



appetizers

CLASSIC CAVIAR

30 gr. Northern Divine BC sturgeon caviar, traditional garnishes 115.

QUEBEC FOIE GRAS – YIN & YANG

pan seared, pistachio nuts, caramelized quince, huckleberry sauce
chilled torchon with truffle 28.

“AAA” BEEF TARTARE

& Atlantic lobster salad on golden potato gaufrette 19.

BOUQUET OF GREENS & GEM LETTUCE

a terrine of heirloom beets, goat cheese
apple infused aged balsamic & walnut oil dressing 16.

AHI TUNA TARTARE

crispy wonton, avocado & ginger infused sesame oil dressing 22.

TRIO OF WARM & CHILLED SEAFOOD

- * wild jumbo shrimp tempura, wasabi aioli, rice flakes
- * Dungeness crab, layers of sliced avocado
- * scallop ceviche, fresh citrus dressing 25.

CARAMELIZED WEATHERVANE SCALLOPS

parsnip purée, parsnip “bark” & demi-dehydrated grapes
lobster verjus emulsion 20.

“SCHLUTZKRAPFEN” AUSTRIAN-STYLE RAVIOLI

spinach, herbs & ricotta cheese, hazelnut brown butter 16. /32. MAIN

CRISPY VEAL SWEETBREADS

sautéed maitake mushrooms & small vegetables, veal truffle jus 18.

ATLANTIC LOBSTER BISQUE

fresh lobster garnish, topped with bisque foam 16.

- *Please advise your server of all allergies as not all of the ingredients are listed.*
- *Vegetarian Menu available upon request.*
- *Split charges apply.*
- *Soufflé lovers – request in advance to allow 25-30 minutes for preparation.*

In respect for other guests and our restaurant ambience, we kindly ask that you refrain from using your electronic devices, including speaker phones & selfie sticks for photographs.



mains

BUTTER POACHED WHOLE ATLANTIC LOBSTER (1 ½ lbs)
baby vegetables, roasted fingerling potatoes, lobster emulsion 55.

PAN SEARED SEA BASS PICATTA*
confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce 42.
** Marine stewardship certified*

ROASTED SABLE FISH
medley of vegetables in season, coconut scented basmati rice
lemongrass sauce perfumed with coconut milk & sweet chili 40.

CATCH! wild gulf prawns, caramelized Weathervane scallop
daily fresh catch & charred octopus, a rainbow of vegetables
bouillabaisse jus & rouille 39.

PAN SEARED DOVER SOLE
topped with green apple, fennel, watercress & celery leaf salad
fingerling potatoes, drizzle of brown butter 45.

HONEY GLAZED SMOKED DUCK BREAST
braised red cabbage purée, roasted celeriac tortelloni, truffle butter
caramelized salsify, huckleberry sauce 36.
** with pan seared foie gras add 10.*

ROAST MILK FED VEAL TENDERLOIN WRAPPED IN PANCETTA
fresh herb & crab ravioli, parsnip purée & morel mushrooms
crispy veal sweetbreads, Port wine sauce 45.

LAMB VARIATION – RACK & SADDLE
Rack – pistachio, almonds / Saddle – brioche & olive crust
roasted vegetables, olives & pine nut pavé
goat cheese infused whipped golden potato, natural jus 45.

SEARED FILET OF “AAA” ALBERTA BEEF
sautéed spinach & foraged wild mushrooms with herb butter
Cashel blue infused golden potato pavé, silky Madeira sauce 45.

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