

FIVE SAILS

DINE OUT VANCOUVER

\$65 / JAN 22ND TO FEB 9TH / 2025

WINE PAIRING \$45

STARTER

PACIFIC TUNA TARTARE

avocado crème, sun-dried pepper vinaigrette
winter radish

*WINE PAIRING / BEAUFORT VINEYARD, VANCOUVER ISLAND
GEWURTZTRAMINER, 2023*

- OR -

CAULIFLOWER VELOUTÉ

black truffle & potato croquette
egg yolk gel, chive

*WINE PAIRING / BEAUFORT VINEYARD, VANCOUVER ISLAND
PETITE MILO, 2022*

APPETIZER UPGRADE

LOBSTER BISQUE +10

dungeness crab croquette
claw meat salad, tarragon

*WINE PAIRING / BEAUFORT VINEYARD, VANCOUVER ISLAND
PETITE MILO, 2022*

MAIN COURSE

GRILLED FILET MIGNON STEAK

braised short rib ragout, pomme purée
béarnaise & jus

*WINE PAIRING / OSOYOOS LAROSE, OKANAGAN VALLEY
LE GRAND VIN, 2021*

UPGRADE YOUR STEAK +60

upgrade your steak to
5oz japanese A5 wagyu steak

- OR -

PAN SEARED STEELHEAD TROUT

trout roe & sea truffle beurre blanc
fennel slaw, grilled chorizo potatoes

*WINE PAIRING / PENTAGE WINERY, OKANAGAN VALLEY
GAMAY, 2022*

- OR -

HEN OF THE WOODS MUSHROOM

carabinieri rice, 24month parmigiano-reggiano
root vegetable crisps, jus

*WINE PAIRING / PENTAGE WINERY, OKANAGAN VALLEY
GAMAY, 2022*

MAIN ENHANCEMENTS

seared quebec foie gras +30
three garlic butter prawns +16
two seared scallops +24
freshly grated winter truffle +16

DESSERT

LEMON PANNA COTTA

candied lemon, vanilla chantilly, sable breton

*WINE PAIRING / CEDAR CREEK, OKANAGAN VALLEY
PLATINUM RIESLING ICE WINE, 2021*

- OR -

CHOCOLATE GÂTEAU

toasted almond crèmeux & caramel tuile

*WINE PAIRING / CEDAR CREEK, OKANAGAN VALLEY
PLATINUM RIESLING ICE WINE, 2021*