

FIVE SAILS RESTAURANT – GROUPS (8 - 40) 4 Courses

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

Select One Set Group Menu Only ~ maximum of 2 choices of main course

Menu 1

Ahi tuna sashimi & chilled foie gras torchon
on crostini

drizzle of extra virgin olive oil, lemon zest, fresh herbs

~

Austrian-style mountain ravioli

spinach, herbs & ricotta cheese, hazelnut brown butter

~

Butter poached whole Atlantic lobster *(1 ½ lbs)

baby vegetables, fingerling potatoes, lobster emulsion

**presented out of the shell*

OR

Lamb variation – rack & saddle

Rack ~ pistachio, almonds / Saddle ~ brioche & olive crust
goat cheese infused whipped potatoes, a natural jus

~

Luxe lemon mille-feuilles

delicate layers of phyllo pastry & chilled lemon cream

garnished with pearls of orange “caviar”

fresh berry purée

~

Coffee or tea

120. per person

Menu 2

Bouquet of organic greens & baby beet terrine

baby heirloom radishes, goat cheese, toasted ficelle croutons
lightly tossed with walnut oil dressing

~

Caramelized weathervane scallops

butternut squash purée, pickled squash garnish
double smoked bacon vin blanc emulsion

~

Pan - seared sea bass picatta

confetti of vegetables, fingerling potatoes

fresh lemon & caper butter sauce

OR

Seared Filet of “AAA” Alberta beef

brushed with Beurre Marchand de Vin

sautéed baby spinach, foraged wild mushrooms

Cashel blue infused golden potato pavé, silky Madeira sauce

~

Chocolate opera slice

Bailey's truffle, caramel ice cream demi-sel

hazelnut garnish

~

Coffee or tea

104. per person

Menu 3

Roasted Winter root vegetable soup

topped with toasted crouton

~

Trio of warm & chilled seafood

~wild jumbo shrimp tempura, passionfruit purée, coconut flakes

~Dungeness crab, layers of sliced mango

~Ahi tuna tartare, crispy wonton, avocado

ginger infused sesame oil dressing

~

Pan – seared sea bass picatta

confetti of vegetables, fingerling potatoes

fresh lemon & caper butter sauce

OR

Honey glazed smoked duck breast

braised red cabbage, potato gnocchi with truffle butter

caramelized salsify, golden pineapple, huckleberry sauce

~

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

~

Coffee or tea

100. per person

Menu 4

Austrian-style mountain ravioli

spinach, fresh herbs & ricotta cheese, hazelnut brown butter

~

Bouquet of organic greens & baby beet terrine

baby heirloom radishes, goat cheese, toasted ficelle croutons

lightly tossed with walnut dressing

~

Confit of Sable Fish

wild sweet prawns, heirloom radishes & baby beets

lightly smoked prawn butter sauce

OR

Roast milk fed veal tenderloin

Atlantic lobster ravioli, truffle butter

sautéed spinach, silky Port wine sauce

~

Banana & chocolate “tango”

smooth vanilla mousse with banana

paired with silky chocolate ~ nutmeg ice cream

~

Coffee or tea

94. per person



FIVE SAILS RESTAURANT – GROUPS (8 – 40) 3 Courses

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

Select One Set Group Menu Only ~ maximum of 2 choices of main course

Menu 5

Austrian-style mountain ravioli
spinach, herbs & ricotta cheese, hazelnut brown butter

~

CHOICE OF MAIN COURSE

Confit of sable fish

wild sweet prawns, heirloom radishes & baby beets
lightly smoked prawn butter sauce

OR

Lamb variation – rack & saddle

rack – pistachio, almonds/saddle – brioche & olive crust
goat cheese infused whipped potatoes, a natural jus

~

Luxe lemon mille-feuilles

delicate layers of crisp phyllo pastry & chilled lemon cream
garnished with pearls of orange “caviar”
fresh berry purée

~

Coffee or tea

78. per person

Menu 6

Caramelized weathervane scallops
butternut squash purée, pickled squash garnish
double smoked bacon vin blanc emulsion

~

CHOICE OF MAIN COURSE

Pan seared sea bass picatta

confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce

OR

Seared filet of “AAA” Alberta beef

brushed with Beurre Marchand de Vin
sautéed spinach & foraged wild mushrooms
Cashel blue infused golden potato pavé, silky Madeira sauce

~

Chocolate opera slice

Baileys truffle, homemade caramel ice cream demi-sel
hazelnut garnish

~

Coffee or tea

86. per person

Menu 7

Trio of warm & chilled seafood

~wild jumbo shrimp tempura, passionfruit purée, coconut flakes
~Dungeness crab, layers of sliced mango
~Ahi tuna tartare, crispy wonton, avocado
ginger infused sesame oil dressing

~

CHOICE OF MAIN COURSE

Pan – seared sea bass picatta

confetti of vegetables, fingerling potatoes
fresh lemon & caper butter sauce

OR

Spiced venison loin

cannelloni of sunchokes, salsify, walnuts, gruyere & truffle
sour cherry marmalade, roasted vegetables, sauce Poivrade

~

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

~

Coffee or tea

88. per person

Menu 8

Bouquet of organic greens & baby beet terrine
baby heirloom radishes, goat cheese, toasted ficelle croutons
lightly tossed with walnut oil dressing

OR

Roasted Winter root vegetable soup

topped with toasted crouton

~

CHOICE OF MAIN COURSE

Confit of sable fish

wild sweet prawns, heirloom radishes & baby beets
lightly smoked prawn butter sauce

OR

Honey glazed smoked duck breast

braised red cabbage, potato gnocchi, truffle butter
caramelized salsify, golden pineapple, huckleberry sauce

~

Golden delicious warm apple strudel
& chilled baked apple terrine, Calvados cream

homemade pistachio ice cream

~

Coffee or tea

74. per person