

## Wine notes

From JetBlue's wine expert, Jon Bonné.

## SPARKLING

**RAVENTOS I BLANC DE NIT BRUT ROSÉ, 2016, Penedès, Spain**

The Raventos family is one of Catalonia's most important winemaking families. Today, their organically farmed vineyard is used for sparkling wines that rival Champagne—including this sparkling brut, with its complex berry and mineral notes, and refined fizz. A touch of the red grape Monastrell adds color and food-friendly intensity.

## WHITE

**LEO STEEN CHARDONNAY, 2017, Santa Cruz Mountains, California**

For this new release, Leo Hansen, one of California's great white-wine talents, used vineyard in the beautiful mountains on the coast south of San Francisco. It has the best of both Chardonnay worlds: toasty and rich in one moment, bright and intense with citrus fruit in the next.

**TATOMER MEERESBODEN GRÜNER VELTLINER,**

2017, Santa Barbara County, California

A unique offering from the Central Coast! Grüner is the great grape of Austria, but here Graham Tatomer harvests it from ancient-seabed soils ("meeresboden" means "seabed") north of Santa Barbara for an aromatic, spicy white wine—balanced by ripe apple and pear flavors.

## RED

**TURLEY JUVENILE ZINFANDEL, 2017, California**

One of our perennial favorites remains on board in January to ring us into the new year! The irresistible ripe red fruit in this wine comes from younger vines in Turley's collection of old-vine vineyards. It remains a benchmark for Zin—complex but approachable, full of vibrant berry fruit and a flourish of black pepper and licorice.

**FAILLA PINOT NOIR, 2017, Sonoma Coast, California**

This standout example from winemaker Ehren Jordan shows the best of west Sonoma's remote coastal vineyards. It's rich but subtle glassful, full of bright berry flavors, tea-like spice and a foresty aspect that's a marker for great Pinot.

## BEER

Angry Orchard Hard Cider

Brooklyn Lager

Bud Light

Sam Adams New England IPA

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

## HOUSE COCKTAILS

**POWELL & MAHONEY BLOODY MARY, spirit of choice, citrus, olives**

**MORNING MIMOSA, sparkling wine, orange juice, fresh orange**

**HONEY INFUSED LIME-AID, vodka, lime, mint, club soda**

jetBlue<sup>®</sup>  
NOURISH MINT<sup>®</sup>



**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, Raaka Chocolates, local artisanal ice creams, 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

RED WINE POACHED PEAR 

tahitian vanilla yogurt, sesame granola

## PROSCIUTTO &amp; MELON

arugula, mozzarella, balsamic

## CINNAMON ROLL BREAD PUDDING

house-made glaze

CHEESE & CHIVE BISCUIT SANDWICH 

scrambled eggs, chicken sausage, pimento cheese

*Chicken sausage available upon request*

## 24/7

## FRESH WHOLE FRUIT

## SIGNATURE JETBLUE SNACKS

## CAPPUCCINO &amp; ESPRESSO

Brooklyn Roasting Company, Brooklyn, NY

## COFFEES &amp; TEAS

Brooklyn Roasting Company Cappuccino & Espresso

Dunkin' Coffee Original & Decaf

teapigs tea flavors: Chamomile Flowers, Earl Grey Strong, English Breakfast, Green Tea, Peppermint Leaves

## WHEN YOU RE-TREAT

## COOKIE

milk bar, NYC and beyond