



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

2018 Church and State, Blanc de Blancs, Brut Nature, Okanagan Valley, BC



COURSE 3

LEEK

bc caviar, dungeness crab, cauliflower, gruyère

WINE PAIRING

2022 Phantom Creek, Riesling, Okanagan Valley, BC



COURSE 4

SUNCHOKE

pacific scallop, tamarin, consommé, truffle

WINE PAIRING

2021 Little Engine, Chardonnay, Gold Label, Okanagan Valley, BC

COURSE 5

CELERIAC

yukon arctic char, pear, miso, tarragon

WINE PAIRING

2022 Tantalus, Pinot Noir, Reimer Vineyard, Okanagan Valley, BC

COURSE 6

BEETROOT

korean short rib, okanagan chèvre, parsnip

WINE PAIRING

2020 Clos du Soleil Cabernet Blend, Signature, Similkameen Valley, BC

COURSE 7

PARSNIP

caramelized parsnip, maple, verjus, chestnut

WINE PAIRING

NV Ramification Cellars, Pinot Noir Blend, Fortification, Okanagan Valley, BC