

FIVE SAILS

LUNCH

APPETIZERS

NIÇOISE SALAD 19 torched ahi tuna, hard boiled egg, olives fresh radishes, piquillo peppers, french beans tomato, artichokes, anchovies, lemon vinaigrette	TUNA TARTARE 20 japanese seaweed, cucumbers, tomatoes mint, ginger, wasabi, furikake, salmon roe yuzu sorbet
LOBSTER BISQUE 19 lobster foam, fresh perigord truffle	SALMON & KAMPACHI DUO 22 house smoked, green apple & wasabi sorbet japanese greens

TABLE D'HÔTE LUNCH | \$49

CHOOSE ONE APPETIZER & MAIN OR ONE MAIN & DESSERT

PLUS \$12 FOR TENDERLOIN

MAINS

FIVE SAILS BURGER 28 brioche bun, ground tenderloin, confit portobello mushroom, caramelized onion heirloom tomato, dijon mayonnaise french fries	LINGUINE PESCATORE 32 scampi, mussels, clams, squid, white wine
WILD MUSHROOM RISOTTO 30 carnaroli rice, parmesan foam parmesan tuile	FISH OF THE DAY 36 white wine & scallop espuma beet purée, garden vegetables
ADD 3 SCAMPI \$10 ADD 2 SCALLOPS \$19	BERETTA BEEF TENDERLOIN 42 madeira jus, wild mushrooms green salad, lemon vinaigrette

ADD SEARED FOIE GRAS \$16

DESSERTS

BY PASTRY CHEF, DARIA ANDRIIENKO

DOUCEUR DE POMME VERTE 16
sable breton, vanilla mousse, soft caramel
apple & passion fruit compote

VANILLA CRÈME BRÛLÉE 16
vanilla custard, sable breton

THE FIVE SAILS BAILEY'S SOUFFLÉ 16
bourbon ice cream, vanilla crème anglaise

ALLOW 20 MINUTES FOR PREPARATION

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**