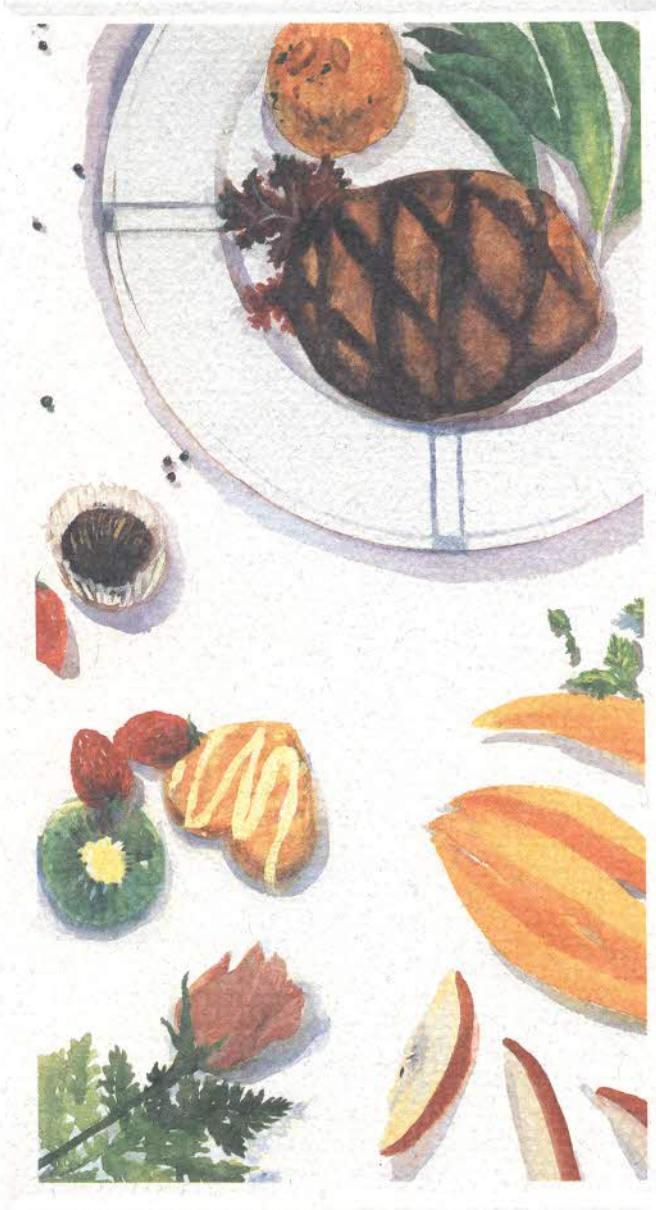


American Airlines
International Menu



FIRST CLASS



Welcome aboard . . .

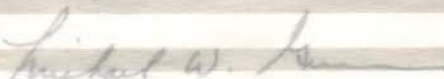
Thank you for making American Airlines your choice for international travel.

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

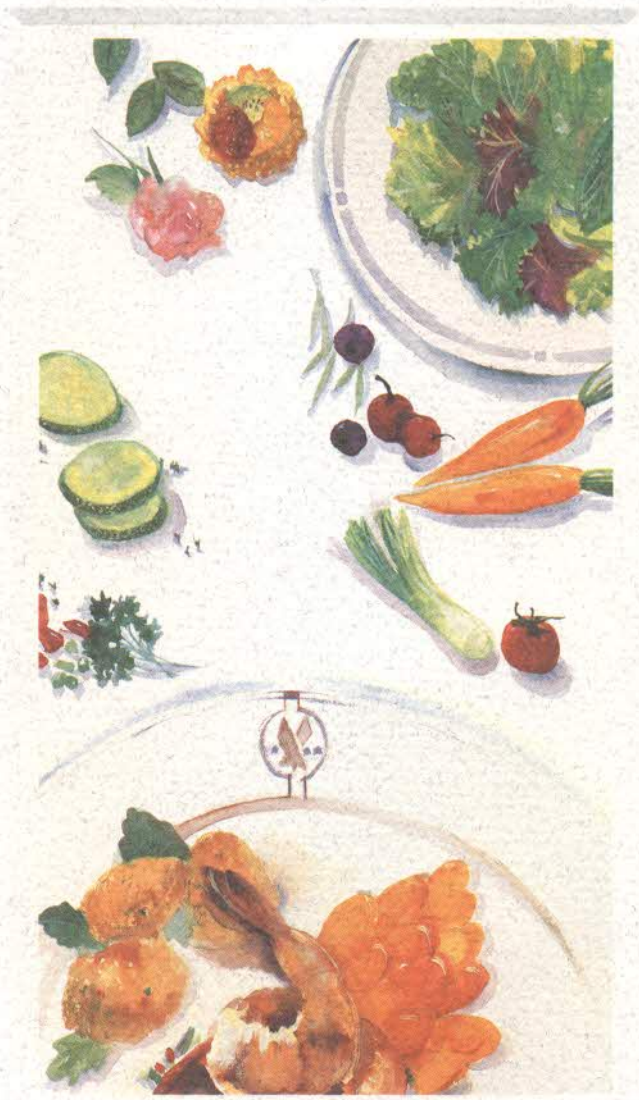
BREAKFAST

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

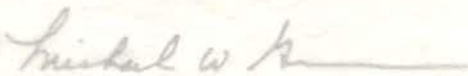
Welcome aboard.

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Best regards,



Michael W. Gunn
Senior Vice President

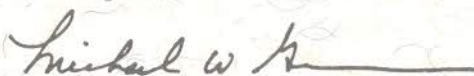
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Best regards,

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



THE DESSERT CART

A sampler of Fruit and Cheese
with selected Crackers

Strawberry Shortcake
A classic Shortcake filled with fresh Strawberries
and served with Whipped Cream

BREAKFAST

Fresh Seasonal Fruit
served with warm Muffins

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



American Airlines



COCKTAILS AND APERITIFS

Bloody Mary Screwdriver Gin Martini
Vodka Martini Gin and Tonic

SPIRITS

Kentucky Bourbon Canadian Whisky
Gin Fine Scotch Whiskies
Tennessee Whiskey Vodka Light Rum

LIQUEURS

Amaretto di Saronno Grand Marnier
Courvoisier V.S.O.P. Cognac
Kahlúa Baileys Irish Cream

AMERICAN BEERS

OTHER BEVERAGES

Coffee Brewed Decaffeinated Coffee Tea

Maxwell House



Campbell's
Tomato Juice



EQUAL
NUTRA-SWEET
SWEETENER



evian.
natural spring water

Apple Juice Orange Juice Milk

SPARKLING WINE

DOMAINE CHANDON NAPA VALLEY BLANC DE NOIRS

White wines made from black grapes, or "blanc de noirs," are rooted in France where black-skinned Pinot Noir and Pinot Meunier grapes are lightly pressed to yield precious white juice for the making of fine Champagne. This tradition lives on in the Napa Valley of California at Domaine Chandon where deliciously dry and festively effervescent wine is made in the same world-renowned tradition as Moët and Chandon Champagne in France. Chandon Blanc de Noir has a tingling fruity-vinous bouquet and crisp apple-yeast flavors — fully worthy of its many awards and accolades.

WHITE WINE

CONCANNON 'MISTRAL VINEYARD' CHARDONNAY 1989

The 'Mistral' Alpine wind which blows south through the Rhone Valley in France is namesake to a remarkable vineyard cultivated amidst the cool Pacific breezes which temper the bounty of sunshine across the Santa Clara valley. Here, just south of San Francisco, are some of the most ideal climates in California for cultivating the classic Chardonnay vine. Nearby, in the historic stone cellars of Concannon, the Mistral effect is slowly matured to a supple, lighter style of Chardonnay. The delicious result is a delicate dry white layered in flavors of citrus and melon with a hint of vanilla in the aftertaste. Concannon Mistral Vineyard Chardonnay is a fine compliment to lightly seasoned seafood dishes.

RED WINE

WENTE ESTATE RESERVE CABERNET SAUVIGNON 1989

More than a century ago, Carl Heinrich Wente was one of the first to plant French vines in the Livermore Valley — recognizing its similarity of climate and soil with those found in the chateau country of Bordeaux. Five generations later, the Wente name is synonymous with fine California winegrowing. This excellent red wine is a superb example of Wente Cabernet — dense color and body, with a bouquet layered in brambleberry and herbal-cedar tones. Its character is often considered the benchmark of excellence — rich cherry-plum and vanilla-oak flavors in perfect acid balance. A fine choice for beef entrees or with hearty cheese selections.



American Airlines
International Menu



BEVERAGES

Cocktails and Aperitifs Spirits

•

A selection of International Beers

•

Wine Champagne Liqueurs

•

Fruit Juices Milk Carbonated Beverages

•

Tea Coffee Decaffeinated Coffee

DINNER

Mixed Salad Greens
Raspberry Walnut Dressing

•

Main Courses

Filet Mignon with Mushroom Sauce

Grilled Chicken with Orzo Pasta

Served with selected Vegetables

•

Gelato

BREAKFAST

Chilled Juice, today's Bakery selection,
Preserves and Butter
will be offered prior to arrival.

WINE LIST



American Airlines
International
Wine and Beverage
Service

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FIRST CLASS

American Airlines is pleased to present a wide selection of beverages to add to the pleasure of your flight. We think you will find our wine list of particular interest. Each selection was chosen to complement the meal service for your flight today.

American's Wine Consultant, Dr. Richard Vine, professor of enology, travels extensively to the world's most renowned wine-growing regions reserving promising young vintages which may take several years or more until aging achieves perfection. His selections have won many gold medals and are frequently lauded in the culinary media.

Thank you for sharing our hospitality. We want to make this trip, and every trip you take on American Airlines — something special in the air.

CHAMPAGNE

Pommery Cuvée Madame Louise 1985

Deep under the streets of Reims are the most historic of the great Champagne caves — some dating to Roman times. It is here, amidst magnificently relieved carvings upon ancient chalk walls, that the luxurious Champagnes of Pommery are fermented and matured to a dry, yet full-bodied richness — bursting with yeasty flavors. The grand mark of Madame Louise Pommery, who directed the firm in the mid-1800's, is reserved for only the very finest vintages of this marvelous Champagne.

SHERRY

Sandeman 'Character' Medium Dry Sherry

The history of sherry wine dates back to the 13th century in the Spanish seacoast town of Jerez de la Frontera — an Andalusian community which played a key role in helping to fund the enterprises of Christopher Columbus. Ships of adventure and trade developed a close relationship between Spain, the British Empire, and the Americas. It was in 1790 that George Sandeman, with a small loan from his father, founded the House of Sandeman in London — a modest firm which would become one of the world's most respected shippers of fine sherry and port. The 'Character' is, as the name suggests, rich in the nutty-caramel bouquet which the type promises — yet dry and sturdy.

DESSERT WINE

Graham's 'Malvedos' Vintage Port 1978

One of the oldest of the original grand Port "lodges," W. & J. Graham & Co. has, since 1820, become one of the most prestigious names in fine Port wines. The 'Malvedos' is their premier vineyard estate. Young Vintage Ports are vinified completely naturally, without benefit of clarification or filtration — generally taking at least a decade to "ripen" during which a sediment precipitates in each bottle. Careful decanting results in a brilliantly clear, sweet ruby red dessert wine of unequalled character. Vintage Port is boldly aromatic and flavorful with rich tones of brambleberries and plums — matured with time to a velvety soft texture.

WHITE WINES

J. Moreau & Fils Chablis Premier Cru 'Vaillon' 1988

Genuine Chablis wines are made exclusively from the classic Chardonnay vine cultivated upon the rolling limestone hills which surround the charming medieval Burgundian village of Chablis. The very finest wines from the region are grown from the Grand Cru and Premier Cru vineyards — the highest classifications in France. Under the expert care and dedication of J. Moreau & Fils, the oldest Chablis vintner, these precious Chardonnay grapes become wines matured to a greenish-gold lustre — expressing a delightful fresh apple and creamy butter bouquet, with honey-vanilla flavors and a flinty aftertaste.

Kendall-Jackson 'Proprietor's Grand Reserve' California Chardonnay 1989

Jess Jackson shares the Old World belief that the finest wines are created through skillful blending, with no single vineyard being capable of contributing all the components necessary to orchestrate perfection. Jackson compares each vineyard as another "color for his canvas" — an artistry and craftsmanship which has brought his California wines an astonishing level of success. The Kendall-Jackson 'Proprietor's Grand Reserve' Chardonnay 1989 is yet another masterpiece. It is dry white wine which elevates a sumptuous bouquet reminiscent of ripe olives, with rich buttery-vanilla flavors on the palate — a great wine for delicate seafood preparations.

Wegeler-Deinhard 'Bernkasteler Doctor' Riesling Spätlese 1989

Overlooking the sleepy village of Bernkastel, amidst the breathtaking vineyard scenery along the Mosel River, is the legendary "Doctorberg" vineyard — wine from which was thought to have saved the life of a Bishop on his deathbed in 1360. With more than 300 years as vintners of fine wines, the Wegeler and Deinhard families exemplify the very finest of wine from this noble site — delicate apple-citrus bouquet and an enticing apricot-peach flavor.

RED WINES

Château Calon-Segur 1985

The origin of this noble domaine dates to Gallo-Roman times and centers upon the earliest history of the St-Estèphe community — now one of the most prominent winegrowing districts in Bordeaux. In an 1855 Paris Exposition the Calon-Segur vineyards were classified as a "great growth," or "Grand Cru Classe" — one of only 62 chateaux, among thousands, so honored. Under the ownership and direction of the Capbern-Gasqueton family, Château Calon Segur produces very hearty red wines from classic Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. Aged in oak barriques, this enchanting wine approaches maturity with a robust cedar-cassis bouquet and a lingering mellow complexity of berry-vanilla flavor.

Beaulieu Vineyard

'Georges de Latour' Cabernet Sauvignon 1985

There is perhaps no other label which can better symbolize fine wine from California. It was in the early 1900's that Georges de Latour founded "Beaulieu," the "beautiful place," which has become the *grande dame* of Napa Valley vintner estates. Such eloquence has been earned through decades of truly outstanding wines grown from the grand Cabernet Sauvignon — renowned as the chateau grape native, as was Latour, to Bordeaux. This is dense red wine, very heavy-bodied and layered with brambles, herbal-cedar tones and a touch of oak across its opulent bouquet. Its character is often considered the benchmark of excellence — rich, complex cherry-plum and vanilla-like flavor masterfully structured upon firm acidity and mellow tannins.

Robert Mondavi Napa Valley Pinot Noir 1989

The regal Pinot Noir yields its finest fruit upon poor soils and amidst cool climes — environs exemplified by the vine's native Burgundy. It is a grape which is thought perhaps to be the ultimate challenge in winemaking. After years of development, Robert Mondavi has surmounted this extraordinary task. Mature vintages of his Napa Valley Pinot Noir compare with the most noble of Burgundies. These are wines which present a soft brambleberry bouquet, yet are rich with layers of coffee-cherry flavor on a touch of toasty oak.

COCKTAILS AND APERITIFS

Bloody Mary Campari Gin Martini
Manhattan Screwdriver
Vodka Martini Whiskey Sour

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SPIRITS

Bacardi Rum
Canadian Club Whisky
Chivas Regal Scotch Whisky
Crown Royal Canadian Whisky
Dewar's White Label Scotch Whisky
Glenlivet Single Malt Scotch
Jack Daniel's Tennessee Whiskey
Stolichnaya Vodka Smirnoff Vodka
Tanqueray Gin

•

BEERS

A selection of International Beers

•

BRANDY AND LIQUEURS

Amaretto di Saronno Baileys Irish Cream
Courvoisier V.S.O.P. Fine Champagne Cognac
Drambuie Grand Marnier Kahlúa

•

OTHER BEVERAGES

Carbonated Beverages
Coffee Decaffeinated Coffee
Fruit Juices Milk Tea