

# LEGACY

R E C O R D S

## JETBLUE MINT MENU

— PRESENTED BY YOUR CREW —

Eastbound & Southbound Lunch • Dinner • August-September, 2022

## COFFEE & TEA

### **ESPRESSO** BROOKLYN ROASTING COMPANY, BROOKLYN, NY

Espresso, Americano (hot or iced), Cappuccino (hot or iced)

### **DRIP COFFEE** DUNKIN' COFFEE

### **TEA** TEAPIGS TEA, NEW YORK, NY & LONDON, UK

Chamomile Flowers, Lemon Ginger, English Breakfast,  
Green Tea, Peppermint Leaves

\*Oat milk available upon request.

## ≈≈ PARTING PLEASANTRY ≈≈

### **CHOCOLATE COVERED CASHEW HUNKS** HU, NY

## GASTRO GLOSSARY

**ENDIVE** a slightly bitter crunchy salad green with origins in Belgium

**ORZO** a small rice-shaped pasta with Greek origins, often used in cold Mediterranean salad preparations

**CAPONATA** a Sicilian dish consisting of chopped pan-fried vegetables seasoned with tomato, olives and capers

Snooze kits with extra amenities available upon request which include:  
an eye-mask, ear plugs, toothbrush and toothpaste.

## WELCOME SNACK

Rotating selection

# SMALL PLATES

CHOOSE 3 OF 5.

PLEASE NOTE: THE FIRST TWO DISHES ARE SERVED CHILLED.

**ENDIVE SALAD** **V,GF** young pecorino, marcona almond,  
red wine vinaigrette

**ORZO** **V,NF** roasted cherry tomatoes, goat cheese, summer herbs

**FLUKE** **GF,NF** green tomato salsa, basil

**ROASTED CHICKEN** **NF, (GF UPON REQUEST)** braised artichokes,  
mint, rosemary breadcrumbs

**LAMB SHOULDER** **DF,GF, (NF UPON REQUEST)** eggplant caponata,  
pine nut crumble

**V** vegetarian | **DF** dairy-free | **VG** vegan | **GF** gluten-free | **NF** nut-free  
If 'upon request' is noted, crew will omit ingredient(s) to meet  
dietary preference.

## DESSERT

**VANILLA GELATO** **V,GF,NF** milk chocolate sauce, cacao nib granola

Please ask your crewmember about our flexible dining options  
Ingredients may vary based on sustainability and availability.

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## RECORDS

### ABOUT



The New York City-based Delicious Hospitality Group was formed in 2013 by Chef Ryan Hardy and former Wine Director Grant Reynolds. Hardy is a chef of many credentials: A four-time Best Chef James Beard Award and Rising Star finalist during his international career, set in place by his work as an organic farmer, charcuterie butcher and cheese-maker. Reynolds is a decorated sommelier; his experience having worked in celebrated restaurants from NYC to Copenhagen led him to land a position on the Forbes' 2017 30 Under 30 list.

In 2013, the team opened their first restaurant, Charlie Bird, in New York's SoHo neighborhood which quickly garnered media attention winning Eater's "Best New Restaurant". In 2016, DHG opened its second venture, Pasquale Jones in Manhattan's Little Italy. Pasquale Jones, a pizzeria turned wine destination, became an instant success with its signature clam pie and sophisticated wine list. In 2018, DHG ventured uptown and opened a series of dining experiences near Hudson Yards, including Legacy Records, a Mediterranean-inspired restaurant, Easy Victor café, Ada's Place wine and cocktail bar and Parcelle, a wine retail shop with on-demand delivery and weekly education classes.

### CUSTOM PLAYLIST



Playlist crafted by  
Legacy Records.

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