



FIVE SAILS

TABLE D'HÔTE

4 courses - 125 per person - amuse bouche, choice of starter, main, dessert
6 courses - 155 per person - amuse bouche, choice **2** starters, **2** mains, **1** dessert
Vegetarian (V) - *chef will curate vegetarian dishes upon requests*

Prelude - amuse bouche

FOIE GRAS warm custard & BRIOCHE, honey rosemary

Entrees - cold starter

BURRATA pemberton beetroot, pear, almond, honey (V)
FOIE GRAS TERRINE okanagan quince & apple, Ice wine
YELLOWTAIL CRUDO yuzu, kohlrabi, white shoyu, avocado

Entrees - hot starter

LOBSTER BISQUE bc shrimp, dungeness crab, egg yolk
SEARED SCALLOPS north arm farm sunchokes, pear, thyme
POACHED OYSTER parsley, verjus, beurre blanc, chicken skin

Main affair - from the sea

PACIFIC SEABASS grand prairie beans, leek espuma, tarragon
HAIDA GWAIL SABLEFISH dungeness crab, dashi, cabbage, fregola
CANADIAN LOBSTER TAIL side stripe shrimp, cauliflower, speck ham (+15)

Main affair - from the land

FRASER VALLEY DUCK BREAST cromesquis, parsnip, orange, nasturtium
PEACE RIVER LAMB LOIN tarte tatin, birch, burdock, carrot, pistachio
ALBERTA FILET MIGNON ROSSINI foie gras, truffle, brioche, madeira
A5 JAPANESE WAGYU STEAK 5oz striploin, potato, vegetables, jus (+55)
TRUFFLE PARISIAN GNOCCHI hen of the woods, celeriac, tete de moine (V)

Sweet Crescendo - dessert

HONEY gold strike honey, sea buckthorn, salted caramel ice cream
GRAND MARNIER SOUFFLE crème anglaise, vanilla ice cream
APPLE okanagan apple compote, sable breton, white chocolate
SORBETS & ICE CREAMS seasonally prepared flavours
QUINCE pear & quince, frangipane, elderflower, rosehip