

FIVE SAILS

SWEET ENDINGS

PASTRY CHEF: DARIA ANDRIIENKO

HONEY burnt honey, sea buckthorn ganache salted caramel ice cream, lillooet honey	22
RHUBARB-STRAWBERRY MASCARPONE CAKE mascarpone espuma, rhubarb-strawberry sorbet brown butter crumble, rhubarb jam	18
APPLE whipped vanilla chantilly, granny smith apple compote, sable breton white chocolate	18
GRAND MARNIER SOUFFLE crème anglaise, vanilla ice cream	26
PETIT FOURS SELECTION presented at the table choice of 3 petit fours of our daily selection	15
SORBETS & ICE CREAMS 3 scoops ask your server for current selection	18

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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

SPECIALTY COFFEES

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

DIGESTIFS

	1oz
AMARO NONINO	38
AMARO AVERNA	18
AMARO MONTENEGRO	16
ALEXANDER GRAPPA	14
LIMONCELLO	14