

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.

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.

L U N C H

We are pleased to offer a variety of dining options tailored to suit your inflight schedule. You may select our Western Lunch service, our traditional Japanese Lunch service or our Lighter Fare entree service, which allows you to create your own entree from the Salad Cart.

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
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
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*

Sliced Breast of smoked Duck

Your choice of fresh Vegetables including Artichoke Hearts,
roasted Tomatoes, English Cucumber Slices and Yellow Squash



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

Seared Fillet of Beef featured with a 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

*Should you care for additional options, Spinach,
Grilled Yellow Squash and Whipped Potatoes
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 Desserts 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 Lindt 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 C U I S I N E
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

Japanese-style grilled Salmon Forestière

H A S S U N D I S H

Spinach Leaves dressed with Sesame Paste and roasted Pine Nuts,
Chicken Pate topped with simmered Chestnut Crumble,
Grilled Calamari coated with Sea Urchin Paste,
Fried Ginkgo Nuts and Pimiento Maple

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

Prosciutto and Cantaloupe Melon Antipasto
accompanied by Mozzarella and Cherry Tomato

M A I N T R A Y

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

Tofu Patty with dried Baby Shrimp, Pumpkin Leaf,
Japanese Eggplant, Maple Gluten Cake and Snow Peas

E N T R E E

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

M I S O S O U P

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

Accompanied by steamed Rice and assorted seasonal Pickles

S N A C K A T T A C K ®

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

A F T E R N O O N R E F R E S H M E N T

Please choose one of the following:

J A P A N E S E S O B A N O O D L E S

or

U N O ' S P I Z Z A

An individual Three Mushroom Pizza

*Followed by a fresh Fruit Dessert
and a selection of Coffee, Tea, Green Tea or Fruit Juices*

S U P P E R

Offered prior to arrival

S A L A D

Seasonal Salad Greens with julienned Pepper, Corn and Tomato,
offered with an Oregano Cilantro Vinaigrette

E N T R E E S

B R A I S E D B E E F N O O D L E S O U P

Beef Soup accented by Red Chili and Asian Greens

or

C O L D E N T R E E

Cilantro Chicken
served with a Summer Noodle Salad

D E S S E R T

Cheesecake

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.

昼 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。洋風の昼食、和風の昼食
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お好みのコースをお選びください。
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
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

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

お好みによってアーティチョーク、ローストトマト
きゅうり、イエロースクワッシュ



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

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のリゾット
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

ご希望のお客様には、アントレとともに
ほうれん草、イエロースクワッシュのグリル
マッシュ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

リンツチョコレート各種

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 昼 食
秋 の お 献 立

一 の 膳

小鉢

鮭腹身の炙り、土佐酢
茸、飛子、ディル、チャイブ

八寸

クレソン胡麻和え、松の実
鶏と栗の松風
松葉いか海胆焼き
揚げ銀杏、紅葉ピーマン

洋菜

プロシュートとカンタロープメロンのアンティパスト
モッツアレッタチーズとチェリートマト添え

二 の 膳

焼き合わせ

干し海老の飛龍頭、木の葉南瓜
茄子オランダ煮、紅葉麩、絹さや

主菜

銀鱈粕漬け、生姜餡
焼き目栗
アスパラガス

味噌汁

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：

日本そば

または

ウノのピザ

お一人用マッシュルーム三種のピザ

新鮮な果物のデザートに
コーヒー、紅茶、緑茶またはフルーツジュース

サ パ ー

ご到着前にお持ちいたします

サラダ

季節の葉野菜、ピーマン、コーン、トマトのサラダ
オレガノコリアンダーヴィネグレットを添えて

ア ン ト レ

ビーフヌードルスープ

ビーフスープに赤唐辛子とアジア風葉野菜でアクセントをつけて

または

冷製アントレ

鶏肉のコリアンダー風味
ヌードルサラダを添えて

デ ザ ー ト

チーズケーキ

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, First, DFW/JFK/ORD-NRT, Lunch - Dinner
160F009-2 12