

P R E S E N T I N G



*Lifestyle*  
MENUS

UNITED STATES  
OF AMERICA

Fall 2018-2019

*What is your  
culinary lifestyle?* <sup>SM</sup>





# 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.  
Lifestyle Menu is only available in our U.S. owned-and-operated kitchens.*



# 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





# 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 (VE)

with vanilla crème and raspberry coulis  
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 (VE) (GF)  
inspired by Calais, Maine

# BEVERAGES

## cold-pressed juices

### 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.







## ADVENTUROUS

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



**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



To Order: +1 (813) 449-6000 • [orders@airculinaire.com](mailto:orders@airculinaire.com) • [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)

(GF) gluten-free (VE) vegetarian (VG) vegan





**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







**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







## 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.*







**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-crusted 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.







## 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.

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Worldwide® / *Redefining  
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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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