

# LEGACY

R E C O R D S

## JETBLUE MINT MENU

— PRESENTED BY YOUR CREW —

Westbound/Southbound Lunch/Dinner • February-March, 2024

## 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

\*Minor Figures oat milk available upon request.

## GASTRO GLOSSARY

**TAGGIASCA** a small fruity black olive variety with origins in Liguria

**FONDUTA** Italian for a thick sauce prepared with melted cheese, cream and butter

## WELCOME PASTRY

rotating selection

# SMALL PLATES

CHOOSE UP TO 3 OF 5.

PLEASE NOTE: THE FIRST TWO DISHES ARE SERVED CHILLED.

**WEDGE SALAD** **V,NF,GF** cucumber, parmigiano frico,  
buttermilk vinaigrette

**BURRATA** **V(GF UPON REQUEST)** taggiasca olives, Tuscan herbs, crostini

**CACIO E PEPE** **V,NF** fonduta, black pepper, parmigiano

**CHICKEN MILANESE** **DF,NF** brussels sprouts, capers, lemon vinaigrette

**LAMB SHOULDER** **DF,NF(GF UPON REQUEST)** roasted carrots, harissa,  
citrus breadcrumbs

**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.

Please ask your crewmember about our flexible dining options.

## DESSERT

**VANILLA GELATO** **V,NF(GF UPON REQUEST)** lemon marmalata,  
black pepper shortbread

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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