

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

### SPARKLING WINE OF THE MOMINT

February is the perfect time of year for a little lift from some bubbles! Our featured bottles will pair perfectly with your Mint meal, or can be enjoyed on their own, so ask your inflight crewmember about today's selection on board.

## WHITE

### HERMANN J. WIEMER DRY RIESLING, 2015, Finger Lakes

As New York's Hometown Airline, we're proud to showcase the best of the state's wines. Wiemer is one of America's top Riesling producers—and this fully dry and crisp bottle, from grapes in estate vineyards near the shores of Seneca Lake and full of green-apple flavors, shows why.

### FAILLA CHARDONNAY, 2015, Sonoma Coast

A wonderfully rich but fruit-driven example of California Chardonnay from talented winemaker Ehren Jordan. Its ripe pear and apple flavors are matched by the distinct minerality that's a signature of Failla's meticulously chosen cool-climate vineyards.

## RED

### BEDROCK OLD VINE ZINFANDEL, 2015, California

Morgan Twain-Peterson was literally born into Zin—his father founded the well-known Ravenswood winery. Today he makes wine from some of California's historic vineyards—including this hearty cuvée, blended from old-vine plantings across the state to make an elegant, spicy glassful.

### PINOT NOIR OF THE MOMINT

Prefer something more aromatic and fresh? We're proud to feature some of the country's best Pinot Noir in our Mint lineup. 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



**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 PASTRY

WARM PAIN AU CHOCOLAT

## DELISH DISHES

**Choose three.** *Please note: The first two dishes listed below are chilled*

## FRESH FRUIT

oranges, kiwi, pomegranate

## GREEK YOGURT PARFAIT

berries, granola

## GRILLED AVOCADO

scrambled eggs, salsa verde, queso fresco

## CINNAMON ROLL BREAD PUDDING

house-made glaze

## EGGPLANT SHAKSHUKA 🐎+🐎

poached egg, feta

*Chicken sausage available upon request*

## 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**

**Shashuka** is a dish of eggs poached in a sauce of tomatoes, chili peppers, and onions, often spiced with cumin