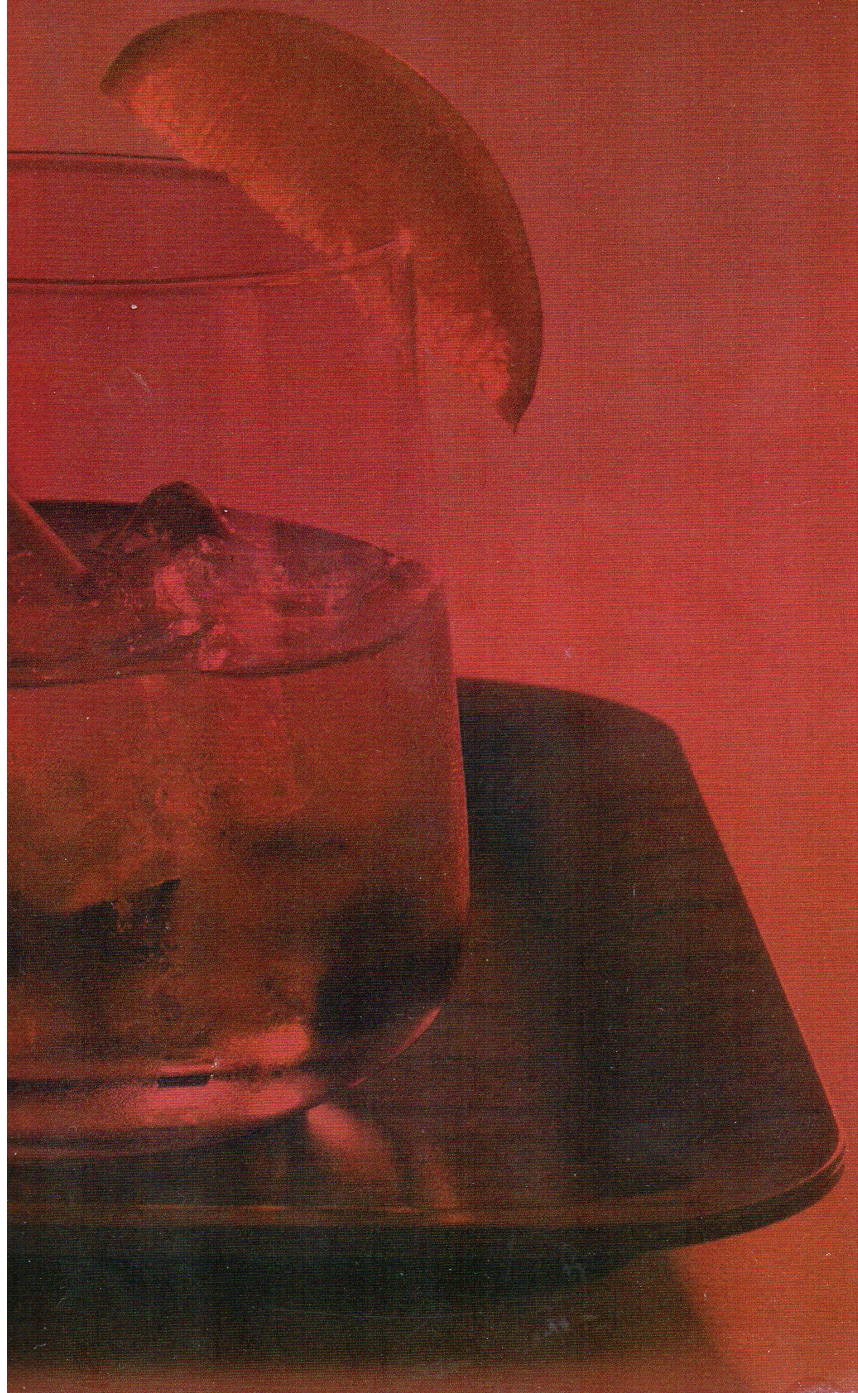


▲ DELTA  
BUSINESS ELITE

BON APPÉTIT



# WELCOME

On behalf of Delta, we are very pleased to welcome you on board. On today's flight, we invite you to relax with one of our premium wines or champagne and enjoy the tasteful offerings of our menu. It is our wish to make your flight as pleasant as possible.



## FIRST COURSE

SMOKED SALMON AND GRILLED SHRIMP  
with caper relish and creamy cocktail sauce

*GEROOKTE ZALM EN GEGRILDE GARNALEN  
met een relish van kappertjes en romige cocktailsaus*

THAI COCONUT SOUP

*THAISE KOKOSSOEP*

## SECOND COURSE

MIXED GREEN SALAD  
with cucumbers, olives, tomatoes and feta cheese

*GEMENGDE GROENE SALADE  
met komkommer, olijven, tomaten en feta*

# MAIN COURSE

PLEASE CHOOSE ONE OF THE BELOW OPTIONS

## GRILLED FILET OF BEEF

with port wine sauce, roasted potato wedges and asparagus

*GEGRILDE RUNDERFILET*

*met portsaus, geroosterde aardappelpartjes en asperges*

## PAN-SEARED CHICKEN BREAST

with barbecued onions, scallion mashed potatoes  
and herb-roasted root vegetables

*IN DE PAN GEGAARDE KIPFILET*

*met gebarbecuede uitjes, aardappelpuree met bosui  
en kruidige geroosterde wortelgroenten*

## RIGATONI PASTA

tossed with tomato sauce, white beans and kale ragoût

*RIGATONI*

*met tomatensaus, witte bonen en koolragout*

## CHILLED DELI PLATE

beef tenderloin and gravlax  
with a deviled egg, daikon pepper slaw and roasted beets

*KOUDE DELICATESSENSHOTEL*

*rundermedaillon en gravlax  
met een gevuld ei, daikon-paprikasalade en gegrilde bietjes*

# DESSERT

## SELECTION OF FINE CHEESES

offered with fresh fruit

*GESELECTEERDE FIJNE KAASSOORTEN*

*geserveerd met vers fruit*

## VANILLA ICE CREAM SUNDAE

with your choice of sauces, whipped cream and chopped nuts

*SUNDAE VAN VANILLE-IJS*

*met een saus naar keuze, slagroom en gehakte nootjes*

## BLACKBERRY CAKE

*BRAMENCAKE*

# PRE-ARRIVAL MEAL

PLEASE CHOOSE ONE OF THE BELOW OPTIONS

## ITALIAN PIZZA

with pesto, roasted tomato and fresh mozzarella  
served with a green salad

*ITALIAANSE PIZZA  
met pesto, gegrilde tomaat en verse mozzarella,  
geserveerd met een groene salade*

## BLACK AND BLUE SALAD

with beef tenderloin and crumbled blue cheese  
served with a potato salad, breadsticks and seasonal fresh fruit

*BONT EN BLAUW-SALADE  
met rundermedaillon en verkruimelde blauwschimmelkaas  
geserveerd met aardappelsalade, soepstengels en vers fruit van het seizoen*

## CHOCOLATE

*CHOCOLADE*

# WINES

Delta's Master Sommelier, Andrea Robinson, on today's wines - "I've chosen a mix of classical and cutting-edge selections so you have some fun choices, all of them excellent. We tested every wine in-flight to make sure it tastes just as good at altitude as on the ground. Enjoy!"

## WHITES

### LABOURE-ROI POUILLY-FUISSE

Burgundy, France, 2010

LIGHT BODIED

A silky and elegant Chardonnay from the classic Burgundy region in France, with citrus notes and a stony minerality framing the pure apple fruit. The vibrant acidity makes this wine a fabulous match for fine cheeses, seafood and creamy sauces and pasta dishes.

### INDABA CHENIN BLANC

Western Cape, South Africa, 2011

LIGHT BODIED

Chenin Blanc is South Africa's signature white grape, known for its crisp apple fruit and juicy texture. It's delicious to sip with salty snacks, and pairs beautifully with smoked salmon, salads and seafood dishes.

## REDS

### PICCINI SASSO AL POGGIO

Tuscany, Italy, 2007

FULL BODIED

A full-bodied, velvety, savory super-Tuscan blend of Sangiovese (the grape in Chianti) with Cabernet Sauvignon and Merlot. The classic Sangiovese notes of strawberry and licorice are complimented by hints of dried herb and brown spices, making this an incredible food partner with pastas, cheeses, poultry and meat dishes.

### BENZIGER FAMILY MERLOT,

Sonoma, 2007

FULL BODIED

This full-bodied Merlot from an iconic family-owned California winery bursts with plum and dark berry flavors that make it delicious for sipping. It's also a great food partner with poultry and meat dishes, rich pastas and subtle cheeses.

## DESSERT WINE AND PORT

### CHATEAUX LA RAME SEMILLON

SAINTE CROIX-DU-MONT

Bordeaux, France, 2011

MEDIUM BODIED

Produced from late-harvested Semillon grapes in the style of Sauternes, but ready to drink young. It's dripping with apricot, white peach and quince flavors, and lingers on the palate with notes of marzipan and sweet pastry. Great on its own and with cheeses or vanilla ice cream.

### COCKBURN'S SPECIAL RESERVE PORT

Portugal, NV

FULL BODIED

From one of the benchmark Port producers, this smooth and unctuous dessert wine shows rich flavors of compoted plums with a hint of chocolate and loads of sweet spices. Delicious with both dessert and fine cheeses.

## CHAMPAGNE

### CHAMPAGNE JACQUART BRUT MOSAIQUE

Reims, France, NV

MEDIUM BODIED

The sommelier at Air France tipped me off to this wonderful bubbly. I chose it because the rich scents of poundcake and brioche and the spicy apple compote flavors will stand out in-flight. Delicious with those warm nuts at the beginning of the meal, but don't forget to ask

Andrea Robinson is one of only seventeen women worldwide to hold the title of Master Sommelier. The only woman ever designated as Best Sommelier in the United States, Andrea is also an honors graduate of the French Culinary Institute and Sommelier for Delta Air Lines. She is the winner of three James Beard awards and was named 2004 Wine & Spirits Professional of The Year by *Bon Appetit*.

Andrea has authored four top-selling food and wine books, including the award-winning *Everyday Dining with Wine*, and recently created The One™, a game-changing stemware line that optimizes the wine experience.

She contributes to food and wine magazines, as well as lifestyle publications including our own Delta Sky Magazine, Real Simple and Robb Report, sharing her knowledge with thousands of consumers and professionals monthly.

Andrea has appeared on over 100 episodes of the Food Network's "Cooking Live Primetime," "Hot off the Grill" and "Emeril Live" shows. She was featured on Working Mother magazine's cover as Working Mother of the Year, and has been profiled in numerous national media including People, Glamour, Elle, NBC Nightly News, the TODAY show, CBS This Morning and The New York Times.

To learn more about Andrea and check out her comprehensive and fun video wine course, visit [www.andreawine.com](http://www.andreawine.com).



ANDREA ROBINSON  
Delta BusinessElite  
Master Sommelier



 DELTA 