

# Washington D.C. to Paris Menu

08:00 hours Departure • 8 hrs 11 min



**AIR CULINAIRE**  
Worldwide®

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

## Pre-Board Displays –

**Fruit Display** – Seasonal fruit, fresh berries, organic yogurt

**French Bakery** – Croissants, danishes, butter, preserves

## Breakfast –

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

**Cold-Pressed Juices** – Cold-pressed juices produced with a masticating juicer allow for greater retention of vitamins, minerals, and enzymes, resulting in a superior product

- Carrot apple ginger
- Pineapple lime
- Apple fennel basil
- Beet orange coconut

## Breakfast Entree (choice of)

**Virginia Ham and Eggs** – Herb and cheddar omelet, Smithfield ham steak, hashbrown casserole, and apple walnut pancakes

**Mackintosh Farms Caramelized Apples** – House-made syrup and whole-hog sausage

## Lunch –

### Soup

**Eastern Shore Gazpacho** – Farmers' Market tomatoes, lump crab

### Salad

**Tuna Nicoise** – Yellow fin, fingerling potatoes, green beans, eggs, olives, cabernet vinaigrette

## Snacks –

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

**Fruit Display** – Seasonal fruit, fresh berries, organic yogurt

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

## Local Landing – 21:11 hours

Take the opportunity to refresh with a hot towel

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