

**FOR IMMEDIATE RELEASE**

**FOR: BRENNAN'S OF HOUSTON**  
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**BRENNAN'S OF HOUSTON BRUNCHIN' FOR BRANCHES**

*Special Three-Course Menu by Chef Danny Trace to Benefit the Memorial Park Conservancy*

**Houston, TX; May 24, 2012** –Brunch at Brennan's of Houston has always been a delicious endeavor, and starting May 26, 2012, it will also be a unique way to help the community. Brennan's Of Houston will be offering a special three-course *Brunchin' for Branches* menu for one month to benefit the Memorial Park Conservancy.

**What:** Brennan's Of Houston will donate 15% of every Brunchin' for Branches meal to help reforest Houston's parks, which are still suffering from last year's drought. In addition, a special Memorial Park Trouble Tree (cocktail tree) will be available for purchase at brunch or with any meal with 25% of proceeds going to the Conservancy.

**Brunchin' for Branches Menu:**

**First course (choice of):**

Turtle Soup au Sherry  
*A Brennan's classic*

The Chopped Salad

*Hearts of romaine, applewood bacon, pressed egg, parmesan cheese straw and cayenne avocado dressing*

**Second course (choice of):**

Eggs Benedict, Eggs Sardou, or Eggs Brennan

*Your choice of Brennan's famous brunch favorites~ "Benedict" on two English muffins with Canadian bacon, "Sardou" an artichoke bottom with creamed spinach, or "Eggs Brennan", our two favorites "Benedict and Sardou" all served with poached eggs and Hollandaise*

**Third course (choice of):**

Bread Pudding Soufflé or Bananas Foster

*Choose one of these traditional desserts*

**Memorial Park Trouble Trees:**

**The Bramble**

Beefeater Gin, crème de mure, lime juice, simple syrup

**Maple Leaf:**

40 creek barrel, select Canadian whisky, lemon juice, maple syrup

**Miss Ima's Tonic**

Absolut Vodka, triple sec, desert pear syrup

**Memorial Melon Mist**

Midori Melon Liqueur, Don Q Cristal, orange juice

**\*\*The Memorial Park Trouble Tree is served with your choice of four or seven drinks for \$2.50 per shot (25% goes towards the Conservancy).**

**When:** May 26 – June 16  
Saturday's from 11:00 – 2:00 PM  
Sunday's from 10:00 – 2:00 PM

**Cost:** \$32 per person

**Reservations:** Recommended

For more information or to book your table, please contact Brennan's of Houston at 713.522.9711 or visit <http://www.brennanshouston.com/events/119/>

**About Brennan's of Houston**

The Brennan's of Houston kitchen has explored the vast spectrum of Creole's evolution in the "Bayou City." Cultural influences in South Texas and an abundance of fresh produce unique to the region have provided ample opportunities for delicious Texas variations on time-honored Louisiana themes. Along the way, the passionate Brennan's team has received accolades

establishing the restaurant as one of the finest in the city. Awards such as Exxon Mobil's Four-Star designation in 2000, and a nod from restaurant reporter John Mariani in 1997, who called former Executive Chef and General Manager Carl Walker "one of America's most influential chefs", are just two such accomplishments Brennan's counts on its list of accolades. Brennan's has also been regularly rated among Houston's "Best" and "Most Popular" restaurants in the Zagat Survey.

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