

jetBlue
NOURISH MINT™

nourishmint (nûr'ish•mənt)

1: an upscale-casual restaurant approach to the standard inflight dining service 2: a chic yet relaxed and unpretentious dining atmosphere 3: an approachable, personal but nonintrusive service style 4: a regularly refreshed delicious, curated menu 5: a small plate-style menu designed to offer customers more options 6: a selection of interesting boutique wines 7: an artisanal sweet treat delight as a parting gift

Lettuce eat

You may have noticed we do things a little differently around here—and the Mint dining experience is no exception. When it comes to fresh fare in the air, we set out to bring you some of our favorite foods, while introducing you to new, unique flavors with specially curated dishes from our partner, Saxon + Parole. The main menu offers a variety of five small plates (small in size, but big in flavor!), and you'll choose your own culinary adventure by selecting three to enjoy. This menu is all about discovery, so don't let an unfamiliar food stop you. Just trust our taste buds—these plates were crafted to satisfy and make you even more eager to devour Mint.

Saxon + Parole

Our current menu is inspired by New York City's own Saxon + Parole, a restaurant that focuses on domestic meat and seafood, as well as seasonal produce. Diners can expect a global twist in the seasoning, cooking methods and ingredients. Known also for its homemade whiskey, warm service and authentic flavors, Saxon + Parole's menu will nourish the mind, body and spirit. Signature dishes from the restaurant are indicated on the menu with a 

WELCOME TASTE

It's app-y hour!

Chilled carrot & ginger soup 

With cilantro & a spicy marshmallow

DELISH DISHES

Step up to the plate(s) & choose three. Please note: The first two dishes are served cold.

Portobello mushroom mousse 

With truffles, whiskey jelly & crostini

Corn custard & poached lobster 

With corn salad & pickled chili peppers

Roasted Atlantic cod 

In a tomato-caper broth with white beans & fennel

Ribeye & fingerling potatoes

With caramelized mushrooms & a balsamic-ginger reduction

Fontina-stuffed gnocchi

With creamed leeks & black truffle

SWEET BITES

Don't desert dessert!

Seasonal fruit salad**Organic mint chocolate chip ice cream**

Blue Marble Ice Cream, Brooklyn, New York

24/7 SNACKS

They're lip-snacking good.

Fresh whole fruit**Signature JetBlue snacks**

Ask your inflight crewmember about our famous selection!

WHEN YOU RE-TREAT

An edible parting gift – worth the wait!

Freshly baked pastries

Mah-Ze-Dahr Bakery | A Colicchio Discovery, New York, New York

Reds, whites & JetBlue

Wines on this menu are carefully selected by Josh Wesson, our award-winning sommelier. This season's selection showcases a variety of West Coast favorites and will impress even the pickiest of palates. Whether you're a fan of deeply flavored reds or cool, crisp whites, we're certain you'll be grateful for each delicious sip.

WHITE WINE

Joel Gott Pinot Gris, 2013, Willamette Valley, OR

A perfectly balanced Pinot Gris that punches above its weight

Honig Sauvignon Blanc, 2013, Napa Valley, CA

A crisp, clean, relentlessly refreshing Sauvignon Blanc

RED WINE

Meomi Pinot Noir, 2012, North and Central Coasts, CA

A stylish, silky and deeply flavored Pinot Noir

Qupe Syrah, 2012, Central Coast, CA

A suave and subtly spiced Syrah

SPARKLING WINE

Argyle Brut, Willamette Valley, OR

A sophisticated and supremely elegant sparkling wine

LIQUOR

Bacardi Rum

Bombay Sapphire Gin

Dewar's White Label Scotch Whisky

Finlandia Vodka

Jack Daniel's Whiskey

BEER

Blue Moon

Brooklyn Brewery Summer Ale

Bud Light

Corona Extra

Heineken

Samuel Adams Boston Lager

COFFEES & TEAS

Dunkin' Donuts Coffee Original & Decaf

Rishi Tea flavors: Chamomile Medley, Earl Grey,

Jasmine Green, Peppermint Rooibos