



FIVE

sails

RECEPTION

CHEF'S SELECTION CANAPÉS

NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

DUNGENESS CRAB & LOBSTER SALAD

fresh mango carpaccio, palm heart & micro greens

2007 TABLAS CREEK ESPRIT DE BEUCASTEL BLANC, PASO ROBLES

CARAMELIZED QUALICUM BAY SCALLOPS

mirin glaze & carrot reduction, celeriac purée

**2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD,
OKANAGAN VALLEY VQA**

AUSTRIAN-STYLE MOUNTAIN RAVIOLI

spinach, herbs & ricotta cheese, hazelnut brown butter

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

ROASTED RACK & LOIN OF LAMB

eggplant pavé with almonds, roasted bell peppers, vine ripened tomatoes & capers, golden fingerling potato gratin & natural jus

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

THE FIVE SAILS GRAND MARNIER SOUFFLÉ

homemade rum & raisin ice cream, crème anglaise

1999 CHÂTEAU SUDIRAUT 1ER CRU CLASSÉ, SAUTERNES

EXECUTIVE CHEF ERNST DORFLER
FIVE SAILS RESTAURANT
VANCOUVER BC
SEPTEMBER 12 2012



IW&FS 2012
VANCOUVER
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Culinary Crossroads...