

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.

W H I T E W I N E S

白 ワ イ ン

Labouré-Roi Puligny-Montrachet

ラブレ・ロワ・ピュリニー・モンラッシェ

The world has no greater example of precious white wine than that grown by the vintners of Puligny-Montrachet—a small Burgundian township in the heart of the famous *côte d’Or*—the ‘Slope of Gold.’ Manicured cultivation of Chardonnay vines upon these poor stony soils yields crops shy in quantity, but bold in quality. Carefully oak-aged in the Labouré-Roi caves, this classic Puligny-Montrachet expresses generous fig-melon bouquet and rich honey-pear flavors—fully exemplifying its noble vineyard and perfect craftsmanship.

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 magnificent château winegrowing estate is named for the Comte Jean-Baptiste Lynch who, while of Irish heritage, gained fame as a French vintner of truly outstanding red wine—a reputation which earned the government-controlled classification of *Grand Cru* or “Great Growth.” Château Lynch Moussas was further ranked at the Paris Exposition of 1855—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-smooth red wine expressing a rich berry-cedar bouquet and a savory 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 recognize 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. Careful decanting results in a brilliantly clear, sweet, ruby-red dessert wine. 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 tailored to suit your inflight schedule. You may select our Western Dinner service, our traditional Japanese Dinner service or our Lighter Fare entree service, which allows you to create your own entree from the Salad Cart.

If you prefer the Japanese Dinner, please refer to page 7.

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

T O S T A R T

Warm mixed Nuts
or
Marinated Cheese Antipasto

A P P E T I Z E R

Smoked Salmon and Citrus-marinated Shrimp
accompanied by Capers, Red Onion and Sour Cream,
garnished with Lemon wedges and served with Toast Points

T H E S A L A D C A R T

Fresh seasonal Greens
with 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*

Sliced Breast of smoked Duck

Your choice of fresh Vegetables including Cherry Tomatoes,
Cucumbers, Daikon Radish and Flower Carrots



B R E A D B A S K E T

Assorted Gourmet Breads
offered with a choice of Butter or Castello Monte Vibiano Olive Oil
or
Japanese steamed Rice

ENTREES

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

Should you care for additional options, roasted mixed Vegetables including Red Bell Pepper, Yellow Bell Pepper, Red Onion, Zucchini, Eggplant and Dauphinoise Potato are available upon request with any of our entrees.

LIGHTER FARE

You may wish to create your own entree from the Salad Cart, which will be followed by Dessert and Cordials.

THE DESSERT CART

Ice Cream Sundae

Vanilla Ice Cream with a choice of Hot Fudge, Butterscotch or seasonal Berry Toppings, Whipped Cream and Pecans

Fruit and Cheese

A selection of seasonal Fruit and fine Cheeses

TO FINISH

Assorted Chocolates

A variety of snacks is available to you upon request at any time after the meal service.

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

A P P E T I Z E R T R A Y

K O B A C H I D I S H

Herring Roe rolled in Kelp • Sliced Matsutake Mushrooms
Mizuna Leaves served with Bonito Stock Sauce

H A S S U N D I S H

Boiled Prawn Yuan-style with Yuzu Citrus Flavor
Fried Ginkgo Nuts with Salt on Skewer • Simmered Lily Bulb with Plum Puree
Minced Chicken and Poppy Seed Cake • Candied Chestnuts

W E S T E R N S T Y L E D I S H

Smoked Salmon served with Capers and Sansho Pepper Mayonnaise,
accompanied by sliced Red Onion, Carrot Julienne, Radish and Cucumber

M A I N T R A Y

S I M M E R E D D I S H

Sweet Potato, Carrot, Shimeji Mushroom
and boiled Yellow Chrysanthemum in a Radish Cup

E N T R E E

Simmered Turbot served with sweet Ginger and Soy Sauce,
accompanied by boiled Spinach, Taro Potato, Carrot and Millet Gluten Cake

S O U P

Miso Soup with Wakame Seaweed and Tofu

Accompanied by steamed Rice and assorted seasonal Pickles

M I D N I G H T S N A C K

*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 fresh 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

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 your choice of Canadian Ham or 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

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

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、お客様のご都合に合わせて
様々なコースをご用意しております。洋風の夕食、和風の夕食
またはサラダワゴンをアントレとしてお召しあがりいただける
ライトミールの中から好みのコースをお選びください。
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

はじめに

温かいミックスナッツ
または
マリネチーズのアンティパスト

前 菜

スモークサーモンと海老のシトラスマリネに
ケッパー、紫玉葱、サワークリーム、レモンを添えて
三角トーストとともに

サ ラ ダ ワ ゴ ン

季節の葉野菜に
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ご用意しております

鴨胸肉燻製のスライス

お好みによって、チェリートマト
きゅうり、大根、にんじん



ブ レ ッ ド バ ス ケ ッ ト

グルメブレッド各種
お好みによってバター、またはカステッロ・モンテ・ヴィビアーノ・オリーブオイル
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

鶏肉のロースト、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

ご希望のお客様には、アントレとともに
赤と黄色のピーマン、紫玉葱、ズッキーニ、茄子のロースト
ドーフィノワーズポテトもご用意しております。

ラ イ ト ミ ール

サラダワゴンをアントレとしてお召しあがりいただくこともできます。
お食事の後にはデザートと食後酒もお持ちいたします。

デ ザ ー ト ワ ゴ ン

アイスクリームサンデー

ヴァニラアイスクリームにお好みによって
チョコレートソース、バタースコッチ、または季節の果実のトッピング
ホイップクリーム、ピーカンナッツとともに

果物とチーズ

季節の果物と特選チーズ各種

し め く くり に

チョコレート各種

お食事の後、いつでもスナック各種を
ご用意しております。

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

一 の 膳

小鉢

芽巻数の子、松茸旨煮
水菜煮浸し

八寸

捲海老柚庵煮、鶏松風
姫栗甘露煮、揚げ銀杏松葉串
百合根甘露煮

洋鉢

秋鮭のスモーク 柚子胡椒マヨネーズ添え
大根、人参、胡瓜、紫玉葱のサラダ

二 の 膳

焚き合わせ

秋野菜の吹き寄せ
占地芽旨煮、木の葉人参、いちよう丸十艶煮
食用菊のお浸し、絹さや松葉

台の物

鰯の煮付け
ほうれん草、粟麩揚げ煮、里芋六方煮、紅葉人参

お椀

お味噌汁

ご飯と香の物

お 夜 食

お休みでないお客様には軽食を
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
新鮮な果物とともに

または

日本そば

朝 食

アメリカンブレックファースト

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
カナディアンハム、またはベーコンを添えて

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

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。