

# FIVE SAILS

## LUNCH

### APPETIZERS

|  |   |
|--|---|
| <b>ATLANTIC LOBSTER BISQUE</b> 19<br>lobster foam, fresh perigord truffle  | <b>NIÇOISE SALAD FIVE SAILS</b> 16<br>ahi tuna tataki, asparagus, soft boiled eggs<br>radishes, french beans, tomatoes<br>olives provençale vinaigrette |
| <b>VEGETABLE BUDDHA BOWL</b> 16   28<br>brown rice & quinoa, grilled vegetables<br>corn, avocado, flavored soft-boiled egg<br>edamame & toasted nuts | <b>DUO OF HAMACHI &amp; SALMON</b> 22<br>house smoked, green apple &<br>wasabi sorbet, japanese greens  |
| <b>HEIRLOOM TOMATOES</b> 16<br>roasted garlic, marinated buffalo mozzarella<br>basil, white balsamic vinaigrette                                     |   |

### TABLE D'HOTE LUNCH | \$45

CHOOSE ONE APPETIZER & MAIN OR ONE MAIN & DESSERT

PLUS \$9 FOR TENDERLOIN

### MAINS

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| <b>PAN-SEARED HALIBUT</b> 34<br>black sesame crust, toasted almond<br>compound butter, mikuni vegetables | <b>CANADIAN PRIME BEEF TENDERLOIN</b> 36<br>brandy peppercorn sauce, wild mushrooms   |
| <b>SCAMPI RISOTTO</b> 32<br>carnaroli rice, lemongrass espuma<br>rainbow beans, parmesan tuile           | <b>FIVE SAILS BURGER</b> 26<br>sesame brioche bun, caramelized onion<br>smoked cheddar, lettuce, tomato, pickle<br>served with spiced yam fries |
| <b>LINGUINE PESCATORE</b> 32<br>wild jumbo prawns, mussels, lobster<br>squid, white wine                 | <b>ADD SEARED FOIE GRAS</b> 16  |

### DESSERTS

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|---|--|
| <b>LEMON &amp; ROSEMARY TART</b> 15<br>lemon, lime & rosemary tart, almond crust<br>lychee sorbet, crispy merengue                        | <b>GRAND MARNIER SOUFFLÉ</b> 15<br>vanilla ice cream, orange zest<br><b>ALLOW 20 MINUTES FOR PREPARATION</b> |
| <b>DOUCEUR DE POMME VERTE</b> 16<br>sable breton, confit appleswhite chocolate<br>passion fruit, vanilla mousse<br>vanilla crème anglaise | <b>TASTING OF ARTISAN CHEESES</b> 17   25<br>to share with candied pecans<br>toasted fruit & nut bread       |

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**