

Boston to San Francisco Menu

17:00 hours Departure • 6 hrs 2 min



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

Pre-Board Displays –

Mini Seafood Crepe – Shrimp, lobster, crab meat, fresh herbs, roasted red peppers, lemon goat cheese-whipped cream

Yellow Fin Tuna Tartar* – Pumpernickel toast points, lime-cilantro-avocado spread
(All ingredients served separately)

Assorted Hot Hors d'Oeuvres

Dinner –

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

Soup

Suds and Spuds – Sam Adams potato and cheddar soup, Vermont cheddar, chive and bacon croutons

Salad

Warm Napa with Duck Confit – Bleu cheese, and champagne vinaigrette

Entree (choice of)

- **Coffee-Crusted Ribeye** – Coastal Roaster's coffee, Boston baked beans, honey scallion cornbread, bourbon butter
- **Pork and Littlenecks** – Maple Shade Farms braised pork medallions, savory white wine tomato ragout, littleneck clam

Dessert

Rhubarb Cake – Chantilly cream, fried mint

Snacks –

Assorted Flatbreads – Fig, Mediterranean, zucchini, and vintner's

Local Landing – 20:02 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