

New York to London Menu



1700 hours Departure • 7 hrs 30 min

Pre-Board Displays – 1700 hours

Cheese Selection – Local and international cheeses, seasonal grapes, crackers and crostini, preserves, dried fruit, and nuts

Hudson Valley Pate Sampler – Trio of market-fresh pate, crostini, fig jam, whole-grain mustard, and crostini

Assorted Hot Hors d'Oeuvres

Dinner – 1830 hours

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

Amuse

Mint and cucumber gazpacho

Starter

Mini Crab Cakes (three per passenger) – Pimento remoulade

Salad

Napa Salad - Warm napa with duck confit, bleu cheese, and champagne vinaigrette

Entree (choice of)

- **Filet and Foie** – Simply grazin' center-cut filet, Hudson Valley foie gras, truffled mashed potatoes, cranberry chutney, and port wine reduction
- **Stuffed Berkshire Pork** – Fontina, prosciutto, chive and parsley, and horseradish rosti potatoes

Dessert

Cheesecake

Hour-Before-Landing Display Trays –

Mini French Bakery – Apple turnover, chocolate croissants, croissants, raisin rolls, and muffins

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

Mini Yogurt and Granola Parfaits

Breakfast

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Assorted Cold-Pressed Juices – Carrot apple, pineapple lime, beet orange, or fennel apple romaine

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

Local Landing – 0730 hours

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