

FIVE SAILS

CHRISTMAS

5PM-10PM | DEC 24TH & 25TH

\$165 PER PERSON | PAIRING \$200

COURSE 1

CAULIFLOWER ESPUMA & CAVIAR

maple glazed trout, chive

PAIRING

roederer, cristal, champagne, 2015

COURSE 2

ROASTED SCALLOPS & CELERIAC VELOUTÉ

pickled pear, crispy jerusalem artichoke

PAIRING

white caesar cocktail

homemade clam juice

COURSE 3

BISON "GRAVLAX"

foie gras mousse, candied beetroot & port

pistachio, rosemary sabayon

PAIRING

montagny 1er cru les coères maison de montille

burgundy, 2022

COURSE 4

GRILLED PRIME BEEF FILET MIGNON

yukon gold pomme paillason, black truffle jus

oxtail ragout, glazed carrots

PAIRING

magnum château beychevelle, cru classe st-julien

bordeaux, 2005

- OR -

ROSSDOWN ROASTED TURKEY

calvados gravy, cranberry, pomme purée

confit meat stuffing, harvest vegetables

PAIRING

magnum château beychevelle, cru classe st-julien

bordeaux, 2005

- OR -

CANADIAN LOBSTER TAIL

roasted rutabaga, dungeness crab

charred onion gel, dill soubise sauce

PAIRING

lopez de heredia, vina tondonia reserva

rioja, 2005

DESSERT

BÛCHE DE NOËL

chestnuts, black currant, chantilly cream

valrhona milk chocolate

PAIRING

weinlaubenhof

neusiedlersee trockenbeerenauslese, 1995