

Chicago to Los Angeles Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

17:00 hours Departure • 3 hrs 56 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

Amuse

Mint and Cucumber Gazpacho

Starter

Smoked Salmon and Caviar Tartar*

Salad

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

Entree (choice of)

- **Filet and Foie Gras** – With smashed reds and fig demi
- **Chicken Roulade** – With sun-dried tomatoes, chevre, mash reds, and mustard cream

Dessert

Crepe Brulee

Pre-Board Displays –

Assorted Flat Breads – Fig, Mediterranean, zucchini, and vintner's

Local Landing – 18:56 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