

# THE WATER CLUB

## DESSERT

11.00

Tuscan Toffee Parfait  
*coffee & butter pecan ice cream, hot espresso syrup,  
peanut & macadamia brittle*

The Water Club Cheesecake  
*apricot sauce, pistachio gelato*

Profiteroles  
*vanilla ice cream, special hot fudge sauce*

Molten Chocolate Cake  
*coffee ice cream, hazelnut chocolate nib tuile*

Classic Crème Brûlée  
*assorted cookies*

Our Strawberry Shortcake  
*fresh baked biscuits*

Rustic Apple Tart  
*vanilla ice cream, vanilla bean caramel sauce*

Chocolate Layer Cake  
*fresh whipped cream, candied orange peel*

Lemon Mousse Cake  
*blueberry & candied lemon peel sorbet*

Ice Cream or Sorbet 10.00  
*a selection of ice cream from The Brooklyn Ice Cream Factory  
America's finest ice cream*

Graham's 30 Years Old Tawny Port & Cheese Pairing 30.00  
*In celebration of The Water Club's 30th anniversary!  
paired with Brebis d'Ossau, a semi-firm and mildly sweet sheep's milk cheese  
from the French Pyrénées mountains*

### TABLESIDE PREPARATION

Bananas Foster 16.00  
*bananas caramelized with rum and banana liqueur,  
served over vanilla ice cream*

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## DESSERT WINES BY THE GLASS

Muscat de Beaumes de Venise, Paul Jaboulet	15.00
Château Les Tuileries, Sauternes 2007	15.00

## DESSERT WINES BY THE HALF BOTTLE

Vin de Glacière, Pacific Rim	39.00
Château Rieussec, Sauternes 2007	95.00
Château d'Yquem, Premier Grand Cru, Sauternes 2000	250.00

## PORT

Fonseca "Bin 27" Vintage Character	10.00
Graham's » "Late Bottled" Vintage 2005	15.00
» Vintage Port 1991	25.00
» 30 years old Tawny*	25.00
*special limited offering to celebrate The Water Club's 30th anniversary*	
Taylor, Fladgate » 10 years old Tawny	15.00
» 20 years old Tawny	18.00

## MADEIRA

Cossart Gordon Bual » 10 years old	15.00
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## BRANDY & COGNAC

Germain-Robin California Alambic Brandy	12.00
Calvados du Pays d'Auge, Château du Breuil	14.00
Courvoisier V.S.	14.00
Bas Armagnac, Château de Briat	16.00
Rémy Martin V.S.O.P.	18.00
Hennessy V.S.O.P.	18.00
Delamain Pale & Dry X.O.	21.00
Grappa de Torcolato, Jacopo Poli	21.00
Bas Armagnac, Domaine Boingnères » Vintage 1993	25.00
Martell Cordon Bleu	29.00
Hennessy X.O.	39.00
Rémy Martin X.O.	39.00
Hine Triomphe	50.00
Hennessy Paradis	95.00
Rémy Martin Extra	110.00
Rémy Martin Louis XIII	250.00