

# Chicago to Denver Menu



17:00 hours Departure • 2 hrs 13 min

## Pre-Board Displays –

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

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

**Assorted Hot Hors d'Oeuvres**

## Dinner –

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

### Soup

**Beer and Wisconsin Cheese Soup** – Half Acre Beer Company “Over Ale” brown beer, celery-salted popcorn, with popcorn garnish

### Starter

**Smoked Salmon and Caviar Tartar\***

### Salad

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

### Entree (choice of)

- **Bacon-Wrapped Rosemary Chicken** – Applewood bacon, wildflower honey jus
- **Grilled Chops with Apple Chutney** – Bone-in pork chop, cider gastrique, wilted kale

### Dessert

**Creme Brulee**

## Local Landing – 18:13 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)