

SWEET ENDINGS

LUXE LEMON MILLE-FEUILLES | 14

DELICATE LAYERS OF CRISP PHYLLO PASTRY*,
CHILLED LEMON CREAM & LEMON PARFAIT, BERRY PURÉE,
TOPPED WITH PEARLS OF ORANGE "CAVIAR"

*GLUTEN-FREE MODIFICATION AVAILABLE UPON REQUEST

CHOCOLATE OPERA SLICE | 14

BAILEY'S TRUFFLE, CARAMEL ICE CREAM DEMI-SEL,
HAZELNUT GARNISH

GOLDEN DELICIOUS WARM APPLE STRUDEL | 14

HOMEMADE PISTACHIO ICE CREAM

THE FIVE SAILS GRAND MARNIER SOUFFLÉ | 15

RUM & RAISIN ICE CREAM, CRÈME ANGLAISE

(ALLOW 25 MINUTES FOR PREPARATION)

BEAUTIFUL BRITISH COLUMBIA | 14

OKANAGAN APPLE COMPOTE, PASSIONFRUIT & VANILLA
WHITE CHOCOLATE & CALVADOS-SCENTED MOUSSE,
HAZELNUT CRUNCH, SHORTBREAD CRUST

TASTING OF ARTISAN CHEESES | 17 / 25 TO SHARE

WITH CANDIED PECANS, TOASTED FRUIT & NUT BREAD

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES
AS NOT ALL INGREDIENTS ARE LISTED

PROPRIETORS – CHEF ERNST DORFLER & GERRY SAYERS

DESSERT WINES (2.5oz.)

JACKSON TRIGGS RIESLING ICE WINE 2017, CAN	25
FORT BERENS RIESLING LATE HARV. 2016, LILLOOET, BC	13
CHATEAU ARMAJAN DES ORMES 2015, SAUTERNES, FR	16
CHATEAU DERESZLA TOKAJI 2010 5 PUTTONYOS, HUN	19
MOULIN TOUCHAIS 1985, COTEAUX DU LAYON, FR	19

PORTOS (2.5oz.)

TAYLOR 20 YEAR OLD TAWNY	19.75
DOW'S VINTAGE 1985	42
SMITH WOODHOUSE L.B.V. 2004	13

COGNAC (1.25oz.)

REMY MARTIN XO EXCELLENCE	30
HENNESSY XO	35
REMY MARTIN VSOP, COURVOISIER VSOP	18
ARMAGNAC, SAINT VIVANT	15

EAUX DE VIE (1.25oz.)

BOULARD CALVADOS	16
------------------	----

LIQUEURS (1.25oz.)

GRAND MARNIER "CUVÉE DU CENTENAIRE"	25
SAMBUCA LUXARDO, BAILEY'S IRISH CREAM, FRANGELICO, KAHLUA, AMARETTO, OR DRAMBUIE	9.50

SPECIALTY COFFEES (1.25oz.)

"FIVE SAILS" COFFEE WITH FRANGELICO & IRISH MIST	12.50
SPIRITED COFFEE WITH CHOICE OF LIQUEUR	12.50
LATTISSIMO LATTE WITH BLACK SAMBUCA	12.50

COFFEE & TEA

ILLY COFFEE (REGULAR & DECAFFEINATED)	4.75
LATTE, CAPPUCCINO	6.00
ESPRESSO	5.50
"T" SELECTION OF LUXURY TEAS & HERBAL INFUSIONS	4.75

PLEASE ASK YOUR SERVER FOR OUR SELECTION OF
SINGLE MALT SCOTCH AND OTHER FINE WHISKEYS