

# FIVE SAILS

## LUNCH

BY EXECUTIVE CHEF ROBBIE ROBINSON

### APPETIZERS

<b>BEETROOT</b> 20 heirloom beets, toasted oats, crème fraiche chicory, orange, sherry vinaigrette	<b>TUNA</b> 30 albacore tuna, pacific shrimp, avocado eggplant purée, spring onion, tomato purée
<b>DUCK</b> 30 duck rilette, liver parfait, crisp baguette poached pear, quails' gate optima	<b>BISQUE</b> 26 lobster bisque, seared scallop sunchoke, black truffle
<b>TARTARE</b> 28 beef tenderloin, charred flat iron oyster mayo, egg yolk gel nasturtium, lavash	<b>LETTUCE</b> 20 grilled romaine lettuce, pancetta parmesan, croutons, single origin pepper ranch dressing

### KAVIARI CAVIAR

30gr of your selection, traditional accompaniments

OSCIETRE 330

KRISTAL (RIVER BELUGA) 425

BELUGA 800

### MAINS

<b>MUSHROOM</b> 32 wild mushroom risotto, green asparagus green peas, tarragon, parmesan tuile	<b>HALIBUT</b> 48 seared halibut, green pea purée roasted carrots, fingerling potato beurre blanc
<b>CHICKEN</b> 40 grilled organic chicken breast, panisse crispy chickpeas, cauliflower	<b>MUSSELS &amp; CLAMS</b> 38 tagliatelle pasta, confit albacore tuna mussels, clams, tomato & saffron sago
<b>BEEF</b> 50 grilled beef tenderloin, pomme purée cipollini onions, roasted mushrooms, port jus	<b>LOBSTER</b> 48 atlantic lobster salad, tarragon mayo sundried tomato, bacon jam, brioche

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.