

Chicago to Paris Menu



AIR CULINAIRE
Worldwide®

*Redefining
In-flight CateringSM*

17:00 hours Departure • 8 hrs 47 min

Pre-Board Displays –

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

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

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

Creme Brulee

Breakfast Displays –

French Bakery – Croissants, danishes, butter, preserves

Fruit Display – Seasonal fruit, fresh berries, organic yogurt

Smoked Salmon Flatbread – Cream cheese, ricotta, onion jam, capers, lemon dill cream

Snacks –

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

Enclosed Tea-cut Sandwiches – Chef's suggestions include egg, mayo, micro greens; beef, butter and pommery mustard; nova salmon and neufchatel (*eight triangles per passenger*)

Local Landing – 07:47 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