

# FIVE SAILS

## DINNER

### APPETIZERS

**FOIE GRAS & KING SALMON DUO 30**

foie gras terrine, house smoked king salmon  
quail's gate optima jelly, yuzu sorbet

**ADD PAN SEARED ROUGIÉ FOIE GRAS \$16**

**BURGUNDY SNAILS & SWEETBREADS 29**

heirloom carrots, spinach purée, hazelnut  
tuile, tarragon jus

**LANGOUSTINE & TRUFFLE RAVIOLI 34**

porcini and truffle ravioli, seasonal  
vegetables, champagne broth

**RED BEETROOT CARNAROLI RISOTTO 26**

parsnip espuma, heirloom tomato tartare  
parmesan & almond tuile

**ADD SCALLOP 1pc / \$11**

**ADD LANGOUSTINE 1pc / \$19**

**63°C EGG & CONFIT ONION TARTELETTE 24**

green pea purée, artichoke heart  
iberico ham, tarragon butter

**PAIRS WELL WITH CAVIAR - ASK FOR OUR SELECTION**

**VEGETABLE MEDLEY IN TARTE FEUILLETÉE 24**

seasonal vegetables, gazpacho coulis  
shaved truffles

**SCALLOPS IN A NEST 29**

fava beans, edible flowers, sprouts  
salted caramel

#### CHEF GEORGES' SEAFOOD & ITALIAN CAVIAR PLATTERS

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

**SEVRUGA STURGEON CAVIAR \$285 | OSETRA STURGEON CAVIAR \$325 | BELUGA STURGEON CAVIAR \$375**

### MAINS

**WHOLE ATLANTIC LOBSTER 1.5 LBS MP**

citrus butter poached, baby vegetables  
lobster emulsion

**PRESENTED OUT OF THE SHELL**

**SLOW-COOKED HALIBUT 46**

red beet purée, seasonal vegetables  
sauce vin blanc

**SMOKED & PAN-SEARED SABLEFISH 46**

sake marinade, summer vegetables  
white wine risotto purée, saffron butter sauce

**PAN-SEARED SEA BASS PICCATA 48**

fingerling potatoes, market vegetables  
lemon & caper butter sauce

**GRAND MARNIER DUCK BREAST 48**

seared duck breast, vegetable madeleines  
parmesan espuma, fennel crème brûlée  
asparagus, grand marnier reduction

**DUCK SOURCED FROM ROUGIÉ, FRANCE**

**CANNON OF LAMB 52**

celery purée, confit artichokes  
celery foam, lamb & cluizel dark  
chocolate jus

**BERETTA BEEF TENDERLOIN 58**

carrot symphony, green pea & kale purée  
carrot jus, japanese black garlic  
chef georges' black garlic oil

**ADD PAN SEARED ROUGIÉ FOIE GRAS \$16**

**CHEF GEORGES' 12oz PORK CHOP 48**

seared, wild mushrooms with pistachios &  
cacao, yukon gold espuma, wasabi & white  
asparagus flan, shaved patanegra  
green apple mustard jus

### ACCOMPAGNEMENTS

**CHAMPIGNONS DES BOIS 16**

elephant garlic, herbs, hazelnut oil

**YUKON GOLD ESPUMA 14**

traditional pomme purée, revisited by chef georges

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.

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