

## 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

WESTBOUND & SOUTHBOUND

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!*

**Artichoke avocado dip** +

**DELISH DISHES**

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

**Green goddess salad** +

Baby gem, haricots verts, asparagus, english peas, cucumber, avocado, feta

**Corn custard** +

Lobster, corn salad, chilies

**Orecchiette**

Pork ragout, parmesan

**Vegetable gratin**

Carrots, broccoli, kale, chestnuts, celery root

**Spicy brick chicken**

Collard greens, horseradish mashed potatoes, caramelized onion sauce

**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**

**Orecchiette** is pasta from southern Italy named for its small round shape resembling an ear

**Gratin** is a dish with a light browned crust of breadcrumbs or melted cheese