



JETBLUE MINT

# MENU

WITH PASQUALE JONES



YOUR CREW



WESTBOUND & SOUTHBOUND BREAKFAST  
FEBRUARY-MARCH, 2022



## COFFEE & TEA

**ESPRESSO** Brooklyn Roasting Company, Brooklyn, NY

Espresso  
Americano (hot or iced)  
Cappuccino (hot or iced)

**DRIP COFFEE** Dunkin' Coffee

**TEA** Teapigs Tea, New York, NY & London, UK

Chamomile Flowers, Earl Grey Strong,  
English Breakfast, Green Tea, Peppermint Leaves

\*Oat milk available upon request.

## PARTING GIFT

**CHOCOLATE COVERED CASHEWS** Hu, NY

Snooze kit available upon request.

## WELCOME SNACK

ROTATING SELECTION

## SMALL PLATES

Choose 3 of 5.

Please note: the first three dishes are served chilled.

**MARINATED PINEAPPLE** v, df, gf, nf toasted coconut oats

**GREEK YOGURT** v, gf, (nf upon request) strawberry jam, walnuts

**SMOKED TROUT** df, nf, (gf upon request) cherry tomatoes, cucumber,  
citrus breadcrumbs

**QUINOA PANCAKES** v, nf roasted peaches, maple syrup

**POACHED EGG** v, nf, (df/gf upon request) San Marzano tomato sauce,  
chickpeas, crostini

Side of maple-glazed bacon available on request

v vegetarian | df dairy-free | vg vegan | gf gluten-free | nf nut-free

If 'upon request' is noted, crew will omit ingredient(s) to meet dietary preference.

## GASTRO GLOSSARY

**SAN MARZANO** an Italian heirloom tomato variety with thick flesh and fewer seeds which has sweet and less acidic flavor

Please ask your crewmember about our flexible dining options.  
Ingredients may vary based on seasonality and availability.

# PASQUALE JONES

## ABOUT US

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pah-SKWA-leh

The New York City-based Delicious Hospitality Group was formed in 2013 by Chef Ryan Hardy and Wine Director Grant Reynolds. Hardy is a chef of many credentials: A four-time Best Chef James Beard Award and Rising Star finalist during his international career, set in place by his work as an organic farmer, charcuterie butcher and cheese-maker. Reynolds is a decorated sommelier; his experience having worked in celebrated restaurants from NYC to Copenhagen led him to land a position on the Forbes' 2017 30 Under 30 list.

In 2013, the team opened their first restaurant, Charlie Bird, in New York's SoHo neighborhood which quickly garnered media attention winning Eater's "Best New Restaurant". In 2016, DHG opened its second venture, Pasquale Jones in Manhattan's Little Italy. Pasquale Jones, a pizzeria turned wine destination, became an instant success with its signature clam pie and sophisticated wine list. In 2018, DHG ventured uptown and opened a series of dining experiences near Hudson Yards, including Legacy Records, a Mediterranean-inspired restaurant, Easy Victor café, Ada's Place wine and cocktail bar and Parcelle, a wine retail shop with on-demand delivery and weekly education classes.

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### CUSTOM PLAYLIST FOR YOUR MEAL

Playlist crafted by Pasquale Jones.



Open  | Search  | Scan 



To limit face-to-face interactions on board, we've created a virtual Mintro on what to expect on your flight. Scan barcode to watch.

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FEB MAR 2022 WS B