



FIVE SAILS

APPETIZERS

OYSTERS	24
poached west coast oysters, parsley & garlic butter, verjus, roasted chicken skin crisps	
BURRATA	29
chilled watermelon, cucumber, balsamic almond focaccia toast, basil	
FOIE GRAS	35
quebec foie gras terrine, milk bread okanagan cherries, port gelée	
SEARED FOIE GRAS SUBSTITUTE	36
BISQUE	28
canadian lobster & shrimp bisque dungeness crab croquette & claw meat salad, egg yolk gel	
SCALLOPS	36
chilliwack corn & miso croustades fermented tomato beurre blanc, basil	
YELLOWTAIL	32
pacific fish crudo, avocado crème yuzu vinaigrette & gel, cucumber pickled celery	
TARTARE	33
hand-cut prime beef filet mignon egg yolk gel, capers, cornichon, chive mustard, crostinis	
ADD 10G CAVIAR MP	

MAINS

PACIFIC WILD HALIBUT	64
olive oil-poached, local caviar & allium espuma, fumet jus, brandade, asparagus	
HAIDA GWAII SABLEFISH	62
shoyu-glazed, dungeness crab & fregola "orzotto", chive, citrus dashi foam	
CANADIAN LOBSTER TAIL	72
butter-poached, shrimp mousseline summer squash, chanterelle, vermouth	
CHICKPEA PANISSE	39
organic chickpeas, sweet pea & mint sauce verte, plant-based citrus "aioli"	
FRASER VALLEY DUCK	59
dry aged breast, duck confit & potato stuffed bc morel mushrooms, orange, leek	
PEACE RIVER LAMB	62
charcoal grilled saddle, sungold tomato summer's bounty tarte tatin, espelette jus	
FILET MIGNON ROSSINI	79
alberta prime beef filet, seared foie gras shaved black truffle, brioche, spinach madeira jus	
WAGYU STEAK	155
5oz japanese a5 wagyu beef striploin, pomme purée, vegetables, jus	
ADD 1OZ JAPANESE WAGYU 31	
ADD PAN-SEARED FOIE GRAS 30	
ADD BUTTER-POACHED LOBSTER TAIL 55	



CAVIAR SERVICE Oscietra 300 | Krystal 450 | Beluga 750

JAPANESE WAGYU BEEF EN CROUTE | TABLE-SIDE CARVED FOR TWO | 275
10oz striploin & black truffle duxelles

SIDES

SUMMER MUSHROOMS 22
chive, chilliwack corn purée

POMMES AU GRATIN 27
black truffle, caramelized onion
gruyère cheese

GRILLED ASPARAGUS 20
béarnaise & roasted almonds

CULINARY DIRECTOR | ALEX KIM

CHEF DE CUISINE | JUAN RUIZ

RESTAURANT DIRECTOR | ALEXANDRE BLAIS

Please advise your server of all allergies as not all of the ingredients are listed. Split charges apply. Soufflé lovers – request in advance to allow 15-20 minutes for preparation. Vancouver Coastal Health advises that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. For tables of 6 persons or more, an automatic gratuity of 20% will be added to the final bill.