

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 & ROSÉ

CHARDONNAY OF THE MOMINT

We've always got something on board with just the right mix 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.

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

BETHEL HEIGHTS, ESTATE PINOT NOIR, 2014, Willamette Valley

A prime example of the charm and elegance of Oregon Pinot Noir. Grown in Bethel Heights' estate vineyard in the marine-influenced Eola-Amity Hills area, this has plenty of ripe cherry fruit but also a subtle, foresty side—think dried porcini mushrooms.

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

jetBlue
NOURISH MINT®



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*

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