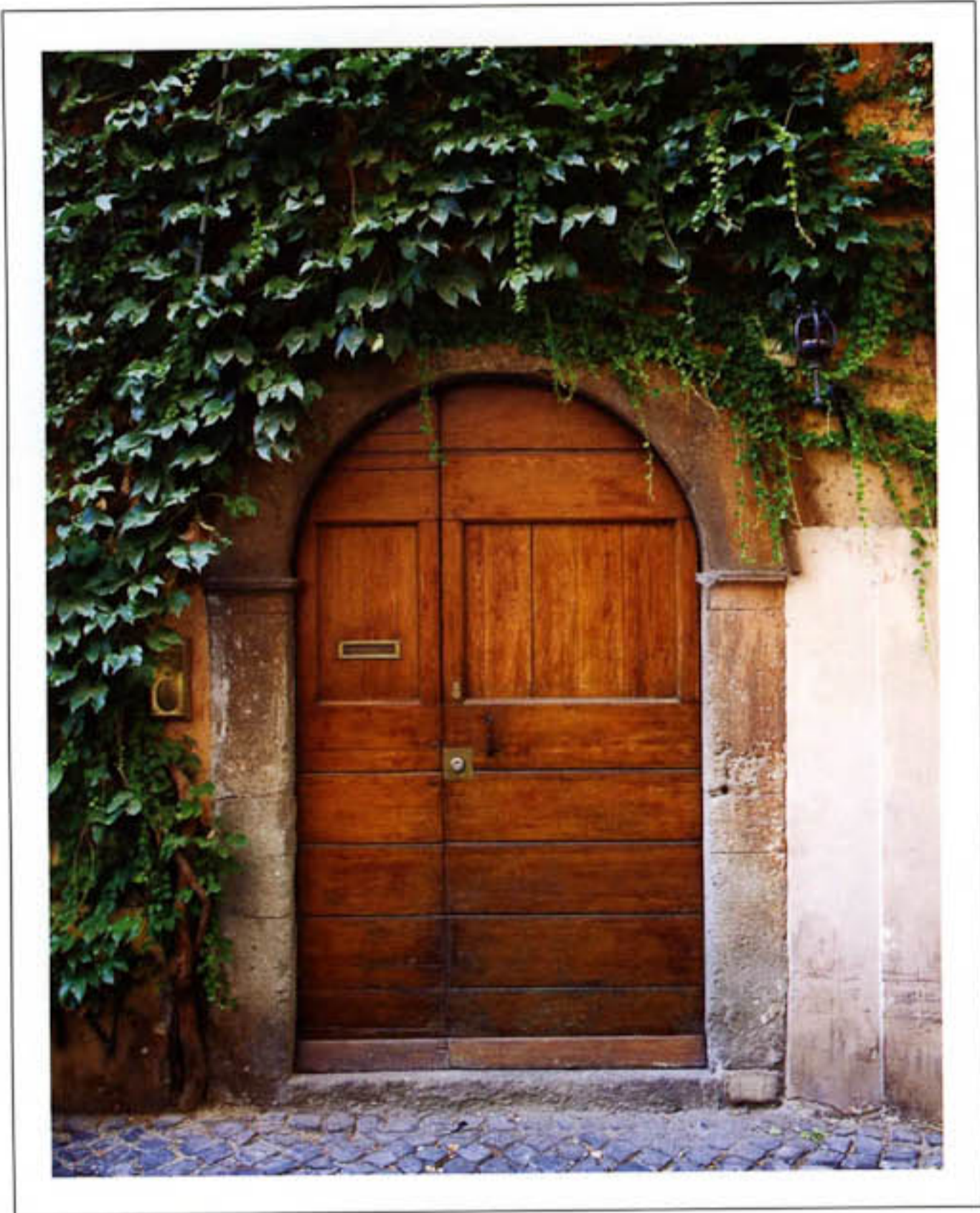




*First Class*



*Bella Porta*

*John M Totten*

*American Gallery Collection<sup>SM</sup>*

## *Bella Porta*

**Artist John M. Totten**

John's flying career began with the United States Navy, where he served as a naval aviator and flight instructor. He joined American in 1993 as a DC-10 flight engineer. Today he is a Boeing 777 international first officer based in New York.

John's interest in photography began in college, where he learned the entire process of black and white photography, from taking the picture to processing in the darkroom. His digital camera has replaced all that. The work of Ansel Adams inspired his interest in capturing natural light. John continues to pursue the best possible natural lighting for his subjects, color or black and white. John's photographic expertise includes aviation, architecture, landscapes, and nature. You can see additional images at [www.johntotten.com](http://www.johntotten.com).

John's talents are considerable. He represents the thousands of individuals at American Airlines who contribute to the fabric of cultures across the country and around the world. American is proud of John M. Totten and his colleagues. In the coming months, we will feature works of art from other employees.

*No reproduction of the image on the front cover is allowed without written permission from the artist.*

## *Welcome Aboard*

Thank you for choosing American Airlines. It is our pleasure to serve you today. To meet your discriminating taste, we have created a range of innovative cuisine. Many menus are inspired by some of the most prominent and highly respected chefs in the United States. This group, the American Airlines Chefs' Conclave, has met regularly since 1989 to discuss the latest food trends, develop new menu items, and enhance the quality of our inflight service. You will find the names of these chefs on the back cover of this menu.

We will do everything we can to ensure that you enjoy your flight. Thank you for flying with us.

Best regards,



Dan Garton

*Executive Vice President, Marketing*

## *From Our Wine Cellar*

### **Specially Selected by Wine Consultant Ken Chase**

Please enjoy popular wines from menus past, in addition to today's selections listed in our menus. Ask your flight attendant which selections have been chosen for you from our cellar by our wine consultant, Ken Chase. Ken selects fine wines for various routes, paying close attention to menu pairings, as well as to the ethnic, cultural, seasonal and stylistic differences of American's destinations.

## *Champagne*

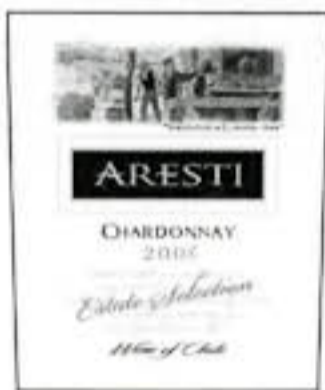
### **Nicolas Feuillatte Brut Réserve Particulière**



Nicolas Feuillatte is relatively new in Champagne, at least when it comes to the company name. The owners have been there for hundreds of years! In 1972, a group of growers and producers banded together to create a worldwide brand for themselves. After all, they had been selling their grapes to the luxury houses for years. Our Nicolas Feuillatte selection is toasty on the nose with good peach fruit flavor.

## *White Wines*

### **Aresti Chardonnay**



The Aresti winery had its start in 1951 in the now well-known Curicó Valley. During its early years the winery supplied start-up wineries with raw materials as they had a reputation for high-quality agriculture and fruit. It wasn't until the early 90s that the family decided to go on its own with its own brands. It hasn't looked back since. Today Aresti produces some of the best Chardonnay and Carménère in the valley and boasts one of the most modern wineries in that area. This Chardonnay is well-rounded with excellent balance and lingering flavors of apricot and melon. The finish on the palate is clean and crisp.

### **Groom Lenswood Sauvignon Blanc, Adelaide Hills, Australia**



The cool temperatures of Australia's Adelaide Hills produce Sauvignon Blancs that are versatile with food, primarily because of the appealing citrus tones and crisp acidity. In particular, the Groom family creates excellent Sauvignon Blancs that pair delightfully with fish, crustaceans and poultry. Groom is a well-known winemaker both in Australia and the United States.

*We apologize if your selection is not available.*

# Red Wines

## Château Grand Destieu



This 2006 vintage, made mainly with Merlot, is very concentrated with blackberries on the nose, supported by some earthy mineral tones common in these great Bordeaux wines. The toasty oak tones are well-integrated in this luscious deep-colored wine, and reveal seductive tones of licorice and raspberries after a few minutes in the glass. Duck, beef and tomato-based pasta dishes are true culinary friends here.

## Val di Suga Brunello di Montalcino



The Brunello di Montalcino is a wine of deep cordovan color, rich elderberry bouquet and complex cherry-oak flavors, typical of the Sangiovese Grosso grapes harvested from these legendary Tuscan vineyards. Brunello is Montalcino's very finest and requires extensive aging in fine oak barrels to tame the density and conserve the character of this extraordinary wine.

# Sherry

## Emilio Lustau Sherry



Phoenician traders founded a frontier settlement called *Shera* on the Mediterranean coast. Following Roman and Moorish occupation it became the Spanish *Jerez de la Frontera*, now known as the Sherry region. Lustau medium Sherry is a hearty apéritif wine, amber in color, specially fermented and continually blended through decades of aging to achieve the nutty caramel flavors.

# Dessert Wine

## Graham's Vintage Port



Founded in 1820, W. & J. Graham & Co. maintains its place as one of the most prestigious names in fine Port wines. Careful decanting results in a brilliantly clear and sweet ruby red dessert wine of unequalled charm. Graham's Vintage Port fulfills its rich heritage with bold brambleberry and plum flavors slowly mellowed to a satin texture.

## *Dining Service*

*Thank you for choosing American Airlines. It is our pleasure to offer you a variety of dining options on today's flight. We invite you to experience a new menu item developed in collaboration with Chefs' Conclave member Stephan Pyles.*

**To Start** Warm mixed nuts  
or  
Marinated cheese antipasto

**Appetizer** Smoked salmon and citrus marinated shrimp  
accompanied by capers, red onion and sour cream

**The Salad Cart** Fresh seasonal greens with julienned zucchini,  
yellow bell peppers, button mushrooms and cherry  
tomatoes, offered with classic Caesar dressing  
or *Sapori d'Arte*® olive oil and balsamic vinegar  
Peppered roasted chicken breast

**Bread Basket** Assorted gourmet breads

**Main Course** **Mango Chili Beef**  
Grilled fillet of beef featured with a mango chili  
demi-glace, blue cheese potatoes and glazed carrots

**Seared Balsamic Chicken**  
Savory chicken breast with a balsamic  
white chocolate sauce, offered with tomatoes,  
grilled asparagus and pumpkin cranberry rissole

**Red Snapper with Aji Cream Corn Sauce**  
Sautéed red snapper topped with an aji cream corn  
sauce, served with crab ceviche and black bean refrito

*A signature Stephan Pyles item*

**Cheese Ravioli**  
Semolina pasta filled with four cheeses,  
offered with a mushroom tomato cream sauce,  
sautéed shallots and sliced mushrooms

*We apologize if your selection is not available.*

**Dine Upon Request®** You may choose one of the featured entrées to be served with an appetizer and dessert, presented all at once, at any time you wish.



Ice cream sundae  
Vanilla ice cream with a choice of hot fudge, butterscotch or seasonal berry toppings, whipped cream and pecans

Caciotta and cheddar cheese  
accompanied by seasonal grapes and dried apricots



## *Breakfast*

- Select From** Chilled orange juice  
Fresh seasonal fruit  
Cheese omelette served with filet mignon  
and O'Brien potatoes  
Yogurt  
Cereal

**Breakfast Breads** A selection of breakfast breads

**Express Breakfast<sup>sm</sup>** *Served 45 minutes prior to landing to allow you to sleep as long as possible.*  
Warm breakfast breads, seasonal fruit  
and your choice of beverage

## *Pre-Arrival Beverage*

**For Your Enjoyment** Chilled sparkling or still water with a fresh citrus garnish

# *Beverages*

## **Cocktails and Apéritifs**

Bloody Mary  
Screwdriver

## **Spirits**

SKYY Vodka  
Beefeater Dry Gin  
Bacardi Rum  
Glenlivet Single Malt Scotch  
Jim Beam Black Bourbon  
  
Canadian Club Reserve Blended Whisky  
Dewar's White Label Scotch Whisky  
Jack Daniel's Tennessee Whiskey

## **Beers**

Heineken, Amstel Light and select U.S. beers  
  
Additional beers may be available  
on selected international flights

## **Brandy and Liqueurs**

Disaronno Amaretto  
Baileys Irish Cream  
Kahlúa  
Courvoisier V.S.O.P. Fine Champagne Cognac

## **Other Beverages**

Carbonated beverages  
Still and sparkling water  
American Airlines Premium Blend  
regular and decaffeinated coffee  
  
Tea  
Fruit juices  
Milk

*Beverages are available continuously throughout the flight.*

*For more information on American's wine program,  
please visit our web site at [www.aa.com/wine](http://www.aa.com/wine).*

*We apologize if your selection is not available.*

## *Wine Consultant*

As you dine in-flight, enjoy a glass of wine from our award-winning wine program to complement your meal. American Airlines wine consultant, Ken Chase is passionate about wine, and you will benefit from his excitement and knowledge in the wines that he selects to offer.



**Ken Chase**

Toronto, Canada

Ken is a winemaker, who started studying wine in Bordeaux, France, Germany and Italy, while living in Europe. Also a student of aviation, Ken sought to blend his passion for flying with his interest in winemaking. He considers food pairings as well as the ethnic, cultural, seasonal and stylistic differences of each destination when selecting wine for American Airlines.

## *The American Airlines Chefs' Conclave*



From L to R:  
Stephan Pyles,  
Nancy Brussat Barocci,  
Dean Fearing

Since 1988, American Airlines has enlisted the expertise of prominent, well-respected chefs to help define the direction of its in-flight food service. The Chefs' Conclave, as it is known, has influenced American Airlines menus by creating exciting, flavorful selections. We have highlighted our talented Chefs' Conclave members below. For more information, please visit [www.aa.com/AboutOurChefs](http://www.aa.com/AboutOurChefs).

### **Nancy Brussat Barocci**

Convito Café & Market • Wilmette, Illinois

Nancy is a pioneer in Chicago's gourmet food industry, and proprietor of award-winning *Convito Café & Market*, which has been recognized by the *Chicago Tribune* for "best take-out food" and "best Italian wine shop." Enjoy Italian-inspired meals designed by Nancy on international American Airlines flights. [www.convitocafeandmarket.com](http://www.convitocafeandmarket.com)

### **Dean Fearing**

Fearing's Restaurant • Dallas, Texas

Dean is recognized as the creator of "Elevated American Cuisine – Bold Flavors, No Borders." With his namesake restaurant *Fearing's*, Dean has developed a highly successful restaurant concept which has been named "Restaurant of the Year" and "Table of the Year" by *Esquire*. Experience entrées designed by Dean on international flights. [www.fearingsrestaurant.com](http://www.fearingsrestaurant.com)

### **Stephan Pyles**

Stephan Pyles, Samar by Stephan Pyles • Dallas, Texas

Stephan is an innovator of New American Cuisine, has created 15 restaurants over the past 23 years, and has been named "Chef of the Year" by *Esquire*. Savor entrées designed by Stephan on select Latin American and European flights. [www.stephanpyles.com](http://www.stephanpyles.com), [www.samarrestaurant.com](http://www.samarrestaurant.com)