

F I V E

sails

mains

BUTTER POACHED WHOLE ATLANTIC LOBSTER (1 ½ lbs)
baby vegetables, roasted sun chokes
Burgundy truffle scented butter emulsion 55.

SLOW COOKED PACIFIC HALIBUT
fresh watercress emulsion, sautéed morel mushrooms & asparagus
whipped potatoes 44.

PAN SEARED SEA BASS WITH CITRUS*
shaved fennel, sautéed fingerling potatoes
fresh citrus segments, orange paste & orange emulsion 42.
** Marine stewardship certified*

PAN SEARED DOVER SOLE
topped with apple, fennel, watercress & celery leaf salad
roasted Jerusalem artichokes, hazelnut brown butter 44.

CATCH! wild gulf prawns, caramelized Weathervane scallop
daily fresh catch & squid
a rainbow of vegetables, bouillabaisse jus & rouille 38.

HONEY GLAZED SMOKED BROME LAKE DUCK BREAST
pan seared foie gras, caramelized mango, pink peppercorns
celeriac purée, salsify, potato galette, huckleberry sauce 39.

ROAST MILK FED VEAL TENDERLOIN WRAPPED IN PANCETTA
Dungeness crab ravioli, sun choke purée & morel mushrooms
crispy veal sweetbreads, Port wine sauce 45.

ALMOND CRUSTED ROASTED RACK OF OPAL VALLEY LAMB
a medley of green vegetables in season
fresh pea purée infused whipped potatoes, a 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 44.

ROAST VENISON LOIN, PINE NEEDLE SYRUP, SPINACH WRAP
caramelized white asparagus, spiced red cabbage purée
Schupfnudel with hazelnuts, sauce Poivrade 40.

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