FIVE SAILS

SEASONAL TASTING MENU

DAILY FROM 5:00PM

LIMITED AVAILABILITY

\$120 PP + TAX AND 20% GRATUITY

COURSE 1

PACIFIC SCALLOP crudo, yuzu kosho, avocado fenocchiona crisps, bc caviar

COURSE 2

TARTE TATIN foie gras, fig marmalade caramelized purple endive

COURSE 3

PACIFIC SEABASS salt spring Island mussel emulsion, shaved black truffle, broccoli, cured egg yolks, dill

COURSE 4

PEACE RIVER LAMB LOIN sweet peas & sweetbreads tart merlot jus

COURSE 5

DARIA'S CREATION ask your server for today's selection

WINE PAIRINGS ARE AVAILABLE

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