

# New York to Paris Route Menu



**AIR CULINAIRE**  
Worldwide

*Redefining  
In-flight Catering*

0800 hours Departure • 7 hrs 30 min

## Pre-Board Displays – 0800 hours

**Mini French Bakery** – Apple turnovers, chocolate croissants, butter croissants, raisin rolls, and muffins

**Artisan Sliced Fruits** – With fruit coulis and Greek yogurt with honey

**Mini Yogurt and Granola Parfaits**

## Breakfast – 0845 hours

Take the opportunity to refresh with a hot towel before enjoying your meal

**Assorted Cold Press Juices** – Carrot apple, pineapple lime, beet orange, and fennel apple romaine

**American Breakfast** – Three eggs scrambled, grilled bacon, and hash browns

## Mid-Afternoon Snacks – 1100 hours

**French Cheese Display** – With grapes, dried fruit, and crackers

**Fig Flat Bread** – Port poached fig with red onions, chevre, pancetta, and balsamic glaze

## Dinner – 1300 hours

Hot Towels

### Amuse

**Mint and Cucumber Gazpacho**

### Starter

**Smoked Salmon and Caviar Tartar**

### Salad

**Warm Napa with Duck Confit, Bleu Cheese, and Champagne Vinaigrette**

### Entree (choice of)

- **Filet and Foie Gras** – With mashed red potatoes and fig demi
- **Cornish Hen** – Red wine, mushrooms, and bacon

### Dessert

**Creme Brulee**

## Local Landing – 2130 hours

Take the opportunity to refresh with a hot towel

**To Order:** Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)