

# FIVE SAILS RESTAURANT – GROUPS (8 - 40) 4 Courses

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

Select One Set Group Menu Only ~ maximum of 2 choices of main course

## Menu 1

Quebec foie gras – Yin & Yang  
pan seared ~ grenadine poached rhubarb  
chilled torchon ~ strawberry preserves & powder, nut & fruit crisps

~

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

~

Butter poached whole Atlantic lobster \*(1 ½ lbs)  
baby vegetables, golden potato gnocchi, lobster emulsion  
*\*presented out of the shell*

OR

Lamb variation – rack & saddle

Rack ~ pistachio, almonds / Saddle ~ brioche & olive crust  
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

120. per person

## Menu 2

Bouquet of organic greens & vegetables  
baby heirloom tomatoes & radishes, toasted ficelle croutons  
lightly tossed with fresh lemon & extra virgin olive oil dressing

~

Caramelized weathervane scallops

pea purée infused whipped potatoes, crispy shallots & capers  
double smoked bacon vin blanc emulsion

~

Pan seared sea bass picatta

confetti of vegetables, fingerling potatoes  
fresh lemon & caper butter sauce

OR

Seared Filet of “AAA” Alberta beef

brushed with Beurre Marchand de Vin  
sautéed baby spinach, foraged wild mushrooms  
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

103. per person

## Menu 3

Atlantic lobster bisque  
topped with bisque foam & shaved truffle

~

Trio of warm & chilled seafood

~wild jumbo shrimp tempura, passionfruit purée, rice flakes  
~Dungeness crab, layers of sliced mango  
~Ahi tuna tartare, crispy wonton, avocado  
ginger infused sesame oil dressing

~

Seared & slow cooked Pacific halibut

fresh morel mushrooms & asparagus  
crème fraiche infused whipped potatoes, vin blanc sauce

OR

Honey glazed smoked duck breast

red cabbage purée, potato gnocchi with truffle butter  
caramelized salsify, huckleberry sauce

~

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

~

Coffee or tea

100. per person

## Menu 4

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

~

Bouquet of organic greens & vegetables

baby heirloom tomatoes & radishes, toasted ficelle croutons  
lightly tossed with lemon & extra virgin olive oil dressing

~

Confit of Sable Fish

wild sweet prawns, heirloom radishes & baby beets  
lightly smoked prawn butter sauce

OR

Roast milk fed veal tenderloin, pancetta

fresh morels & pea risotto, green asparagus  
garnish of butter poached Atlantic lobster, truffle sauce

~

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

~

Coffee or tea

93. per person



# FIVE SAILS RESTAURANT – GROUPS (8 – 40) 3 Courses

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

*Select One Set Group Menu Only ~ maximum of 2 choices of main course*

## Menu 5

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

~

CHOICE OF MAIN COURSE

**Seared & slow cooked Pacific halibut**

fresh morel mushrooms & asparagus  
crème fraiche infused whipped potatoes, vin blanc sauce

OR

**Lamb variation – rack & saddle**

rack – pistachio, almonds/saddle – brioche & olive crust  
pea purée infused whipped potatoes, a natural jus

~

**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

78. per person

## Menu 6

Caramelized weathervane scallops  
pea purée infused whipped potatoes, crispy shallots & capers  
double smoked bacon vin blanc emulsion

~

CHOICE OF MAIN COURSE

**Pan seared sea bass picatta**

confetti of vegetables, fingerling potatoes  
fresh lemon & caper butter sauce

OR

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

brushed with Beurre Marchand de Vin  
sautéed spinach & foraged wild mushrooms  
Cashel blue infused golden potato pavé, silky Madeira sauce

~

**Chocolate opera slice**

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

~

Coffee or tea

86. per person

## Menu 7

**Trio of warm & chilled seafood**

~wild jumbo shrimp tempura, passionfruit purée, rice flakes  
~Dungeness crab, layers of sliced mango  
~Ahi tuna tartare, crispy wonton, avocado  
ginger infused sesame oil dressing

~

CHOICE OF MAIN COURSE

**Seared & slow cooked Pacific halibut**

fresh morel mushrooms & asparagus  
crème fraiche infused whipped potatoes, vin blanc sauce

OR

**Roast milk fed veal tenderloin wrapped in pancetta**

fresh morels & pea risotto, green asparagus  
garnish of butter poached Atlantic lobster, truffle sauce

~

**The Five Sails grand marnier soufflé**

crème Anglaise, rum & raisin ice cream

~

Coffee or tea

87. per person

## Menu 8

**Bouquet of organic greens & vegetables**  
baby heirloom tomatoes & radishes, toasted ficelle croutons  
lightly tossed with fresh lemon & extra virgin olive oil dressing

OR

**Roasted vegetable soup**

topped with toasted ficelle croutons

~

CHOICE OF MAIN COURSE

**Confit of sable fish**

wild sweet prawns, heirloom radishes & baby beets  
lightly smoked prawn butter sauce

OR

**Honey glazed smoked duck breast**

red cabbage purée, potato gnocchi, truffle butter  
caramelized salsify, huckleberry sauce

~

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

homemade pistachio ice cream

~

Coffee or tea

73. per person