

## **FLIGHT 112 PLANK (18)**

*Select 6 items (cheeses & meats)*

*Planks served with fresh bread, marcona almonds, whole-grain mustard and seasonal fruits*

### **CHEESES (Individual plate...6)**

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#### **FRESH**

**Couturier White**, France

clean, fresh, with little to no gaminess (goat)

**Mozzarella di Bufala**, Italy

fresh, creamy, mild (cow)

#### **BLOOMY & SOFT RIPENED**

**Fromager D’Affinois**, France

triple crème, wild, gamey (sheep)

**Pierre Robert**, France

a mousse-like, voluptuous triple crème (cow)

#### **COOKED & PRESSED**

**Manchego**, Spain

nutty & firm with a savory saltiness (cow)

**Mimolette**, France

bigger and bolder in flavor than aged cheddar (cow)

**Drunken Goat**, Italy

wine-soaked rind, grapey, mild fruity flavor (goat)

#### **WASHED**

**Limburger**, Germany

pungent in aroma and full earthy flavor (cow)

**Taleggio D.O.P.**, Italy

organic, earthy, meaty notes with a fruity finish (cow)

#### **BLUES**

**Roquefort Papillion**, France

organic, sharp, spicy, tangy, moist (sheep)

**Shaft’s Aged Blue**, U.S.

dense, creamy, lemon-y, aged in gold mine (cow)

**Roaring 40’s Blue**, U.S.

honeyed, slightly nutty quality, matured in wax (cow)

### **MEATS + PATES (Individual plate...6)**

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**Chorizo**

spicy and sweet

**Organic Proscuitto**

naturally lean with hints of smokiness

**Saucisson Sec**

french sausage with rich flavors

**Rosemary Ham**

rosemary-herb lines run throughout this tasty ham

## SMALL PLATES

- Spring Roll** 7  
*cuban-style ropa vieja, braised shredded beef, red cabbage, black bean, cilantro, shallot and chilies, served with chili – garlic dipping sauce*
- Shrimp Cocktail** 9  
*with latin-inspired ‘cocktail sauce’ of adobo, chipotle and orange, served with cucumber slices*
- Spanish Stuffed Mushrooms** 8  
*crimini stuffed with sweet pork sausage, chopped golden raisins, pine nuts, parsley and garlic, with a pomegranate-balsamic drizzle*
- Cambodian Salad** **Shrimp** 9 **Chicken** 8  
*thin rice vermicelli, red+white cabbage, peanuts, carrots, fish sauce, cilantro*
- Hearts of Palm Salad** 10  
*sliced Puerto Rican palm hearts, corn, black bean, red onion, cilantro with lemon-lime- olive oil dressing, served in Belgian endives*
- Spinach + Goat Cheese Flatbread** (try with salami...2) 9  
*fresh spinach, artichoke hearts, tomatoes, red peppers, drunken goat cheese*
- Margarita Flatbread** 9  
*layers of fresh mozzarella pieces and plum tomatoes, garlic, basil and zesty balsamic reduction*
- Grilled Asparagus Flatbread** 10  
*a seasonal combination of roasted asparagus and leeks, with shredded chicken and cilantro pesto with a lemon wedge*
- Serrano Ham with Olive Tapenade and Tomato Bread** 9  
*ultra-thin spanish serrano ham, tres olivas tapenade, served with slices of baked tomato foccacia*
- Smoked Chicken with Tri-Color Pepper Relish** 9  
*smoked chicken breast slices, queso chihuahua served with red, yellow and green peppers, chilies, lime and cilantro seasoned relish*

## SMALL PLATES

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<b>Sliders Flight</b>	<i>three mini-sandwiches of your choice</i>	<b>10</b>
	<i>six mini-sandwiches of your choice</i>	<b>18</b>
	<b>BBQ Pulled Pork</b> , <i>10 hours of slow oven-roasted pork</i>	
	<b>Smoked Turkey BLT</b> , <i>classic BLT</i>	
	<b>Bison Burger</b> , <i>extra-lean bison, shiitake mushrooms, caramelized onions</i>	
	<b>Grilled Buffalo Chicken</b> , <i>housemade buffalo sauce, blue cheese, celery</i>	
	<b>Baby Bella Burger</b> , <i>roasted garlic vinaigrette, tomato, fontina cheese</i>	
	<b>Italian</b> , <i>sopressata, salami, prosciutto with homemade Italian dressing</i>	
	<b>Cuban Shredded Beef</b> , <i>slow-roasted braised beef with rich flavors</i>	