

FIVE SAILS

DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

BEETS heirloom beets, curly endives black truffle yogurt, figs, seeds, oats	24	BISQUE lobster bisque, seared scallops confit sunchoke, black truffles, brioche	26
MUSHROOMS carnaroli risotto, torched gem lettuce black truffles, celeriac espuma, sage tuile	28	SNAILS sweetbread and burgundy snails vol au vent, cauliflower purée, truffle jus	32
FOIE GRAS quails' gate optima jelly, earl grey sultana pickled shallots, brioche ADD PAN SEARED FOIE GRAS \$16	30	SCALLOPS caramelized endive, pink apple purée green apple, butter crumble	32
TARTARE beef tenderloin, torched cucumber oyster mayo, watercress, nori tempura crostinis	32	PRAWNS tortellini, butternut squash, coriander ginger emulsion	34

SEAFOOD & KAVIARI PLATTERS

house smoked king salmon and kampachi duo, west coast oysters, selection of caviar

TRANSMONTANUS 30GR \$295 | **OSCIETRE 30GR PLATTER \$355** | **KRISTAL (RIVER BELUGA) 50GR \$515** | **BELUGA 50GR \$1090**

MAINS

SABLEFISH miso marinated sablefish, west coast oysters root vegetable pave, wasabi beurre blanc	52	SQUASH roasted winter squash, squash puree, du puy lentil ragout, kale, pumpkin seed brittle	38
SEABASS pan seared seabass, coriander pesto fingerlings potatoes, curried mussel chowder	54	DUCK duck breast, duck leg croquette, bubble & squeak braised turnips, coriander, port jus	56
HALIBUT pan seared halibut, scallops, fregola celeriac purée, saffron beurre blanc	68	LAMB lamb saddle, lamb ragout, braised carrots cipollini onions, moroccan spice	56
LOBSTER 1.5 LBS whole atlantic lobster, citrus butter poached squash peperonata, crispy polenta toasted almonds, lobster emulsion PRESENTED OUT OF THE SHELL	MP	BEEF beef tenderloin, braised oxtail, onion soubise potato fondant, pistou ADD PAN SEARED FOIE GRAS \$16	68

SIDES

MUSHROOMS elephant garlic, herbs brown butter	16	TRUFFLES pomme purée, truffle duxelle fresh truffles	20	LENTILS lentil ragù, balsamic soffrito	16
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PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST. 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.