



# SUMMER MENU

305-388-3536

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## *Boarding Canapes*

### **Key West Shrimp Peruvian Ceviche**

Crispy cancha • Sweet potato fondant • Micro cilantro

### **Mini Croque Monsieur (Cuban Style)**

Summer truffle • Brioche • Paris ham • Gruyère • Dijon mustard

### **Black Diamond Watermelon Salad**

Caramelized macadamias • Grapefruit • Mint • Lemon gel

### **Steak Tartare (South of France Style)**

Potato gaufrettes



## Warm & Cold Appetizers

### **Summer Cherry and Jimmy Nardello Pepper Gazpacho**

Crisp summer vegetables • Charred avocado • Pickled cherries

### **Florida Lobster Caesar**

Baby gem lettuce • Sourdough croutons • Aged Padano •  
Jalapeño dressing

### **Burrata di Puglia**

Heirloom tomatoes • Roasted peaches • Basil emulsion  
Wild arugula • Fig-balsamic gastrique

## Pasta

### **Corn Rigatoni**

Tomato confit • Roasted corn sauce  
Shaved Manchego • Pickled poblano

### **Porcini Mushroom Macaroni**

Gruyère • Wild porcini • Fine herbs





## *Main Courses*

### **Black Angus Short Rib à la Périgueux**

Buttermilk whipped potatoes • Fire-roasted wild forest mushrooms • Sauce Périgourdine

### **Roasted Four Story Hill Farm Free-Range Chicken**

Chicken mousseline • Grilled garden vegetables  
Thyme-rosemary jus

### **Turbot with Champagne & Calamansi**

Champagne sauce • Leek croquant • Baby artichokes

### **Lasagna Frutti di Mare**

Maine lobster • Blistered tomatoes • Herb symphony

## *Accompaniments*

Buttermilk Whipped Potatoes

Fire-Roasted Wild Forest Mushrooms

Grilled Local Garden Vegetables

Baby Artichokes



## Desserts

### **Tiramisu**

Borghetti-soaked ladyfingers • Whipped mascarpone  
Cocoa nib crumble

### **French Apple Tart**

Madagascar vanilla ice cream • Caramelized apple purée  
Edible gold leaf

### **South Miami Guava Cobbler**

Guava • Crumble • Key lime zest

## Florida Seasonal Fruits

Fresh lychees • Star fruit • Cantaloupe • Nectarines • Dragon fruit

## Mignardises & Petit Fours

Raspberry macaron • Madeleine • Dark chocolate truffle  
Passion fruit tart • Mini canele' • Financier - Pound cake  
Guava and cream cheese cookie

## Caviar Service

Royal Beluga caviar (market availability) • Ossetra caviar  
Golden Kaluga caviar  
Traditional garnishes • Buckwheat blinis • Egg mimosa  
Creme fraiche

## Cheese Selection

Triple cream brie • 24-month comte-aged manchego  
Humboldt fog goat cheese

## Accompaniments

Honey comb • Dried apricots • Fresh grapes • Fig jam  
Marcona almonds • Baguette • Lavash crackers

## Charcuterie Board

Jamon iberico de bellota • Prosciutto di parma 24-month  
Finocchiona salami • Soppressata • Duck Prosciutto

*Served with: Cornichons • Castelvetro and cerignola olives  
Whole grain pommery mustard • Grilled sourdough  
Extra virgin olive oil • Pickled vegetables*

**Contact us to place your  
in-flight catering order:**

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