

## Menu

### Hors d'oeuvres

Smoked Salmon Crêpes with Cream Cheese, Celery  
Parsley Salad and fried Capers, green Apple Vinaigrette

Carne Loca Brazilian Beef Rillettes with Bell Pepper,  
Coriander and Scallions in Lime Vinaigrette

### Salad

Seasonal Greens  
presented with Dressing

### Entrees

Grilled Filet of Seabass on Cucumber Tomato Stew,  
Potatoes and Lemon Thyme Sauce

Grilled Beef Tenderloin with Tarragon Mustard Crust  
with caramelized Kabotcha Pumpkin, Okra  
and baked Cherry Tomatoes, Red Portwine Sauce,  
roasted new Potato, Dill and Lemon Cream Sauce

Eggplant Lasagne with Tomatoes, Mozzarella, fresh Herbs,  
Parmesan Cheese and Tomato Sauce

### Cheese and Dessert

Camembert and Goat Cheese

Petit Gateau of Cupuacu with Graviola Coulis

Fresh Fruit

Please accept our apology if occasionally your selection is not available.

## Brunch

### Entrees

Fresh Fruit

Prosciutto, Milano Salami,  
Provolone and Cream Cheese

or

Ham Omelette, sautéed Spinach, Lionnaise Potato  
and roasted Tomato with Herbs

Sandwiches, Pastry, Fruit and Beverages  
are available during the entire flight upon your request.

