

Leo's Dessert Menu

~Menu items are subject to change~

Vanilla Bean Creme Brulee \$7.95

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

Pumpkin Cheesecake \$8.95

Pumpkin spiced cheesecake, baked in a gingersnap-graham cracker crust, topped with fresh whipped cream & a tuille cookie, served with cinnamon cr me anglaise & caramel sauce

Profiterole Sundae \$7.95

Three mini cream puffs, filled with vanilla ice cream, topped with a chocolate glaze, served with caramel & chocolate sauce

Apple Crisp \$7.95

Baked, sliced apples topped with a brown sugar & oatmeal-walnut crisp topping, served warm with vanilla ice cream

Flourless Chocolate Cake \$8.95

Rich, dark, chocolate flourless cake served with raspberry & chocolate sauce, fresh whipped cream & fresh raspberries

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

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 Caf 

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