

FIVE SAILS

SEASONAL TASTING MENU

BY EXECUTIVE CHEF ROBBIE ROBINSON

AVAILABLE DAILY FROM 5:00PM

\$130 PP

+ TAX AND 20% GRATUITY

COURSE 1

ASPARAGUS

spring pea puree
egg yolk gel, parma ham
toasted almond vinaigrette

COURSE 2

SEA BREAM

coconut calamansi, avocado crème
grapefruit, latik

COURSE 3

CARPACCIO "ROSSINI"

beef tenderloin, bone-marrow
croquettes, torchon, brioche
Shallot vinaigrette

COURSE 4

STRIPED BASS

crushed truffle & sunchoke
vermouth velouté, shaved fennel

COURSE 5

BEEF

canadian prime tenderloin
braised oxtail, torched broccolini
mushrooms, rice nori tuile

COURSE 6

DARIA'S CREATION

ask your server for today's selection

WINE PAIRINGS ARE AVAILABLE

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SIDES

MUSHROOMS

16

elephant garlic, herbs
brown butter

TRUFFLES

20

pomme purée, truffle
duxelle, summer truffles

ASPARAGUS

20

grilled, lemon vinaigrette
summer truffles

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.

FIVE
SAILS

To accompany the
TASTING MENU

\$110

SIX COURSE BEVERAGE PAIRING

MENU

COURSE 1

FRIND BRUT

OKANAGAN VALLEY, BC (3oz)

To accompany the Asparagus

COURSE 2

Trimbach

Riesling

ALSACE, FRANCE (3oz)

To accompany the Sea Bream

COURSE 3

TENUTE LUCE LUCENTE

Super Tuscan

TUSCANY, ITALY (3oz)

To accompany the Carpaccio Rossini

PALATE CLEANSER

COURSE 4

LITTLE ENGINE

Sauvignon Blanc

OKANAGAN VALLEY, BC (3oz)

To accompany the Striped Bass

COURSE 5

BLACK STALLION

Cabernet Sauvignon

Napa Valley USA (5oz)

To accompany the Beef

COURSE 6

TAYLOR 20 YR TAWNY

OR

CHATEAU ARMAJAN SAUTERNES

(2oz)

To accompany the Dessert Creation

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