



**Chef Ernst Dorfler's Valentine's Day Menu ~ February 14<sup>th</sup>, 2019  
( 2 ½ hour Seating)**



Amuse Bouche

~

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

~

Homemade ravioli of sunchoke, salsify, artichoke & pickled walnut  
topped with shaved pecorino, drizzle of butter emulsion

~

**Choice of Main Course**

Pan seared crispy sea bass

with orange & Thai basil sauce

crispy shallots, taro root & orange zest

*\*Marine Stewardship Certified*

OR

A Classic ~ "AAA" Alberta beef Wellington

two sauces; Bearnaise & silky red wine sauce

celeriac purée & sautéed porcini mushrooms

OR

Lamb variation; roasted rack & loin dusted with almonds

goat cheese infused whipped potato

sautéed baby spinach & oven roasted vine ripened tomato,

Meyer lemon gel, a natural jus

~

Sweet Valentine!

~

Filter illy coffee or tea

**110. per person**

*Enhance your evening with a **Five Sails Caviar Experience** – ask your server for details!*

- All pricing is subject to 18% service gratuity & 5% GST

Please advise all allergies as not all ingredients are listed. \* Vegetarian alternate is available upon request. A credit card is required to confirm all Valentine's Day reservations and a **cancellation charge of 50.00 per person will apply for no shows/cancellations within 24 hours** of the reservation. A deposit is required for parties of 6 or more guests with a 48 hour cancellation.

Proprietors: Chef Ernst Dorfler & Gerry Sayers

Sous Chef – Masa Mabuchi

Sommelier – Ramon Fresneda

410 – 999 Canada Place

Vancouver BC V6C 3E1

T: 604-844-2855 F: 604-682-6321

[www.fivesails.ca](http://www.fivesails.ca)