

## FIVE SAILS

### WINTER TASTING MENU

BY EXECUTIVE CHEF ROBBIE ROBINSON

AVAILABLE DAILY FROM 5:00PM

\$130 PP

+ TAX AND GRATUITY

#### COURSE 1

##### BEETROOT

heirloom beets, toasted oats  
crème fraiche, chicory, orange  
sherry vinaigrette

#### COURSE 2

##### RED SEABREAM

lightly cured, avocado crème  
ponzu gel, nori chips, rice pearls

#### COURSE 3

##### CARPACCIO "ROSSINI"

Beef tenderloin, Bone-marrow  
croquettes, torchon, brioche  
Shallot vinaigrette

#### COURSE 4

##### STRIPED BASS

crushed truffle & sunchoke  
vermouth velouté, shaved fennel

#### COURSE 5

##### BEEF TENDERLOIN

beef tenderloin, braised oxtail  
torched broccoli  
maitake mushrooms

#### COURSE 6

##### DARIA'S CREATION

WINE PAIRINGS ARE AVAILABLE

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