



# MENU

FIRST CLASS  
SPRING • SUMMER



Amtrak and Acela are registered service marks of the National Railroad Passenger Corporation.

AXFC\_0524\_C1





Welcome onboard the Acela.

Amtrak is proud to partner with visionary restaurateur Stephen Starr – bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, we'll invite you to enjoy a new featured entrée from one of the Starr Group's iconic restaurants such as Buddakan, Parc and El Vez.

Stephen Starr helped transform Philadelphia into one of the most vibrant restaurant cities in America. His trend-setting success in New York, Pennsylvania, DC, and Florida has earned him multiple honors, including "Restaurateur of the Year" from both Bon Appétit and Zagat and "Outstanding Restaurateur" from the James Beard Foundation.

Enjoy your meal and service onboard Acela First Class, where you're the star.



### BREAKFAST SELECTIONS

*Each selection comes with a fresh gourmet croissant delivered from one of our three local bakeries, and a Kate's Real Food Organic granola bar*

#### FRESH SEASONAL FRUIT PLATE

Freshly sliced cantaloupe, honeydew melon, pineapple, and mixed berries. Served with oatmeal chia pudding


#### THREE CHEESE OMELET


A classic hand folded omelet with Pepper Jack, Swiss, and cheddar cheeses. Served with fingerling potatoes

#### BAKED FRENCH TOAST

Crafted with thick chunks of Brioche, in a rich, cinnamon, and brown sugar egg custard, topped with raisins and baked to perfection. Served with mixed berries and country pork sausage

### LUNCH AND DINNER SELECTIONS





#### WOK CASHEW CHICKEN

Tender chicken breast stir-fried in a wok with crunchy cashews, broccoli, snap peas, summer squash, and mushrooms, tossed in a savory-sweet plum sauce. Served over jasmine rice

#### CHEESE & FRUIT PLATE

Brie, Paradiso Gouda, and Sherry Cask manchego. Served with red grapes, raisins, dried apricots and fig compote

#### LASAGNA BOLOGNESE AL FORNO

Layers of fresh pasta sheets baked with a rich beef Bolognese, shredded mozzarella, Parmigiano-Reggiano cheeses and a creamy San Marzano alla rosa sauce

#### BEET AND GOAT CHEESE SALAD

Vibrant and flavorful salad featuring roasted beets, goat cheese, arcadian lettuce, candied walnuts, and a poppyseed citrus vinaigrette

### DESSERT

Treat yourself. Ask your server about our seasonal dessert selection



### BEVERAGES

#### LIQUOR

Woodford Reserve Bourbon  
Dewar's Scotch 12yr  
Ketel One  
Bombay Sapphire Gin  
Captain Morgan Rum  
Baileys Irish Cream

#### COCKTAILS

On The Rocks Margarita  
On The Rocks Old Fashioned  
On The Rocks Espresso Martini  
Zing Zang Bloody Mary

#### BEER

Stella Artois  
Dogfish Head 90 Minute IPA  
Samuel Adams Wicked Hazy IPA  
Sierra Nevada Pale Ale

#### WINE

La Marca Prosecco  
Justin Sauvignon Blanc  
Chalk Hill Chardonnay  
Landmark Pinot Noir

#### HOT DRINKS

La Colombe Coffee  
Green Tea  
Chamomile Tea

#### COLD DRINKS

Coca-Cola  
Coke Zero  
Diet Coke  
Sprite  
Ginger Ale  
La Colombe Original Cold Brew  
La Colombe Vanilla Draft Latte  
Origin Spring Water  
S. Pellegrino Sparkling Water  
Orange Juice  
Cranberry Juice



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#### FRESH SEASONAL FRUIT PLATE

Freshly sliced cantaloupe, honeydew melon, pineapple, and mixed berries. Served with oatmeal chia pudding

#### ONION, BACON & GRUYERE OMELET

Fluffy eggs, hand folded around savory caramelized onions, crispy bacon, and melted gruyere cheese. Served with red bliss breakfast potatoes

#### BOURBON APPLE & RAISIN CREPES

Delicate French-style crepes filled with a warm, bourbon-infused apple and raisin compote. Topped with cinnamon crème anglaise

### LUNCH AND DINNER SELECTIONS

#### COQ AU VIN

Cornish hen braised in a rich red wine reduction with carrots, pearl onions, mushrooms, and crispy bacon lardons. Served with pommes purée

#### BLACK PEPPER BEEF

Wok tossed tenderloin, Chinese crullers, and finger chilis in a black pepper sauce

#### CHEESE & FRUIT PLATE

Beemster's Goat Gouda, English cheddar, and Borgonzola cheeses. Served with red grapes, raisins, dried apricots and fig compote

#### PEAR & ROQUEFORT SALAD

Frisée and arugula lettuces tossed with juicy pear slices, crumbled Roquefort blue cheese, honey crisped pecans and balsamic vinaigrette

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### BREAKFAST SELECTIONS

Each selection comes with a fresh gourmet croissant delivered from one of our three local bakeries, and a yogurt parfait or KIND bar.

#### FRESH SEASONAL FRUIT PLATE

Freshly sliced cantaloupe, honeydew melon, pineapple with mixed berries and oatmeal chia pudding

#### TOMATO, SPINACH & MUSHROOM OMELET

Savory hand folded omelet, stuffed with cremini mushrooms, spinach, and roasted tomatoes. Served with peewee breakfast potatoes

#### BANANAS FOSTER STUFFED PANCAKE

A fluffy baked pancake stuffed with a rich, rum-infused bananas foster filling, and topped with fresh berries. Served with chicken jalapeno sausage

### LUNCH AND DINNER SELECTIONS





**BLACK BEAN ENCHILADAS**  
Corn tortillas rolled and baked with Chihuahua cheese, black beans, corn, and caramelized onions. Topped with queso fresco and a smoked tomato sauce

#### CHEESE & FRUIT PLATE

Meseta, Humboldt Fog and Comte cheeses. Served with red grapes, raisins, dried apricots, and fig compote

#### JERK CHICKEN

Semi-boneless chicken, marinated in a bold and flavorful Jamaican jerk seasoning blend, then grilled to perfection. Served with sweet plantains and coconut scented rice with pigeon peas

#### ANTIPASTO

Italian sopressata and Genoa salami with provolone. Marinated artichokes, oven dried tomatoes, mozzarella, roasted peppers, cipollini onions and olives complete the perfect antipasto plate

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