

## 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

**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 in Mint. Barrel-fermented and aged in mostly older oak, this balances a beautiful opulence with mouthwatering green apple fruit, and the distinct minerality that expresses itself in the chilly hills north of Santa Barbara.

## ROSÉ

**KELBY JAMES RUSSELL ROSÉ OF CABERNET FRANC, 2016, Finger Lakes, N.Y.**  
This fully dry rosé is just the thing as you start to think thoughts of rosé season! Made by rising-star winemaker Kelby Russell from the Nutt Road Vineyard in upstate New York, it brims with the savory spice and fragrance of Cabernet Franc, plus fresh strawberry flavors and a welcome crispness.

## RED

**BTHEL HEIGHTS, ESTATE PINOT NOIR, 2014, Willamette Valley, Oregon**  
We're proud to feature one of the Northwest's pioneering names in Pinot Noir. This bottling from the marine-influenced Eola-Amity Hills area has an elegant balance of power and subtlety, with ripe dark fruit and a foresty note—think dried porcini mushrooms—that displays the complexity Oregon wine can offer.

**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

NOURISH 



**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 BUTTER CROISSANT

## DELISH DISHES

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

## FRESH FRUIT

oranges, kiwi, pomegranate

## ACAI BOWL

kiwi, mango, strawberry, almonds, pepitas, hemp, coconut\*

## PROSCUITTO &amp; MELON

arugula, mozzarella, aged balsamic

BUTTERMILK PANCAKES 

maple glazed apples, maple syrup

## SMOKED GOUDA &amp; CARAMELIZED ONION OMELET

roesti potatoes, roasted tomato

*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**

**Roesti** is a popular dish served in the style of a fritter

\*Nuts may be omitted upon request