

Breakfast

Farmer's Breakfast

eggs, bacon, avocado with lemon and sea salt

Breakfast Bowl

fresh berries, toasted coconut, mint leaves, almonds and coconut milk

Arugula and Leek Frittata

farmed-raised eggs with sautéed leeks, arugula and grilled tomato

Paleo Scramble

seasonal vegetables with crispy bacon and cherry tomatoes

Appetizers

Prosciutto Melon Skewers

mozzarella and basil

Fresh Ceviche Verrine

Shrimp with Garlic Remoulade Verrine

Soups

Wild Mushroom and Fresh Thyme

garnished with candied julienne leeks and truffle oil

San Marzano Tomato and Greek Olives

garnished with fresh basil leaves and sliced almonds

Grilled Romaine and Butternut Squash Puree

garnished with avocado oil and sunflower seeds

Roasted Pumpkin and Caramelized Shallot Puree

garnished with nutmeg and pumpkin seeds

Red Curry Squash and Cabbage

garnished with sriracha sour cream, charred corn and red chili flakes in oil

Salads

Arugula, Roasted Butternut Squash and Avocado Salad

topped with cucumbers, tomatoes, sliced avocado, rice-wine vinegar dressing and honey on the side

Baby Spinach, Radicchio and Mango Salad

topped with toasted almonds, cucumbers, tomatoes and sherry vinegar dressing with extra-virgin olive oil on the side

Charred Tuna Niçoise Salad

romaine lettuce topped with fingerling potatoes, green beans, red onions, hard-boiled eggs, Kalamata olives, oven-dried tomatoes and Dijon vinaigrette dressing on the side

Garden Salad

arugula and field green mix topped with julienne carrots, grape tomatoes, green onions, julienne peppers, cucumber and lemon slice

Please reference the menu name when placing your order.

This menu is available exclusively at airports in the continental U.S. serviced by our owned-and-operated kitchens.

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Entrées

Chicken Coq au Vin

red wine, braising sauce, bacon, sauteed mushrooms, candied carrots, stewed potatoes and Brussels sprouts

Salmon en Papillote

center-cut salmon, lemon-butter sauce, chef's choice baby vegetables and fingerling potatoes

Grilled Filet Mignon

cabernet reduction, roasted asparagus and fingerling potatoes

Free-Range Smoked Chicken Ragu (gluten-free)

smoked paprika pesto on tri-colored quinoa, topped with butternut squash salad, pickled red onion and arugula

Bahi Curry Pork (dairy-free, gluten-free)

Berkshire roast pork ragu, served on red curry and cilantro quinoa with avocado and pickled red onion

Poblano Roasted Chicken (dairy-free, gluten-free)

chili-roasted chicken breast, Brussels sprouts, bacon and fennel hash; served with chunky tomato salsa

Braised Beef Shortrib Quesadilla

tortilla filled with braised shortrib, cilantro, grilled onions and peppers; served with corn and sweet potato hash and sambal oelek sauce on the side

Uptown Meatloaf

baked, ground lamb and pork meatloaf with house-made sambal barbecue sauce, garlic baby spinach and butternut squash mash

Rotisserie Chicken

half roasted chicken seasoned with Dijon and rosemary; served with cauliflower mash, honey-roasted pumpkin and peri-peri sauce on the side

Formal Entrées

Pistachio and Pesto Roasted Chicken Breast

wrapped in Parma prosciutto with roasted yams, shallots and sun-dried cranberry relish; served with roasted mango and agave coulis

Roasted Salmon

cauliflower mash, garlic field greens and spinach; topped with chili romesco sauce, toasted walnuts and grilled lemon

Blackened Angus Hanger Steak

grilled asparagus in parmesan-avocado oil; butternut squash mash and chimichurri sauce on the side

Market Vegetable Sides

Organic Bacon, Braised Escarole and Swiss Chard

Roasted Garlic Broccoli in Avocado Oil

Roasted Sesame and Ancho Chili Root Vegetable Mash

Roasted Ginger and Coconut Cauliflower Mash

Organic Quinoa

Roasted Cinnamon Agave Sweet Potatoes

Cauliflower Rice

Dessert

Berries and Cream

assorted berries, mint and fresh vanilla whipped-cream

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