

FIVE SAILS

CHEF'S TASTING MENU

\$100 per person

WINE PARING UPON REQUEST

CHILLED FRESH DUNGENESS CRAB

layers of sliced mango, citrus garnish

AHI TUNA TARTARE

crispy wonton, avocado
ginger-infused sesame oil dressing

HONEY GLAZED SMOKED DUCK BREAST

braised red cabbage purée, pine nuts
caramelized quince & salsify
huckleberry sauce

SEARED AAA ALBERTA BEEF FILET

brushed with beurre marchand de vin
cashel, blue-infused golden potato pavé
silky madeira sauce

*SUBSTITUTE
WAGYU BEEF STRIPLOIN | +40pp

LUXE LEMON MILLE-FEUILLES

delicate layers of crisp phyllo pastry
chilled lemon cream & lemon parfait
berry purée, topped with pearls
of orange "caviar"

ENHANCEMENT PRECEDING DUCK | +\$12 per person

CARAMELIZED WEATHERVANE SCALLOP

kuri squash purée, roasted hazelnuts &
grapes, double smoked bacon
vin blanc emulsion