

FIVE SAILS

\$125 PER PERSON

NYE

4:30PM - 7:00PM

AMUSE BOUCHE + WELCOME DRINK

cauliflower espuma, dungeness crab, trout roe

STARTER

PAN-SEARED HOKKAIDO SCALLOPS

perigord truffle & sunchoke velouté

- OR -

BUTTER POACHED LOBSTER TAIL

shellfish chowder, crème fraîche, chive crutons

- OR -

QUEBEC FOIE GRAS PARFAIT

mandarin gel, five sails milk bread

MAIN

CANADIAN PRIME BEEF WELLINGTON

filet mignon, madeira jus
parma ham, truffle duxelles

- OR -

CHARCOAL GRILLED SEA BASS & CAVIAR

bc sturgeon caviar beurre blanc
confit rutabaga & potato
salt spring island mussels, dill

- OR -

WINTER TRUFFLE & VEGETABLE "ROULADE"

celeriac purée, caramelized squash
roasted vegetable jus

DESSERT

BAKED ALASKA

caramelized lemon ice cream
almond croustillants, vanilla sponge

FIVE SAILS

\$168 PER PERSON

NYE

8:30PM - 10:00PM

AMUSE BOUCHE + WELCOME DRINK

cauliflower espuma, dungeness crab, trout roe

COURSE 1

PAN-SEARED HOKKAIDO SCALLOPS
perigord truffle & sunchoke velouté

COURSE 2

BUTTER POACHED LOBSTER TAIL
shellfish chowder, crème fraîche, chive crutons

COURSE 3

QUEBEC FOIE GRAS PARFAIT
mandarin gel, five sails milk bread

COURSE 4

CANADIAN PRIME BEEF WELLINGTON
filet mignon, madeira jus
parma ham, truffle duxelles

- OR -

CHARCOAL GRILLED SEA BASS & CAVIAR

bc sturgeon caviar beurre blanc
confit rutabaga & potato
salt spring island mussels, dill

- OR -

WINTER TRUFFLE & VEGETABLE "ROULADE"

celeriac purée, caramelized squash
roasted vegetable jus

DESSERT

BAKED ALASKA

caramelized lemon ice cream
almond croustillants, vanilla sponge

+ GIFT BOX