



sweet endings

luxe lemon mille-feuilles

delicate layers of crisp phyllo pastry
chilled lemon cream & lemon parfait, fresh berry purée
topped with pearls of orange “caviar” 13.

**gluten-free modification available upon request*

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chocolate opera slice

Bailey’s truffle, caramel ice cream demi-sel, hazelnut garnish
14.

★

golden delicious warm apple strudel

& chilled baked apple confit terrine, calvados cream
homemade pistachio ice cream 13.

★

the five sails grand marnier soufflé

rum & raisin ice cream, crème Anglaise 14.

(allow 25 minutes for preparation)

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tasting of artisan cheeses

with candied pecans, toasted fruit & nut bread 14.
or to share 20.

** Please advise your server of all allergies as not all ingredients are listed*

Proprietors – Chef Ernst Dorfler & Gerry Sayers



dessert wines

	Glass
Jackson Triggs Riesling Ice Wine 2012 CAN	23.
Fort Berens Riesling Late Harv. 2013, Lillooet, B.C	13.
Chateau Armajan des Ormes 2007, Sauternes	16.
Chateau Dereszla Tokaji 2006 5p. HUN	19.

portos

Fonseca 10 year old tawny	11.5
Croft vintage 1994	38.
Smith Woodhouse L.B.V. 2000	9.5

cognac

	Single
Remy Martin X.O. Excellence, Hennessy X.O.	30.35
Remy Martin V.S.O.P., Courvoisier V.S.O.P.	18.
Armagnac Saint Vivant	15.

eaux de vie

Calvados Morin V.S.O.P	Single 16.
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liqueurs

	Single
Grand Marnier “Cuvee du cent cinquantaire”	29.
Sambuca Luxardo, Bailey’s Irish Cream,	9.50
Frangelico, Kahlua, Amaretto, Drambuie	9.50

coffee & tea selection

Spirited Coffee with choice of liqueur	9.50
“Five Sails” Coffee with Frangelico & Irish Mist	9.50
Lattissimo Latte with Black Sambuca	9.50
illy Coffee (regular & decaffeinated)	4.75
Latte, Cappuccino	6.00
Espresso	5.50
“T” Selection of luxury teas or herbal infusions	4.75