

FIVE SAILS RESTAURANT – GROUPS (9 - 40)

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

Select One Set Group Menu Only

Menu 1

Quebec foie gras – Yin & Yang
pan seared & dusted with pistachios & almonds
chilled terrine, huckleberry gastrique, nut & fruit crisps
**

Austrian-style mountain ravioli
spinach, herbs & ricotta cheese, hazelnut brown butter
**

Butter poached whole Atlantic lobster (1 ½ lbs)
baby vegetables, roasted sun chokes
Burgundy truffle scented butter emulsion

OR

Almond crusted roasted rack of lamb
a medley of green vegetables in season
fresh pea purée infused whipped potatoes, a natural jus
**

Luxe lemon mille-feuilles
delicate layers of phyllo pastry & chilled lemon cream
garnished with pearls of orange “caviar”
fresh berry purée
**

Coffee or tea

116. per person

Menu 2

Ahi tuna tartare
crispy wonton, avocado, ginger & sesame oil dressing
**

Caramelized weathervane scallops
sun choke purée & crispy capers
double smoked bacon emulsion
**

Slow cooked Pacific halibut
fresh watercress emulsion
sautéed morel mushrooms, white & green asparagus
whipped potatoes

OR

Pan seared Filet of “AAA” Alberta beef
sautéed baby spinach, foraged wild mushrooms, herb butter
Cashel blue infused golden potato pavé, silky Madeira sauce
**

Chocolate opera slice
Bailey’s truffle, caramel ice cream demi-sel
hazelnut garnish
**

Coffee or tea

104. per person

Menu 3

Trio of chilled seafood
Dungeness crab & avocado, ahi tuna, scallop ceviche
fresh citrus dressing
**

Austrian-style mountain ravioli
spinach, herbs & ricotta cheese, hazelnut brown butter
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Pan seared sea bass with citrus
sautéed fingerling potatoes, shaved fennel
fresh citrus, orange paste & emulsion

OR

Roast venison loin, pine needle syrup, spinach
caramelized white asparagus, spiced red cabbage purée
Schupfnudel with hazelnuts, sauce Poivrade
**

The Five Sails grand marnier soufflé
crème Anglaise, rum & raisin ice cream
**

Coffee or tea

100. per person

Menu 4

Atlantic lobster bisque
fresh lobster garnish, topped with bisque foam
**

A bouquet of baby vegetables & lettuces
heirloom tomatoes, apple infused balsamic dressing
**

Slow poached BC Kuterra salmon
served translucent & warm
fresh horseradish infused whipped potatoes
vegetables in season, citrus butter sauce

OR

Honey glazed smoked duck breast
pan seared foie gras, celeriac purée
caramelized mango, pink peppercorns
golden potato galette, huckleberry sauce
**

Golden delicious warm apple strudel
& chilled baked apple terrine, Calvados cream
homemade pistachio ice cream
**

Coffee or tea

88. per person

FIVE SAILS RESTAURANT – GROUP DINING (9 – 40)

(For parties of 40+ guests, a surcharge of 8. pp applies for choice of 2 mains that evening)

Select One Set Group Menu Only

Menu 5

Austrian-style mountain ravioli
spinach, herbs & ricotta cheese, hazelnut brown butter

**

CHOICE OF MAIN COURSE

Catch!

wild Gulf prawns, caramelized Weathervane scallop
daily fresh catch & squid

a rainbow of vegetables, bouillabaisse jus & rouille

OR

Seared Filet of “AAA” Alberta beef

sautéed spinach & foraged wild mushrooms, herb butter
Cashel blue infused golden potato pavé, silky Madeira sauce

**

Luxe lemon mille-feuilles

delicate layers of crisp phyllo pastry & chilled lemon cream
garnished with pearls of orange “caviar”

fresh berry purée

**

Coffee or tea

77. per person

Menu 6

Caramelized weathervane scallops

sun choke purée & crispy capers

double smoked bacon emulsion

**

CHOICE OF MAIN COURSE

Slow cooked Pacific halibut

fresh watercress emulsion

sautéed morel mushrooms, white & green asparagus

whipped potatoes

OR

Almond crusted roasted rack of lamb

a medley of green vegetables in season

fresh pea purée infused whipped potatoes, a natural jus

**

Chocolate opera slice

Baileys truffle, homemade caramel ice cream demi-sel
hazelnut garnish

**

Coffee or tea

83. per person

Menu 7

Trio of chilled seafood

Dungeness crab & avocado, ahi tuna, scallop ceviche
fresh citrus dressing

**

CHOICE OF MAIN COURSE

Pan seared sea bass with citrus

sautéed fingerling potatoes, shaved fennel
fresh citrus, orange paste & emulsion

OR

Roast venison loin, pine needle syrup, spinach
caramelized white asparagus, spiced red cabbage purée
Schupfnudel with hazelnuts, sauce Poivrade

The Five Sails grand marnier soufflé

crème Anglaise, rum & raisin ice cream

**

Coffee or tea

85. per person

Menu 8

CHOICE OF APPETIZER

A Bouquet of baby vegetables & lettuces

heirloom tomatoes, apple infused balsamic dressing

OR

Roasted vegetable soup

brioche crouton

**

CHOICE OF MAIN COURSE

Slow poached BC Kuterra salmon

served translucent & warm, citrus butter sauce

fresh horseradish infused whipped potatoes

OR

Honey glazed smoked duck breast

pan seared foie gras, celeriac purée

caramelized mango, pink peppercorns

golden potato galette, huckleberry sauce

**

Golden delicious warm apple strudel
& chilled baked apple terrine, Calvados cream

homemade pistachio ice cream

**

Coffee or tea

72. per person