



**Chef Ernst Dorfler's New Year's Eve 4 Course Menu
Monday, December 31st 2018 - Two Seatings of 2 ½ hours**



Amuse Bouche

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Citrus cured Kampachi & Ahi tuna
fresh basil bavarois, grapefruit & orange

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Roasted breast of smoked duck
red cabbage fluid gel & warm pickled mango

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CHOICE OF MAIN COURSE

Crispy golden sea bass
braised fresh artichoke & stuffed button mushroom
edame infused whipped potato, port wine sauce

OR

Roast loin of venison, exotic spices
celeriac 2 ways ~ confit & purée with brown butter
sour cherry marmalade, sauce Poivrade

OR

AAA[®] Alberta beef tenderloin with seared Quebec foie gras
golden potato terrine, silky truffle sauce

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Sweet Anticipation of 2018

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Filter illy coffee or tea

Reservations from 6pm @ 115. pp ++

****Refer to next pages for optional caviar & champagne experience!***

Includes; 4 course menu & live romantic & holiday guitar music with John Gilliat

* with glass of Taittinger Brut Reserve, Champagne, FRA – **add 32. pp**

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In order to accommodate all of our valued guests on New Year's, we respectfully ask you to honour your confirmed reservation time and seating period.

- All Holiday prices are subject to 18% service gratuity & applicable taxes

A credit card guarantee is required to confirm your reservation and a cancellation charge of 50. per person applies if cancelled within 24 hours of your reservation time.

A deposit is required for parties of 6 or more guests and with a 48 hour cancellation period.

* 3 hour seating for 6 or more guests.

*Vegetarian menu available upon request and kindly notify all allergies/dietary restrictions in advance as not all ingredients are listed & modifications/alternates may not be feasible.

***Reservations required – 604-844-2855 or online @ www.fivesails.ca**

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



New Year's Eve 2018

Caviar Experience

Enhance your New Year's Eve celebration this year with a Five Sails caviar experience!
A luxe presentation that is simple and elegant... and so perfect for NYE.
Treat yourself and your loved ones/guests with the option of including our caviar experience to commence your evening.

Pre-order by December 23rd from available caviar options including;

Oscietra Classic

Russian sturgeon from Italy
intense golden brown eggs – a refined delight

150. / 30 grams

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Northern Divine

BC sturgeon from Sechelt
a local favourite

115. / 30 grams

Homemade savoury blinis, golden brioche & our traditional accompaniments to create your own memorable bites are all included with each caviar presentation.

Caviar & Champagne!

Pre-order your preferred champagne to have well chilled in a silver ice bucket with flutes pre-set at your table – refer to list / bottle on next page

- All caviar must be ordered and pre-paid in advance by December 23rd and will be served after the amuse-bouche with the NYE holiday menu
- Caviar will be refunded only for cancellations by December 23rd, 2017
- all prices on holiday dates are subject to 18% service gratuity & applicable taxes

For more information or to place your advance order - 604-844-2855
Proprietor – Ms. Gerry Sayers email – gsayers@fivesails.ca



DELUXE CUVÉE AND VINTAGE CHAMPAGNE

Krug "Grand Cuvée" N.V. Champagne, FRA 550.

Louis Roederer "Cristal" 2009, Champagne, FRA 580.

Moët et Chandon "Dom Perignon" 2006, Champagne, FRA 480.

Pol Roger "Cuvée Sir Winston Churchill" 2004, Champagne, FRA 510.

Taittinger "Comtes" Blanc de Blancs 2006, Champ., FRA 530.

Veuve Clicquot "La Grande Dame" 2006, Champagne, FRA 500.

NON VINTAGE CHAMPAGNE

Veuve Clicquot "Demi Sec" N.V., Champagne, FRA (sweeter style) 180.

Taittinger "Brut Reserve" N.V., Champagne, FRA 155.

CHAMPAGNE ROSÉ

Bollinger Brut Rosé N.V., Champagne, FRA 260.

Moët et Chandon "Impérial" Rosé N.V., Champagne, FRA 190.

SPARKLING WINES

Mumm Brut Prestige, Napa, USA 75.

Martini Rossi Asti, Piedmonte, ITA (sweeter style) 52.

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