

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

ROEDERER ESTATE BRUT, MV, Anderson Valley

The return of one of our favorite Mint bubbles! The famed Champagne house Louis Roederer arrived in California's Mendocino County in the early 1980s, and since then has been making sparkling wine with all the finesse of its renowned Champagnes. It's decidedly complex, with opulent citrus and baked pastry flavors.

## WHITE & ROSÉ

FAILLA CHARDONNAY, 2015, Sonoma Coast

A fantastically rich, fruit-driven example of modern California Chardonnay from talented winemaker Ehren Jordan. Lots of ripe pear and apple fruit is matched by a savory minerality that's a signature of Failla's meticulously chosen cool-climate vineyards.

## ROSÉ OF THE MOMINT

Yes, it's January—and the perfect time for rosé, because there's no reason not to drink pink all year round! These wines are a perfect match with most of our Mint menu. Ask your inflight crewmember about today's selection on board.

## RED

BROC CELLARS VALDIGUIÉ, 2016, Green Valley

From Berkeley's Chris Brockway comes this subtle, medium-bodied red—made from Valdiguié, a grape now enjoying a resurgence in California for its utter drinkability. It's fragrant with violets and thyme, and full of hearty plum flavors.

## RED OF THE MOMINT

Prefer something bolder, like Cabernet, with lots of ripe fruit? We have just the thing for a hearty glassful of red. Ask your inflight crewmember about today's selection on board.

## BEER

Angry Orchard Hard Cider  
Brooklyn 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

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



**Think small. Live large.**

Our inflight bites reflect our commitment to small businesses and local favorites. We serve a rotating small-plates menu featuring fresh seasonal produce and cage-free eggs, sweet treats from Milk Bar and local artisanal ice creams, breads from Hot Bread Kitchen, cappuccino and espresso from Brooklyn Roasting Company, and bottles from some of America's best artisan winemakers.

**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 Wine Rules* and *The New California Wine*, has assembled a collection of artisan wines exclusively for the Mint experience. His selections are tailored to complement Mint's dining menu.

## WELCOME TASTE

HERBED LABNEH WITH PITA CHIPS

## DELISH DISHES

**Choose three.** Please note: The first two dishes listed below are chilledPEA, WATERCRESS & BACON SALAD 

water chestnuts, pickled onions, radishes, cashews\*, bacon, chardonnay vinaigrette

SUNFLOWER HUMMUS CRUDITE 

romanesco cauliflower, cucumbers, beets, carrots, radishes, celery, cherry tomatoes

MOLE BRUSSELS SPROUTS

cilantro-lime vinaigrette

SPICY BRICK-PRESSED CHICKEN

collard greens, horseradish mashed potatoes, vidalia onion sauce

CHIPOLTE COFFEE SHORT RIB

yukon gold mashed potatoes, brussels sprouts, roasted onion, chestnuts, cherry tomato

## SWEET BITES

ICE CREAM

local ice cream

## 24/7

FRESH WHOLE FRUIT

SIGNATURE JETBLUE SNACKS

CAPPUCCINO &amp; ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

## WHEN YOU RE-TREAT

COOKIE

milk bar, NYC and beyond

**Gastro Glossary****Mole** is a traditional Mexican sauce made of chilies, ground seeds and chocolate

\*Nuts may be omitted upon request