



# FIVE SAILS

## TABLE D'HÔTE

**3 courses - 125 per person** - amuse bouche, choice of starter, main, dessert

**4 courses - 145 per person** - amuse bouche, choice 2 starters, main, dessert

**Vegetarian (V)** - *chef will curate vegetarian dishes upon requests*

### **Prelude** - amuse bouche

FOIE GRAS warm custard, chive, shoyu

BRIOCHE vancouver island sea salt, bc cultured butter

### **Entrees** - starter

ASPARAGUS VELOUTE gruyere flan, spinach, tarragon, brioche (V)

FOIE GRAS TERRINE rhubarb, Ice wine, milk bread

YELLOWTAIL CRUDO yuzu, cucumber, white shoyu, shiso

LOBSTER BISQUE bc shrimp, dungeness crab, new potato, egg yolk

SEARED SCALLOPS spring allium, champagne beurr blanc

POACHED OYSTER parsley & garlic butter, verjus

### **Main affair** - from the sea

HALIBUT charred spring peas & spinach, consommé

HAIDA GWAII SABLEFISH dungeness crab, fregola, turnips, scallion, citrus, miso

CANADIAN LOBSTER TAIL side stripe shrimp, asparagus, speck ham

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

FRASER VALLEY DUCK BREAST spring morels, orange, asparagus

PEACE RIVER LAMB LOIN burnt onion tarte tatin, carrots, pistachio

ALBERTA FILET MIGNON ROSSINI foie gras, truffle, brioche, madeira

A5 JAPANESE WAGYU STEAK 5oz striploin, pommes puree, glace de viande (+55)

### **Sweet Crescendo**

APPLE compote, vanilla chantilly, sable breton

RHUBARB mascarpone mousse, genoise cake

GOLD STRIKE HONEY CAKE, sea buckthorn, salted caramel ice cream

GRAND MARNIER SOUFFLE vanilla crème anglaise & ice cream

SORBETS & ICE CREAMS seasonally prepared flavours