucumber almonds, lemon mustard vinaigrette	BISQUE 28 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

CHICKPEA PANISSE 34 organic canadian peas, spring pea & mint sauce verte, plant-based citrus "aioli", toasted granola	PACIFIC WILD HALIBUT 58 sea truffle & local caviar, yukon gold potato brandade, fumet reduction, asparagus
DUCK CONFIT 38 yukon gold puree, syrah duck glaze hannah brook greens salad	SEAFOOD FETTUCINE 38 squid Ink pasta, tiger prawns, halibut, cod scallop, lemon-garlic butter, aromatics
BEEF 68 6oz beef tenderloin, pommes purée roasted vegetables, merlot jus	CHICKEN SUPREME 42 crunchy fingerling potatoes spring vegetables, poultry jus

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
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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

RESTAURANT DIRECTOR
ALEXANDRE BLAIS