

# FIVE SAILS

## DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

### APPETIZERS

<b>TOMATOES</b> heirlooms, goat cheese, romaine pine nut pesto, aged balsamic	24	<b>BISQUE</b> lobster bisque, seared scallops confit sunchoke, black truffles, brioche	26
<b>MUSHROOMS</b> carnaroli risotto, torched gem lettuce black truffles, celeriac espuma, sage tuile	28	<b>FOIE GRAS</b> veal sweetbread & morel fricassée hazelnuts, green apple	30
<b>RILLETTE</b> duck rilette, liver parfait, crisp baguette summer fruit, quails' gate optima	28	<b>SCALLOPS</b> caramelized endive, pink apple purée green apple, butter crumble	32
<b>TARTARE</b> beef tenderloin, charred flat iron oyster mayo, egg yolk gel water cress, lavash	32	<b>PRAWNS</b> 3 black tiger prawns, cognac horseradish cocktail sauce, horseradish snow <b>ADD EXTRA PRAWN \$12</b>	38

### SEAFOOD & KAVIARI PLATTERS

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

**TRANSMONTANUS 30GR \$295** | **OSCJETRE 30GR PLATTER \$355** | **KRISTAL (RIVER BELUGA) 30GR \$450** | **BELUGA 30GR \$750**

### MAINS

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

### SIDES

<b>MUSHROOMS</b> elephant garlic, herbs brown butter	16	<b>TRUFFLES</b> pomme purée, truffle duxelle summer truffles	20	<b>ASPARAGUS</b> 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**