

FIVE

sails

**Christmas Eve Dinner – Monday, December 24th, 2018
CHEF ERNST DORFLER'S HOLIDAY MENU**



Amuse – bouche

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Chilled Atlantic lobster salad wrapped in avocado
grapefruit fluid gel & crisp green apple

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Caramelized Weathervane scallop
sautéed baby spinach, tangerine emulsion

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Homemade roasted butternut squash ravioli
drizzle of butter sauce, toasted pumpkin seeds

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CHOICE OF MAIN COURSE

Alaskan sable fish – 3 Ways

- demi-tasse of silky velouté
- smoked sable fish & braised leek tartlet
- pan-seared sable fish on golden potato
sautéed multi-coloured baby beets

, OR

Our traditional roast free range turkey & stuffing
caramelized apple, Brussel sprouts, braised root vegetables
whipped potatoes, cranberry & orange compote & giblet sauce

OR

A Classic – “AAA” Alberta beef Wellington
two sauces; Bearnaise & drizzle of red wine sauce
celeriac 2 ways; confit & purée with brown butter

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The Golden Glow of Christmas
Warm Okanagan apple tarte tatin ~ homemade rum & raisin ice cream

Filter illy coffee or tea

Live guitar entertainment – John Gilliat

Two Seatings (2 ½ hours) from 5:00pm @ 115. per person ++

Separate Children's Menu upon request for Children up to 12 years @ 60. per child

*All prices on holiday dates are subject to 18% service gratuity & applicable taxes

* A credit card guarantee is required to confirm your reservation and a cancellation charge of \$50.00 per person will apply if cancelled within 24 hours of your reservation. A deposit is required for parties of 6 or more guests with a 48 hour cancellation guideline.

*Vegetarian menu available upon request. Kindly advise all allergies/dietary restrictions in advance as not all ingredients are listed and modifications/alternates may not be feasible.

*** Reservations Required @ 604-844-2855 – (Limited availability)**

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www.fivesails.ca