

Fortified Wine Selections

3-oz pour

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|--|-------|
| Fonseca Bin 27 | 10.00 |
| Barnard Griffin Syrah Port, Columbia '05 | 8.00 |
| Ferreira 10 Year Tawny | 10.00 |
| Dows 30 Year Tawny | 21.00 |
| Cockburn's 20 Year Tawny | 12.00 |
| Lustau East India Solera Sherry | 9.00 |
| Broadbent Madeira Malmsey Porto 10 year | 11.00 |

Cognac

2-oz pour

| | | | |
|------------------------|-------|------------------|-------|
| Cointreau Noir | 12.00 | Courvoisier VSOP | 11.00 |
| Grand Marnier | 10.25 | Rémy Martin VSOP | 17.00 |
| Grand Marnier 100 Year | 29.00 | Hennessy XO | 32.00 |
| Grand Marnier 150 Year | 37.00 | De Fussyigny | 32.00 |

Remy Martin Louis XIII

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|--------|-------|------|--------|--------|--------|------|--------|
| 0.5 oz | 70.00 | 1 oz | 135.00 | 1.5 oz | 195.00 | 2 oz | 255.00 |
|--------|-------|------|--------|--------|--------|------|--------|

After Dinner Flights

Fortified Wine Flight

(1-oz each) 12.00

Barnard Griffin Syrah Port '05
Lustau East India Solera Sherry
Broadbent Madeira Malmsey 10 year

Dessert Wine Flight

(1-oz each) 12.00

Abbazia Magicale Brachetto D'Acqui (2 oz)
Trentadue Chocolate Amore Merlot Port
Banyuls, Les Clos de Paulilles

Scotch Flight

(3/4-oz each) 35.00

Glenkinchie Lowland 12 Year
The Macallan Speyside 12 Year
Highland Park Okney 25 Year

Tawny Port Flight

(1-oz each) 20.00

Ferreira 10 Year
Cockburn's 20 Year
Dows 30 Year

Ice Wine Flight

(1-oz each) 16.00

Kiona Chenin Blanc, Washington '07
Seifried Riesling, New Zealand '05
Valckenberg Riesling, Germany- Rheinhessen '04

Grand Marnier Flight

(1/2-oz each) 28.00

Grand Marnier
Grand Marnier 100
Grand Marnier 150

Flying Fish Café Dessert Selections



“A Sweet Ending to Your Celebration”

Florida Key Lime Delice Fantasie,
with Key Lime-Pineapple Sorbet,
and Chocolate Accents 9.00

Broadbent Madeira Malmsey 10 year 11.00



“A Celebration of Plant City Strawberries”

°Sinful Valrhona Chocolate-Strawberry Delice,
°Toasted Almond, Polenta and Strawberry Torta
°White Chocolate-Strawberry Crème Brûlée 11.00
☛ Buller Fine Muscat, Victoria Australia 9.00 ☛

“Our Chef's No Sugar Added Specialty”

Walnut-crusted and Citrus-laced Cheesecake
Cranberry-Pear-Citrus Compote,
Anglaise Sauce, and Crème Fraîche 8.00
☛ Kiona Chenin Blanc Icewine, Washington '07 12.00 ☛

Caramelized Banana Napoleon
Phyllo, Banana Mousse, Crème Caramel
and Exotic Fruit Coulis, and Bitter Chocolate 9.00
☛ Klein Constantia Vin de Constance,
South Africa '04 15.00 ☛

Trio of House-made Sorbets
Guava-Banana, Coconut-Mint, and Cassis,
with Fresh Plant City Berries,
and Vanilla Cookies 7.00
☛ Saracco Moscato d'Asti, Piedmont 7.00 ☛

Dark Chocolate-Mint Crème Brûlée
This Season's Best Berries 8.00
☛ Meeker Fro-Zin, Sonoma 10.00 ☛

Ginger-snap Winter Crop Apple, and Pecan Tart
Cinnamon Ice Cream and Salted Caramel 8.00
☛ Cointreau Noir 12.00 ☛

Specialty Coffee & Cocktails

Keoke Coffee

Kahlúa, Brandy, Dark Crème de Cacao, and Coffee 8.25

Iced Amaretto Coffee

Patrón XO Café, Amaretto, and Half & Half
Or
With Coffee and topped with Whipped Cream 8.25

Espresso Martini

Van Gogh Double Espresso Vodka, Godiva Chocolate
Liqueur, and Monin Espresso 9.25

Chef Mike's Central Manhattan

Port Bernard Griffin Syrah, Maker's Mark, and Maple
Syrup served over Ice with Biscotti 9.25

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.