

FIVE SAILS

DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

1/2 DOZEN OYSTERS mignonette, fresh horseradish, lemon	27
BEETROOT heirloom beets, toasted oats, crème fraiche, chicory orange, sherry vinaigrette	24
RILLETTE duck rilette, liver parfait, crispy baguette, poached pear quails' gate optima gelée	28
TARTARE beef tenderloin, charred flat iron, oyster mayo egg yolk gel, watercress, lavash	32
BISQUE lobster bisque, seared scallop confit sunchoke, black truffles, brioche	26
FOIE GRAS veal sweetbread & king trumpet mushroom fricassée green apple, hazelnuts	30
SCALLOPS caramelized endive, pink apple purée, green apple butter crumble	34
KING SALMON cured, avocado crème, ponzu gel, nori chips, rice pearls	28

KAVIARI CAVIAR

30gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY. SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION. VANCOUVER COASTAL HEALTH ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR TABLES OF 6 PERSONS OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL.

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MAINS

MUSHROOMS carnaroli risotto, winter truffle, broccoli, "golden ears" brie	36
SABLEFISH miso marinated sablefish, fennel fondue, confit apple & potato wasabi beurre blanc, herb oil	54
STRIPED BASS pan-seared striped bass, crushed truffle & sunchoke vermouth velouté, shaved fennel	54
TURBOT poached canadian turbot, confit chicken & Jus cauliflower, caper, shallot, grapes	54
LOBSTER citrus butter-poached 1.5lb Lobster, parisian gnocchi parmesan & almond tuile PRESENTED OUT OF THE SHELL	MP
SQUAB fraser valley squab breast & stuffed leg crépinette, seared foie gras braised red cabbage, beetroot, turnip, hibiscus pear jus	56
ELK canadian elk striploin wrapped in bacon, de puy lentil, braised salsify parsnip puree, saskatoon berry jus	58
BEEF canadian prime tenderloin, braised oxtail, torched broccoli maitake mushrooms, rice nori tuile ADD DUNGENESS CRAB HOLLANDAISE 22	62
WAGYU japanese A5 Wagyu beef, 6oz min per order	MP

ADD PAN-SEARED FOIE GRAS 25
ADD BUTTER-POACHED 1.5LB LOBSTER MP

ACCOMPANIMENTS

MUSHROOMS 16 elephant garlic, herbs brown butter	5SAILS "POUTINE" 20 Tête de Moine caramelized onion gravy fingerling potatoes	BRUSSEL SPROUTS 20 crispy brussels sprouts hollandaise, winter truffle
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