

FIVE SAILS

LUNCH

APPETIZERS

STRACCIATELLA sprouts, jerusalem artichoke, citrus, pecans, 25yr aged modena balsamic	26	AHI TUNA cured loin, avocado crème, ponzu gel rice pearls, nori crisps, radish, cucumber	27
GREENS Pecorino cheese, Grapes, Almonds lemon mustard vinaigrette	21	BISQUE lobster & prawn bisque, dungeness crab croquettes & claw meat salad	25
BEEF TARTARE hand-cut fillet mignon, cornichon & caper dressing, chive, egg yolk gel, crème fraiche	30	OYSTERS fresh half dozen from west coast espelette cocktail sauce & mignonette	28

CAVIAR SELECTIONS

30gr of your selection, traditional accompaniments

NORTHERN DIVINE(CANADA) 250 GIAVERI BELUGA (ITA) 450 KAVIARI BELUGA (FR) 750

MAINS

RISOTTO bc morel mushrooms, spring peas, pickled shallot, parmigiano-reggiano, carnaroli rice	32	HALIBUT herb crusted fillet, roasted local mushrooms herb tea beurre fondue	49
DUCK CONFIT yukon gold puree, syrah duck glaze hannah brook greens salad	38	SEAFOOD SPAGHETTI squid Ink pasta, tiger prawns, halibut, Scallop,lemon-garlic butter, aromatics	36
BEEF 6oz beef tenderloin, braised short rib ragout pommes puree, spring vegetables, merlot jus SUBSTITUE WITH JAPANESE A5 WAGYU MP	64	CHICKEN SUPREME Crunchy Fingerling Potatoes, green vegetables Aji verde Sauce	38

SIDES

MUSHROOMS & PEAS 16 herb tea & brown butter	CRISPY FINGERLINGS 20 braised short rib, caramelized onion, tete de moine cheese	HALIBUT CROQUETTES 18 brandade, sauce verte
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PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. 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.

CULINARY DIRECTOR:
ALEX KIM

CHEF DE CUISINE:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO