

FIVE SAILS

LUNCH

AVAILABLE MONDAY TO FRIDAY | BY EXECUTIVE CHEF ROBBIE ROBINSON

APPETIZERS

TARTARE beef tenderloin, torched cucumber egg yolk gel, black garlic mayonnaise crostini	28	TUNA albacore tuna, pacific shrimp, avocado eggplant, spring onion	30
DUCK duck liver parfait, quails' gate optima jelly earl grey sultana raisin, pickled shallots house made brioche	30	TOMATO heirloom tomato, arugula, pine nuts extra virgin olive oil ADD FULL BURRATA \$18	20
BISQUE lobster bisque, seared scallop sunchoke, black truffle	26	LETTUCE grilled romaine lettuce, pancetta parmesan, croutons, single origin pepper ranch dressing	20

SEAFOOD & KAVIARI PLATTERS

house smoked king salmon and kampachi duo, west coast oysters, selection of caviar

TRANSMONTANUS 30GR \$295 | **OSCIETRE 30GR PLATTER \$355** | **KRISTAL (RIVER BELUGA) 30GR \$450** | **BELUGA 30GR \$750**

MAINS

MUSHROOM wild mushroom risotto, green asparagus green peas, tarragon, parmesan tuile	32	HALIBUT seared halibut, green pea purée, roasted carrots, fingerling potato, beurre blanc	48
CHICKEN grilled organic chicken breast, spaetzle spring onions, gem lettuce, madeira jus	40	MUSSELS & CLAMS tagliatelle pasta, confit albacore tuna mussels, clams, tomato & saffron sugo	38
BEEF grilled beef tenderloin, pomme purée cipollini onions, roasted mushrooms, port jus ADD PAN SEARED FOIE GRAS \$16	50	LOBSTER east coast lobster rolls, bacon jam sundried tomato, tarragon mayo	48

DESSERTS 16

BY PASTRY CHEF, DARIA ANDRIIENKO

CHOCOLATE warm brownie, cinnamon chantilly brown butter, caramelized hazelnut	VANILLA crème brûlée, strawberry rhubarb confit, sable breton	APPLE vanilla mousse, apple & passion fruit compote, soft caramel, sable breton
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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. 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.