Selections of Washington, D.C.

AIR CULINAIRE / Redefining Worldwide* / In-flight Catering***

Available through October 2015

General Manager Brandon Snow and Executive Chef Seth Connolly invite you to try some of their favorite local creations.

Breakfast

Country Breakfast

Johnny cakes, whole-hog sausage patties, Virginia apple butter

Vegetable Quiche

Spring Hill Farms turkey sausage, herb-roasted potatoes

Sandwiches

Steak Sandwich

Bay Haven Farms skirt steak, grilled onions and peppers, herb dijon mustard

Maryland Crab Cake Sandwich

Lemon-caper aioli, brioche

Salads

Honey Roasted Duck Salad

Commonwealth Farms duck breast, oven-roasted onions, charred tomatoes, herbed goat cheese truffles, spring mix, Herbs de Provence vinaigrette

Roasted Chicken and Root Vegetable Salad

Day Spring Farm chicken, blue cheese, raspberry vinaigrette, baby kale, arugula

Soup

Mulligatawny Soup

Lentils, curry, spiced creme fraiche

Carolina She Crab Chowder

Housemade biscuits

Snack / Appetizer Trays (Hot)

Fried Crab Bites

Roasted red pepper remoulade

Bay Haven Farm Pork Sausage Rolls

Whole-grain mustard

Snack / Appetizer Trays (Cold)

Capitol Charcuterie Tray

- Wild T Farms Bison kielbasa
- · George Mill Farm Catoctin cheese
- Meadow Creek Dairy Appalachian cheese
- Everona Dairy sheep's milk Piedmont cheese
- Hubs Assorted Virginia Peanuts
- Herbed crostini

Seared Ahi Crisps

Marinated Ahi tuna, wasabi kewpie, ginger sesame wonton crisps

Entrees

Seared Beef Roulade

Bay Haven Farm tenderloin, herbed fingerling potatoes, caramelized onions, bacon and blue cheese stuffing, grilled vegetables

Rockfish and Risotto

Sauteed Chesapeake rockfish, herb butter, grilled vegetables, lemon-parsley risotto

Blue Crab Stuffed Chicken

Day Spring Farm chicken, lemon herb jus, parsley new potatoes, sauteed spinach

Cider Glazed Pork Chop

Lu's Orchard apple demi, garlic mashed potatoes, sauteed seasonal vegetables

Dessert

Strawberry Rhubarb Crisp

Vanilla bean ice cream

Colonial Williamsburg Lemon Chess Pie

Whipped cream

To Order: Local: (703) 723-7090 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com