

FIVE SAILS

CHEF'S TASTING MENU

120 PER PERSON
110 WINE PAIRING
+ 20% GRATUITY

COURSE 1

CRUDO

Chef's daily selection of fish
yuzu vinaigrette, avocado, citrus gel

*Domaine des Sénéchaux Chateauneuf-du-Pape Blanc
Rhône, Roussanne-Grenache Blanc*

COURSE 2

POACHED OYSTERS

tarragon vin blanc
green apple, fermented cabbage

Domaine Bernard Defaix Chablis, Burgundy

COURSE 3

PACIFIC SCALLOPS

pemberton roasted sunchokes
okanagan pear, toasted seed

add one prawn 12

Culmina 'Unicus' Grüner Veltliner, Okanagan, BC

COURSE 4

DRY AGED DUCK

fraser valley duck breast
beetroot, foie gras, orange

+ upgrade to A5 WAGYU 27

*Planeta 'Etna Rosso' Nerello
Mascalse, Etna Sicily, Italy*

COURSE 5

CHEF DARIA'S CREATIONS

seasonally inspired

*Moët & Chandon 'Nectar Imperial'
Demi-Sec, Champagne*

*CULINARY DIRECTOR: ALEX KIM
CHEF DE CUISINE: GARY KWANG
SOMMELIER: ALEXANDRE BLAIS*

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.