

APPETIZERS

FIVE

sails

CLASSIC CAVIAR | 135

30 GR. NORTHERN DIVINE BC STURGEON CAVIAR, TRADITIONAL GARNISHES

QUEBEC FOIE GRAS – YIN & YANG | 28

PAN-SEARED — CARAMELIZED APPLE & SILKY PORT WINE SAUCE
CHILLED TERRINE — BERRY PRESERVES & STRAWBERRY POWDER

"AAA" BEEF TARTARE | 19

BABY CUCUMBER SALAD, GOLDEN POTATO GAUFRETTE

AHI TUNA SASHIMI & CHILLED FOIE GRAS TERRINE ON CROSTINI | 24

DRIZZLE OF EXTRA VIRGIN OLIVE OIL, LEMON ZEST, FRESH HERBS

CREAMY RISOTTO OF FRESH MORELS | 19

FRESH PEAS, GREEN BEANS, ASPARAGUS

WHITE & GREEN ASPARAGUS SALAD, BABY GREENS | 17

BRIOCHE CROUTON, SHAVED SUMMER TRUFFLE
DRIZZLE OF TRUFFLE DRESSING

TRIO OF WARM & CHILLED SEAFOOD | 26

AHI TUNA TARTARE — CRISPY WONTON, AVOCADO, GINGER SESAME OIL DRESSING
DUNGENESS CRAB — LAYERS OF SLICED MANGO
WILD JUMBO SHRIMP TEMPURA — PASSIONFRUIT PURÉE, COCONUT FLAKES

CARAMELIZED WEATHERVANE SCALLOPS | 25

PEA PURÉE-INFUSED WHIPPED POTATO
DOUBLE-SMOKED BACON VIN BLANC EMULSION

"SCHLUTZKRAPFEN" AUSTRIAN-STYLE RAVIOLI | 17 / 34 MAIN

SPINACH, HERBS & RICOTTA CHEESE, HAZELNUT BROWN BUTTER

CHILLED DUNGENESS CRAB | 24

CRISP GRANNY SMITH APPLE, CITRUS AIOLI, CELERIAC PURÉE, CIDER GELÉE
WARM ASPARAGUS "CAPPUCCINO"

ATLANTIC LOBSTER BISQUE | 17

TOPPED WITH BISQUE FOAM, SHAVED SUMMER TRUFFLE

- PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL 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 ELECTRONIC DEVICES INCLUDING: SPEAKER PHONES & SELFIE STICKS FOR PHOTOS.

MAINS

FIVE
sails

CITRUS BUTTER-POACHED WHOLE ATLANTIC LOBSTER 1½ LBS.

FRESH PEA RAVIOLI, BABY VEGETABLES, LOBSTER EMULSION
PRESENTED OUT OF THE SHELL @ MARKET PRICE

PAN-SEARED SEA BASS PICATTA* | 45

CONFETTI OF VEGETABLES, FINGERLING POTATOES
FRESH LEMON & CAPER BUTTER SAUCE

* MARINE STEWARDSHIP CERTIFIED

SLOW-POACHED PACIFIC HALIBUT | 45

ORANGE & GRAPEFRUIT SEGMENTS, ASPARAGUS & CHERVIL
CRÈME FRAÎCHE WHIPPED POTATO, ORANGE CITRUS BUTTER SAUCE

PAN-SEARED DOVER SOLE | 46

CAPER & ALMOND GREMOLATA, FINGERLING POTATOES
GARNISH OF FENNEL, APPLE & WATERCRESS, LEMON BUTTER SAUCE

HONEY-GLAZED SMOKED DUCK BREAST | 39

BRAISED RED CABBAGE, POTATO GNOCCHI WITH TRUFFLE BUTTER
CARAMELIZED SALSIFY & RHUBARB, HUCKLEBERRY SAUCE

ROASTED MILK-FED VEAL TENDERLOIN | 45

DUNGENESS CRAB & MOREL MUSHROOM RISOTTO
FRESH ASPARAGUS, NATURAL JUS

ALMOND-CRUSTED LAMB VARIATION – RACK & LOIN | 45

OVEN-ROASTED HEIRLOOM TOMATO, SPRING VEGETABLES
GOAT CHEESE-INFUSED WHIPPED POTATO, NATURAL JUS

SEARED FILET OF "AAA" ALBERTA BEEF | 46

BRUSHED WITH BEURRE MARCHAND DE VIN,
SAUTÉED SPINACH & FORAGED WILD MUSHROOMS
CASHEL BLUE-INFUSED GOLDEN POTATO PAVÉ, SILKY MADEIRA SAUCE

- ENHANCE YOUR DUCK OR BEEF MAIN COURSE WITH PAN SEARED FOIE GRAS - ADD 15
- 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 & SERVING RESPONSIBLY SOURCED SEAFOOD

PROPRIETORS — CHEF ERNST DORFLER & GERRY SAYERS

SOUS CHEF — MASA MABUCHI