

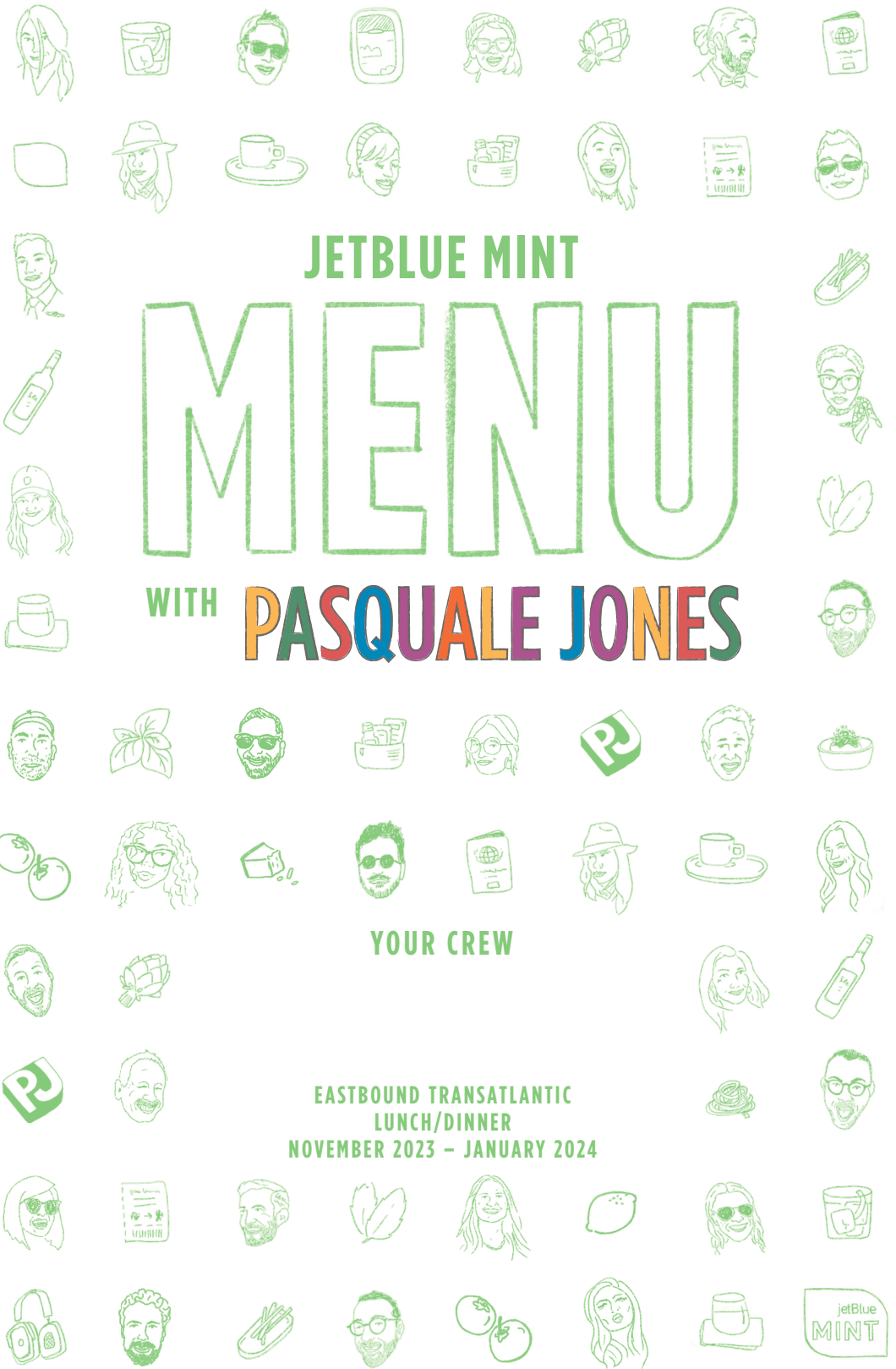
JETBLUE MINT

MENU

WITH PASQUALE JONES

YOUR CREW

EASTBOUND TRANSATLANTIC
LUNCH/DINNER
NOVEMBER 2023 – JANUARY 2024



GET TO SNOOZING ALTITUDE SOONER

Choose our Savor & Sleep™ menu – served straight away,
before the rest of our service – consisting of
field greens, soup, cavatelli, and gelato.

WELCOME TASTING

ROTATING SELECTION

SMALL PLATES

Choose up to 3 of 4.
Please note: the first dish is served chilled.

FIELD GREENS v, gf, nf sweet potato, buttermilk vinaigrette

WHITE BEAN SOUP vg, df, nf (gf upon request) garlic breadcrumbs

CAVATELLI v, nf eggplant rosa sauce, marinated feta, mint

PAN-ROASTED CHICKEN nf (gf upon request) artichokes, mint, rosemary breadcrumbs

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

Ingredients may vary based on seasonality and availability.

DESSERT

VANILLA GELATO v (gf/nf upon request) vanilla roasted pears,
almond shortbread crumble

CHEESE PLATE v English cheddar, Stilton,
dried fruit, nuts

Please note: Our dishes may contain common allergens, and we cannot guarantee they are allergen-free due to possible cross-contamination. If you have a severe allergy, please let your crewmembers know, and we will do our best to accommodate.

LIGHT BITES

Choose up to 2 of 3.

Please note: the first two dishes are served chilled.

CITRUS nf, gf, vg, df sea salt, mint

GREEK YOGURT v, gf (nf upon request) coconut, candied cashews

FRITTATA v, gf, nf spinach, herb & parmigiano salad

BREAKFAST BAG TO-GO

Want to sleep longer? Choose the to-go bag option on your seatback.

SNACKS

Please ask about today's selection.

COFFEE & TEA

ESPRESSO Brooklyn Roasting Company, Brooklyn, NY

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

DRIP COFFEE Dunkin'

TEA Teapigs Tea, London, UK

Chamomile Flowers, Earl Grey, English Breakfast,
Ginger Lemon, Green Tea, Peppermint Leaves

Oat milk available upon request.

GASTRO GLOSSARY

CAVATELLI a small short strip of semolina pasta
with edges rolled into each other to
form a hollow shape

PASQUALE JONES

ABOUT US

pah-SKWA-leh

NYC-based Delicious Hospitality Group launched in 2013 by Chef Ryan Hardy and Sommelier Grant Reynolds. Hardy is a four-time James Beard Award finalist, an organic farmer, and creative. Reynolds has worked in celebrated restaurants around the world and was recognized by Forbes 30 Under 30 in 2017.

DHG opened its first restaurant, Charlie Bird, in 2013 in SoHo which quickly garnered attention winning Eater's "Best New Restaurant". In 2016, DHG expanded with Pasquale Jones, a pizzeria with a sophisticated wine list in Little Italy. Following its success, DHG opened a series of hospitality experiences under one roof including Legacy Records Restaurant, Easy Victor café, Ada's Place cocktail and wine bar.

CUSTOM PLAYLIST FOR YOUR MEAL

Playlist crafted by Pasquale Jones.



Open 

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TATL 3NL NOV DEC JAN 2023/24 E LD