



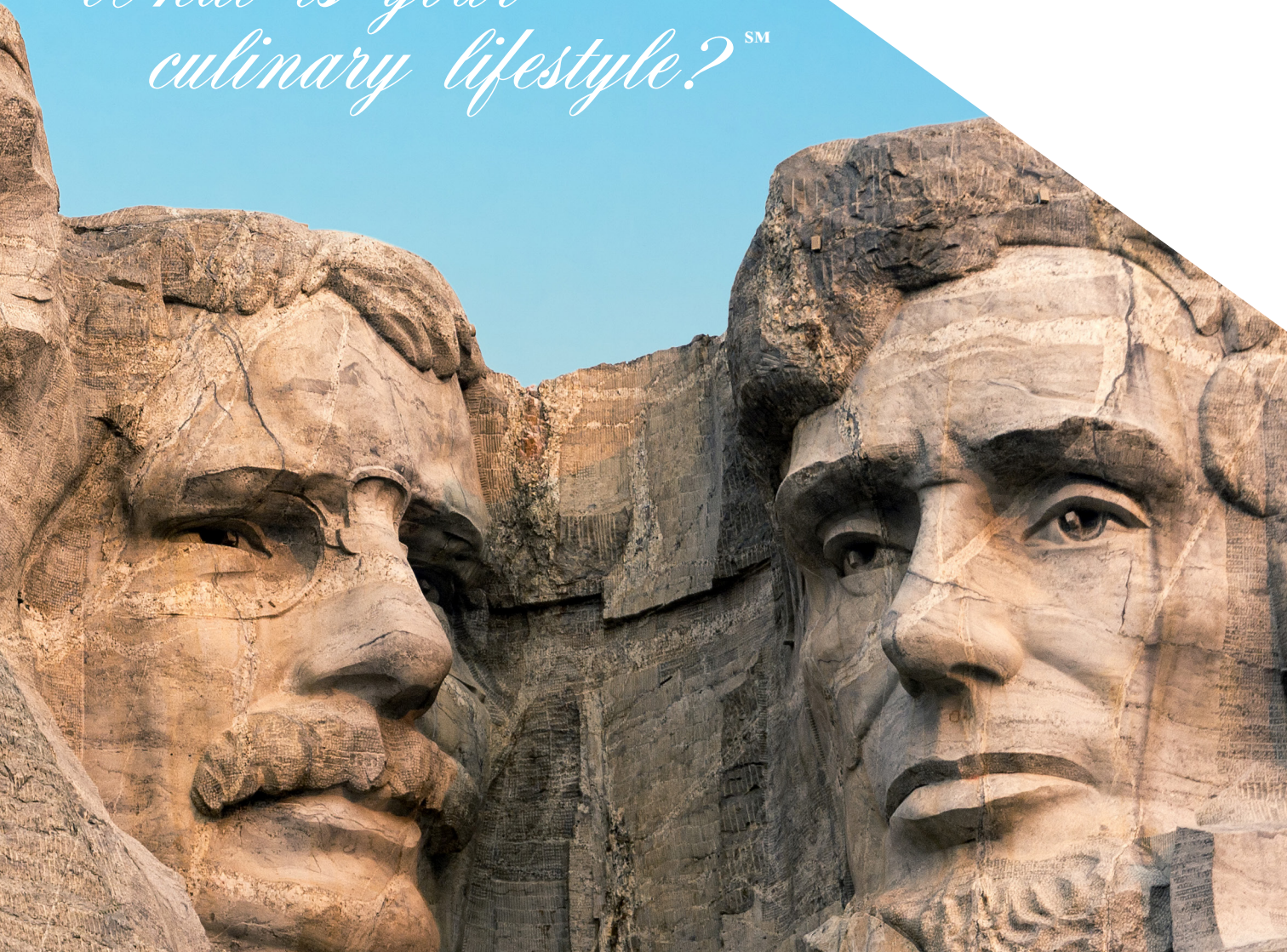
P R E S E N T I N G

Lifestyle
MENUS

UNITED STATES
OF AMERICA

Summer 2019 - Fall 2020

*What is your
culinary lifestyle?™*





EXPERIENCE THE *American* LIFESTYLE

These pages are the canvas of a new generation of chefs who draw inspiration from the nation’s diverse ethnic influences, big city flavors, small town traditions and provenance of family farms. This collection of menus is filled with dishes that reflect the American culinary scene; ranging from food trucks and pop-ups to exclusive fine-dining establishments. Each section identifies with a unique lifestyle, focusing on both the emotion and palate of our private jet passengers.

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*Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.
*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

adobo-grilled pinchos de pollo*
served with grilled banana barbecue sauce, fresh
lemon and field greens (GF)

inspired by TJSJ, San Juan

forest mushroom flatbread
with onion jam, brussels petals and roasted garlic-
mushroom mornay (VE)

inspired by the Upper Peninsula, Michigan and Midwestern
cheese



herb falafel & pomegranate yogurt
with herb tzatziki, dried pomegranate seeds,
pomegranate glaze and fresh mint (VE)

inspired by Toledo, Ohio

marinated beef ssam*
served with kimchi, bibb lettuce, ginger-scallion sauce
and ssamjang (GF)

inspired by Chicago's Seoul Drive

salmon croquette*
with sweet pepper jam and lemon aioli

inspired by the Victoria Public Market at the Hudson



TRAYS



asian-inspired*
sliced ahi tuna, grilled beef, bibb lettuce, pickled
vegetables, rice crackers, soba noodle salad,
edamame, wasabi mayo and ssamjang

inspired by Flushing, Queens

greek mezze*
dolmas, marinated olives, artichoke hearts and
crudit  with feta dip, eggplant spread, pita
and keftedes

inspired by Monroe Avenue, Detroit

keto sampler*
smoked salmon with lemon, cured meat and cheese,
sliced egg, mixed nuts, crudit  with pesto aioli, vine-
ripe tomato salad with avocado and citrus-mct oil (GF)

inspired by Rochester, Minnesota

poke trio*
ahi tuna poke, lemon shrimp poke and salmon
furikake poke

inspired by North Shore, Hawaii

vegetable tartare trio
lemon-grilled artichoke, caper-basil and heirloom
tomato, thyme and wild mushroom
served with crostini (VG)

inspired by Salinas Valley, Monterey



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ESSENTIALS: *Appetizers & Trays*

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To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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BREAKFAST

black açai chia bowl

with activated charcoal, goji berries, cashew milk, maple syrup and toasted coconut (VG)

inspired by Upton, Kentucky

crab cake waffle benedict*

with tomato, avocado and poached egg, served with maple bacon-jalapeño hollandaise

inspired by Hampden, Maryland

fresh seasonal berry crêpes

with vanilla crème and raspberry coulis (VE)

inspired by Quebec City, California

NOLA blackened eggplant

pita sabich

garnished with sliced egg and muffuletta served with amba and hummus

inspired by the Dryades Neighborhood of NOLA

traditional tortilla española*

served with lemon-arugula salad and tomato concasse (GF)

inspired by El Centro Español de Tampa, Ybor City

DESSERTS



avocado chocolate mousse

with canela and arbol chili threads (GF) (VG)

inspired by Riverwalk, San Antonio



baked granny smith apple & triple cream brie cronut

topped with ginger brown sugar glaze and salted caramel sauce (VE)

inspired by Yakima, Washington



chia pudding

with shaved ghirardelli® chocolate and cacao nibs (VG)

inspired by Berkeley, California



sherry-poached fig trifle

with chèvre custard, fresh berries and crushed pistachios (VE)

inspired by SLC, Utah



vanilla panna cotta with cranberry port chutney

with camu camu and orange gastrique (GF)

inspired by Calais, Maine

BEVERAGES

cold-pressed juice

beach blend

pineapple and lime

feel the beet

beet, orange and coconut

fennel fanatic

apple, fennel and basil

orange power

carrot, apple and ginger

fresh black lemonade

mixed with activated charcoal and maple syrup

shrubs - vinegar-based housemade mixers

ginger & lime

lemon & thyme

intermezzo - palette-cleaning shots

coconut & lemongrass

ginger & honeydew

mango & ginger beer

smoothies

matcha chia “boba”

organic pineapple, kale, coconut and japanese matcha

moon milk lassi

ginger, turmeric, cinnamon, mango, almond milk, greek yogurt and honey





taste the culinary lifestyle

OF THE UNITED STATES

of America

U.S. Lifestyle Menus

**Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.*

LIFESTYLE MENUS

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ahi tuna tataki with seared togarashi watermelon*
quick-pickled watermelon rind, wasabi aioli and soy reduction
inspired by The Ninth Island, Nevada

aloo gobi grilled turmeric cauliflower “steak”
with tomato, potato curry and cardamom basmati rice served with fresh raita, mango pickle and garlic naan (VE)
inspired by ATL, Georgia

herb-crusted peruvian sea bass*
served with potato vegetable nest, natural red pepper coulis, scallion oil and roasted yellow pepper confetti (GF)
inspired by Market Street in Little Lima, New Jersey

lapsang souchong-lacquered duck bao**with fresh cilantro, matcha-lime aioli and fresh pickled vegetables served in soft bao buns*
inspired by Mott Street in New York, New York



nashville hot battered lobster tail*
served with simple broccoli slaw, aleppo peppercorn muffin and maple-cayenne sauce
inspired by Nashville, Tennessee

roasted pork tacos al pastor*
with shredded cabbage, grilled pineapple, cotija cheese, fresh limes, charred street corn salad and soft corn tortillas (GF)
inspired by Mission District, San Fran

roasted rhode island red piri-piri chicken*
with cumin-braised potato and herb lentils, wilted cherry tomatoes and garlic greens (GF)
inspired by PVD, Rhode Island



ADVENTUROUS

For the wild adventurer who doesn't play by the rules, whose tastebuds crave change and excitement.

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grilled beef smoked caesar*
*with vine-ripe tomatoes, parmesan crisps, italian
salsa verde and balsamic reduction*
inspired by Princeton, New Jersey

lemongrass-grilled seitan pho
*served with spicy ginger vegetable broth, zucchini
noodles, limes, fresh basil, cilantro and mint* (VG)
inspired by Bellaire Boulevard, Houston, Texas

lemon-oregano seared chicken *
*with cherry tomato and caper tapenade, quinoa and
pearl couscous mixed with parsley, feta and lemon-
infused mct oil*
inspired by O.C., California

miso-glazed tofu with soba noodles
*mushrooms, broccoli, toasted sesame, edamame and
scallions with citrus chlorella broth* (VG)
inspired by South Weller St. and 6th Ave South
(Little Tokyo), Seattle, WA

**poached salmon with
orange-fennel vinaigrette***
*served with torn herb field green salad
and orange supremes* (GF)
inspired by Portland, Maine



roasted beet & goat cheese salad
*pomegranate reduction, balsamic pearls and arugula
with camu camu-citrus vinaigrette* (VE)
inspired by Websterville, Vermont

sea bass with vine-ripe tomatoes*
*with spicy slaw, arugula, artichoke chow-chow and
lemon oil* (GF)
inspired by Pensacola, Florida



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cedar-wrapped shrimp & scallops*
served with lemon beurre blanc, roasted fingerling potatoes and sautéed greens (GF)
inspired by Spokane, Washington (Pacific Northwest)

chimichurri steak salad*
served with roasted peppers, vine-ripe tomatoes, herbed field greens and crumbled sardo (GF)
inspired by South Florida

double bone ras el hanout lamb chops*
with moroccan mint-apricot couscous, steamed squash coins, toasted pistachios and harissa yogurt
inspired by Dearborn, Michigan

gochujang beef short rib bao*
served with kimchi slaw, cucumber pickle, scallions and toasted sesame seeds served in soft bao buns
inspired by Western and Wilshire, L.A.

jamaican jerk duck breast*
served with roasted sweet potato brûlée (GF)
inspired by Long Island, New York

roasted bone marrow with gorgonzola*
served with toasted sea-salt butter baguette and salad mixed with parsley, celery leaf and radish
inspired by King Ranch, Texas

the impossible™ burger
plant-based vegan alternative burger with sautéed mushrooms, vine-ripe tomatoes and lettuce served with parsley and truffle kettle chips (VG)
inspired by Portland, Oregon



FUELED

For the go-getter who thrives on food that provides energy to maintain an active mind and body.

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5-STAR EXPERIENCE

*Your satisfaction is our #1 priority.
If you prefer specific items that are not listed,
our team of highly-trained executive chefs
will work with you to design a custom menu to your liking.*



INFLUENTIAL

For the powerful influencer who desires and dares to be different, whether in public or in the kitchen.

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braised pork shank redemption*
*with fontina polenta, mustard demi-glace
and gremolata*
inspired by South Philly

carolina smoked paella*
*cold-smoked shrimp, mussels, clams and andouille
sausage on carolina gold rice*
inspired by Charleston, South Carolina

colorado bison shepherd's pie*
*with celery root puree, braised greens and yukon
potato nest* (GF)
inspired by the Colorado Rockies

grilled southern burger*
*topped with house pimento cheese, green tomato jam
and crisp tobacco onions*
inspired by Raleigh, North Carolina

**salmon en papillote with
berbere butter***
served with atakilt wat and roasted cherry tomatoes (GF)
inspired by the Northern Pike, Innoko River

**cacao-crust ed filet steak mole
au poivre***
*served with charred corn and yukon potato-spinach
hash with fire-roasted hatch chili mole demi and
crumbled cotija cheese*
inspired by Hatch, New Mexico

senate bean chicken cassoulet*
*slow-braised chicken and sausage served with white
beans topped with herb-toasted bread crumbs*
inspired by Constitution Ave., Washington, D.C.



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OUR CAVIAR PARTNER IN EXCELLENCE

For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoun and Mouchegh Petrossian, moved to France and distributed caviar from the sturgeons of the bountiful Caspian Sea. It developed as Petrossian expanded, with a restaurant in New York City and a product line that includes savory foie gras and sweet French chocolates. It continues today, as Petrossian became the first major distributor to work with sturgeon farms, providing gourmet sustainable options with a taste that holds a place on the mantle alongside beluga, sevruga and ossetra caviars.



PETROSSIAN *Caviar* VARIETIES

Daurenki Caviar*

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Special Reserve Ossetra Caviar*

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Special Reserve Kaluga Huso Hybrid*

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

Tsar Imperial™ Baika™ Caviar*

1.06 oz. (30g) 1 serving
1 3/4 oz. (50g) 1-2 servings
4 3/8 oz. (125g) 3-4 servings

GIFT BASKETS

ULTIMATE *Caviar Collections**

- 1 kilo of your choice of caviar
- classic sliced smoked salmon - 1 lb.
- black sea spiced tsar-cut™ salmon and dill marinated tsar-cut™ salmon - 5 oz. of each
- whole duck foie gras with truffles - 1.1 lb. loaf
- smoked duck breast - 12 oz.
- berkshire pork loin - 9 oz.
- duck saucisson - 1 lb.
- smoked sea scallops - 6 oz.
- smoked bay scallops - 5.3 oz.
- red king crab merus meat - 7 oz.
- caviar powder - 30 g. grinder
- petrossian caviar cream - 2 oz.
- petrossian signature chocolates - 32 pieces
- vodka dark chocolate pearls - 12.5 oz.
- 4 dozen mini blinis and two 7.5 oz. containers of crème fraîche

*Gift basket items are not sold individually.



APERITIF*

- royal transmontanus caviar - 50 g.
- rich, mellow pork saucisson sec - 10 oz.
- an unsliced sampling of our silky, buttery tsar-cut™ salmon - 5 oz.
- a jar of duck foie gras - 80 g.
- onion confiture - 2 oz.
- special tapenade, a zesty topping of tomatoes, olives and artichoke hearts - 6.2 oz.
- savory cheese cookies
- crème fraîche, baguette toasts and a pack of 12 mini blini

BIJOUX DE LA MER*

- taste the sea with the juicy salmon roe and briny trout roe - 100 g. each
- signature, velvety classic sliced smoked salmon - 7 oz.
- smoked salmon tartare - 4.9 oz.
- petrossian caviar cubes - 20 g.
- creamy sardine rillettes - 5 oz.
- tuna ventresca in olive oil - 6.7 oz.
- galician clams in brine - 4 oz.
- small scallops in galician sauce - 4 oz.
- 2 bags of baguette toasts, 7.5 oz crème fraîche and a pack of 12 mini blini

GOURMET *Celebration**

- choice of 125g of tsar imperial™ ossetra, alverta president, royal transmontanus or hackleback american roe
- tsar-cut™ smoked salmon and award-winning dill-marinated tsar-cut™ salmon - 5 oz. each
- creamy duck foie gras torchon - 8 oz.
- berkshire pork & black truffle salami - 6 oz.
- petrossian caviar cream - 1.75 oz.
- exclusive 1920s chocolates - 12 pieces
- crème fraîche - 7.5 oz.
- 12 mini-blini and 1 package of baguette toasts

BRUNCH BASKET*

- 30 grams of your choice of caviar - alverta president, royal transmontanus or chataluga prestige
- classic sliced smoked salmon - 7 oz.
- duck breast prosciutto - 2 oz.
- wildflower honey - 12 oz jar
- unsliced loaf of cinnamon raisin bread
- 30 gram grinder of caviar powder
- java single estate arabica ground coffee - 8 oz. tin
- petrossian breakfast tea - 4 3/8 oz.
- 7.5 oz. crème fraîche, mini blini and baguette toasts for serving

DESSERT

- box of petrossian signature chocolates - 18 pieces
- almond cookies - 16 pieces
- raspberry madeleines - 8 pieces
- moelleux au chocolat with molten chocolate center - 4 cupcakes
- pates de fruits jelly squares - 9.5 oz.
- dark hot chocolate-on-a-stick to swirl in warm milk - pack of 6
- wildflower honey- 12 oz jar
- salted caramel sauce for out-of-this-world sundaes - 8 oz. tin

*All Petrossian orders must be made 72 hours in advance. All sales are final upon placing your order.



AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization. Air Culinaire Worldwide is redefining in-flight catering based upon the experience and input from our customers over the past eighteen years. The success of your total in-flight dining experience is our top priority. We are combining innovation, world-class educated executive chefs, culinary excellence, artisanship and customer service into one premium offering.

24/7 Services

Concierge Services

Culinary Expertise

Efficient Packaging

Fresh and Local Products

Flight Crew Training

Global Reach

High-Loader Availability

Restaurant Facilitation

*Follow us for more worldwide
culinary creations!*



Don't forget to hashtag us:
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#ACWLifestyle

For more information or to order, call or e-mail:
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E-mail: orders@airculinaire.com

Headquarters: 5830 West Cypress Street, Suite B & C,
Tampa, Florida 33607



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