

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

Slow poached Pacific halibut

orange & grapefruit segments
crème fraiche whipped potatoes, orange citrus butter sauce

OR

Almond crusted Lamb variation – rack & loin

oven roasted tomato, Spring vegetables
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

~

Filter coffee or tea

80. per person

Menu 6

Caramelized weathervane scallops

pea purée – infused whipped potato
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

~

Filter coffee or tea

89. 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

Roasted milk-fed veal tenderloin

Dungeness crab & creamy morel mushroom risotto
fresh asparagus, a natural jus

~

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

~

Filter coffee or tea

90. per person

Menu 8

White & green asparagus salad, baby greens

brioche crouton, shaved Summer truffle
drizzled with truffle dressing

OR

Roasted vegetable soup

topped with toasted crouton

~

CHOICE OF MAIN COURSE

Slow poached Pacific halibut

orange & grapefruit segments
crème fraiche whipped potatoes, orange citrus butter sauce

OR

Honey glazed smoked duck breast

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

~

Golden delicious warm apple strudel

homemade pistachio ice cream

~

Filter coffee or tea

78. per person

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 terrine
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)

fresh pea ravioli, baby vegetables, lobster emulsion

**presented out of the shell*

OR

Almond crusted lamb variation – rack & loin

oven roasted tomato, Spring vegetables

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

~

Filter coffee or tea

120. per person

Menu 2

White & green asparagus salad, baby greens

brioche crouton, shaved Summer truffle

drizzled with truffle dressing

~

Caramelized weathervane scallops

pea purée - infused whipped potato

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

~

Filter coffee or tea

106. per person

Menu 3

Roasted 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

~

Slow poached Pacific halibut

orange & grapefruit segments

crème fraiche whipped potatoes

orange citrus butter sauce

OR

Honey glazed smoked duck breast

braised red cabbage, potato gnocchi with truffle butter

caramelized salsify, rhubarb, huckleberry sauce

~

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

~

Filter coffee or tea

102. per person



Menu 4

Austrian-style mountain ravioli

spinach, fresh herbs & ricotta cheese, hazelnut brown butter

~

White & green asparagus salad, baby greens

on thinly sliced brioche crouton

drizzle of truffle dressing, shaved Summer truffle

~

Slow poached Pacific halibut

orange & grapefruit segments

crème fraiche whipped potatoes

orange citrus butter sauce

OR

Roasted milk-fed veal tenderloin

Dungeness crab & creamy morel mushroom risotto

fresh asparagus, a natural jus

~

Beautiful British Columbia

Okanagan apple compote, passionfruit & vanilla

white chocolate & calvados-scented mousse

hazelnut crunch & shortbread crust

~

Filter coffee or tea

97. per person