

Wine notes

From JetBlue's wine expert, Jon Bonné.

SPARKLING

RAVENTOS I BLANC BRUT BLANC DE BLANCS, 2015, Penedès, Spain
Since 1497, the Raventos family has been making wine in Catalonia.

Today they farm organically and painstakingly craft sparkling wines to rival Champagne—including this sparkling brut made from white grapes.

Brisk, citrus-filled and vivaciously bubbly, it's perfect for everything from brunch to a burger.

WHITE

VON WINNING ESTATE DRY RIESLING, 2016, Pfalz, Germany

This organically farmed property has quickly become a top star in one of Germany's most important wine regions. This Riesling is crafted with the precision of great Burgundy: fully dry, complex, citrusy and crisp. Just the right thing to complement the vibrant flavors of our Mint spring menu!

CHARDONNAY OF THE MOMINT

We've always got something on board with a balance of fresh fruit flavors and rich texture—never too oaky or over the top. Your inflight crew will be happy to tell you more about today's selection.

RED

COUNTY LINE PINOT NOIR, 2016, Sonoma Coast, California

Eric Sussman makes some of California's top Pinot under his Radio Coteau label. His County Line project shares the same finesse, but in an approachable, early-drinking style. Blended from several vineyards chilled by the nearby Pacific Ocean, this offers rich berry fruit and the tangy, salty edge that makes Sonoma's coastal wines so distinct.

RED OF THE MOMINT

Feel like something with a bit more intensity? We've got a selection of hearty red wines to go with the richer dishes on our menu. Be sure to ask your inflight crew about today's selection.

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.

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

SPICED GREEN PAPAYA SALSA WITH PLANTAIN CHIPS

DELISH DISHES

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

ROASTED BEET SALAD

goat cheese, candied walnuts

MAHI MAHI CAESAR SALAD

cherry tomatoes, parmesan, peppered croutons,
mango-lime dressing

JAMAICAN VEGETABLE STEW

pumpkin, plantain, okra, taro, coconut milk, toasted coconut

SAGE CRUSTED RED SNAPPER

christophine, sautéed corn salad

BRAISED JERK LAMB

crispy quinoa, carrot, pepper & onion salsa, mango chutney

SWEET BITES

CARROT CAKE WITH COCONUT MILK CREAM

24/7

SIGNATURE JETBLUE SNACKS

CAPPUCCINO & ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

WHEN YOU RE-TREAT

COOKIE

milk bar, NYC and beyond

Gastro Glossary**Christophine** is an edible plant similar to summer squash