

## FIVE SAILS

### SWEET ENDINGS

PASTRY CHEF: DARIA ANDRIIENKO

<b>HONEY</b> burnt honey, sea buckthorn ganache salted caramel ice cream, lillooet honey	18
<b>RHUBARB-STRAWBERRY MASCARPONE CAKE</b> mascarpone espuma, rhubarb-strawberry sorbet brown butter crumble, rhubarb jam	18
<b>APPLE</b> whipped vanilla chantilly, granny smith apple compote, sable breton white chocolate	18
<b>GRAND MARNIER SOUFFLE</b> crème anglaise, vanilla ice cream	20
<b>CHEESE TROLLEY</b> 3 oz per plate served from the cheese cart selection changes daily	24
<b>PETIT FOURS SELECTION</b> presented at the table choice of 3 petit fours of our daily selection	12
<b>SORBETS &amp; ICE CREAMS</b> 3 scoops   ask your server for current selection	15

## FIVE SAILS

### PORT & DESSERT WINES

	2oz	BTL
GRAHAMS LBV 750ML	12	70
APOSTOLES 30 YR 375ML	16	95
CHATEAU D'ARMAJAN 375ML	18	108
TAYLOR FLADGATE 20 YR 750ML	22	180
MISSION HILL "RESERVE" RIESLING 750ML	25	150
DIZSNOKO TOKAJI ASZU 500ML	20	150
FRIND VIOGNIER DESSERT WINE 375ML	20	130

### SPECIALTY COFFEES

<b>MONTECRISTO 20Z</b> kahlua, grand marnier, espresso, cream, orange	18
<b>JASON'S ESPRESSO MARTINI 20Z</b> frangelico, vodka, grand marnier, crème de cacao	20

### DIGESTIFS

<b>AMARO NONINO</b>	1oz
<b>AMARO AVERNA</b>	38
<b>AMARO MONTENEGRO</b>	18
<b>ALEXANDER GRAPPA</b>	16
<b>LIMONCELLO</b>	14
	14