

Leo's Dessert Menu

Items Subject to Change

Dark Chocolate Creme Brulee \$7.95

Smooth, intense dark chocolate baked custard, topped with caramelized sugar & garnished with fresh strawberry

Cookies & Cream Cheesecake \$8.95

Oreo & semi-sweet chocolate cheesecake, baked in an Oreo crust, topped with fresh whipped cream & Oreo pieces, served with chocolate sauce

Tiramisu \$8.95

Ladyfingers soaked with espresso & Kahlua, layered with Mascarpone mousse, chocolate curls & cocoa powder, served with espresso creme anglaise & chocolate sauce

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.

Blueberry Crostata with Sweet Corn Gelato \$8.95

Hand formed sweet dough crust baked with blueberry filling served warm with house made sweet corn gelato

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