

Leo's Dessert Menu

~Menu items are subject to change~

Cookies & Cream Creme Brulee \$7.95

Smooth baked custard with chocolate sandwich cookies throughout, finished with caramelized sugar & served with a triple chocolate cookie

Strawberry Cheesecake \$8.95

Vanilla cheesecake with a swirl of house-made strawberry jam, baked onto & topped with a buttermilk biscuit crust, served with strawberry sauce & fresh sliced strawberries

Pineapple Polenta Cake \$8.25

Sweet cornmeal and pineapple cake served warm, finished with pineapple ginger sauce & vanilla ice cream

Vanilla Mascarpone Bread Pudding \$7.95

Served warm with rhubarb compote, honeycomb candy & vanilla ice cream

Banana Semifreddo \$7.95

Frozen banana mousse with caramel sauce, coffee-cocoa phyllo & cocoa nibs

Sorbetto Duet \$6.50

Two scoops of refreshing sorbetto

Dessert Selections Prepared Daily By Chef Melissa Nettles

~ After Dinner Beverage Selections ~

Coffee Drinks \$7.50

Almond Mocha Coffee	
Ameretto & Dark Cream de Cacao	
Irish Coffee	
Irish Whiskey & Irish Mist Liqueur	
Jamaican Coffee	
Dark Rum & Tia Maria	
Keoki Coffee	
Kahlua, Creme de Cacao & Brandy	
Nutty Irishman	
Frangelico & Bailey's Irish Cream	
Spanish Coffee	
Rum & Tia Maria	

Premium Cordials

B & B.....	\$8.00
Cointreau.....	\$8.00
Disaronno.....	\$8.00
Drambuie.....	\$8.00
Grand Marnier.....	\$8.00
Limoncello.....	\$7.00
Sambuca Black.....	\$8.00
Sambuca Romano.....	\$8.00
Patron XO Café.....	\$8.50
Patron Citronge.....	\$8.50
Tuaca.....	\$7.00

Brandy & Cognac

Asbach Uralt.....	\$7.50
Remy Martin VSOP.....	\$9.00
Ferrand Amber 1er Cru du Congnac.....	\$8.50
Armagnac Cles des Ducs.....	\$9.50
Remy Martin 1738.....	\$10.50
Courvoisier VSOP	\$10.00
Martell Cordon Bleu.....	\$24.00
Remy Martin XO.....	\$26.00

Porto / Dessert Wine

Taylor Fladgate, Tawny	\$7.00
Smith Woodhouse, Lodge Reserve.....	\$8.50
Smith Woodhouse 'Colheita', 2000.....	\$13.00
Taylor Fladgate 10 Year Tawny.....	\$12.00
Taylor Fladgate 20 Year Tawny.....	\$17.00