

FIVE SAILS

LUNCH

APPETIZERS

BURRATA 26 slow-roasted beetroot, lemon & fermented pear, herb greens, toasted canadian grains	AHI TUNA 27 crudo, avocado crème, ponzu gel, pickled kohlrabi, rice pearls, nori crisps
GREENS 21 pecorino cheese, grapes, almonds lemon-mustard vinaigrette	BISQUE 24 lobster & prawn bisque, dungeness crab croquettes & claw meat salad
BEEF TARTARE 28 hand-cut fillet mignon, cornichon & caper dressing, chive, egg yolk gel crème fraîche	OYSTERS 28 half dozen, west coast oysters espelette cocktail sauce & mignonette

KAVIARI CAVIAR

30gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

MAINS

RISOTTO 30 black perigord truffle, salt-roasted celeriac espuma, parmigiano reggiano, carnaroli rice	SEA BASS 54 pan-roasted rutabaga, dill & soubise sauce, charred onion, smoked trout roe
DUCK CONFIT 38 yukon gold purée, syrah duck glaze hannah brook greens salad	SEAFOOD TAGLIATELLE 36 confit pacific black cod, tiger prawns scallop, lemon-garlic butter, aromatics
BEEF 64 6oz beef tenderloin, braised short rib ragout pommes purée, autumn vegetables, merlot jus SUBSTITUE WITH JAPANESE A5 WAGYU MP	CHICKEN SUPREME 38 crunchy fingerling potatoes, broccolini roasted carrots, aji verde sauce

SIDES

MUSHROOMS 16 tarragon & brown butter	5SAILS "POUTINE" 20 caramelized onion gravy fingerling potatoes tête de moine	ROASTED CARROTS 16 birch syrup, five spice fromage blanc
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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

EXECUTIVE SOUS CHEF:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO