

## Leo's Dessert Menu

~Menu items subject to change~

### Key Lime Creme Brulee \$7.95

Smooth baked key lime custard, finished with caramelized sugar and a graham cookie.

### Strawberry Cheesecake \$8.95

Vanilla cheesecake swirled with strawberry jam; baked with a buttermilk biscuit crust. Served with strawberry sauce and fresh strawberries.

### Bittersweet Chocolate Pudding \$7.95

Served with milk chocolate mousse and chocolate croutons.

### Vanilla Mascarpone Bread Pudding \$7.95

Served warm with rhubarb compote, honeycomb candy & vanilla ice cream

### Banana Semifreddo \$7.95

Frozen banana mousse with caramel sauce, coffee-cocoa phyllo & cocoa nibs

### Sorbetto Duet \$6.50

Two scoops of refreshing sorbetto

### 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