

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

**RAVENTOS I BLANC DE NIT BRUT ROSÉ**, 2015, Penedès, Spain  
Since 1497, the Raventos family has been making wine in Catalonia, organically farming their grapes and making sparkling wines to rival Champagne—including this sparkling brut, with its complex berry and mineral notes. A touch of the red grape Monastrell provides the pink color, and adds weight that makes it even more food-friendly.

## WHITE

**SANDHI CHARDONNAY**, 2015, Sta. Rita Hills, California  
Sashi Moorman and Rajat Parr craft some of the top Chardonnays in California, and we're proud to feature them again. Barrel-fermented and aged in mostly older oak, this balances a beautiful opulence with mouthwatering green apple fruit, plus the distinct minerality that expresses itself in the stark hills north of Santa Barbara.

**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!

## 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.

**BROC VINE STARR ZINFANDEL**, 2016, Sonoma County, California  
Chris Brockway crafts this expression of classic, food-friendly Zinfandel from two sustainably farmed Sonoma vineyards. Aged in neutral oak, the Vine Starr is peppery and full of ripe raspberry fruit—big enough to match hearty dishes but nuanced enough to enjoy with a light pasta.

## 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 TASTE

CARAMELIZED ONION DIP WITH TARO CHIPS

## DELISH DISHES

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

ZUCCHINI & SHRIMP 

zucchini & summer squash ribbons, watercress, mustard vinaigrette

KALE & SWEET POTATO SALAD

dried cranberries, tahini dressing, toasted walnuts\*

VEGETABLE PHO

udon noodles, baby bok choy, marinated mushrooms, dashi broth

BUTTERMILK FRIED CHICKEN

green cabbage & celeriac slaw

MOROCCAN BRAISED LAMB

mint-harissa couscous, dried apricots, preserved lemon-macadamia nut pesto

## SWEET BITES

ICE CREAM

local ice cream

## 24/7

FRESH WHOLE FRUIT

SIGNATURE JETBLUE SNACKS

CAPPUCCINO & ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

## WHEN YOU RE-TREAT

COOKIE

milk bar, NYC and beyond

**Gastro Glossary**

**Dashi** is a style of clear Japanese broth

**Harissa** is a sauce made of chilies & spices

\*Nuts may be omitted upon request