

# FIVE SAILS

## THE ALTITUDE: JUNE

MENU 195  
BC BEVERAGE PAIRING 95  
SOMMELIER PAIRING 195

### COASTAL WATERS

#### **THE OYSTER**

white soy, yuja, spring garlic

#### **SEAWEED**

pacific shrimp, cucumber, sea grapes

### BELOW THE SEA

#### **ALBACORE TUNA**

gochujang, caviar, kennebec potato

#### **SCALLOP**

mandu, bisque, citrus foam

#### **HALIBUT**

peas, spinach, koji butter broth

### VALLEYS & FOOTHILLS

#### **LIVER PATE**

green strawberry, leaf

#### **68 DAY OLD CHICKEN**

asparagus, rice, "soondae", custard

### INTERIOR PLATEAU

#### **BEEF CHEEKS**

onion tarte tatin

#### **MOREL**

herb stuffed mushroom

#### **SPRING LAMB**

stinging nettle & ramp chimichurri

### SUB-ALPINES & MOUNTAINS

#### **WILD BERRIES**

gold strike honey, preserved currant

#### **WILDFLOWERS**

spruce tip semifreddo & meringue