

FIVE SAILS

DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

TOMATOES heirlooms, goat cheese, romaine pine nut pesto, aged balsamic	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	FOIE GRAS veal sweetbread & morel fricassée hazelnuts, green apple	30
RILLETTE duck rilette, liver parfait, crisp baguette summer fruit, quails' gate optima	28	SCALLOPS caramelized endive, pink apple purée green apple, butter crumble	32
TARTARE beet tenderloin, charred flat iron oyster mayo, egg yolk gel water cress, lavash	32	PRAWNS 3 black tiger prawns, cognac horseradish cocktail sauce, horseradish snow ADD EXTRA PRAWN \$12	38

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) 30GR \$450** | **BELUGA 30GR \$750**

MAINS

SABLEFISH marinated sablefish, fennel fondue cucumber and apple confit, pommes dauphine wasabi beurre blanc, herb oil	54	CAULIFLOWER garlic scape panisse, barbacoa chick peas, kohlrabi, apricots	38
STRIPED BASS pan seared striped bass, coriander pesto crushed fingerling potatoes curried mussel chowder	54	DUCK fraser valley duck breast, purple-top turnip purée, leg confit & mushroom lasagna bok choy, ginger froth, black berry jus	56
HALIBUT tomato fondue, herb mantle summer succotash, mission hill chardonnay steamed mussels & clams	54	LAMB grilled strip loin, tenderloin mosaic eggplant caponata, grilled summer salad	58
LOBSTER 1.5 LBS citrus butter poached, PEI Lobster parisian gnocchi, grilled asparagus wild ramps, parmesan & almond tuile PRESENTED OUT OF THE SHELL	MP	BEEF beef tenderloin, braised oxtail torched broccoli, morels, nori rice cracker ADD PAN SEARED FOIE GRAS \$16	62

SIDES

MUSHROOMS elephant garlic, herbs brown butter	16	TRUFFLES pomme purée, truffle duxelle summer truffles	20	ASPARAGUS grilled, lemon vinaigrette summer truffles	20
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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. FOR TABLES OF 6 PERSONS OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL.

**F I V E
S A I L S**