



# FIVE SAILS TABLE D'HÔTE

**3 courses - 125 per person** – choice of **1** starter, **1** main, **1** dessert  
**4 courses - 145 per person** – choice of **2** starters, **1** main, **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

## **Main affair** -from the land

FRASER VALLEY DUCK BREAST ccomesquis, 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