Amtrak’s Culinary Advisory Team (ACAT) meets annually to develop menu selections which will resonate with our passengers. This extremely talented team is comprised of chefs from Amtrak, the foodservice industry and three amazing restaurateurs that are dedicated to enhancing your dining experience.

Amtrak’s ACAT program is driven by the talents of three successful restaurateurs, featured below. Their dishes, along with other ACAT member’s can be found on long distance Dining Car and Acela First Class menus. We encourage you to experience these dishes.

Jamie Bissonnette
Jamie Bissonnette (co-chef/owner of Toro, Coppa and recently Little Donkey in 2016), a 2014 winner of the James Beard Award Best Chef: Northeast, co-helms NYC and Boston’s most popular tapas destination Toro as well as Boston’s beloved Italian enoteca Coppa. Jamie is also the winner of Food Network’s Chopped series and Food and Wine first ever People’s Choice Best New Chef. In 2014, Jamie debuted his first cookbook: The New Charcuterie Cookbook.

Roberto Santibañez
Roberto Santibañez is the chef/owner of Fonda restaurants in Brooklyn and Manhattan, NY. As a native of Mexico City and a graduate with honors from Paris’s top culinary institutions, award-winning Chef Roberto Santibañez’s culinary resume includes stints as restaurateur, culinary consultant, author and teacher in Mexico, Europe and the United States. He is the author of Rosa’s New Mexican Table, Truly Mexican and, Tortas, Tacos and Tamales.

Matthias Merges
It’s hard enough for a chef to open one great restaurant. Chicago’s Matthias Merges has launched three in three years. He has shown his flair for Japanese-accented cooking at Yusho. At his deluxe bar, Billy Sunday, he puts short rib potpie and other American dishes on the menu alongside bottled cocktails. And at A10, he celebrates Italy and France with recipes like bucatini carbonara topped with a 60-minute egg.

Thank you for traveling with Amtrak. You are invited to relax in ClubAcela before or after your trip. For Reservations Visit Amtrak.com
ENJOY A DINING EXPERIENCE CREATED BY OUR RENOWNED CULINARY ADVISORY TEAM.
COMPLEMENT YOUR MEAL WITH A SELECTION OF SPECIALTY BEERS, FINE WINES AND PREMIUM BEVERAGES.

— BREAKFAST —

STARTER
BREAKFAST BAR
Kashi honey almond flax chewy granola bar (140 cal.)

ENTRÉES
GRILLED ASPARAGUS & GOUDA OMELET
A classic folded egg omelet filled with smoked gouda cheese and grilled asparagus tips with sweet potato hash and garnished with a cherry tomato (520 cal.)

BREAKFAST SKILLET
Skillet roasted breakfast casserole with scrambled eggs, peppers, onions, golden potatoes, bacon and cheddar cheese (510 cal.)

SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe with raspberries, blackberries and blueberries garnished with a sliced orange (110 cal.)

CONTINENTAL SELECTION
Apple walnut oatmeal (290 cal.), Special K (178 cal.), Raisin Bran Crunch (280 cal.), Frosted Flakes (220 cal.) with 2% milk (60 cal.), Greek yogurt (120 cal.) and a bagel (210 cal.)

— BEVERAGES —

HOT & COLD
*Freshly Brewed Dunkin’ Donuts’ regular or decaffeinated coffee, Lipton tea, green tea, hot chocolate, selection of sodas, FIJI artesian water or Perrier

BEER
Heineken Light, Stella Artois, Sam Adams Seasonal Selection, Lagunitas Little Sumpin Ale, Dogfish Head 90 Minute IPA, Stone IPA

WHITE & RED WINE
Please ask your server for today’s featured selection.

SPARKLING WINE
Korbel Brut

— LUNCH & DINNER —

WELCOME SNACK
A blend of honey-roasted sesame sticks, honey-roasted cashews, wasabi peas, chili cheese rice triangles and roasted salted almonds (140 cal.)

ENTRÉES
CHEESE AND FRUIT PLATE
A mix of Beecher’s flagship cheddar, manchego and Cambozola cheese. Served with red grapes, strawberry garnish and orange blossom honey (450 cal.) Vegetarian Option

CHIPOTLE SHORT RIB WITH ARUGULA RAVIOLI & RICOTTA CHEESE
Chipotle and pasilla pepper marinated short rib with arugula, spinach and ricotta ravioli, garnished with baby carrots and fresh peas (340 cal.)

PERUVIAN CHICKEN EMPANADA
Annatto pepper dough filled with spiced rubbed chicken with onion, peppers, olives and raisins served with Spanish rice and annatto pepper dipping sauce (390 cal.)

SOBA NOODLE SALAD
Japanese soba noodles tossed with julienne carrots, mushrooms, peppers, onions Napa cabbage and edamame with ginger, sesame and soy dressing (190 cal.) Vegetarian & Healthy Option

DESSERT DU JOUR
Ask your server about our seasonal dessert selection

— BEVERAGES —

LIQUOR
Crown Royal Canadian Whisky, Jameson Irish Whiskey, Woodford Reserve Bourbon, Dewar’s 12 year Scotch, Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bailey’s Irish Cream

COCKTAILS
Bloody Mary, Screwdriver, Mimosa

Please be advised that the special nature of our menu profile, variety of our cooking procedures, seasonal and regional variations and our reliance on supplier’s information, may result in variations in the ingredients and nutritional content of these menu items. This list is compiled based on information provided by Amtrak approved food suppliers, as of 10/25/17. Ingredient changes may occur before this list is updated. Amtrak makes no guarantees regarding the accuracy of these items.