

JETBLUE MINT

MENU

WITH PASQUALE JONES

YOUR CREW

WESTBOUND & SOUTHBOUND LUNCH • DINNER
JUNE-JULY, 2021



COFFEE & TEA

ESPRESSO

Brooklyn Roasting, Brooklyn, NY

Espresso

Americano (hot or iced)

Cappuccino (hot or iced)

DRIP COFFEE

Dunkin' Coffee

TEA

Teapigs Tea

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

*Oat milk available upon request.

PARTING GIFT

CHOCOLATE COVERED CASHEWS

Hu, NY

GASTRO GLOSSARY

MARMALATA

is the Italian word for a jam
or preserve made from citrus

FRICO

is a cheese crisp that is popular in
Friuli, a region in northeast Italy

Snooze kit available upon request.

WELCOME SNACK

ROTATING SELECTION

SMALL PLATES

Choose 3 of 5.

Please note the first two dishes are served chilled.

WEDGE SALAD

crispy parmigiano frico, buttermilk, lemon

CHILLED TOMATO SOUP

cucumber, basil, croutons

BRAISED LEEKS

walnut*, black pepper, pecorino

ROASTED SHRIMP

smoked paprika aioli, garlic breadcrumbs, lemon

SLOW ROASTED PORK SHOULDER

tuscan spices, salted cracklin

DESSERT

VANILLA GELATO

marmalata, lemon pistachio crumble

*Nuts may be omitted upon request.

Please ask your crewmember about our flexible dining options.

Ingredients may vary based on seasonality and availability.

PASQUALE JONES

ABOUT US

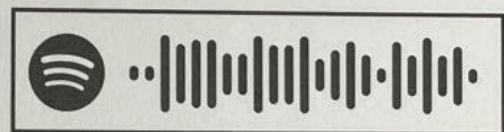
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

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.

CUSTOM PLAYLIST FOR YOUR MEAL

Playlist crafted by Pasquale Jones.



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JUNJUL2021 WS LD

WINE

JETBLUE MINT

PARIGOT & RICHARD LA SENTINELLE

CRÉMANT DE BOURGOGNE, FR, NV

While there's no question that Burgundy is one of the world's greatest regions for red and white wines, it's slowly making its mark as a top spot for sparkling wine, too. Parigot uses the same process to make this as you would find in Champagne. The end result is a toasty, thirst-quenching and citrusy style of French bubbles.

GUIDO MARSELLA FIANO D'AVELLINO

FIANO • CAMPANIA, IT 2019

Fiano d'Avellino is a grape grown near Italy's picture-perfect Mediterranean coast. Like Sancerre, Sauvignon Blanc and Chablis, it's a bit salty, very crisp, with citrusy and fresh fruit notes.

TRIENNES ROSÉ

CINSAULT BLEND • PROVENCE, FR

Back before Rosé was cool, some great names in French wine—including winemakers Domaine Dujac and Domaine de la Romanée Conti—teamed up to produce a summer vacation wine. Summer vacation indeed: their creation is dry and crisp, like rosé always should be. And their winery, Triennes, has transformed from a neglected parcel in an obscure, little regarded region into one of the top wine-producing estates in Southern France.

ANSEL

PINOT NOIR • WILLAMETTE VALLEY, OR 2017

After traveling in Europe extensively, Graham Markel decided to make wines in the style of the Old World with elegance and terroir rather than the more common American style of wine. Enter his new Ansel Winery, which is making some of America's most unique and thoughtful wines today. Light in body, and crafted from organic grapes in Oregon's top area for pinot.

MONTE RIO CELLARS

SYRAH • NORTH COAST, CA 2018

Winemaker Pax Mahle and sommelier Patrick Capiello have produced a juicy and refreshing red that goes well with anything and satisfies a Cabernet drinker, as well as someone looking for something a bit different. Hailing from all-organic vineyards along the Northern California coast, it's savory, peppery and medium-bodied.

COCKTAILS

JETBLUE MINT

MINT CONDITION

bombay sapphire gin or tito's handmade vodka,
ginger, lime, cucumber, mint

BLACK MAPLE OLD FASHIONED

jack daniel's tennessee whiskey, maple,
bitters, orange peel

Above cocktails also available without alcohol.

BEER

Ask about our seasonal selection

LIQUOR

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Jack Daniel's Whiskey
Dewar's White Label Scotch Whisky
Bulleit Bourbon
Baileys Irish Cream