

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

Calera Chardonnay, *2014, Central Coast*

Josh Jensen's Chardonnay is a study in balance and pleasure, ripe and complex. Made from a selection of top California vineyards, from Santa Clara to Santa Barbara, it's redolent of ripe citrus fruit, with an aromatic lift — think lemon verbena and warm winter spices.

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

Wind Gap Soif Red, *2015, North Coast*

"Soif" means "thirst" in French, and Pax Mahle, who crafts some of California's best Syrah, created this refreshing red as a perfect warm-weather wine. It's also a tribute to the great West Coast tradition of field blends: a mix of seven grapes, everything from Syrah to Valgudié and Carignane. The result is fruity, subtle and, yes, thirst-quenching.

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

LUNCH/DINNER SERVICE • APRIL 2017 • EASTBOUND

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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!

Caramelized onion dip & taro chips**DELISH DISHES**

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

Grilled avocado 

English peas, frisée, salsa verde

Charred broccolini salad

Mustard greens, toasted hazelnuts, quince membrillo, citrus dressing

Ricotta gnudi 

Peas, beurre monté sauce, truffle, parmesan

Ribeye

Smashed potatoes, eringi mushrooms, balsamic ginger glaze

Shrimp & grits

Tomato ragout, mascarpone, cheddar cheese, pickled peppers

SWEET BITES

Don't desert dessert—get the scoop on this delish dish.

Local ice cream**24/7**

They're lip-snacking good.

Fresh whole fruit**Signature JetBlue snacks****Cappuccino & espresso**

Brooklyn Roasting Company, Brooklyn, NY

WHEN YOU RE-TREAT

Because parting is such sweet sorrow.

Cookie

milk bar, NYC and beyond

Gastro Glossary

Quince membrillo is a thick jelly made from quince which is similar to a pear

Beurre monté is a butter based sauce

Eringi mushrooms are also known as king oyster mushrooms