



SUMMER SIGNATURE SELECTIONS

(Available June 2017-August 2017)

Simple Starter

Organic Tropical Chia Seed Parfait with Biscotti
ripe mango, fresh Florida papaya, toasted Brazilian coconut, hand-picked blueberries and salted honey graham cracker crumbs; served in a mason jar

Afternoon Al Fresco

Baby Sugar Watermelon Salad with Citrus Vinaigrette
*colorful petit greens, sheep's milk feta, shaved red onion, shaved Marcona almonds, crisp seedless cucumber, fresh mint leaves,
Key lime and cracked pepper*

Flame-Grilled Free-Range Chicken and Buttery Croissant
fresh raspberry compote, fragrant, melted aged brie and spicy baby arugula

Summer Supper

Grilled Lobster Tail and Sautéed Sea Scallops
crispy pancetta and scallion potato rösti, charred Nebraska corn succotash, micro greens, Meyer lemon beurre blanc and lumpfish caviar

Dessert Decadence

Seashore Summer Berry Flight
fresh strawberry and sea-salt caramel pastry cream, fresh rabbit-eye blueberry and Lisbon lemon pastry cream, and Modena blackberry balsamic with vanilla bean pastry cream

Please reference the 2017 Summer Signature Selection Menu when placing your order.

For additional menu options, visit

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*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.

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