

# FIVE SAILS RESTAURANT – GROUPS (8 - 40)

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

*Select One Set Group Menu Only*

## Menu 1

Quebec foie gras – Yin & Yang  
pan seared & dusted with pistachios & almonds  
chilled terrine, huckleberry gastrique, nut & fruit crisps  
\*\*

Austrian-style mountain ravioli  
spinach, herbs & ricotta cheese, hazelnut brown butter  
\*\*

Butter poached whole Atlantic lobster (1 ½ lbs)  
baby vegetables, roasted sun chokes  
Burgundy truffle scented butter emulsion

OR

Almond crusted roasted rack of lamb  
a medley of green vegetables in season  
fresh pea purée infused whipped potatoes, a natural jus  
\*\*

Luxe lemon mille-feuilles  
delicate layers of phyllo pastry & chilled lemon cream  
garnished with pearls of orange “caviar”  
fresh berry purée  
\*\*

Coffee or tea

116. per person

## Menu 2

Ahi tuna tartare  
crispy wonton, avocado, ginger & sesame oil dressing  
\*\*

Caramelized weathervane scallops  
sun choke purée & crispy capers  
double smoked bacon emulsion  
\*\*

Slow cooked Pacific halibut  
fresh watercress emulsion  
sautéed morel mushrooms, white & green asparagus  
whipped potatoes

OR

Pan seared Filet of “AAA” Alberta beef  
sautéed baby spinach, foraged wild mushrooms, herb butter  
Cashel blue infused golden potato pavé, silky Madeira sauce  
\*\*

Chocolate opera slice  
Bailey’s truffle, caramel ice cream demi-sel  
hazelnut garnish  
\*\*

Coffee or tea

104. per person

## Menu 3

Trio of chilled seafood  
Dungeness crab & avocado, ahi tuna, scallop ceviche  
fresh citrus dressing  
\*\*

Austrian-style mountain ravioli  
spinach, herbs & ricotta cheese, hazelnut brown butter  
\* \* \*

Pan seared sea bass with citrus  
sautéed fingerling potatoes, shaved fennel  
fresh citrus, orange paste & emulsion

OR

Roast venison loin, pine needle syrup, spinach  
caramelized white asparagus, spiced red cabbage purée  
Schupfnudel with hazelnuts, sauce Poivrade  
\*\*

The Five Sails grand marnier soufflé  
crème Anglaise, rum & raisin ice cream  
\*\*

Coffee or tea

100. per person

## Menu 4

Atlantic lobster bisque  
fresh lobster garnish, topped with bisque foam  
\*\*

A bouquet of baby vegetables & lettuces  
heirloom tomatoes, apple infused balsamic dressing  
\*\*

Slow poached BC Kuterra salmon  
served translucent & warm  
fresh horseradish infused whipped potatoes  
vegetables in season, citrus butter sauce

OR

Honey glazed smoked duck breast  
pan seared foie gras, celeriac purée  
caramelized mango, pink peppercorns  
golden potato galette, huckleberry sauce  
\*\*

Golden delicious warm apple strudel  
& chilled baked apple terrine, Calvados cream  
homemade pistachio ice cream  
\*\*

Coffee or tea

88. per person

# FIVE SAILS RESTAURANT – GROUP DINING (8 – 40)

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

*Select One Set Group Menu Only*

## Menu 5

Austrian-style mountain ravioli  
spinach, herbs & ricotta cheese, hazelnut brown butter  
\*\*

CHOICE OF MAIN COURSE

**Catch!**

wild Gulf prawns, caramelized Weathervane scallop  
daily fresh catch & squid

a rainbow of vegetables, bouillabaisse jus & rouille

OR

**Seared Filet of “AAA” Alberta beef**

sautéed spinach & foraged wild mushrooms, herb butter  
Cashel blue infused golden potato pavé, silky Madeira sauce  
\*\*

**Luxe lemon mille-feuilles**

delicate layers of crisp phyllo pastry & chilled lemon cream  
garnished with pearls of orange “caviar”

fresh berry purée  
\*\*

Coffee or tea

77. per person

## Menu 6

Caramelized weathervane scallops

sun choke purée & crispy capers

double smoked bacon emulsion  
\*\*

CHOICE OF MAIN COURSE

**Slow cooked Pacific halibut**

fresh watercress emulsion

sautéed morel mushrooms, white & green asparagus

whipped potatoes

OR

**Almond crusted roasted rack of lamb**

a medley of green vegetables in season

fresh pea purée infused whipped potatoes, a natural jus  
\*\*

**Chocolate opera slice**

Baileys truffle, homemade caramel ice cream demi-sel  
hazelnut garnish  
\*\*

Coffee or tea

83. per person

## Menu 7

**Trio of chilled seafood**

Dungeness crab & avocado, ahi tuna, scallop ceviche  
fresh citrus dressing  
\*\*

CHOICE OF MAIN COURSE

**Pan seared sea bass with citrus**

sautéed fingerling potatoes, shaved fennel  
fresh citrus, orange paste & emulsion

OR

**Roast venison loin, pine needle syrup, spinach**

caramelized white asparagus, spiced red cabbage purée  
Schupfnudel with hazelnuts, sauce Poivrade  
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**The Five Sails grand marnier soufflé**

crème Anglaise, rum & raisin ice cream  
\*\*

Coffee or tea

85. per person

## Menu 8

CHOICE OF APPETIZER

**A Bouquet of baby vegetables & lettuces**

heirloom tomatoes, apple infused balsamic dressing

OR

**Roasted vegetable soup**

brioche crouton  
\*\*

CHOICE OF MAIN COURSE

**Slow poached BC Kuterra salmon**

served translucent & warm, citrus butter sauce

fresh horseradish infused whipped potatoes

OR

**Honey glazed smoked duck breast**

pan seared foie gras, celeriac purée

caramelized mango, pink peppercorns

golden potato galette, huckleberry sauce  
\*\*

**Golden delicious warm apple strudel  
& chilled baked apple terrine, Calvados cream**

homemade pistachio ice cream  
\*\*

Coffee or tea

72. per person