

Leo's Dessert Menu

Vanilla Bean Creme Brulee \$7.95

Smooth, vanilla bean flavored baked custard, topped with caramelized sugar & served with a fresh strawberry

Winter Fruit Crisp \$8.95

Roasted pears, apples & cranberries with a brown sugar, oatmeal & walnut crisp topping, served warm with vanilla ice cream

Eggnog Cheesecake \$8.95

Homemade eggnog infused cheesecake baked in an oreo crust topped with fresh whipped cream, Christmas sprinkles & chocolate sugar star cookies served with chocolate & cranberry sauces

Peppermint Snowball \$7.95

Homemade red velvet cake over chocolate sauce, topped with a scoop of peppermint stick ice cream, drizzled with white chocolate & candy cane pieces

Tiramisu \$8.95

Espresso & Kahlua soaked ladyfingers, layered with marscarpone mousse, topped with chocolate shavings & cocoa powder, served with chocolate sauce & vanilla bean creme anglaise

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