



**Chef Ernst Dorfler's Valentine's Day Menu 2018
(2 ½ hour Seating)**



Amuse Bouche

~

Citrus cured kampachi & ahi tuna
shiso Bavarois, brioche soldier, ponzu gelée & edamame purée

~

Pan seared caramelized Weathervane scallops
parsnip purée, root vegetable chips & double smoked bacon emulsion

~

Choice of Main Course

Pan seared crispy sea bass
fresh asparagus, crispy shallots, taro root & candied orange zest
orange sauce scented with fresh basil & lime leaves

**Marine Stewardship Certified*

OR

Honey glazed roasted Fraser Valley duck breast
braised apple & red cabbage purée, rösti potato
huckleberry sauce

OR

Filet of "AAA" Albert beef "Rossini" – A Classic
pan seared Quebec foie gras, silky truffle sauce - Périgourdine
golden potato lasagna, Winter vegetables

~

Sweet Valentine!

~

Coffee or tea

105. per person

- All pricing is subject to 18% service gratuity & 5% GST

Please advise all allergies as not all ingredients are listed. * Vegetarian alternate is available upon request. A credit card is required to confirm all Valentine's Day reservations and a cancellation charge of \$25.00 per person will apply for no shows/cancellations within 24 hours of the reservation. A deposit is required for parties of 6 or more-48 hour cancellation.

Proprietors: Chef Ernst Dorfler & Gerry Sayers

Sous Chef – Masa Mabuchi and Sommelier – Ramon Fresneda

- Offered exclusively on Wednesday, February 14th, 2018

410 – 999 Canada Place
Vancouver BC V6C 3E1
T: 604-844-2855 F: 604-682-6321
www.fivesails.ca