



FIVE SAILS

1888 | SEA TO SKY

175 PER PERSON | 95 WINE PAIRING | 195 SOMMELIERS SIGNATURE PAIRING

+20% GRATUITY

COURSE 1

SQUASH

canadian foie gras espuma, charred onion, shoyu

SAKE PAIRING

Artisan Sake Maker Osake Junmai Nama



COURSE 2

SALSIFY

west coast oyster, sea lettuce shell, apple, shiso

WINE PAIRING

2019 Tinhorn Creek, Blanc de Blancs Brut



COURSE 3

LEEK

bc caviar, dungeness crab, cauliflower, gruyère

WINE PAIRING

2022 Phantom Creek, Viognier



COURSE 4

SUNCHOKES

pacific scallop, tamarin, consommé, truffle

WINE PAIRING

2020 Little Engine, Gold Chardonnay

COURSE 5

CELERIAC

yukon arctic char, pear, miso, tarragon

WINE PAIRING

2017 Ramification "The Assurance" Reserve Pinot Noir

COURSE 6

BEETROOT

korean short rib, okanagan chèvre, parsnip

WINE PAIRING

2020 Mission Hill, Quatrain

COURSE 7

APPLE

kasama white chocolate, chantilly, gold strike honey

WINE PAIRING

Mission Hill "Exhilaration" Rosé Sparkling