



FIVE SAILS

THE ALTITUDE: BC SPRING

195 PER PERSON | 95 BEVERAGE PAIRING | 195 SOMMELIERS SIGNATURE PAIRING
+20% GRATUITY

COASTAL WATERS

THE OYSTER

white shoyu, yuzu, spring garlic

SEAWEED

pacific shrimp, cucumber, sea grapes

PAIRING

2019 Tinhorn Creek, Blanc de Blancs, Okanagan Valley, BC

BELOW THE SEA

ALBACORE TUNA & CAVIAR

gochujang, kennebec potatoes

PAIRING

NV Truck 59, Baptism by Firetruck, Cider, Kelowna, BC

SCALLOP

mandu, shellfish bisque, asparagus, citrus foam

PAIRING

Artisan Sake Maker Osake Junmai Nama

BLACK COD

charred peas & spinach, shio koji broth

PAIRING

2022 French Door, Chardonnay, Reserve, Okanagan Valley, BC

VALLEYS & FOOTHILLS

LIVER PÂTÉ

rhubarb, sable breton

FRASER VALLEY CHICKEN

rice, almond, orange, fernet

PAIRING

2023 Unsworth Saison Vineyard, Pinot Noir, Cowichan Valley, Vancouver Island, BC

INTERIOR PLATEAU

BEEF CHEEKS

onion tarte tatin

WILD MOREL

herb stuffed mushroom

SPRING LAMB

stinging nettle & ramp chimichurri

PAIRING

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

SUB-ALPINES & MOUNTAINS

WILD BERRIES

gold strike honey, preserved currant

WILDFLOWERS

spruce tip semifreddo & meringue

PAIRING

Alpenglow | Licor 43, elderflower, lemon, spruce tip, egg white