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
— BREAKFAST —

STARTER

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

ENTRÉES

THREE CHEESE OMELET
A classic rolled egg omelet filled with cheddar, mozzarella and pepper jack cheese with roasted breakfast potatoes and garnished with a cherry tomato (370 cal.)

SCRAMBLED EGGS, CHIVES & BACON
Scrambled eggs with chives, applewood smoked bacon and roasted red bliss potatoes, garnished with a cherry tomato (370 cal.)

SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe with raspberries, blackberries and blueberries, garnished with a sliced orange (360 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 cheeses. Served with red grapes, strawberry garnish and orange blossom honey (450 cal.) Vegetarian Option

SLOW BRAISED BEEF & MUSHROOM RISOTTO
Slow braised beef short rib with porcini mushroom risotto, asparagus tips and Morel mushroom sauce (340 cal.)

ACAT chef – Chef Gerald Bertholon

ASIAN NOODLE BOWL
Marinated grilled tofu with carrot, broccoli, shitake mushrooms, red peppers, scallions, cilantro and lo mein noodles with chili garlic sauce (530 cal.) Vegetarian Option

ACAT chef – Chef Marion Gibson

GRILLED SHRIMP CAESAR SALAD
Chilled grilled jumbo shrimp with romaine lettuce, baby kale, parmesan cheese, croutons and classic Caesar dressing (370 cal.) 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

Scan to enter the Amtrak Food & Beverage website for access to Food Facts, menus, etc.

*Dunkin’ Donuts is a registered trademark of DD IP Holder, LLC. Used with permission.*

Your food and beverage choice may not be available due to an unexpected high demand.

Children’s meals are available at breakfast, lunch and dinner. Ask your server for today’s selection.

Special Requests: Amtrak is pleased to offer our first class guests (with twenty-four hour advance notice) Vegan and Kosher Meals. Please request these meals when making your reservation.

Amtrak Healthy Menu Option guidelines are based on 700 total calories per serving. Specifics: Less than 30% (23 grams) total fat; less than 10% (8 grams) saturated fat; 0% (0 grams) trans fat and less than 750 milligrams of sodium per serving.

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.
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.)
ACAT restaurateur – Chef Roberto Santibanez

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

*“Dunkin’ Donuts is a registered trademark of DD IP Holder, LLC. Used with permission.
Your food and beverage choice may not be available due to an unexpected high demand.
Children’s meals are available at breakfast, lunch and dinner. Ask your server for today’s selection.
Special Requests: Amtrak is pleased to offer our first class guests (with twenty-four hour advance notice) Vegan and Kosher Meals. Please request these meals when making your reservation.
Amtrak Healthy Menu Option guidelines are based on 700 total calories per serving. Specifics: Less than 30% (23 grams) total fat; less than 10% (8 grams) saturated fat; 0% (0 grams) trans fat and less than 750 milligrams of sodium per serving.

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.
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
– BREAKFAST –

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

ENTRÉES
CRIMINI MUSHROOM & GRUYERE OMELET
A classic folded egg omelet filled with sautéed Crimini mushrooms, gruyere cheese and Mornay sauce served with hash brown potatoes and garnished with a cherry tomato *(380 cal.)*

CREOLE BREAKFAST
Scrambled eggs with cheddar cheese atop a cheesy grits cake with "Creole style" Andouille sausage and tomato gravy *(450 cal.)*

ACAT chef - Daniel Malzhan

SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe with raspberries, blackberries and blueberries garnished with 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
FRUIT AND CHEESE 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

ROCKIN KB CHILI WITH CORN BREAD
Short rib pieces, onions, peppers, dried apricots, jalapeno, garlic, cilantro and cumin, garnished with sour cream, fried shallots and scallions. Corn bread served on the side. *(580 cal.)*

ACAT Chef – Chef Bob Rosar

LOBSTER MAC & CHEESE ESPANOLA
Maine lobster and langostinos campanelle pasta, gruyere, mozzarella and parmesan cheese, tossed in a roasted tomatillo and chipotle lobster cream sauce, garnished with fresh peas. *(600 cal.)*

ACAT restaurateur – Chef Roberto Santibanez

ROASTED CORN & EDAMAME SALAD
Marinated roasted corn, edamame, shallot and dried cranberries atop arugula greens, grape tomatoes and a balsamic vinaigrette *(240 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.