

# FIVE SAILS

## DINNER

### APPETIZERS

<b>DUO OF FOIE GRAS</b> 29 red pepper & raspberry sorbet caramelized popcorn, fleur de sel, brioche <b>FOIE GRAS SOURCED FROM ROUGIÉ, FRANCE</b>	<b>BURGUNDY SNAILS</b> 25 cauliflower purée, armoricaine espuma white wine foam
<b>LOBSTER BISQUE</b> 19 lobster foam, fresh perigord truffle	<b>BLACK GNOCCHI</b> 27 roquefort papillon cream green & yellow zucchini
<b>DUO OF KAMPACHI &amp; SALMON</b> 22 house smoked, served with green apple & wasabi sorbet, japanese greens parmesan & mushroom crumble	<b>TRUFFLE &amp; CHEESE SOUFFLÉ</b> 32 truffle pecorino cheese, emmental suisse fresh truffles, sauce soubise
<b>SCAMPI RISOTTO</b> 28   56 carnaroli rice, lemongrass espuma rainbow beans, parmesan tuile	<b>CLASSIC CAVIAR</b> 145 30gr northern divine bc sturgeon caviar vodka blinis and traditional garnishes
<b>COQUILLES SAINT-JACQUES</b> 29 carrot and ginger purée, japanese seaweed green jade rice risotto	

### MAINS

<b>WHOLE ATLANTIC LOBSTER 1.5 LBS</b> MP citrus butter poached, baby vegetables lobster emulsion <b>PRESENTED OUT OF THE SHELL</b>	<b>GRAND MARNIER DUCK BREAST</b> 48 seared duck breast, vegetable madeleines parmesan espuma, fennel crème brûlée white asparagus, grand marnier reduction <b>DUCK SOURCED FROM ROUGIÉ, FRANCE</b>
<b>SLOW-COOKED HALIBUT</b> 45 black sesame and toasted almond compound butter, grilled asparagus vegetables	<b>CANNON OF LAMB</b> 52 celery purée, confit artichokes celery foam, lamb & cluizel dark chocolate jus
<b>SMOKED &amp; PAN-SEARED SABLEFISH</b> 46 sake marinade, summer vegetables white wine risotto purée, saffron butter sauce	<b>BERETTA BEEF TENDERLOIN</b> 58 carrot symphony, green pea & kale purée carrot jus, japanese black garlic chef's georges black garlic oil
<b>PAN-SEARED SEA BASS PICCATA</b> 46 fingerling potatoes, market vegetables lemon & caper butter sauce	<b>CHEF'S GEORGES 12oz PORK CHOP</b> 46 seared, wild mushrooms with pistachios & cacao, yukon gold espuma, wasabi & white asparagus flan, shaved patanegra green apple mustard jus

### ACCOMPAGNEMENTS

<b>POMMES ANNA</b> 18 potato mille feuille, perigord black truffles, parmesan	<b>CHAMPIGNONS DES BOIS</b> 16 elephant garlic, herbs hazelnut oil	<b>YUKON GOLD ESPUMA</b> 14 traditional pomme purée revisited by chef georges
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PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST. SPLIT CHARGES APPLY. SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION.

**F I V E  
S A I L S**