

Aspen to Boston Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

17:00 hours Departure • 4 hrs 15 min

Pre-Board Displays –

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

Seafood Display – Shrimp, scallops, lobster and crab cocktail, with tabasco, lemon, caviar remoulade, crostini

Dinner –

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

Starter

Wild Aspen Mushroom Soup – Truffle oil, lemon creme fraiche, herb cheese crostini

Entree (choice of)

- **Steak and Foie Gras** – Foie maitre d'hotel butter, smashed red bliss, pinot glace, crispy onions
- **Sea Bass** – Jasmine, lemongrass coconut emulsion, lemon oil, mango

Dessert

Palisades Peach Cobbler

Vanilla Bean Cream Anglaise

Snacks –

Ploughman's Display – Charcuterie, cheeses, whole-grain mustard, fruit chutney, pickle, Granny Smith apple and dried fruit

Candied Nuts – Candied hazelnuts, curried cashews, rosemary honey filbert

Local Landing – 23:15 hours

Take the opportunity to refresh with a hot towel

To Order: Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com