

FIVE SAILS

LUNCH

APPETIZERS

BURRATA 26
strawberry pine nut aigre-doux, fermented
bc tomato gel, liloet honey crumble

GREENS 21
Pecorino cheese, Grapes, Almonds
lemon mustard vinaigrette

BEEF TARTARE 28
hand-cut fillet mignon, cornichon & caper
dressing, chive, egg yolk gel, crème fraiche

AHI TUNA 27
crudo, avocado crème, ponzu gel, radish &
cucumber, rice pearls, nori crisps

BISQUE 24
lobster & prawn bisque, dungeness crab
croquettes & claw meat salad

OYSTERS 28
fresh half dozen from west coast
espelette cocktail sauce & mignonette

KAVIARI CAVIAR

30gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

MAINS

RISOTTO 30
carnaroli rice, north arm farm squash & garden
vegetables, umami crumbles

DUCK CONFIT 38
yukon gold puree, syrah duck glaze
hannah brook greens salad

BEEF 64
6oz beef tenderloin, braised short ribs ragout
pommes puree, summer vegetables, merlot jus
SUBSTITUE WITH JAPANESE A5 WAGYU MP

HALIBUT 47
chilliwack corn velouté & succotash, nduja
sausage & bc tomato fondue, basil oil

SEAFOOD TAGLIATELLE 36
confit Pacific halibut & cod, tiger prawns
Scallop, lemon-garlic butter, aromatics

CHICKEN SUPREME 38
crunchy fingerling Potatoes, lacinato kale
grilled asparagus, aji verde Sauce

SIDES

MUSHROOMS 16
herbs & brown butter

5SAILS "POUTINE" 20
caramelized onion gravy
fingerling potatoes
Tête de Moine

BROCCOLINI 16
lemon-mustard vinaigrette
espelette & manchego cheese

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

EXECUTIVE SOUS CHEF:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO