

jetBlue  
NOURISH MINT™

**nourishmint** (nûr'ish•mënt)

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!*

**Toasted brioche**

With peppers, cucumbers & goat cheese

**DELISH DISHES**

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

**Classic muesli**

Mixed with Greek yogurt, fruit & toasted coconut

**Watermelon salad** 

With feta, basil & toasted pumpkin seeds

**Creamy scrambled eggs**

Served with slab bacon, ratatouille & grilled sourdough

**Cheese & chive biscuit sandwich** 

With pork sausage, scrambled eggs & pimento cheese

**Buttery French toast**

With figs, toasted pecans & syrup

**SWEET BITES**

*Don't desert dessert!*

**Seasonal fruit salad****Lemon honey sorbet**

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

**Gastro Glossary**

**Muesli** is an oat-based cold breakfast cereal.

**Ratatouille** is a vegetable stew.

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