

FIVE SAILS

APPETIZERS

PARSNIP SOUP 16

wild mushroom duxelles, 6 minute egg

SALMON & KAMPACHI DUO 19

house smoked, green apple & wasabi sorbet
parmesan & mushroom crumble
japanese greens

BEEF TERRINE 17

green lentils, beef tenderloin, mesclun
balsamic & lemon vinaigrette

MAINS

WILD MUSHROOM RISOTTO 30

rutabaga and parsnip foam
parmesan tuile

ADD 4oz BERETTA BEEF TENDERLOIN + \$9

ADD 4 SCAMPI + \$12

FILET OF SALMON 32

leek fondue, artichoke barigoule
chive & basil cream

FISH OF THE DAY 35

white wine reduction, beet purée
garden vegetables

LINGUINE PESCATORE 32

scampi, mussels, clams, squid, white wine

BERETTA BEEF TENDERLOIN 36

madeira jus, wild mushrooms, green salad
lemon vinaigrette

DESSERT

MILLE FEUILLE 12

vanilla cream, soft caramel
caramelized hazelnuts, pear chips

CRÈME BRÛLÉE 12

baileys crème coulée, chocolate sable
chocolate glaze, cacao nibs