

Introducing new flavors from award-winning chefs

American Airlines continues to invest in the customer experience by partnering with award-winning chefs Mark Sargeant and Maneet Chauhan. Both chefs handcrafted menus to give passengers a fine dining experience at 35,000 feet. Customers sitting in premium cabins will have the opportunity to enjoy the selections beginning Sept. 1, 2016.

CHEF MARK SARGEANT



Mark Sargeant's menu is available to American's First Class passengers traveling from London Heathrow to the U.S. His menu features



poached native lobster and roasted duck with hoisin barbecue sauce to start, followed by slow-cooked pork belly with a white bean cassoulet or barbecue short rib of Angus beef with sweet potato champ and red cabbage slaw for the main course. For dessert, a quintessential warm spiced Victoria plum crumble with English custard or vanilla ice cream offers a nostalgic seasonal treat. Mark has also designed select appetizer and dessert menus for passengers in First Class and Business Class cabins on flights from Europe to the U.S.

CHEF MANEET CHAUHAN



Maneet Chauhan's globally inspired a la carte menu is available to American's First and Business Class passengers traveling



from the U.S. to Europe. It features lobster salad deviled eggs with manchego cheese or sundried tomato tartare to start, followed by slow-braised lamb osso bucco with whole wheat orzo black garlic risotto or ancient kamut grain risotto with beets, horseradish and spinach falafel bites. For dessert, customers can enjoy a warm Louisiana praline bread pudding with vanilla ice cream. A selection of main courses designed by Maneet is also available on outbound flights from the U.S. to Latin America in First Class and Business Class cabins.