

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 sous vide 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