



D E S S E R T S

CREAM PIE

Lemon, Yogurt, Meringue
Carbonated, Crust, Blueberry

CONTEMPORAY SUNDAE

Oreo, Waffle, Raspberry
Devonshire Cream, Peanut, Banana, Cherry

GROWN UP MILK & COOKIES

Strawberry, Vanilla, Chocolate Chip, Kahlua

ASSORTED FRESH FRUIT SEASONAL SORBETS

Chef's Collection

CLASSIC BANANAS FOSTER

Authentically Prepared Tableside for Two

COMPOSED CHEESE COURSE

PANAMA ESMERELDA GEISHA BATCH #8

Made especially available to the
Brown Palace as a Limited Edition Coffee
This coffee possesses deep, elegant notes of honey and jasmine. It has a
syrupy body, spice and candied sugar to go along with its unique
combination of stone and citrus fruits, such as apricot,
plum, and meyer lemon.

FOR ONE FOR TWO





AFTER DINNER DRINKS

CAFÉ DIABLO

Brandy, Grand Marnier, Kahlúa,
Sambuca, Spiced With Orange, Clove, and Cinnamon

PORTS

Graham, 40 Year, Tawny

Graham, 20 Year, Tawny

Graham, 10 Year, Tawny

CHOCOLATE RASPBERRY TRUFFLE

Chilled Dark Truffle Liquor, Chambord

SINGLE MALT SCOTCH

Macallan, 25 Year, Highlands

Chivas Royal Salute, 21 Year

Glenmorangie, 18 Year

BOURBON

Bookers

Blanton's

Woodford Reserve

COGNAC AND ARMAGNAC

HARDY Perfection Series "Air", "Fire", "Water", "Earth"

"WORLDS OLDEST KNOWN UNBLENDED COGNAC"

Remy Martin Louis XIII

Remy Martin X.O

Richard Hennessy

Courvoisier Initiale

Hennessy XO

Martell X.O

Sempe X.O

