

FIVE SAILS

DINNER

BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

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

SEAFOOD & KAVIARI PLATTERS

Chef's choice of cured and smoked fish, oysters, selection of caviar

TRANSMONTANUS 30GR \$295

OSCIETRE 30GR PLATTER \$355

KRISTAL (RIVER BELUGA) 30GR \$450

BELUGA 30GR \$840

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MAINS

SABLEFISH				54	
marinated sablefish, fennel fondue, cucumber and apple confit wasabi beurre blanc, herb oil					
STRIPED BASS				54	
pan seared striped bass, coriander pesto, crushed fingerling potatoes curried mussel chowder					
HALIBUT				54	
tomato fondue, herb mantle, summer succotash mission hill chardonnay steamed mussels & clams					
LOBSTER 1.5 LBS				MP	
citrus butter poached, PEI Lobster, parisian gnocchi, grilled asparagus, wild ramps, parmesan & almond tuile PRESENTED OUT OF THE SHELL					
CAULIFLOWER				38	
garlic scape panisse, barbacoa, chick peas, kohlrabi, apricots					
DUCK				56	
fraser valley duck breast, leg confit & mushroom lasagna purple-top turnip purée, bok choy, ginger froth black berry jus					
LAMB				58	
grilled strip loin, tenderloin mosaic eggplant caponata, grilled summer salad					
BEEF				62	
beef tenderloin, braised oxtail, torched broccoli morels, nori rice cracker ADD PAN SEARED FOIE GRAS \$16					
MUSHROOMS	16	TRUFFLES	20	ASPARAGUS	20
elephant garlic, herbs					
brown butter					
pomme purée, truffle duxelle,					
summer truffles					
grilled, lemon vinaigrette					
summer truffles					

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.