



FIVE SAILS

APPETIZERS

POACHED OYSTERS	24
parsley, verjus, beurre blanc, chicken skin	
BURRATA	29
pemberton beetroot, pear, almond, honey	
FOIE GRAS TERRINE	35
okanagan quince & apple, ice wine	
<i>SEARED FOIE GRAS SUBSTITUTE 36</i>	
BISQUE	28
canadian lobster & shrimp bisque	
dungeness crab croquette	
& claw meat salad, egg yolk gel	
SEARED SCALLOPS	36
north arm farm sunchoke, pear, thyme	
YELLOWTAIL CRUDO	32
yuzu, kohlrabi, white shoyu, avocado	
FILET MIGNON TARTARE	34
egg yolk, caper, cornichon	
chive, mustard	
<i>10G CAVIAR MP</i>	

MAINS

PACIFIC SEABASS	62
grand prairie beans, leek espuma, tarragon	
HAIDA GWAII SABLEFISH	62
dungeness crab, dashi, cabbage, fregola	
CANADIAN LOBSTER TAIL	79
side stripe shrimp, cauliflower, speck ham	
TRUFFLE PARISIAN GNOCCHI	38
hen of the woods, celeriac, tete de moine	
FRASER VALLEY DUCK	59
cromesquis, parsnip, orange, nasturtium	
PEACE RIVER LAMB LOIN	62
tarte tatin, birch, burdock, carrot, pistachio	
FILET MIGNON ROSSINI	79
foie gras, truffle, brioche, madeira	
A5 WAGYU STEAK	155
5oz striploin, potato, vegetables, jus	
<i>ADD 1 OUNCE 31</i>	
<i>ADD FOIE GRAS 30</i>	
<i>ADD LOBSTER TAIL 55</i>	



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

POMMES AU GRATIN 27
black truffle, onion, gruyère

MUSHROOMS 22
chive, sunchoke, wine butter

BRUSSELS SPROUTS 20
maple, lardon, apple, parm

CULINARY DIRECTOR | ALEX KIM

CHEF DE CUISINE | JUAN RUIZ

SOMMELIER | KEI KOARAI

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.