

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 3

### ROASTED MAITAKE MUSHROOMS

carnaroli risotto  
root vegetable jus & crisps

## COURSE 4

### 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 3

### **SEARED KING SALMON**

winter truffle emulsion  
delicata squash, bitter greens

## COURSE 4

### **PEACE RIVER GRILLED LAMB LOIN**

celeriac, braised shoulder ragout  
watercress

## DESSERT

### **HONEY CAKE**

apricot & sea buckthorn ganache  
puffed buckwheat

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# SOMMELIER SHOWDOWN

*MARCH 25*

## COURSE 1

### **HOKKAIDO SCALLOP CRUDO**

lemon arbequina emulsion, castelvetroano olives  
chervil & fennel salad

## COURSE 3

### **PORK RILLETTES**

speck crisps, chive mustard vinaigrette  
vol au vent

## COURSE 4

### **FRASER VALLEY DUCK BREAST**

orange gel, salt-baked beetroot  
foie gras

## DESSERT

### **APPLE**

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