

FIVE
SAILS



FINE VINTAGE
BY JAMES CLUER MW

SOMMELIER SHOWDOWN

JANUARY 13

COURSE 1

CHILLED YELLOWTAIL CRUDO

citrus vinaigrette & gel, pickled kohlrabi
celery, shiso

COURSE 2

ROASTED MAITAKE MUSHROOMS

carnaroli risotto
root vegetable jus & crisps

COURSE 3

FILET MIGNON ROSSINI

seared foie gras, wilted spinach
truffle, brioche, jus

DESSERT

TOFFEE

caramelized pecans, toffee foam
winter spice ice cream

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FEBRUARY 18

COURSE 1

SEARED SCALLOPS

roasted sunchokes, okanagan pickled pear
beurre blanc

COURSE 2

SEARED KING SALMON

winter truffle emulsion
delicata squash, bitter greens

COURSE 3

PEACE RIVER GRILLED LAMB LOIN

celeriac, braised shoulder ragout
watercress

DESSERT

HONEY CAKE

apricot & sea buckthorn ganache
puffed buckwheat

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MARCH 25

COURSE 1

HOKKAIDO SCALLOP CRUDO

lemon arbequina emulsion, castelvetroano olives
chervil & fennel salad

COURSE 2

PORK RILLETTES

speck crisps, chive mustard vinaigrette
vol au vent

COURSE 3

FRASER VALLEY DUCK BREAST

orange gel, salt-baked beetroot
foie gras

DESSERT

APPLE

sable breton, vanilla mousse, crème anglaise
apple & passion fruit compôte