

Leo's Dessert Menu

Caramel Creme Brulee \$7.95

Smooth, caramel baked custard, topped with caramelized sugar & garnished with a fresh strawberry

Triple Chocolate Mousse \$9.95

Layers of rich & decadent bittersweet, milk & white chocolate mousse. Garnished with chocolate curls

Bittersweet Chocolate Raspberry Tart \$8.95

Bittersweet chocolate custard, baked in a sweet dough crust, topped with fresh raspberries. Served with vanilla ice cream & raspberry sauce

Carrot Cake Cheesecake \$8.95

Classic carrot cake with raisin & pecan, topped with vanilla cheesecake, served with caramel & cinnamon crème anglaise

Lemon Semifreddo \$7.95

Refreshing & light lemon semifreddo. Served with fresh whipped cream & lemon-almond shortbread cookie crumbles

Dessert Selections Prepared Daily By Chef Dana Wilmer-Lucas

~ After Dinner Beverage Selections ~

Coffee Drinks

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

Brandy & Cognac

Asbach Uralt

Remy Martin VSOP

Ferrand Amber 1er Cru du Cognac

Armagnac Cles des Ducs

Courvoisier VSOP

Martell Cordon Bleu

Remy Martin XO

Hennessy V.S.

Premium Cordials

B & B

Cointreau

Disaronno

Frangelico

Drambuie

Godiva Chocolate

Grand Marnier

Limoncello

Sambuca Black

Sambuca Romano

Somrus Indian Cream

Somrus Mango Cream

Patron XO Café

Tia Maria

Tuaca

Porto / Dessert Wine

Taylor Fladgate, Tawny

Smith Woodhouse, Lodge Reserve

Smith Woodhouse LBV, 2002

Smith Woodhouse 'Colheita', 2000

Taylor Fladgate 10 Year Tawny

Taylor Fladgate 20 Year Tawny