

FIVE SAILS

LUNCH

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

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| BEETROOT heirloom beets, toasted oats, crème fraiche chicory, orange, sherry vinaigrette | 20 | TUNA albacore tuna, pacific shrimp, avocado eggplant purée, spring onion, tomato purée | 30 |
| DUCK duck rilette, liver parfait, crisp baguette poached pear, quails' gate optima | 30 | BISQUE lobster bisque, seared scallop sunchoke, black truffle | 26 |
| TARTARE beef tenderloin, charred flat iron oyster mayo, egg yolk gel nasturtium, lavash | 28 | LETTUCE grilled romaine lettuce, pancetta parmesan, croutons, single origin pepper ranch dressing | 20 |

KAVIARI CAVIARI

30 gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

MAINS

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| MUSHROOM wild mushroom risotto, green asparagus green peas, tarragon, parmesan tuile | 32 | HALIBUT seared halibut, green pea purée roasted carrots, fingerling potato beurre blanc | 48 |
| PORK fraser valley pork chop, kennebec fries kimchi emulsion, whole dijon jus | 40 | MUSSELS & CLAMS tagliatelle pasta, confit albacore tuna mussels, clams, tomato & saffron sago | 38 |
| BEEF grilled beef tenderloin, pomme purée cipollini onions, roasted mushrooms, port jus | 50 | LOBSTER atlantic lobster salad roll, tarragon mayo sundried tomato, bacon jam | 48 |
| WAGYU Japanese A5 Wagyu beef 6oz min per order | MP | | |

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.