

# THE LEGEND OF BANANAS FOSTER

A Brennan's New Orleans Original

*Owen Brennan opened his restaurant in 1946 on Royal Street in New Orleans' French Quarter, laying the foundation for what would become one of the city's most iconic desserts. In 1951, he hosted a dinner to honor his friend Richard Foster, newly appointed chairman of the New Orleans Crime Commission, and at the last minute asked his sister Ella to create a special dessert.*

*With bananas in abundance due to the city's bustling port trade, Ella drew on a childhood memory of caramelized bananas and elevated it into a dramatic dish by adding rum, flambéing it tableside and topping it with vanilla ice cream. Though it wasn't an immediate hit, the dessert gained popularity after being added to the breakfast menu and eventually became a sensation.*

*Today, Brennan's prepares tens of thousands of pounds of flaming bananas each year, and while modern variations add new layers of flavor, Bananas Foster endures as a theatrical and historic dessert born from spontaneity, hospitality, and culinary creativity.*

## BRENNAN'S BANANAS FOSTER EXPERIENCE

Bananas Foster flambéed tableside by a member of the Brennan's team, served with their chicory coffee, and the Brennan's New Orleans Cookbook and a bag of chicory coffee to take home.

\$75

## BREAKFAST AT BRENNAN'S

### BLOODY BULL \$18

vodka, beef bouillon, bloody mary mix



### BRANDY MILK PUNCH \$21

brandy, heavy cream, vanilla bean, nutmeg

## SWEETS

### BAKED APPLE \$14

oatmeal pecan crumble, brown sugar glaze, crème fraîche

### CAFÉ BRÛLOT COFFEE CAKE \$13

chicory-chocolate cake, pecans, spiced citrus glaze, whipped crème fraîche



## SOUP

### TURTLE SOUP \$17

turtle meat, brown butter spinach, grated egg, aged sherry



## EGGS

### EGG YOLK CARPACCIO \$18

sautéed shrimp, andouille sausage vinaigrette, crispy sweet potato

### EGGS HUSSARDE \$25

english muffin, poached eggs, coffee-cured canadian bacon, hollandaise, sauce marchand de vin

### EGGS SARDOU \$27

crispy artichokes, poached eggs, parmesan creamed spinach, sauce choron

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RALPH BRENNAN  
PROPRIETOR

*Ralph Brennan is a New Orleans native and third-generation steward of the Brennan family legacy, widely recognized for restoring Brennan's to its rightful place on Royal Street and carrying forward one of the city's most iconic dining institutions. As owner of Brennan's, he is known for his deep commitment to Creole tradition, Southern hospitality, and preserving the spirit that has made Breakfast at Brennan's a lasting part of American dining history.*



KRIS PADALINO  
EXECUTIVE CHEF

*A graduate of Le Cordon Bleu Pasadena, Executive Chef Kris Padalino has worked at Campanile, served as corporate pastry chef for the Kevin Taylor Restaurant Group, and trained under California cuisine pioneer Michael McCarty. Since joining Brennan's, where she began as Executive Pastry Chef, she has helped lead the restaurant to multiple James Beard nominations and national recognition from The New York Times.*



**Brennan's**

AT

**The OCCIDENTAL**

*CELEBRATING 80 YEARS OF  
BREAKFAST AT BRENNAN'S*