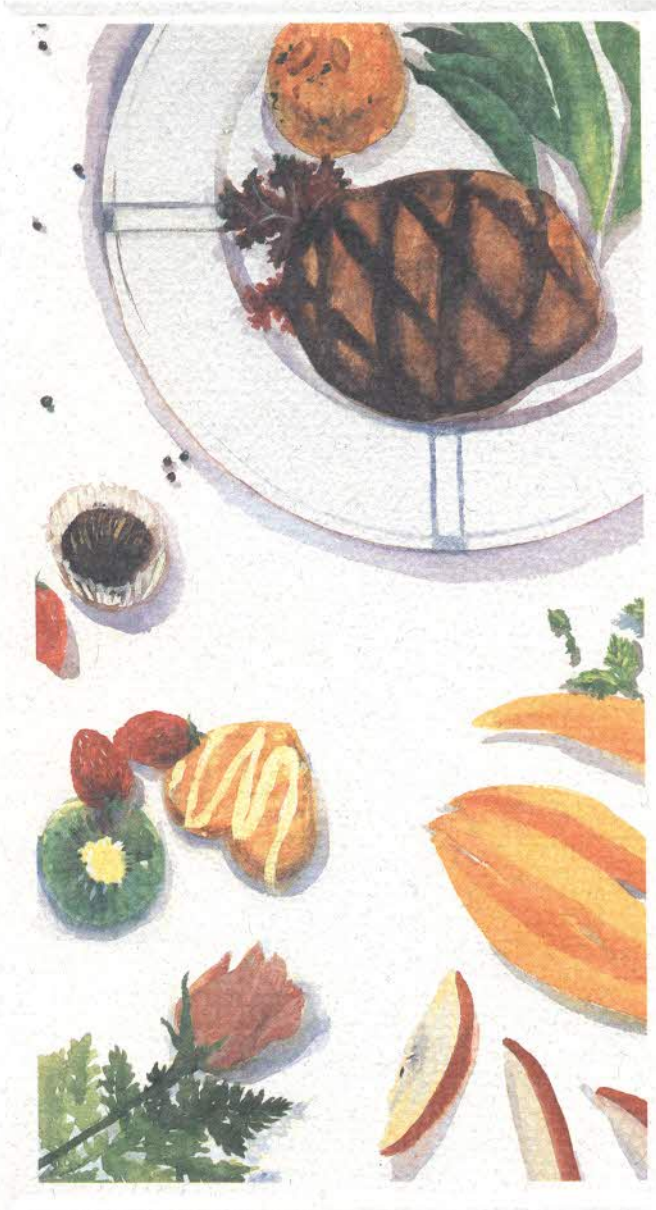


American Airlines  
International Menu



FIRST CLASS



Welcome aboard . . .

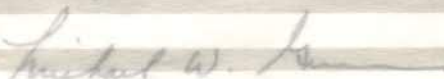
Thank you for making American Airlines your choice for international travel.

We have taken great care to create a special menu for today's flight.

Our chefs have used their talent and imagination, as well as the finest ingredients, to create a variety of exceptional dishes for your dining enjoyment.

Have a great flight. We look forward to serving you again on future American Airlines flights.

Best regards,



Michael W. Gunn  
Senior Vice President

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Best regards,

A handwritten signature in dark ink, appearing to read "Michael W. Gunn". The signature is fluid and cursive, with a long horizontal stroke at the end.

Michael W. Gunn  
Senior Vice President

## DINNER SERVICE

### *TO START*

An assortment of warm Roasted Nuts  
to accompany your preferred Cocktail or Beverage

### *THE CAVIAR CART*

Sevruga Malossol Caviar  
From the Caspian Sea, presented with traditional Garnishes  
and Blini or Toast Points

### *APPETIZER*

Grilled Swordfish  
Served on marinated Cucumbers,  
garnished with sauteed Eggplant and Red Pepper,  
offered with Thai Barbecue Sauce

### *SALAD*

Fresh Spinach, Romaine and Red Leaf Lettuce  
Stilton and Walnut Dressing  
or lightly Minted Vinaigrette

Warm Breads, freshly baked on board

### *SORBET COURSE*

White Peach Sorbet



## ENTREES

### RACK OF LAMB

Roasted Lamb seasoned with Garlic  
and offered with a Rosemary Sauce

Accompanied by Sugar Snap Peas  
and a blend of White and Wild Rice

•

### SHRIMP AND RAVIOLI TARRAGON

Sauteed Jumbo Shrimp with a fresh Tomato  
Tarragon Vinaigrette, served with Cheese Ravioli

Presented on a bed of Spinach and Radicchio

•

### FILET OF BEEF

Grilled marinated Filet of Beef  
enhanced by a distinctive Red Currant Sauce

Complemented by Black Bean Relish  
and a Turnover with a savory Goat Cheese filling

•

### DESTINATION FEATURE

*This specially created entree is on the enclosed Feature Card*

• • •

### EXECUTIVE MEAL

*Should you prefer more time for work or sleep, try this quick alternative,  
an elegant service presented all at once.*

Sevruga Malossol Caviar

### GRILLED MARINATED QUAIL

Medaillons of farm-raised Quail  
presented on a bed of fresh Vegetables,  
served with Pasta Salad and a warm tart Cherry Vinaigrette

Cheesecake with Strawberries



## *THE FRUIT AND CHEESE CART*

Appenzeller, Camembert and Roquefort Cheese complemented  
by fresh seasonal Fruit, served with selected Crackers  
and offered with Port and other fine Wines

## *THE DESSERT CART*

Ice Cream Sundae  
Häagen-Dazs Vanilla Ice Cream  
with a choice of  
Hot Fudge, Butterscotch or fresh seasonal Berry Toppings  
Whipped Cream and chopped Pecans  
Petits Fours, Crisp Cookies and Miniature Tarts  
Godiva Chocolates

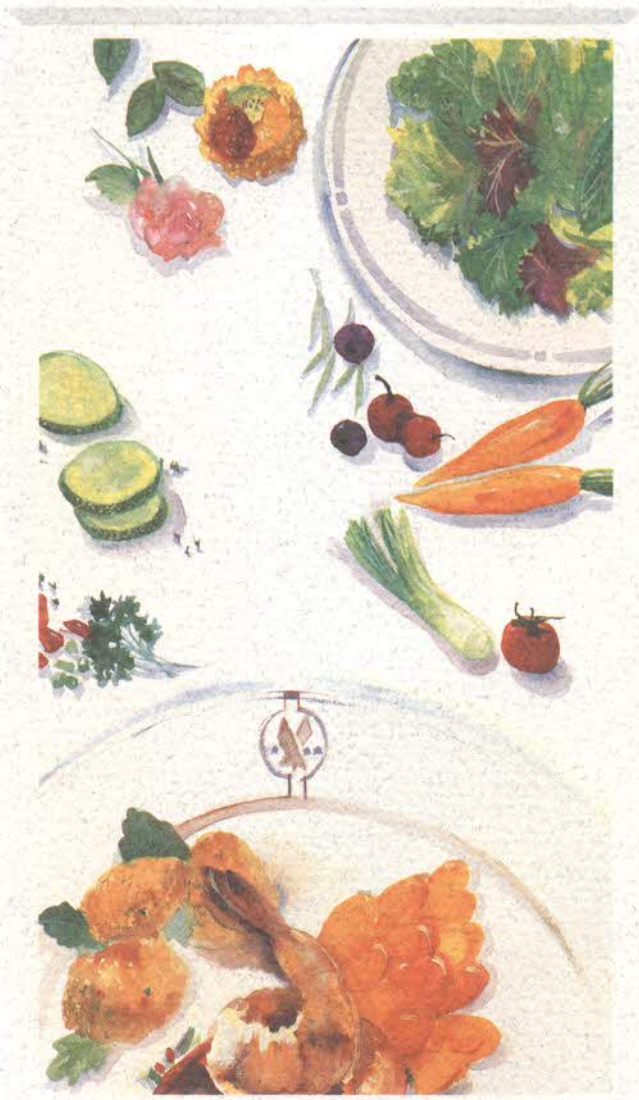
## **BREAKFAST**

Chilled freshly squeezed Orange Juice

Fresh Seasonal Fruit  
served with warm Muffins

From the cart, an assortment of  
chilled Breakfast Meats and Cheeses  
selected Cereals  
regular or light Yogurts  
assorted Breakfast Breads

American Airlines  
International Menu



BUSINESS CLASS





## DESTINATION FEATURE UNITED KINGDOM

•

### CHICKEN WITH PEAR AND RED ONION CHUTNEY

Chive-coated Breast of Chicken,  
grilled and enhanced by a Pear and Red Onion Chutney

Accompanied by fresh Vegetable Spaghetti  
and a flaky Pastry Crescent with a delicate Mushroom Filling

*Alternate selections are listed inside the menu*



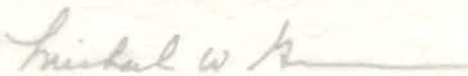
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Best regards,



Michael W. Gunn  
Senior Vice President

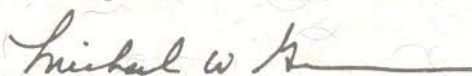
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Best regards,

A handwritten signature in black ink, appearing to read "Michael W. Gunn", followed by a horizontal line.

Michael W. Gunn  
Senior Vice President

**DINNER SERVICE**

*TO START*

An assortment of warm Roasted Nuts  
to accompany your preferred Cocktail or Beverage

*APPETIZER*

Smoked Idaho Trout  
Served chilled with a roasted sweet Red Pepper Sauce

*SALAD*

Fresh Spinach, Romaine and Red Leaf Lettuce  
Stilton and Walnut Dressing  
or lightly Minted Vinaigrette

Warm Breads, freshly baked on board



## ENTREES

### FILET OF BEEF

Grilled marinated Filet of Beef  
enhanced by a distinctive Red Currant Sauce

Complemented by Black Bean Relish  
and a Turnover with a savory Goat Cheese filling

•

### SHRIMP AND RAVIOLI TARRAGON

Sauteed Jumbo Shrimp with a fresh Tomato  
Tarragon Vinaigrette, served with Cheese Ravioli

Presented on a bed of Spinach and Radicchio

•

### DESTINATION FEATURE

*This specially created entree is on the enclosed Feature Card*

• • •

### EXECUTIVE MEAL

*Should you prefer more time for work or sleep, try this quick alternative,  
an elegant service presented all at once.*

Assorted Fine Cheeses

### GRILLED MARINATED QUAIL

Medaillons of farm-raised Quail  
presented chilled on a bed of fresh Vegetables,  
served with Pasta Salad and a warm tart Cherry Vinaigrette

Cheesecake with Strawberries



