

W E L C O M E   A B O A R D

*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 a list 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.*

ようこそアメリカン航空へ

この度はお客様の海外旅行に当社を

ご利用いただき、誠にありがとうございます。

乗務員一同、心よりお迎えいたします。本日は食通のお客様にご満足いただけるよう、斬新なお料理を幅広くご用意しております。お食事の数々はアメリカでも最も高く評価されているシェフ達の影響によって作られたものです。このシェフのグループ *American Airlines Chefs' Conclave* は、1989年以來定期的に会合を開き、最新の人気料理や新しいメニューの作成機内でのサービス向上などについて話し合っております。

シェフのリストは裏表紙をご覧ください。

お客様が機内で快適にお過ごしいただけるよう何なりとお申し付けください。ご搭乗ありがとうございます。

*Best regards,*

敬具



Dan Garton

*Executive Vice President, Marketing*

C H A M P A G N E  
シ ャ ン パ ン

*Pommery Brut Champagne*  
ポメリー・ブリュット・シャンパン

Founded in the 1830s, Pommery is recognized as one of the *Grande Marque* vintners in the renowned Champagne region of France. Chardonnay and Pinot Noir vines, manicured in their classic vineyards, yield small grape clusters packed with rich flavor—making wines which are blended from several vintages to perpetuate the famous Pommery “house” style. The result is a dry, white sparkling wine of crisp tartness and savory toasty-apple bouquet—considered by many to be the absolute epitome of fine Champagne. Indeed, Pommery Brut was awarded four stars in *Decanter* magazine in 2003.

W H I T E W I N E S  
白 ワ イ ン

*Murphy-Goode Sonoma County Chardonnay*  
マーフィー・グッド・ソノマ・カウンティ・シャルドネ  
Vineyard owners Tim Murphy and Dale

Goode founded the Murphy-Goode Estate Winery in 1987—a state-of-the-art facility rising amid row upon row of classic Chardonnay vines in northern California’s esteemed Sonoma County winegrowing region. Slowly matured in fine oak barrels, the delicious result is this dry white wine expressing bold flavors of citrus, butter and honey.

Its distinctions include 90 points awarded by *Wine Spectator* magazine.

*Wairau River Marlborough New Zealand Sauvignon Blanc*  
ワイラウ・リヴァー・マールボロ・ニュージーランド  
ソーヴィニヨン・ブラン

Having grown prime Sauvignon Blanc grapes for other vintners since the late 1970s, Chris and Phil Rose established Wairau River in 1991 with a vision—to produce premium wines grown exclusively from their estate vineyards. In a dozen years they have achieved demand from wine enthusiasts around the world. Shallow rocky soils and bountiful sunshine ripen their Sauvignon grapes to concentrated blossom-citrine flavors which make truly delicious, dry white wines with crisp textures, perfect balance and long aftertaste.

R E D W I N E S

赤 ワ イ ン

*Château Lynch-Moussas*

シャトー・ランシュ・ムーサ

This château winegrowing estate is named for the Comte Jean-Baptiste Lynch. In 1855, the Château Lynch-Moussas was ranked at the Paris Exposition—one of only 62 châteaux among thousands, to be so recognized. Subsequently, it became neglected and suffered in stature. However, in 1919 the Casteja family acquired Château Lynch-Moussas and proceeded to refurbish the vineyards into one of the most impressive estates in the entire Bordeaux region. They have established a regal style of silky red wine expressing a berry-cedar bouquet and a truffle-oak flavor.

*Penfolds Koonunga Hill Australian Shiraz*

ペンフォールド・クヌンガ・ヒル・オーストラリアン・シラーズ

Penfolds highly coveted reputation

for world-class quality is recognized in wine markets worldwide. Their Koonunga Hill Australian Shiraz is one of their benchmarks—a bold, full-bodied, dry red wine offering delicious berry-plum-cassis flavors, mellow tannins and an enticing spicy aftertaste. Selected by *Wine Spectator* magazine as an essential in “A Connoisseur’s Guide to Wine Collecting.”

A P É R I T I F S

ア ペ リ テ ィ フ

*Emilio Lustau Sherry*

エミリオ・ルスタウ・シェリー

Eleventh century B.C. Phoenician traders founded a frontier settlement called *Shera* on the Mediterranean coast across from Gibraltar. Following Roman and Moorish occupation it became the Spanish *Jerez de la Frontera*—now more readily known as the Sherry region. Lustau medium Sherry is a hearty apéritif wine, amber in color, specially fermented and continually blended vintage after vintage through decades of aging to achieve tasty nutty-caramel flavors. The prominent wine media recognizes Emilio Lustau as one of the premier quality Sherry vintners.

*Choya UMESHU Plum Liqueur “Excellent”*

チョーヤ梅酒「エクセレント」

The UME plum tree originated in China but has been cultivated in Japan for more than 2000 years. At the beginning, it was primarily ornamental, but consuming the UME fruit became a healthy addition to the Japanese diet. The tasty plum flavors and balanced sweetness of UMESHU plum liqueur became a tradition in Japan centuries ago. Using only natural ingredients and top-quality techniques, Choya has earned a peerless reputation for UMESHU craftsmanship.

S A K E

日 本 酒

*Gekkeikan Horin Daiginjo Sake*

月桂冠「鳳麟」大吟醸

Horin Daiginjo Sake is considered by Japanese connoisseurs as the ultra-premium rice wine. It is made from two specially selected rice varieties, “Yamada Nishiki” and “Gohyakumangoku,” which are cultivated especially for brewing. The Gekkeikan Sake Company in Kyoto is well known around the world as one of the leading Japanese sake vintners.

D E S S E R T W I N E

デ ザ ー ト ・ ワ イ ン

*Graham's Vintage Port*

グラハム・ヴィンテージ・ポート

W. & J. Graham & Co. has, since 1820, become one of the most prestigious names in fine port wines. Vintage Port is boldly aromatic and flavorful with rich tones of brambleberries and plums—matured with time to a satin texture.

B E V E R A G E S

お 飲 み 物

*Cocktails and Apéritifs*

Bloody Mary • Screwdriver

*Spirits*

SKYY Vodka • Tanqueray Gin • Bacardi Rum

Glenlivet Single Malt Scotch

Maker's Mark Bourbon • Crown Royal Canadian 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*

Di Saronno Amaretto • Baileys Irish Cream • Kahlúa

Courvoisier V.S.O.P. Fine Champagne Cognac

*Other Beverages*

Carbonated Beverages

American Airlines Premium Blend

Regular and Decaffeinated Coffee

Tea • Fruit Juices • Milk

*Beverages are available continuously throughout the flight.*

## D I N N E R

We are pleased to offer a variety of dining options.  
You may select our Western Dinner  
or our traditional Japanese Dinner service.  
If you prefer the Japanese Dinner, please refer to page 7.

## W E S T E R N D I N N E R

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### T O S T A R T

Warm mixed Nuts

### S U S H I A P P E T I Z E R

A selection of Sushi

### S A L A D

Fresh seasonal Greens  
offered with a choice of creamy Tomato, Caper and Olive Dressing  
or Castello Monte Vibiano Olive Oil and Balsamic Vinegar



*Gift assortment of Castello Monte Vibiano  
olive oils is available for purchase in Duty Free*



### B R E A D B A S K E T

Assorted Gourmet Breads  
or  
Japanese steamed Rice

## ENTREES

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*Please select one of the following entrees:*

### FILLET OF BEEF WITH CHASSEUR SAUCE

Tenderloin of Beef complemented by a Chasseur Sauce,  
accompanied by Dauphinoise Potato and roasted mixed Vegetables

### ROASTED CHICKEN PROVENÇAL

Roast Breast of Chicken accented by Provençal Sauce,  
Asparagus and Chateau Carrots, served with Saffron Couscous

### NOODLE BOWL

Pork and Shrimp with sauteed Peppers, Shiitake Mushrooms,  
Bok Choy and Oyster Sauce, served on a bed of Noodles

## DESSERT

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Seasonal fresh Fruit Medley

or

Vanilla Ice Cream accompanied by Raspberry Sauce  
and Walnut Cookie Crumble Topping

## TO FINISH

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Assorted Chocolates

*We apologize if your selection is not available.*

J A P A N E S E    D I N N E R  
A U T U M N    M E N U

APPETIZER

A selection of Sushi

M A I N   T R A Y

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KOBACHI DISH

Konjack, Kikurage Mushroom, Carrot and Bamboo Shoot Salad  
presented with Green Curl, Red Cherry Tomato and Prawn,  
complemented by Japanese Wasabi Dressing

HASSUN DISH

Grilled Teriyaki Chicken Skewer • Egg Roll Cake  
Grilled Salmon with Sansho Pepper • Glazed Sweet Potato  
Boiled Garland Chrysanthemum • Bean Curd Sheet  
Enoki Mushroom with Soy Sauce

SIMMERED DISH

Bean Curd and Shiitake Mushroom Cake,  
mixed Vegetables and Bean Curd Roll, Green Beans,  
Carrots and Mountain Vegetables

ENTREE

Simmered Amberjack served with sweet Ginger and Soy Sauce,  
accompanied by boiled Komatsuna Leaf, Radish and Arrowhead

SOUP

Miso Soup with Wakame Seaweed and Tofu

*Accompanied by steamed Rice and an assortment of seasonal Pickles*

## M I D N I G H T   S N A C K

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*A meal service will be offered to those passengers  
who are not sleeping.*

Sliced Breast of Chicken and Celery Salad on buttered French Bread,  
served with seasonal Fruit

or

Japanese Soba Noodles

## B R E A K F A S T

### A M E R I C A N   B R E A K F A S T

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*Offered prior to arrival*

*Please choose one of the following selections:*

#### C H E D D A R   C H E E S E   O M E L E T T E

A fluffy Cheese Omelette  
offered with Paprika-Onion Potatoes  
and Canadian Bacon

#### C E R E A L   A N D   Y O G U R T

#### B R E A K F A S T   B R E A D   B A S K E T

An assortment of warm Breads

### E X P R E S S   B R E A K F A S T <sup>SM</sup>

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*served 45 minutes prior to landing to allow you  
to sleep as long as possible*

Warm Breakfast Breads and your choice of Beverage

### P R E - A R R I V A L   B E V E R A G E

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Chilled Sparkling Water with Fruit Garnish

*We apologize if your selection is not available.*

## 夕 食

アメリカン航空では、お好みのコースをお選びいただけるよう、洋風の夕食と和風の夕食をご用意しております。和風の夕食については11ページをご覧ください。

## 洋 風 の 夕 食

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### はじめに

温かいミックスナッツ

### 寿司

寿司各種

### サラダ

季節の葉野菜に

お好みでクリーミーなトマトケッパーオリーブドレッシング

またはカステッロ・モンテ・ヴィビアーノ・オリーブオイルとバルサミコヴィネガー



カステッロ・モンテ・ヴィビアーノ・オリーブオイルの  
ギフト用詰め合わせを免税で用意しております



### ブレットバスケット

グルメブレッド各種

または  
ご飯

## ア ン ト レ

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下記の中から一品お選びください：

### 牛ヒレ肉のシャスールソース

牛テンダーロインにシャスールソースを添えて  
ドーフィノワーズポテト、各種野菜のローストとともに

### 鶏肉のプロヴァンス風

鶏胸肉のローストをプロヴァンス風ソースでアクセントをつけ  
アスパラガス、にんじん、サフラン風味のクスクスとともに

### ヌードル・ボウル

豚肉と海老、パクチョイ、椎茸、ピーマンのソテーを  
オイスターソースで仕上げ、ヌードルとともに

## デ ザ ー ト

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新鮮な果物

または

ヴァニラアイスクリームにラズベリーソース  
ウォールナツクッキークランブルのトッピング

しめくくり

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チョコレート各種

ご希望に添えない場合もございますのでご了承ください。

和 風 の 夕 食  
秋 の お 献 立

前 菜

お寿司三種盛り

二 の 膳

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小 鉢

五色こんにゃくサラダ  
海老ワサビドレッシング和え  
プチトマト、グリーンカール

八 寸

若鶏の照り焼き  
秋鮭山椒焼き  
出し巻玉子、丸十艶煮  
春菊の胡麻和え

煮 物

寄せ豆腐揚げ出し  
芹と茸の和え物、椎茸高野  
紅葉人参、いんげん

台 の 物

平政の煮付  
松笠くわい、小松菜のお浸し、銀杏大根旨煮

お 椀

お味噌汁

ご飯と香の物

## お 夜 食

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お休みでないお客様に  
お持ちいたします。

チキンとセロリのサラダをフランスパンにのせて  
季節の果物とともに

または

日本そば

## 朝 食

### アメリカンブレックファースト

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ご到着前にお持ちいたします

下記の中から一品お選びください：

チェダーチーズオムレツ

ふわっとしたチーズオムレツに  
パプリカ風味の玉葱とポテト  
カナディアンベーコンを添えて

シリアルとヨーグルト

ブレックファーストブレッドバスケット

温かいパン各種

### EXPRESS BREAKFAST<sup>SM</sup>

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長めに睡眠をおとりいただけるよう  
ご到着の 45 分前にお持ちいたします

温かいパン各種、お好みのお飲み物

### ご到着前のお飲み物

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冷えたスパークリングウォーターに果物を添えて

ご希望に添えない場合もございますのでご了承ください。