

Leo's Dessert Menu

Vanilla Bean Creme Brulee \$7.95

Smooth, baked vanilla bean custard, topped with caramelized sugar & garnished with fresh strawberry

Turtle Cheesecake \$8.95

Swirled, praline & chocolate flavored cheesecakes, baked in an Oreo-pecan crust, topped with chocolate ganache, caramel & toasted pecans.

Chocolate Chip Cookie Dough Cake \$8.95

Rich dark chocolate cake layered with chocolate chip cookie dough frosting, topped with chocolate ganache & served with vanilla ice cream

Cherry Bombe Pie \$7.95

Oreo crust topped with Grand Traverse Chocolate Cherry ice cream, garnished with fresh whipped cream, Oreo crumbles & a maraschino cherry.

Blackberry Cream Puff \$7.95

Pâte à choux filled with a blackberry Bavarian cream & fresh blackberries, served with a key lime & blackberry sauce.

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 Liquer

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

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