

BRANNON'S CAFÉ

DESSERT

Delectable bites to sweeten the end of your meal

STRAWBERRY PEACH TRIFLE

*Layers of Whipped Cream, Vanilla Scones
Peaches and Strawberries*

8

PECAN PIE

*Chocolate Chips and Texas Pecans
Caramel Popcorn
Warm Chocolate Fudge*

8

VERY CHOCOLATE CAKE

*Coco Crust, Chocolate Mousse
Milk Chocolate Butter cream
White Chocolate Ribbons
Raspberry Coulis*

8

CHEESECAKE

Sour Cream Cheesecake with a Graham Cracker Crust

8

APPLE TART

*Baked Apples
Vanilla Custard
Vanilla Sauce*

8

DESSERT LIBATIONS

EISWEIN, HEINZ EIFEL, RHEINHESSEN, GERMANY, '08,

60 for 375ml-or-8.00 for 1.5 oz by the glass

Intense, developing, floral aromas with stone fruits, and honeysuckle. The palette is Medium with sweet, high acidity, intense, apricot, peach, and honey lingering in a long finish

BRACHETTO D'ACQUI, ROSA REGALE, BANFI, STREVI, ITALY, '07,

70 for 750 ml ~or~ 9 for 3oz by the glass

Red Sparkling Dessert wine that goes very well with chocolate.

Delightful, vivacious and aromatic in addition to being cold and refreshingly sweet.

CLEMENTINE, BECKER VINEYARDS, LATE HARVEST VIOGNIER,

BINGHAM VINEYARD, TEXAS HIGH PLAINS, '09

50 for 500 ml ~or~ 6 for 1.5oz by the glass

Fresh fruit salad, lime, grapefruit, honey, dates, delightful!

COGNAC

Louis XIII 250

Hennessy Paradis 70

Remy Martin XO 40

Courvoisier VSOP 20

Hennessy XO 50

Martell Cordon Bleu 30

Hennessy VSOP "Privilege" 20

Hennessy VS 13

Pierre Ferrand, Ambre 20

CORDIALS

Grand Marnier 9

Amaretto Di Saronno 8

Drambuie 8

Banfi Grappa 8

B & B 8

Frangelico 8

Kahlua 8

Sambuca Romana 8

St. Germain, Elderflower Liquor 11

PORT WINE

TAWNYS

Ramos Pinto, 10 yr Tawny 9

Graham's, 20 yr Tawny 15

Taylor Fladgate, 40 yr Tawny 30

RUBYS

Alamosa Wine Cellars, 2002 Vintage, Texas Port 6

Warre's Warrior 7

Quinta do Noval, "Black", 11

Croft, 2000 Vintage 27

Osborne, 2000 Vintage 20