

Leo's Dessert Menu

~Menu items are Subject to Change~

Goat Cheese Creme Brulee \$7.95

Smooth baked vanilla bean & goat cheese custard, finished with caramelized sugar & a fig walnut cookie

Tiramisu Cheesecake \$8.95

Espresso soaked ladyfingers baked into mascarpone cheesecake, served with chocolate coffee sauce & Kahlua whipped cream

Flourless Chocolate Torte \$8.95

Served with passion fruit caramel sauce & toasted vanilla bean marshmallow

Peach Bread Pudding \$7.95

Served warm with bourbon caramel sauce, pie dough crumble & vanilla ice cream

Blueberry Semifreddo \$7.95

Frozen blueberry mousse with lemon curd, blueberry sauce & candied oats

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 Cognac.....	\$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