

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

### **Roederer Estate Brut**, *MV, Anderson Valley*

Champagne house Louis Roederer arrived in Mendocino County, California, three decades ago, to create one of the New World's best sparkling wines. A glassful of its exceptional citrus and baked pastry flavors are just the thing to toast the new year, all year long.

## WHITE

### **Lioco Chardonnay**, *Sonoma County*

Over the past decade, Lioco has become one of California's most respected Chardonnay producers, known for a style that celebrates pure fruit flavors rather than oak or buttery flavors. This release of its benchmark wine, sourced from a handful of top Sonoma vineyards, might be their best yet, full of ripe orange and pear accents.

### **Hermann J. Wiemer Dry Riesling**, *Finger Lakes*

As New York's Hometown Airline, JetBlue is especially proud to showcase the bounty of the state's wines. Grown from estate vineyards along Seneca Lake, and packed with finessed green-apple and mineral flavors, this bottle shows why Wiemer has become one of America's best Riesling producers.

## RED

### **Calera Pinot Noir**, *Central Coast*

Josh Jensen's work in Burgundy inspired his quest for great Pinot Noir, and today his Calera wines are considered some of California's best. So we're doubly pleased to have his wonderful Central Coast blend, defined by its robust cherry and warm spice, back on board for Mint customers!

### **Bedrock Old Vine Zinfandel**, *California*

Morgan Twain-Peterson was literally born into Zin: his father founded well-known Ravenswood. Today he makes wine from some of California's most historic vineyards -- including this bottle, which uses his historic circa—1888 Bedrock planting and key selections from across the state for an elegant, spicy, fruit-packed glassful.

## BEER

Angry Orchard Hard Cider  
Brooklyn Brewery Lager  
Bud Light  
Harpoon Brewery UFO White  
Heineken  
Lagunitas Pale Ale

## LIQUOR

Bacardi Rum  
Baileys Irish Cream  
Bombay Sapphire Gin  
Bulleit Bourbon  
Dewar's White Label Scotch Whisky  
Grey Goose Vodka  
Jack Daniel's Whiskey

## COFFEES & TEAS

Brooklyn Roasting Company Cappuccino & Espresso  
Dunkin' Donuts Coffee Original & Decaf  
teapigs tea flavors: Chamomile Flowers, Earl Grey Strong,  
English Breakfast, Green Tea, Peppermint Leaves

BRUNCH SERVICE • MARCH 2017 • EASTBOUND

jetBlue<sup>®</sup>  
NOURISH MINT<sup>®</sup>



**Lettuce eat**

You may have noticed we do things a little differently around here—and the Mint dining experience is no exception. When it comes to fresh fare in the air, we set out to bring you some of our favorite foods, while introducing you to new, unique flavors with specially curated dishes. Just trust our taste buds—these plates were crafted to satisfy and make you even more eager to devour Mint.

**Saxon + Parole**

Our current menu is inspired by New York City's own Saxon + Parole, a restaurant that focuses on domestic meat and seafood, as well as seasonal produce. Diners can expect a global twist in the seasoning, cooking methods and ingredients. Known also for its homemade whiskey, warm service and authentic flavors, Saxon + Parole's menu will nourish the mind, body and spirit. Signature dishes from the restaurant are indicated on the menu with a +.

**Jon Bonné**

JetBlue's wine expert, Jon Bonné—award-winning wine columnist for *Punch* and author of *The New California Wine*—has assembled a collection of top California wines exclusively for the Mint experience. His selections, from some of America's best artisan winemakers, are carefully chosen to complement Mint's dining menu.

**WELCOME TASTE**

*It's app-y hour!*

**Poached pear, yogurt & granola** +

**DELISH DISHES**

*Step up to the plate(s) & choose three. Please note: The first two dishes listed below are chilled.*

**Cheddar & parmesan soufflé**

Apples, arugula, toasted walnuts, pomegranate vinaigrette

**Asian pear salad**

Baby mustard greens, blue cheese, candied hazelnuts, grape vinaigrette

**Cinnamon roll bread pudding**

Applewood smoked bacon, royal icing

**Cheese & chive biscuit sandwich** +

Chicken sausage, scrambled eggs, pimento cheese

**Camembert & sun-blushed tomato omelet**

Roesti potatoes, chicken sausage, roasted tomato

**SWEET BITES**

*Don't desert dessert—enjoy both options, along with a hot espresso drink.*

**Seasonal fruit salad****Organic sorbet**

Blue Marble, Brooklyn, New York

**Cappuccino & espresso**

Brooklyn Roasting Company, Brooklyn, New York

**24/7 SNACKS**

*They're lip-snacking good.*

**Fresh whole fruit****Signature JetBlue snacks****WHEN YOU RE-TREAT**

*An edible parting gift – worth the wait!*

**Freshly made confections**

Mah-Ze-Dahr Bakery | A Colicchio Discovery, New York, New York

**Gastro Glossary**

**Camembert** is semi-soft French cheese made of cow's milk