

FIVE SAILS

APPETIZERS

QUEBEC FOIE GRAS 28

pan-seared caramelized apple & silky
truffle sauce, chilled terrine quince gelée
fruit & nut crisps

CLASSIC CAVIAR 135

30gr northern divine bc sturgeon caviar
traditional garnishes

CHILLED BC SALMON 23

mousseline, rillettes with fresh herbs
balik-style smoked salmon
fresh horseradish cream

MUSHROOM RISOTTO 19

fresh foraged mushrooms & vegetables
crispy parmesan lace

AUSTRIAN-STYLE

MOUNTAIN RAVIOLI 17 | 34

spinach, herbs & ricotta cheese
hazelnut brown butter

BEETROOT TERRINE SALAD 17

select greens, baby heirloom beets &
goat cheese, lightly tossed with champagne
vinegar & hazelnut oil dressing

WEATHERVANE SCALLOPS 25

butternut squash purée, roasted hazelnuts
& grapes, double-smoked bacon
vin blanc emulsion

AAA BEEF TARTARE 19

baby cucumber salad, fresh horseradish
golden potato gaufrette

WARM DUNGENESS CRAB CAKE 26

wasabi aioli, fresh watercress, pickled
daikon & apple garnish, demi-tasse of
celeriac velouté, lobster emulsion

ATLANTIC LOBSTER BISQUE 17

topped with bisque foam, shaved truffle

**TRIO OF WARM &
CHILLED SEAFOOD 26**

**WILD JUMBO
SHRIMP TEMPURA**

passion fruit purée
coconut flakes

DUNGENESS CRAB
layers of sliced mango

AHI TUNA TARTARE

crispy wonton, avocado
ginger-infused sesame
oil dressing

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED.
VEGETARIAN MENU AVAILABLE UPON REQUEST. 18% GRATUITY WILL BE APPLIED TO GROUP OF 6 OR MORE
SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 25-30 MINUTES FOR PREPARATION.

FIVE SAILS

MAINS

WHOLE ATLANTIC LOBSTER 1.5 LBS	MP	ROASTED MILK-FED VEAL TENDERLOIN	46
citrus butter-poached, fresh pea ravioli baby vegetables & lobster emulsion presented out of the shell		creamy fennel risotto with dungeness crab & king crab, fresh asparagus a natural jus	
PAN-SEARED SEA BASS PICCATA	45	ALMOND-CRUSTED LAMB RACK & LOIN	46
fingerling potatoes, market vegetables lemon & caper butter		oven-roasted heirloom tomato, market vegetables, goat cheese-infused whipped potatoes, a natural jus	
SMOKED & PAN-SEARED SABLE FISH	45	SEARED AAA ALBERTA BEEF FILET	48
sake marinade, winter vegetables banyuls saffron butter sauce		brushed with beurre marchand de vin sautéed spinach, foraged wild mushrooms cashel blue-infused golden potato pavé silky madeira sauce	
PAN-SEARED DOVER SOLE	48	BRAISED ZABUTON WAGYU BEEF	44
caramelized sun chokes, fennel apple & watercress, pine nut butter sauce scented with fresh lime		braised 48 hours bourguignon-style roasted carrots, celeriac, cipollini mushrooms & double-smoked bacon golden whipped potatoes	
HONEY-GLAZED SMOKED DUCK BREAST	39	<hr/>	
braised red cabbage purée, potato gnocchi pine nuts, caramelized apple salsify huckleberry sauce		ENHANCE YOUR DUCK OR BEEF MAIN COURSE seared foie gras +15	

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED.
VEGETARIAN MENU AVAILABLE UPON REQUEST. 18% GRATUITY WILL BE APPLIED TO GROUP OF 6 OR MORE
SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 25-30 MINUTES FOR PREPARATION.