



FIVE SAILS

THANKSGIVING | 2025

OCTOBER 10 TO 13 | \$145PP | WINE PAIRING \$69

COURSE 1

WARM SAVOURY CUSTARD

- & -

ROASTED CARROT TARTLET

- & -

BRIOCHE BREAD

WINE PAIRING

HENRIOT, BRUT SOUVERAIN, CHAMPAGNE

COURSE 2

PEMBERTON SQUASH VELOUTÉ

aged modena balsamic, roasted pumpkin seeds, compressed green apple, crème fraîche

WINE PAIRING

2022, PURE EST, VERDEJO, VALENCIA, SPAIN

COURSE 3

SEARED PACIFIC SCALLOPS

caramelized sunchoke & purée, beurre blanc & okanagan pear

WINE PAIRING

2023, CLOS STE MAGDELAINE, CASSIS, FRANCE

COURSE 4

ROSSDOWN FARM TURKEY DINNER

brioche stuffing, mashed potato, cranberry, calvados gravy, butter glazed vegetables

WINE PAIRING

2023, ILATIUM MORINI, SOAVE, ITALY

- OR -

CANADIAN FILET MIGNON ROSSINI

seared foie gras, yukon gold potato purée, brioche, winter truffle & wilted greens, madeira jus

WINE PAIRING

2021, STAGS HOLLOW, RENAISSANCE SYRAH, SIMILKAMEEN VALLEY, BRITISH COLUMBIA

- OR -

BLACK TRUFFLE PARISIAN GNOCCHI

hen of the woods mushrooms, tête de moine, roasted vegetable jus

WINE PAIRING

2022, MARCEL LAPIERRE, MORGON, FRANCE

COURSE 5

CARAMELIZED PUMPKIN TART

toffee ice cream

WINE PAIRING

ERMETE, CAREZZA LAMBRUSCO DI SORBARA DOLCE CLASSICO, ITALY

CULINARY DIRECTOR: ALEX KIM | RESTAURANT DIRECTOR: ALEXANDRE BLAIS