

FIVE SAILS

604-844-2855 | 410 - 999 CANADA PLACE | INFO@FIVESAILS.CA



Event & Group Menus

FIVESAILS.CA | @FIVESAILS

FIVE SAILS

— | CANAPÉ MENU | —

SEAFOOD

AHI TUNA 5^{PER}

seared rare, ponzu, pickled serrano
fingerling lime caviar

LOBSTER & SCALLOP 6^{PER}

pacific scallop wrapped with
atlantic lobster squash purée

SMOKED SABLEFISH 5^{PER}

fresh blinis, maple carrot purée

MEAT

BEEF TARTARE 5^{PER}

cured egg yolk, bloomed
mustard seed

BRAISED PRIME BEEF SHORT RIB 4^{PER}

truffle & celery root purée

LAMB CROQUETTE 4^{PER}

bell pepper sauce &
caramelized fennel

POULTRY

DUCK RILETTE 4^{PER}

confit duck, huckleberry preserve
served on a crostini

FOIE GRAS PARFAIT MACARON 5^{PER}

in-house berry preserves & salted
almond butter

CHICKEN ROULADE 4^{PER}

seared & stuffed with
fontina tomato jam

VEGETARIAN

SWEET PEA & BURRATA 4^{PER}

lemon zest & mint

EGGPLANT INVOLTINI 4^{PER}

roasted eggplant stuffed
with hummus

VEGETABLE TERRINE 5^{PER}

goat's cheese and saffron foam

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED

FIVE SAILS

— | SET MENU A | —

COURSE 1

CARAMELIZED WEATHERVANE SCALLOPS

kuri squash purée, double smoked bacon
vin blanc emulsion

- OR -

ROASTED VEGETABLE SOUP

topped with toasted crouton

- OR -

SPINACH & MASCARPONE RAVIOLI

herbs, ricotta cheese & parmigiano reggiano
hazelnut brown butter

COURSE 2

SMOKED & PAN-SEARED SABLE FISH

sake marinade, winter vegetables
banyuls saffron butter sauce

- OR -

ALMOND-CRUSTED LAMB RACK & LOIN

oven-roasted heirloom tomato, market vegetables
goat cheese-infused whipped potatoes, natural jus

- OR -

HONEY-GLAZED SMOKED DUCK BREAST

braised red cabbage purée, potato gnocchi
pine nuts, caramelized apple salsify
huckleberry sauce

DESSERT

CHOCOLATE OPERA SLICE

bailey's truffle, caramel ice cream
demi-sel, hazelnut garnish

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— | SET MENU B | —

COURSE 1

DUNGENESS CRAB CAKE

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

- OR -

ATLANTIC LOBSTER BISQUE

topped with bisque foam, shaved truffle

- OR -

SPINACH & MASCARPONE RAVIOLI

herbs, ricotta cheese & parmigiano reggiano
hazelnut brown butter

COURSE 2

SMOKED & PAN-SEARED SABLE FISH

sake marinade, winter vegetables
banyuls saffron butter sauce

- OR -

ALMOND-CRUSTED LAMB RACK & LOIN

oven-roasted heirloom tomato, market vegetables
goat cheese-infused whipped potatoes, natural jus

- OR -

HONEY-GLAZED SMOKED DUCK BREAST

braised red cabbage purée, potato gnocchi
pine nuts, caramelized apple salsify
huckleberry sauce

- OR -

SEARED AAA ALBERTA BEEF FILET

brushed with beurre marchand de vin
sautéed spinach, foraged wild mushrooms
cashel blue-infused golden potato pave
madeira sauce

DESSERT

CHOCOLATE OPERA SLICE

bailey's truffle, caramel ice cream
demi-sel, hazelnut garnish

- OR -

LUXE LEMON MILLE-FEUILLES

delicate layers of crisp phyllo pastry
chilled lemon cream & lemon parfait, berry purée
topped with pearls of orange "caviar"

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— | SET MENU C | —

COURSE 1

CARAMELIZED WEATHERVANE SCALLOPS

kuri squash purée, double smoked bacon
vin blanc emulsion

- OR -

QUEBEC FOIE GRAS

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

- OR -

BEETROOT TERRINE SALAD

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

COURSE 2

SPAN-SEARED DOVER SOLE

caramelized sun chokes, fennel
apple & watercress, pine nut butter sauce
scented with fresh lime

- OR -

SPINACH & MASCARPONE RAVIOLI

herbs, ricotta cheese & parmigiano reggiano
hazelnut brown butter

- OR -

WAGYU STRIPLOIN

baby vegetables, pomme purée
truffle jus

DESSERT

CHOCOLATE OPERA SLICE

bailey's truffle, caramel ice cream
demi-sel, hazelnut garnish

- OR -

THE FIVE SAILS

GRAND MARNIER SOUFFLÉ

rum & raisin ice cream, crème anglaise

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