Arista Inflight
NW Flavors Menu

Breakfast

Smoked Pacific Salmon Tartine – Smoked salmon, whipped dill cream cheese, pickled red onions, capers – served with artisan seeded bread

Beecher's Cheddar & Herb Egg Bake – Cage-free eggs, Beecher's Flagship cheddar, fresh herbs – serve warm or at room temperature

Shareables & Small Plates

Dungeness Crab Cakes – Pacific Northwest crab cakes served with a lemon-chive aioli

Smoked Salmon & Artisan Cheese Board – Smoked salmon, Beecher's Flagship cheddar, marinated olives, pickled vegetables; served with crisp crackers

Roasted Seasonal Vegetable & Farro Salad (Vegetarian) – Roasted market vegetables, farro, fresh herbs, citrus vinaigrette

Herb-Roasted Fingerling Potatoes – Roasted fingerling potatoes with garlic and fresh herbs. Served with house garlic aioli

Entrées

Maple-Glazed Pacific Salmon – Pacific salmon with maple and whole-grain mustard glaze. Served with roasted fingerling potatoes and seasonal vegetables

Herb- Washington Beef Sirloin – Grilled beef sirloin with garlic and fresh herbs; served with roasted root vegetables and pan jus

Herb-Roasted Chicken – Oven-roasted chicken with thyme and garlic. Served with a wild rice and grain blend

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