

FIVE SAILS

TASTING MENU

155 PER PERSON | 95 CLASSIC WINE PAIRING | 195 SOMMELIERS SIGNATURE PAIRING
65 NON-ALCOHOLIC PAIRING +20% GRATUITY

AMUSE BOUCHE

CANADIAN FOIE GRAS
warm custard, chive, shoyu glaze

SAKE PAIRING
Gekkeikan, Horin, Junmai Daiginjo Sake

COURSE 1

VANCOUVER ISLAND OYSTER
seared & glazed, sea lettuce tartlet, oyster plant

WINE PAIRING
Tinhorn Creek, Blanc de Blanc, 2019, Brut

COURSE 2

PACIFIC CRUDO
yuzu gel & vinaigrette, cucumber, green shiso

COCKTAIL PAIRING
Yuzu Martini with citrus foam

COURSE 3

BC SEA URCHIN
manitoba farro, pickled rhubarb, citrus foam

WINE PAIRING
Roland Lavantureux Chablis 1ier Cru Vau de Vey, 2020

COURSE 4

PEACE COUNTRY LAMB TRIO
grilled tenderloin, pan-seared saddle
braised neck ragout, artichoke, green olives
smoked crème fraîche, mint, cherry lane farm espelette

WINE PAIRING
Frescobaldi, Chianti Classico Reserva, 2014

COURSE 5

RHUBARB-STRAWBERRY
MASCARPONE CAKE
mascarpone espuma, rhubarb-strawberry sorbet
brown butter crumble, rhubarb jam

WINE PAIRING
Moet et Chandon, Nectar, Champagne

CULINARY DIRECTOR: ALEX KIM
RESTAURANT DIRECTOR: ALEXANDRE BLAIS