

Leo's Dessert Menu

~Menu Items are Subject to Change~

Café Creme Brulee \$7.95

Smooth, baked espresso infused custard, topped with caramelized sugar & garnished with spice nut biscotti

Monster Cookie Cheesecake \$8.95

Vanilla cheesecake with mini chocolate chips & mini M & M's in a monster cookie & graham cracker crust, topped with chocolate ganache, whipped cream & monster cookie crumbs

Tres Leches Cake \$8.95

Vanilla sponge cake soaked with "3 milks" served with fresh whipped cream, coconut infused Tres leches sauce & fresh fruit

Triple Chocolate Mousse \$8.95

Rich creamy layers of bittersweet chocolate, milk chocolate & white chocolate mousse, garnished with dark chocolate & salted caramel crispy pearls

Key Lime Semifreddo \$7.95

"Half Frozen" Key lime custard folded with whipped cream, garnished with pretzel crust crumbles & served with raspberry 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