

Wine notes

From JetBlue's wine expert, Jon Bonné.

WHITE WINE

Matthiasson Linda Vista Chardonnay, 2015, Napa Valley

Steve and Jill Matthiasson, some of Napa's best talents, have once again shared the Chardonnay they grow just behind their house in the valley's cool southern portion. It's an expression of classic California style, brimming with the creamy, ripe flavors of a warm vintage, plus a refreshing zing, like biting into a fresh apple.

RED WINE

Wind Gap Soif Red, 2015, North Coast

"Soif" means "thirst" in French, and Pax Mahle, who crafts some of California's best Syrah, created this refreshing red as a perfect warm-weather wine. It's also a tribute to the great West Coast tradition of field blends: a mix of seven grapes, everything from Syrah to Valgjudiúe and Carignane. The result is fruity, subtle and, yes, thirst-quenching.

Turley Juvenile Zinfandel, 2014, California

One of the Golden State's most beloved wineries is back onboard Mint, with this latest vintage of their exceptional Zinfandel. Sourced from some of the state's most historic vineyards, Juvenile is a perfect wine to drink young – exuberant in its rich berry flavors, yet floral and complex. It's perfect for full-flavored dishes.

ROSÉ

Macari Rosé, 2015, North Fork of Long Island

We are proud to present a New York State wine, the debut of our onboard "guest" selection series. From one of Long Island's pioneering wineries, this fully dry pink wine has been the summer hit of the Hamptons! It's a lovely glassful of strawberry and citrus – crisp and fragrant enough to go with virtually any dish.

SPARKLING WINE

Roederer Estate Brut, MV, Anderson Valley

Three decades ago, famed Champagne house, Louis Roederer, arrived in Mendocino County to bring its talents to California sparkling wine. Today, its Estate Brut represents one of the best examples of Champagne talent in the New World – an eloquent expression of finesse and great fresh fruit.

BEER

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

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

BRUNCH SERVICE • JULY 2016 • WESTBOUND & SOUTHBOUND

jetBlue
NOURISH MINT®



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. 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 columnist for *Punch* and author of *The New California Wine* – has assembled a collection of top California wines exclusively for the Mint experience. His selections, from some of America's best artisan winemakers, are carefully chosen to complement Mint's dining menu.

WELCOME TASTE

It's app-y hour!

Corn custard 

With roasted corn salad & pickled chili

DELISH DISHES

Step up to the plate(s) & choose three. Please note: The first two dishes listed below are chilled.

Watermelon salad 

With feta cheese, micro basil & toasted pumpkin seeds

Red wine poached pear 

With Tahitian vanilla yogurt & toasted sesame granola

Spicy eggplant shakshuka 

With feta cheese & a poached egg

French toast

With figs, pecans, sorghum syrup & chicken sausage

Zucchini & three-cheese feta frittata 

With harissa aioli

SWEET BITES

Don't desert dessert—enjoy both options, along with a hot espresso drink.

Seasonal fruit salad**Organic sorbet**

Blue Marble Ice Cream, Brooklyn, New York

Cappuccino & espresso

Brooklyn Roasting Company, 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 made confections

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

Gastro Glossary

Sorghum is sweet syrup similar to molasses.

Harissa is a sauce made of chilies and spices.