

# Aspen to Miami Menu



**AIR CULINAIRE**  
Worldwide®

*Redefining  
In-flight Catering<sup>SM</sup>*

17:00 hours Departure • 3 hrs 33 min

## Pre-Board Displays –

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

**Antipasti** – Ripe tomatoes, fresh mozzarella, salami, cured meats, Italian cheeses, crostini and grilled vegetables

## Dinner –

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

### Starter

**Steak Tartar\*** – Toasted dark rye crostini, shaved Parmigiano reggiano, arugula, extra virgin olive oil

### Salad

**Wedge Salad** – Avalanche Cheese Company Midnight Blue raw milk goat bleu cheese, tomato, candied bacon, hard-boiled eggs, fine herbs, avocado, buttermilk blue dressing

### Entree (choice of)

- **Prosciutto-Wrapped Elk Loin** – Aspen wild mushroom risotto, broccoli rabe, Aspen Brewing Company Pyramid Peak Porter demi
- **Herb Cornish Hen** – Herb-roasted Cornish hen, five-grain salad, grilled pineapple

### Dessert

**Aspen Wild Berry Napoleon** – Served with Grand Marnier pastry cream and blackberry basil compote

## Snacks –

**Edamame** – In the shell, sea salt

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

## Local Landing – 22:33 hours

Take the opportunity to refresh with a hot towel

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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