

Washington D.C. to Paris Menu

17:00 hours Departure • 8 hrs 11 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)

- **Land and Sea** – Pan-fried Maryland crab cake, grilled petite filet, roasted red pepper remoulade, red wine demi glace
- **Day Spring Farm Roasted Chicken** – Root vegetable ragout, sweet potato pancake, Lost Rhino New River Ale, rosemary jus

Dessert

Mackintosh Farms Apple Pudding – Toasted coconut, caramel sauce

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 – 07:11 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.

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