

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, pistachio nuts, caramelized quince
chilled torchon, huckleberry sauce, nut & fruit crisps
**

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

Butter poached whole Atlantic lobster (1 ½ lbs)
baby vegetables, fingerling potatoes, lobster emulsion
OR

Lamb variation – rack & saddle
roasted vegetables, olives & pine nut pavé
goat cheese 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

Bouquet of greens & gem lettuce
a terrine of heirloom beets, goat cheese
apple infused aged balsamic & walnut oil dressing
**

Caramelized weathervane scallops
parsnip purée, parsnip “bark”, lobster verjus emulsion
**

Pan seared sea bass picatta
confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce
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

100. per person

Menu 3

Roasted root vegetable soup
topped with toasted pumpkin seeds
**

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

Catch!
wild gulf prawns, caramelized Weathervane scallop
daily catch & charred octopus, rainbow of vegetables
bouillabaisse jus & rouille
OR

Honey glazed smoked duck breast
red cabbage purée, roasted celeriac tortelloni, truffle butter
caramelized salsify, huckleberry sauce
**

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

Coffee or tea

94. per person

Menu 4

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

Bouquet of greens & gem lettuce
a terrine of heirloom beets, goat cheese
apple infused aged balsamic & walnut oil dressing
**

Roasted sable fish
coconut scented basmati rice, vegetables in season
lightly spiced lemongrass sauce
perfumed with sweet chili & coconut milk
OR

Roast milk fed veal tenderloin, pancetta
Dungeness crab ravioli
parsnip purée & morel mushrooms, Port wine sauce
**

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

Coffee or tea

90. 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 & charred octopus
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
parsnip purée, parsnip “bark”, lobster verjus emulsion
**

CHOICE OF MAIN COURSE

Pan seared sea bass picatta
confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce

OR

Lamb variation – rack & saddle
rack – pistachio, almonds/saddle – brioche & olive crust
roasted vegetables, olives & pine nut pavé
goat cheese 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

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

CHOICE OF MAIN COURSE

Roasted sable fish

coconut scented basmati rice, vegetables in season
lightly spiced lemongrass sauce
perfumed with sweet chili & coconut milk

OR

Roast milk fed veal tenderloin

wrapped in pancetta
Dungeness crab ravioli
parsnip purée & morel mushrooms, Port wine sauce
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The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream
**

Coffee or tea

82. per person

Menu 8

Bouquet of greens & gem lettuce
a terrine of heirloom beets, goat cheese,
apple infused aged balsamic & walnut oil dressing
OR

Roasted root vegetable soup

topped with toasted pumpkin seeds
**

Roasted sable fish

coconut scented basmati rice, vegetables in season
lightly spiced lemongrass sauce
perfumed with sweet chili & coconut milk

OR

Honey glazed smoked duck breast

red cabbage purée, celeriac tortelloni, truffle butter
caramelized salsify, huckleberry sauce
**

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

homemade pistachio ice cream
**

Coffee or tea

72. per person