

Wine notes

From JetBlue's wine expert, Jon Bonné.

WHITE WINE

Leo Steen Chenin Blanc, 2014, *Dry Creek Valley*

Winemaker Leo Hansen found a plot of this wonderfully aromatic variety, native to France's Loire Valley, amid Dry Creek's ancient Zinfandel vines. He has prepared a special barrel-aged bottling exclusively for Mint customers that balances lively fruit with a subtle richness.

Hanzell Sebella Chardonnay, 2014, *Sonoma Valley*

Hanzell, founded high on a hill above Sonoma in the 1950s, has for decades made some of California's best Chardonnay – which is certainly saying something! Their more fruit-forward wine, Sebella, brims with fresh lemon and melon flavors.

RED WINE

Copain Tous Ensemble Pinot Noir, 2014, *Anderson Valley*

From remote Anderson Valley, Wells Guthrie crafts a wonderfully subtle style of Pinot Noir. Ripe cherry fruit is matched by the mineral complexity that makes this grape like no other.

Folkway Revelator Red Wine, 2013, *California*

Brothers Anthony and Lino Bozzano show the best of California Cabernet (plus some Merlot and Cabernet Franc) with this blend from Santa Barbara and the Santa Cruz Mountains. It's richly flavored, but with that savory side that marks great Cab.

ROSÉ

Lioco Indica Rosé, 2015, *Mendocino*

Lioco's pink wine is back onboard for a second year – a perfect way to start thinking of summer! Based on the Carignan grape, it's tangy and beautifully juicy in its ripe strawberry and orange accents.

SPARKLING WINE

Roederer Estate Brut, *MV, Anderson Valley*

Three decades ago, famed Champagne house Louis Roederer arrived in Mendocino County, aiming to bring its talents to California sparkling wine. This Brut remains an exceptional example of Champagne skill in the New World – full of ripe citrus and baked pastry flavors.

BEER

Angry Orchard Hard Cider
Brooklyn Brewery Summer Ale
Bud Light
Harpoon Brewery UFO White
Heineken
Samuel Adams Lager

LIQUOR

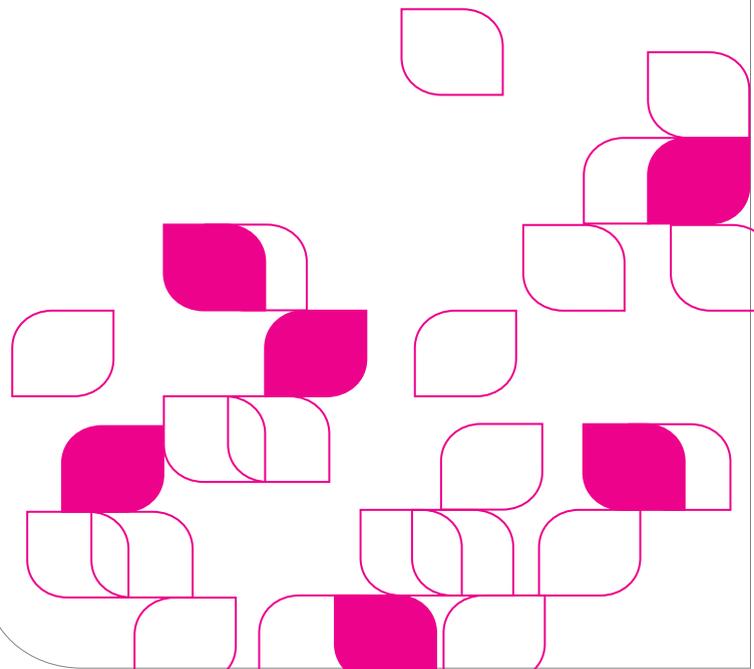
Bacardi Rum
Baileys Irish Cream
Bombay Sapphire Gin
Bulleit Bourbon
Dewar's White Label Scotch Whisky
Grey Goose Vodka
Jack Daniel's Whiskey

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

BRUNCH SERVICE • JUNE 2016 • WESTBOUND & SOUTHBOUND

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Lettuce eat

You may have noticed we do things a little differently around here – and the Mint dining experience is no exception. When it comes to fresh fare in the air, we set out to bring you some of our favorite foods, while introducing you to new, unique flavors with specially curated dishes. Just trust our taste buds – these plates were crafted to satisfy and make you even more eager to devour Mint.

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 California Wine* – has assembled a collection of top California wines exclusively for the Mint experience. His selections, from some of America's best artisan winemakers, are carefully chosen to complement Mint's dining menu.

WELCOME TASTE

It's app-y hour!

Banana bread crostini

With mascarpone honey spread, a fried plantain chip & graham cracker crumbs

DELISH DISHES

Step up to the plate(s) & choose three. Please note: The first two dishes listed below are chilled.

Watermelon salad 

With feta cheese, basil & toasted pumpkin seeds

Farro, barley, wild rice & quinoa salad 

With roasted carrots, picked red onions & carrot harissa purée

Goat cheese & sun-blushed tomato omelet

With chicken sausage & roesti potatoes

Sweet potato & black bean burrito

With tomatillo compote

Buttermilk pancakes 

With poached pear, pomegranate seeds & crème fraîche

SWEET BITES

Don't desert dessert—enjoy both options, along with a hot espresso drink.

Seasonal fruit salad**Organic sorbet**

Blue Marble Ice Cream, Brooklyn, New York

Cappuccino & espresso

Brooklyn Roasting Company, Brooklyn, New York

24/7 SNACKS

They're lip-snacking good.

Fresh whole fruit**Signature JetBlue snacks**

Ask your inflight crewmember about our famous selection!

WHEN YOU RE-TREAT

An edible parting gift – worth the wait!

Freshly made confections

Mah-Ze-Dahr Bakery | A Colicchio Discovery, New York, New York