

LEGACY

R E C O R D S

JETBLUE MINT MENU

— PRESENTED BY YOUR CREW —

Westbound Transatlantic Lunch/Dinner • April, 2024

GET TO SNOOZING ALTITUDE SOONER

Choose our Savor & Sleep™ menu—served straight away, before the rest of our service—consisting of **SALAD, ROASTED CARROTS, PASTA** and **GELATO**.

WELCOME TASTING

rotating selection

SMALL PLATES

CHOOSE UP TO 3 OF 5.

PLEASE NOTE: THE FIRST TWO DISHES ARE SERVED CHILLED.

RADICCHIO GEM SALAD **V,GF** piave vecchio, almonds, date vinaigrette

ROASTED CARROTS **V,NF,GF** yogurt, lemon vinaigrette, sunflower seeds

CAVATELLI **V,NF** cacio e pepe fonduta, parmigiano

PAN ROASTED CHICKEN **NF** leeks, crispy croutons

BRAISED LAMB SHOULDER **NF,DF (GF UPON REQUEST)** artichokes, taggiasca olives, rosemary breadcrumbs, jus

Side of **CALABRIAN CHILI OIL** available upon request

V vegetarian | **DF** dairy-free | **VG** vegan | **GF** gluten-free | **NF** nut-free

Ingredients may vary based on seasonality and availability.

DESSERT

VANILLA GELATO **V,GF (NF UPON REQUEST)** caramelized bananas, almond honey granola

Ingredients may vary based on seasonality and availability.

SNACKS

Please ask about today's selection.

≈ LIGHT BITES ≈

LOCAL PASTRY v

CHEESE PLATE v rotating selection, dried fruit, nuts

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, Earl Grey Strong, English Breakfast, Green Tea, Peppermint Leaves, Lemon Ginger

*Oat milk available upon request.

GASTRO GLOSSARY

PIAVE VECCHIO a firm 6 month aged cow's milk cheese similar to a pecorino

CACIO E PEPE translates in Italian to 'cheese and pepper', the main ingredients of this iconic Roman pasta

Please note: Our dishes may contain common allergens, and we cannot guarantee they are allergen-free due to possible cross-contamination. If you have a severe allergy, please let your crewmembers know, and we will do our best to accommodate.

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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 cheesemaker. 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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