

FIVE

sails

mains

CITRUS BUTTER POACHED WHOLE ATLANTIC LOBSTER (1 ½ lbs)
baby vegetables, golden potato gnocchi & lobster emulsion
presented out of the shell @ market price

PAN SEARED SEA BASS PICATTA*
confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce 45.
** Marine stewardship certified*

CONFIT OF SABLE FISH & WILD SWEET PRAWNS
heirloom radishes & baby beets
lightly smoked prawn butter sauce 40.

SEARED & SLOW COOKED PACIFIC HALIBUT
fresh morel mushrooms & asparagus
crème fraiche infused whipped potatoes, vin blanc sauce 42.

PAN SEARED DOVER SOLE
topped with green apple, fennel, watercress & celery leaf salad
fingerling potatoes, drizzle of brown butter 46.

HONEY GLAZED SMOKED DUCK BREAST
braised red cabbage purée, potato gnocchi with truffle butter
caramelized salsify, huckleberry sauce 38.

ROAST MILK FED VEAL TENDERLOIN WRAPPED IN PANCETTA
fresh morels & pea risotto, crispy veal sweetbreads, truffle sauce
garnish of butter poached, fresh Atlantic lobster 44.

LAMB VARIATION – RACK & SADDLE
Rack ~ pistachio, almonds / Saddle ~ brioche & olive crust
pea purée infused whipped potato, natural jus 45.

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 45.

~ Enhance your duck or beef main course with pan seared foie gras - add 15. suppliment

Prices do not include tax or service gratuity.
18% service gratuity will be added to parties of 6 or more guests.

. The Five Sails is committed to purchasing and serving responsibly sourced seafood.

Proprietors: Chef Ernst Dorfler & Gerry Sayers
Sous Chef – Masa Mabuchi