

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年以来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.

L U N C H

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

W E S T E R N L U N C H

T O S T A R T

Warm mixed Nuts

A P P E T I Z E R

Teriyaki Beef with Snow Peas,
Red Peppers and Baby Corn

S A L A D

Fresh seasonal Greens
served with a Parmesan Peppercorn Ranch 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

Please select one of the following entrees:

FILLET OF BEEF

Searced Fillet of Beef featured with Mango-Chili Demi-Glace,
Blue Cheese Potatoes and glazed Carrots

SEAFOOD RISOTTO

Grilled Shrimp and Scallops
served with a roasted Tomato Risotto
and a creamy Goat Cheese Sauce

CHICKEN TATSUTA

Breaded Chicken Breast with Black Pepper Soy Sauce
accompanied by sauteed Mushrooms, Onions, Red Peppers
and blanched Sugar Peas, served on a bed of Takana Fried Rice

DESSERTS

Seasonal fresh Fruit Medley

or



Vanilla Ice Cream with Chocolate Cookie Dough
and Caramel Swirls, served with White Peach Puree
and Honey Nut Crunch topping

TO FINISH

Ghirardelli Chocolates

We apologize if your selection is not available.

J A P A N E S E C U I S I N E
A U T U M N M E N U

APPETIZERS

A selection of Sushi

MAIN TRAY

KOBACHI DISH

Rice Wine-marinated Calamari accented by Wasabi Mayonnaise,
presented with Flying Fish Roe on a bed of Radish Sprouts,
Red and Yellow Cherry Tomatoes and Leaf Lettuce

HASSUN DISH

Grilled Chicken topped with Carrot Paste,
accompanied by Cauliflower with seared Dengaku Miso,
sweet simmered Herring, Cod Roe Egg Cake
and grilled Shishito Pepper filled with Cream Cheese

SIMMERED DISH

Japanese-style stewed Beef with Potatoes and Carrots

ENTREE

Broiled Sake-marinated Black Cod
garnished with roasted Chestnuts
and blanched Asparagus Spears

SOUP

Miso Soup with Shiitake and Nameko Mushrooms,
Wakame Seaweed and Tofu

Accompanied by steamed Rice and an assortment of seasonal Pickles

SNACK ATTACK®

*Please feel free to help yourself to an assortment
of sweets and other snacks near our galley,
at any time after your meal.*

AFTERNOON REFRESHMENT

Please choose one of the following:

CHEESE AND TEA SNACKS

or

JAPANESE SOBA NOODLES

Followed by a fresh Fruit Dessert

SUPPER

Offered prior to arrival

ENTREES

COLD ENTREE

Cilantro Chicken served with a Summer Noodle Salad

DEEP-DISH PIZZA

An individual Chicago-style Pizza
topped with four Cheeses and served with a Green Salad

DESSERT

Apple Crumb Cake

PRE-ARRIVAL BEVERAGE

Chilled Sparkling Water with Fruit Garnish

We apologize if your selection is not available.

昼 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、洋風の昼食と和風の昼食をご用意しております。和風の昼食については11ページをご覧ください。

洋 風 の 昼 食

はじめに

温かいミックスナッツ

前 菜

牛肉の照り焼きに
さやえんどう、赤ピーマン、ヤングコーンを添えて

サ ラ ダ

季節の葉野菜に
パルメザンペッパーコーンランチドレッシング
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のご用意しております



ブ レ ッ ド バ ス ケ ッ ト

グルメブレッド各種
または
ご飯

ア ン ト レ

下記の中から一品お選びください：

牛ヒレ肉

牛ヒレ肉のソテーをマンゴーチリデミグラスで仕上げ
ブルーチーズポテト、にんじんとともに

シーフードリゾット

海老と貝柱のグリルに
ローストトマトリゾット、クリーミーな
ゴートチーズソースを添えて


鶏肉竜田揚げ

若鶏竜田揚げと高菜ご飯のミニ丼
野菜のソテーとスナック豌豆添え

デザート

新鮮な果物

または

 ヴァニラアイスクリームに
チョコレートクッキードウ、カラメル、白桃のピュレ
ハニーナッツクランチのトッピング

しめくくり

ギラデリチョコレート

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 昼 食
秋 の お 献 立

前 菜

寿司盛り合わせ

二 の 膳

小 鉢

いか山葵マヨネーズ和え
飛子、貝割大根、赤と黄色のチェリートマト
リーフレタスとともに

八 寸

鶏紅葉焼
カリフラワー田楽焼
鰯甘露煮、厚焼き鱈子
青唐クリーム射込み

煮 物

肉じゃが

台 の 物

銀鱈粕漬け、生姜餡
焼き目栗
アスパラガス

お 椀

椎茸となめこの味噌汁
若布、豆腐
ご飯と香の物

SNACK ATTACK®

スナック各種をギャレーの近くにご用意しております。お食事の後、いつでもご自由にお召しあがりください。

午後のスナック

下記の中から一品お選びください：

チーズとティースナック

または

日本そば

新鮮な果物のデザート

サ パ ー

ご到着前にお持ちいたします

ア ン ト レ

冷製アントレ

コリアンダー風味の鶏肉にヌードルサラダを添えて

ディープディッシュピザ

四種類のチーズをのせたシカゴスタイルのお一人用のピザ
グリーンサラダを添えて

デザート

アップルクラムケーキ

ご到着前のお飲み物

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。

11/06
3Cls, Business, DFW/JFK/ORD-NRT Lunch - Dinner