

FIVE SAILS

DINNER

APPETIZERS

OYSTERS	24
poached oysters, parsley & garlic butter, verjus, roasted chicken skin crisps	
WHIPPED BURRATA	29
artichoke chutney, toasted pistachio aged balsamic pearls, lemon, chervil on brioche toast	
FOIE GRAS	35
quebec foie gras terrine, freshly baked milk bread, blackberry, mustard seeds port gelée	
seared foie gras substitute	36
BISQUE	28
canadian lobster & prawn bisque dungeness crab croquette & claw meat salad, egg yolk gel	
SCALLOPS	36
pan-seared, caramelized caper emulsion almonds, green olives, artichoke crisps beurre blanc	
YELLOWTAIL	32
pacific hamachi crudo, avocado crème yuzu vinaigrette & gel, cucumber pickled celery	
TARTARE	35
hand-cut prime beef filet mignon egg yolk gel, capers, cornichon, chive mustard, crostinis	
add 10g caviar mp	

MAINS

PACIFIC WILD HALIBUT	65
poached, local caviar & allium espuma aromatic fumet, new potato brandade asparagus	
HAIDA GWAIL SABLEFISH	62
shoyu-glazed, dungeness crab & fregola "orzotto", chive, spinach, kale citrus dashi foam	
CANADIAN LOBSTER TAIL	72
butter-poached, charcoal tuile, parisian gnocchi & prawn boudin blanc dill soubise sprouts	
CHICKPEA PANISSE	39
organic canadian peas, spring pea & mint sauce verte, plant-based citrus "aioli" toasted granola	
FRASER VALLEY DUCK	62
dry aged breast, duck confit & potato stuffed bc morel mushrooms, orange, leek fondue, jus	
PEACE RIVER LAMB	65
grilled loin, braised lamb neck tarte tatin little qualicum brie cheese spring herbs & peas, jus	
FILET MIGNON ROSSINI	82
alberta prime beef filet, seared foie gras shaved black truffle, brioche, spinach madeira jus	
WAGYU STEAK	155
5oz japanese a5 wagyu beef striploin, pomme purée, roasted vegetables, merlot jus	
add 1oz Japanese wagyu	31
add pan-seared foie gras	30
add butter-poached lobster tail	55

JAPANESE WAGYU BEEF EN CROUTE 275 | TABLE-SIDE CARVED FOR TWO

8oz striploin & black truffle duxelles

SIDES

CRISPY FINGERLINGS 20
braised short rib, caramelized onion, tete de moine cheese

MUSHROOMS 20
chive, pea purée merlot jus

BRUSSELS SPROUTS 20
wild boar lardon, green apple canadian maple gastrique

Please advise your server of all allergies as not all of the ingredients are listed. Split charges apply.
Soufflé lovers – request in advance to allow 15-20 minutes for preparation. Vancouver coastal health advises that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. For tables of 6 persons or more, an automatic gratuity of 20% will be added to the final bill.

CULINARY DIRECTOR
ALEX KIM

RESTAURANT DIRECTOR
ALEXANDRE BLAIS