

APPETIZERS

FIVE

sails

CLASSIC CAVIAR | 130

30 GR. NORTHERN DIVINE BC STURGEON CAVIAR, TRADITIONAL GARNISHES

QUEBEC FOIE GRAS – YIN & YANG | 28

PAN-SEARED — CARAMELIZED QUINCE & SILKY PORT WINE SAUCE

CHILLED TORCHON — HUCKLEBERRY PRESERVES & STRAWBERRY POWDER

"AAA" BEEF TARTARE | 19

BABY CUCUMBER SALAD, GOLDEN POTATO GAUFRETTE

AHI TUNA SASHIMI & CHILLED FOIE GRAS TORCHON ON CROSTINI | 23

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

ROASTED QUAIL WRAPPED IN PANCETTA | 20

CARAMELIZED QUINCE, CHESTNUT, SAUTÉED SAVOY CABBAGE, NATURAL JUS

BOUQUET OF ORGANIC GREENS & BABY BEET TERRINE | 17

BABY HEIRLOOM RADISHES, GOAT CHEESE, TOASTED FICELLE,

LIGHTLY TOSSED WITH WALNUT OIL 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 | 24

SQUASH PURÉE, DOUBLE-SMOKED BACON VIN BLANC EMULSION

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

SPINACH, HERBS & RICOTTA CHEESE, HAZELNUT BROWN BUTTER

CRISPY VEAL SWEETBREADS | 19

CREAMY RISOTTO, ASPARAGUS & ROASTED MAITAKE MUSHROOMS,

SILKY MADEIRA SAUCE

ATLANTIC LOBSTER BISQUE | 16

TOPPED WITH BISQUE FOAM, SHAVED BURGUNDY 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 YOUR ELECTRONIC DEVICES INCLUDING:
SPEAKER PHONES & SELFIE STICKS FOR PHOTOS.

MAINS

FIVE

sails

CITRUS BUTTER-POACHED WHOLE ATLANTIC LOBSTER 1½ LBS.

BABY VEGETABLES, GOLDEN POTATO GNOCCHI & 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

CONFIT OF SABLE FISH & WILD SWEET PRAWNS | 42

HEIRLOOM RADISHES & BABY BEETS, LIGHTLY SMOKED PRAWN BUTTER SAUCE

PAN-SEARED DOVER SOLE | 46

TOPPED WITH WARM BRUSSELS SPROUT LEAVES, GRANNY SMITH APPLE,

DEHYDRATED GRAPES, ROASTED PINE NUTS, WHIPPED POTATO,

DRIZZLE OF BROWN BUTTER

HONEY-GLAZED SMOKED DUCK BREAST | 39

BRAISED RED CABBAGE, POTATO GNOCCHI WITH TRUFFLE BUTTER,

CARAMELIZED SALSIFY & GOLDEN PINEAPPLE, HUCKLEBERRY SAUCE

ROAST MILK-FED VEAL TENDERLOIN | 44

ATLANTIC LOBSTER RAVIOLI, TRUFFLE BUTTER

CRISPY VEAL SWEETBREADS ON SAUTÉED SPINACH, PORT WINE SAUCE

LAMB VARIATION – RACK & SADDLE | 45

RACK — PISTACHIO, ALMONDS

SADDLE — BRIOCHE & OLIVE CRUST,

PAVÉ OF ROASTED PEPPERS, ZUCCHINI, TOMATO, CAPERS & OLIVES

GOAT CHEESE-INFUSED WHIPPED POTATO, NATURAL JUS

SPICED VENISON LOIN | 45

CANNELLONI OF SUNCHOKES, SALSIFY, WALNUTS, GRUYÈRE & TRUFFLE

SOUR CHERRY MARMALADE, ROASTED VEGETABLES, SAUCE POIVRADE

SEARED FILET OF "AAA" ALBERTA BEEF | 45

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

SWEET ENDINGS

LUXE LEMON MILLE-FEUILLES | 13

DELICATE LAYERS OF CRISP PHYLLO PASTRY*,
CHILLED LEMON CREAM & LEMON PARFAIT, BERRY PURÉE,
TOPPED WITH PEARLS OF ORANGE "CAVIAR"

*GLUTEN-FREE MODIFICATION AVAILABLE UPON REQUEST

CHOCOLATE OPERA SLICE | 14

BAILEY'S TRUFFLE, CARAMEL ICE CREAM DEMI-SEL,
HAZELNUT GARNISH

GOLDEN DELICIOUS APPLE DUO | 13

WARM APPLE STRUDEL WITH PISTACHIO ICE CREAM,
CHILLED BAKED APPLE CONFIT TERRINE
TOPPED WITH CALVADOS CREAM

THE FIVE SAILS GRAND MARNIER SOUFFLÉ | 14

RUM & RAISIN ICE CREAM, CRÈME ANGLAISE
(ALLOW 25 MINUTES FOR PREPARATION)

BANANA & CHOCOLATE "TANGO" | 13

SMOOTH VANILLA MOUSSE WITH BANANA,
PAIRED WITH SILKY CHOCOLATE & NUTMEG ICE CREAM

TASTING OF ARTISAN CHEESES | 14 / 20 TO SHARE

WITH CANDIED PECANS, TOASTED FRUIT & NUT BREAD

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED

PROPRIETORS – CHEF ERNST DORFLER & GERRY SAYERS

DESSERT WINES (2.5oz.)

JACKSON TRIGGS RIESLING ICE WINE 2016, CAN	25
FORT BERENS RIESLING LATE HARV. 2016, LILLOOET, BC	13
CHATEAU ARMAJAN DES ORMES 2013, SAUTERNES, FR	16
CHATEAU DERESZLA TOKAJI 2009 5P. HUN	19

PORTOS (2.5oz.)

TAYLOR 20 YEAR OLD TAWNY	19.75
DOW'S VINTAGE 1985	42
SMITH WOODHOUSE L.B.V. 2004	13

COGNAC (1.25oz.)

REMY MARTIN XO EXCELLENCE	30
HENNESSY XO	35
REMY MARTIN VSOP, COURVOISIER VSOP	18
ARMAGNAC, SAINT VIVANT	15

EAUX DE VIE (1.25oz.)

CALVADOS MORIN V.S.O.P	16
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LIQUEURS (1.25oz.)

GRAND MARNIER "CUVEE DU CENT CINQUANTENAIRE"	29
SAMBUCA LUXARDO, BAILEY'S IRISH CREAM, FRANGELICO, KAHLUA, AMARETTO, OR DRAMBUIE	9.50

SPECIALTY COFFEES (1.25oz.)

"FIVE SAILS" COFFEE WITH FRANGELICO & IRISH MIST	12.50
SPIRITED COFFEE WITH CHOICE OF LIQUEUR	12.50
LATTISSIMO LATTE WITH BLACK SAMBUCA	12.50

COFFEE & TEA

ILLY COFFEE (REGULAR & DECAFFEINATED)	4.75
LATTE, CAPPUCCINO	6.00
ESPRESSO	5.50
"T" SELECTION OF LUXURY TEAS & HERBAL INFUSIONS	4.75

PLEASE ASK YOUR SERVER FOR OUR SELECTION OF
SINGLE MALT SCOTCH AND OTHER FINE WHISKEYS