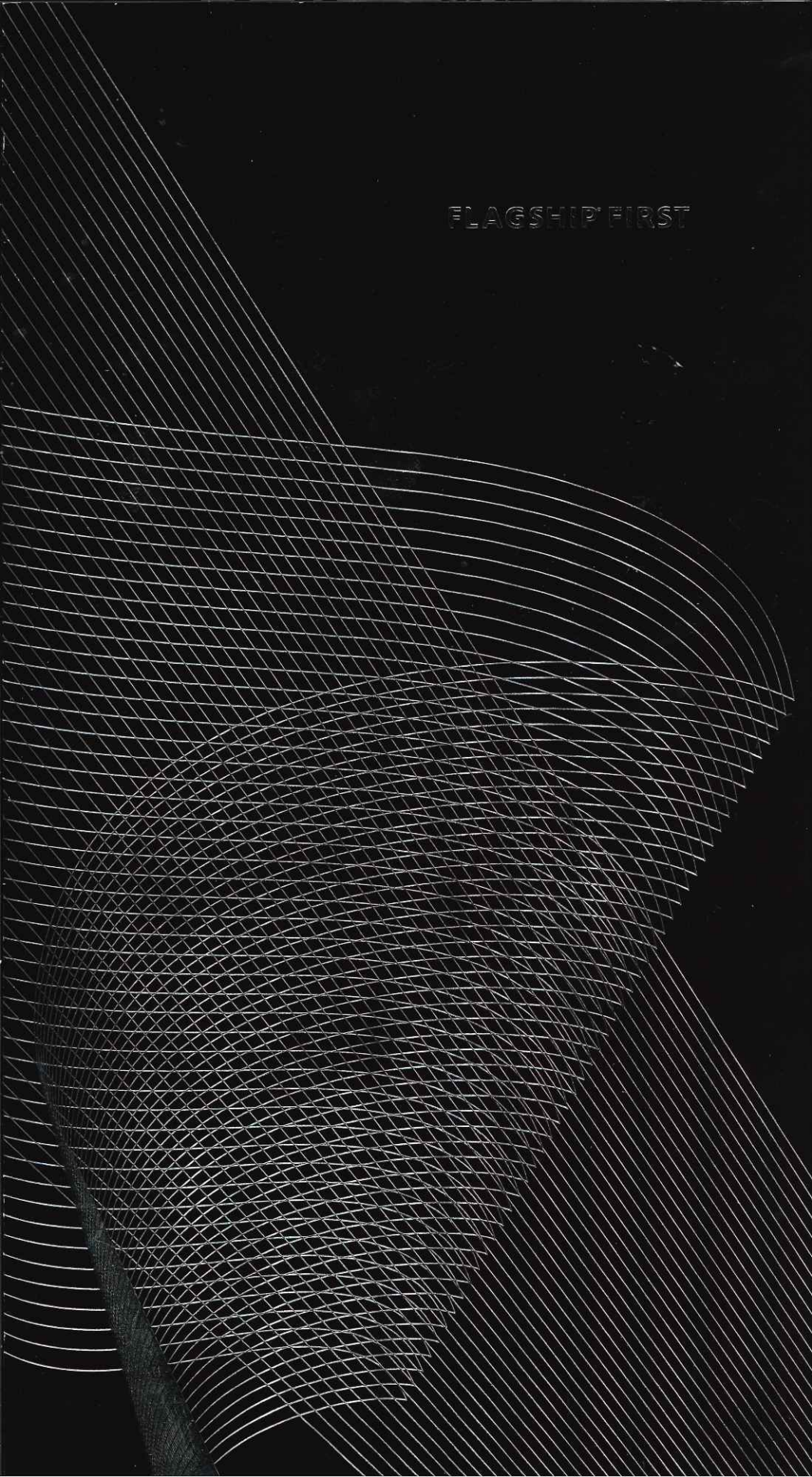


FLAGSHIP FIRST





Official Airline Partner

## MENU

*Thank you for flying with American Airlines. We're proud to be the official airline partner of the James Beard Foundation, an American culinary organization committed to providing Good Food for Good™.*

*Together, we've crafted an elevated dining experience for your journey. Today's menu selections are inspired by restaurateur Sam Choy and include signature dishes created by James Beard Award-winning chefs, plus a variety of wines that have been thoughtfully selected to complement the menu.*

*Through our partnership with the James Beard Foundation, we're pleased to introduce you to culinary professionals who make the world more sustainable, equitable and delicious for everyone.*

*On behalf of our entire team, we wish you a pleasant journey.*

### SMALL PLATES

#### **SEARED TUNA \***

black radish, jalapeño, ponzu sauce

#### **ROASTED BABY BEETS ☺**

gold and red beets, crumbled goat cheese

### SALAD

#### **SEASONAL GREENS ☺**

black radish, dried apricot, red endive

*served with your choice of white balsamic chive vinaigrette dressing or balsamic vinaigrette*

*Assorted gourmet breads will be served with your meal*

### SOUP

#### **SWEET POTATO & CAULIFLOWER ☺**

garnished with charred cauliflower

### MAIN PLATES

#### **BEEF BRISKET**

honey BBQ sauce, succotash, roasted sweet peppers

#### **ACHIOTE CHICKEN**

poblano cream sauce, mashed potatoes, sautéed mushrooms

#### **RANCHERO SEARED SHRIMP**

ranchero sauce, Spanish rice, roasted peppers

#### **ARTICHOKE RAVIOLI ☺**

blistered cherry tomato sauce, green olive pistachio pesto

*Created and inspired by our partnership with the James Beard Foundation and Chef Sarah Grueneberg*

### DESSERTS

#### **TRADITIONAL ICE CREAM SUNDAE**

vanilla ice cream, hot fudge, butterscotch, seasonal berry topping, whipped cream, chopped pecans



#### **GOURMET CHEESE BOARD**

an assortment of fine cheeses with fruit and garnishes

#### **STICKY TOFFEE PUDDING**

served warm with crème anglaise and vanilla ice cream

## LIGHT REFRESHMENT

Offered prior to arrival

### SNACKS

selection of premium snacks

### BAKED ONBOARD COOKIES

## BEVERAGES

### SPIRITS

Tito's® Handmade Vodka, Bacardi Rum, Aviation Gin

### WHISKEYS

Dewar's® White Label Scotch Whisky, Jack Daniel's® Tennessee Whiskey, Woodford Reserve® Kentucky Straight Bourbon, The Glenlivet® 12 Years Old Single Malt Scotch Whisky

### BEERS

Bud Light, Dos Equis, Heineken, Goose IPA, Truly Hard Seltzer

### LIQUEURS

Baileys Irish Cream, Disaronno Amaretto

### OTHER BEVERAGES

Carbonated Beverages, Coffee (Regular or Decaffeinated), Fruit Juices, Tea, Milk, La Croix Lime, Dairy and Oat Milk Creamer available,

*Cappuccinos and espressos are offered on select aircraft. Please check with your Flight Attendant for availability.*

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If you have dietary preferences or would like to ensure your favorite dish is available, reserve your meal before you travel to enjoy a wider variety of meals on eligible flights.

Starting 30 days before travel, find your trip online and select "Reserve a meal." You can also find your trip on the American Airlines app and select "Manage trip," followed by "Meals."

This is available up to 24 hours before departure.

🌱 Vegetarian Option

🍷 Today's Recommended Wine Pairing

*We apologize if your first selection is not available.*

\* Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## WINE LIST

Our team of wine professionals has carefully curated a selection from around the world to complement today's menu.

### BUBBLES

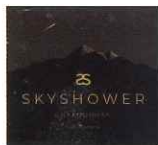
#### Champagne Abelé 1757 Brut, Champagne AOC, France



Abelé 1757 is an iconic Champagne house (and the fifth-oldest in the region) whose wines were served to passengers aboard the Titanic. Their sophisticated Brut comprises Chardonnay, Pinot Noir, and Meunier and brims with delicious pastry notes, delicate white peach, and ripe pear.

### WHITE/ROSÉ WINE

#### Skyshower Chardonnay, California, USA



Skyshower wines were named for the Perseid meteor shower that takes place each year from July to September, around the same time as harvest. This straw-gold colored Chardonnay recalls Meyer lemon and Bosc pear. Its distinctive, crisp finish makes it incredibly refreshing.

#### Soalheiro Allo, Minho IGP, Portugal



In 2006, Soalheiro converted all their vineyards to certified organic farming and enlisted more than 150 local growers to apply sustainable practices to their vineyards, too. In this elegant white wine, inviting notes of tropical fruits and citrus are displayed against a lovely floral backdrop.

#### Portillo Rosé, Valle de Uco, Mendoza, Argentina



The Portillo winery is mostly underground and was one of the first in South America to use the power of gravity to move grapes and wine throughout the stages of winemaking. In their elegant rosé, aromas of strawberry and sour cherry give way to a fresh, lively finish.

### RED WINE

#### Austin Creek Cabernet Sauvignon, California, USA



The stunning Austin Creek winds through California's wine country, nurtured by majestic redwoods and wildflowers. Grapes for this Cabernet Sauvignon are sourced from the western end of the Lodi AVA. It bursts with lush flavors of black fruit, complemented by velvety tannins and a refreshing finish.

#### High Heaven Vintners Roaming Elk Red Blend, Columbia Valley, Washington, USA



Inspired by nature, Seattle-based tattoo artists hand drew and painted the illustrations featured on the labels of High Heaven Vintners wines. This red blend is lush with aromas of lavender, violet, and cranberry. Spicy and smoky notes lead to a long finish.

### DESSERT WINE

#### Williams & Humbert Dry Sack Medium Sherry, Jerez, Spain



For over 140 years, Bodegas Williams & Humbert has been producing the finest Sherries using the traditional method of solera aging. Dry Sack is a delicately sweet, balanced Sherry with aromas and flavors of candied fig and grilled walnuts. A luscious way to unwind mid-flight, neat or over ice.

American

