

## 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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#### SHEEP

Roquefort Papillion, France  
Manchego, Spain

organic, sharp, spicy, tangy, moist  
nutty & firm with a savory saltiness

#### GOAT

Couturier White, France  
Drunken Goat, France

clean, fresh, with little to no gaminess  
wine-soaked rind, grapey, mild fruity flavor

#### COW

Pierre Robert, France  
Mozzarella di Bufala, Italy  
Mimolette, France  
Aged Gouda, Prima Donna, Holland  
Parmigiano Reggiano, U.S.  
Aged Cheddar, U.S.  
Taleggio D.O.P., Italy  
Shaft's Aged Blue, U.S.  
Roaring 40's Blue, U.S.

a mousse-like, voluptuous triple crème  
fresh, creamy, mild  
bigger and bolder in flavor than aged cheddar  
soft texture, subtle, sweet, nutty flavor with a caramel finish  
hard texture, pleasantly sharp, salty flavor, yet milky finish  
American-style, buttery, milky, and savory flavor  
organic, earthy, meaty notes with a fruity finish  
dense, creamy, lemon-y, aged in gold mine  
honeyed, slightly nutty quality, matured in wax

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

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Lean Salami  
Organic Proscuitto  
Saucisson Sec  
Rosemary Ham

extra-lean, dry-cured beef salami  
naturally lean with hints of smokiness  
french sausage with rich flavors  
rosemary-herb lines run throughout this tasty ham

## SMALL PLATES



Spring Rolls (2)				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
criminis 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



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

## DESSERTS



Dreamsicle Crème Brûlée		6
	creamy vanilla creme brulee with a splash of bright orange and a dollop of fresh cream.	
Chocolate Grand Marnier Crème Brûlée		6
	milk chocolate custard with a subtle infusion of the classic dessert liqueur, grand marnier.	
Turtle Cheesecake		6
	decadent layers of crème caramel and milk chocolate atop velvety smooth cheesecake.	
Fruit Smoothie Cheesecake		6
	a fresh selection of mixed berries and brûléed bananas, dressed with a splash of raspberry framboise and chantilly cream.	
Chocolate Cake		6
	traditional yet absolutely delightful! rich and decadent.	
Rum Pastel		6
	light and airy vanilla cake with a rum custard filling drizzled with fresh pineapple lemon purée.	