

# FIVE SAILS

## LUNCH

### APPETIZERS

<b>LYONNAISE SALAD</b> 16 frisée salad, poached egg, smoked lardons brioche crouton, dijon vinaigrette	<b>TUNA TARTARE</b> 20 japanese seaweed, cucumbers, tomatoes mint, ginger, wasabi, furikake, salmon roe yuzu sorbet
<b>NIÇOISE SALAD</b> 19 torched ahi tuna, hard boiled egg, olives fresh radishes, piquillo peppers, french beans tomato, artichokes, anchovies, lemon vinaigrette	<b>SALMON &amp; KAMPACHI DUO</b> 22 house smoked, green apple & wasabi sorbet japanese greens
<b>LOBSTER BISQUE</b> 19 lobster foam, fresh perigord truffle	

### TABLE D'HÔTE LUNCH | \$49

CHOOSE ONE APPETIZER & MAIN OR ONE MAIN & DESSERT

PLUS \$12 FOR TENDERLOIN

### MAINS

<b>FIVE SAILS BURGER</b> 28 brioche bun, ground tenderloin, confit portobello mushroom, caramelized onion heirloom tomato, dijon mayonnaise french fries	<b>LINGUINE PESCATORE</b> 32 scampi, mussels, clams, squid, white wine
<b>WILD MUSHROOM RISOTTO</b> 30 carnaroli rice, parmesan foam parmesan tuile	<b>FISH OF THE DAY</b> 36 white wine & scallop espuma beet purée, garden vegetables
<b>ADD 3 SCAMPI</b> 10 <b>ADD 3 SCALLOPS</b> 19	<b>BERETTA BEEF TENDERLOIN</b> 42 madeira jus, wild mushrooms green salad, lemon vinaigrette
	<b>ADD SEARED FOIE GRAS</b> 16

### DESSERTS

**DOUCEUR DE POMME VERTE** 16  
sable breton, confit apples, white chocolate  
passion fruit, vanilla mousse, vanilla crème anglaise

**VANILLA CRÈME BRÛLÉE** 16  
vanilla custard, sable breton

**THE FIVE SAILS GRAND MARNIER SOUFFLÉ** 15  
vanilla ice cream, orange zest

ALLOW 20 MINUTES FOR PREPARATION

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**