

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## WHITE WINE

**Copain Tous Ensemble Chardonnay**, 2013, Anderson Valley

Wells Guthrie has mastered California's new style of Chardonnay: a balance of fresh fruit flavors and a hint of mineral depth, a wine that's deeply textured without being buttery. This benchmark from some of Anderson Valley's best vineyards shows just how refreshing and nuanced this grape can be.

## ROSÉ

**Lioco Indica Rosé**, 2014, Mendocino

Serious pink wine? You bet. The winemaking team of Matt Licklider, Kevin O'Connor and John Raytek discovered an old dry-farmed parcel of Carignan in Mendocino County and fermented it slowly. The result is tangy, ripe and intensely juicy, full of strawberry, orange peel and fresh herb accents.

## RED WINE

**Broc Eaglepoint Ranch Counoise**, 2013, Mendocino

Don't fret if you've never heard of Counoise. (It's native to southern France, and a rarity.) Think of it as combining the best traits of delicate Pinot Noir and hearty Syrah. Chris Brockway harvested this from a vineyard in the remote Mendocino highlands, but made the wine in his urban Berkeley winery. It's savory and spicy with black pepper, but brims with lush boysenberry fruit.

**Turley Juvenile Zinfandel**, 2013, California

Zinfandel is California's grape, and Larry Turley is Zinfandel royalty. His winery is responsible for the state's most exceptional examples, many from heralded century-old vineyards. Juvenile represents a rebirth of sorts for these ancient sites. Turley uses adolescent vines to make this exuberant Zin – serious, complex and full of rich berry fruit.

## SPARKLING WINE

**Roederer Estate Brut**, MV, Anderson Valley

Three decades ago, famed Champagne house, Louis Roederer, sought to make a California sparkling wine worthy of its name. Its Brut remains a New World benchmark – full of ripe cherry, lemon and puff pastry flavors, as expressive as Champagne, but very much a Golden State creation.

## BEER

Angry Orchard Hard Cider  
Brooklyn Brewery Lager  
Bud Light  
Harpoon Brewery UFO White  
Heineken  
Samuel Adams Boston Lager

## LIQUOR

Bacardi Rum  
Baileys Irish Cream  
Bombay Sapphire Gin  
Bulleit Bourbon  
Dewar's White Label Scotch Whisky  
Finlandia Vodka  
Grey Goose Vodka  
Jack Daniel's Whiskey

## COFFEES & TEAS

Dunkin' Donuts Coffee Original & Decaf  
Brooklyn Roasting Company Espresso & Cappuccino  
Rishi Tea flavors: Chamomile Medley, Earl Grey,  
Jasmine Green, Peppermint Rooibos

LUNCH/DINNER SERVICE • MAY 2015 • EASTBOUND

jetBlue  
NOURISH MINT™

### nourishmint (nûr'ish•mënt)

**noun 1:** an upscale-casual restaurant approach to the standard inflight dining service **2** : a chic yet relaxed and unpretentious dining atmosphere **3:** an approachable, personal but nonintrusive service style **4:** a regularly refreshed delicious, curated menu **5:** a small plate-style menu designed to offer customers more options **6:** a selection of interesting boutique wines **7:** an artisanal sweet treat delight as a parting gift

**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 from our partner, Saxon + Parole. The main menu offers a variety of five small plates (small in size, but big in flavor!), and you'll choose your own culinary adventure by selecting three to enjoy. This menu is all about discovery, so don't let an unfamiliar food stop you. 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 editor of *The San Francisco Chronicle* and author of *The New California Wine*, has assembled a collection of top California wines exclusively for the Mint experience. His selections complement Mint's dining menu and highlight some of the small, artisan producers at the forefront of American wine today.

**WELCOME TASTE**

*It's app-y hour!*

**Artichoke & black truffle**

On a sourdough crostini

**DELISH DISHES**

*Step up to the plate(s) & choose three. Please note: The first two dishes are served chilled. A lighter meal option is available upon request.*

**Poached salmon**

With bulgur salad, grapefruit & Thai chili

**Roasted, pickled & raw beets** 

With burrata, pecans & watercress

**Chicken pot pie**

With mushrooms, roasted tomatoes, potatoes & green peas

**Red wine braised oxtail “pot roast”** 

With roasted root vegetables

**Ricotta gnudi** 

With English peas, sweet butter sauce & truffle peelings

**SWEET BITES**

*Don't desert dessert—enjoy both options.*

**Seasonal fruit salad****Organic chocolate ice cream**

Blue Marble Ice Cream, Brooklyn, New York

**24/7 SNACKS**

*They're lip-snacking good.*

**Fresh whole fruit****Signature JetBlue snacks**

Ask your inflight crewmember about our famous selection!

**WHEN YOU RE-TREAT**

*An edible parting gift – worth the wait!*

**Freshly baked pastries**

Mah-Ze-Dahr Bakery | A Colicchio Discovery, New York, New York