



FIVE SAILS

PACIFIC HARVEST

A SUMMER VEGETABLE JOURNEY

165 PP | EXCLUSIVE WORLDWIDE PAIRING 95 | SOMMELIER PREMIUM WINE PAIRING 195
+20% GRATUITY

AMUSE BOUCHE

CORN

bc dungeness crab, chilliwack corn custard & corn bread

WINE PAIRING

CORN OLD FASHIONED | AMERICA

COURSE 1

TOMATO

island oyster, miso, sea lettuce tart, fermented tomato, basil

WINE PAIRING

KIR ROYAL BY TAITTINGER BRUT PRESTIGE CUVÉE | FRANCE

COURSE 2

EGGPLANT

eggplant "sardine", caramelized puree, pickled sea beans

WINE PAIRING

ARTEMIS KARAOLEGOS | 2021 | MYSTIRIO | SANTORINI | GREECE

COURSE 3

ZUCCHINI

olive oil-confit haida gwaii halibut, pistachio, humpback shrimp stuffed flower

WINE PAIRING

A SUNDAY IN AUGUST | RIESLING | SALT SPRING ISLAND | CANADA

COURSE 4

PEPPER

peace country lamb, blistered pepper, espelette puree, green olive espuma

WINE PAIRING

ALTESINO | 2014 | BRUNELLO DI MONTALCINO RESERVA | 3L | ITALY
AGED PU-ERH | YUNAN | 雲南 1993 遠年普洱 | CHINA

COURSE 5

PEACH

vanilla chantilly, okanagan peach compote, kasama white chocolate glaze

WINE PAIRING

ERMETE | CAREZZA LAMBRUSCO DI SORBARA DOLCE CLASSICO | ITALY

CULINARY DIRECTOR: ALEX KIM | RESTAURANT DIRECTOR: ALEXANDRE BLAIS