**BREAKFAST SELECTIONS**

Each selection comes with your choice of fresh assorted gourmet breakfast pastries delivered from one of our three local bakeries, yogurt parfait, or a KIND bar.

**FRESH SEASONAL FRUIT PLATE**
Freshly sliced honeydew melon with blackberries, raspberries, and star fruit

**THREE CHEESE OMELET**
A classic rolled omelet with melted Swiss, Monterey Jack, and cheddar cheeses. Served with Lyonnaise fingerling potatoes.

**CRÈME BRULÉE FRENCH TOAST**
A twist on classic French toast. Caramel drizzled over egg battered brioche. Served with fresh strawberries and sausage.

**LUNCH AND DINNER SELECTIONS**

**CHILLED SESAME NOODLES**
Soba noodles, cucumber, broccoli, and cashews tossed in a sesame dressing.

**LASAGNA AL FORNO**
Fresh pasta sheets generously layered with ricotta, mozzarella, and parmesan cheeses with a savory tomato sauce.

**CHEESE & FRUIT PLATE**
Collier’s cheddar, aged Gouda, Brie, and fig cheeses. Served with red grapes, cranberries, dried apricots, and fig compote.

**BAKED SALMON LATTICE**
Atlantic salmon en croûte with spinach, sour cream, and Proscuitto.

**DESSERT**
Treat yourself. Ask your server about our seasonal dessert selection.

**BEVERAGES**

**LIQUOR**
- Woodford Reserve Bourbon
- Dewar’s Scotch
- Ketel One Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Baileys Irish Cream

**Seltzer**
- High Noon Mango Seltzer

**Hot Drinks**
- La Colombe Coffee
- Green Tea
- Chamomile Tea

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

**Beer**
- Dogfish 60 Minute IPA
- Elysian Space Dust IPA
- Stella Artois
- Allagash White Wheat

**Wine**
- Pommery Champagne
- Justin Sauvignon Blanc
- Landmark Pinot Noir
- Daou Rosé

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, Continental Mid-town, Pizzeria Stella, and Adrian.

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.
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FRESH SEASONAL FRUIT PLATE
Freshly sliced cantaloupe with mixed berries

WILD MUSHROOM OMELET
A rolled omelet with button, shiitake, and black trumpet mushrooms. Served with red bliss breakfast potatoes

BREAKFAST FRITTATA
Savory baked frittata with potatoes, prosciutto, sun blush tomatoes, fontina, and pecorino cheeses

LUNCH AND DINNER SELECTIONS

- STARR -

BLACK PEPPER BEEF
Wok tossed tenderloin, Chinese chives, and finger chilis in a black pepper sauce

CHEESE & FRUIT PLATE
Borgonzola, English cheddar, Gruyere, and Flave cheeses. Served with red grapes, cranies, dried apricots, and fig compote

BUTTER CHICKEN
Tender chicken slow cooked in Indian spiced tomato cream with bell peppers, onions, and fresh garden peas. Served with cumin scented basmati rice and naan

BURRATA SALAD
Fresh Italian cheese with a creamy center over mixed greens with oven-roasted plum tomatoes, drizzled with aged balsamic dressing

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BEVERAGES

LIQUOR
Woodford Reserve Bourbon
Dewar’s Scotch
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Bailey’s Irish Cream

COCKTAILS
On The Rocks Margarita
On The Rocks Old Fashioned
Beagans 1806 Cosmopolitan
Zing Zang Bloody Mary

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

Seltzer
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Beverages page
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FRESH SEASONAL FRUIT PLATE
Freshly sliced pineapple with blueberries, raspberries, and kiwi

FARMERS MARKET OMELET
Rolled omelet stuffed with spinach, onions, and peppers. Served with pomegranate potatoes and turkey sausage

BAKED BREAKFAST SKILLET
Choice, spinach, mushrooms, piquillo peppers, Manchego, creme, and goat cheese

LUNCH AND DINNER SELECTIONS

CHEESE & FRUIT PLATE
Meseta, goat, English cheddar, and Piave cheeses. Served with red grapes, craisins, dried apricots, and fig compote

KOFKA KEBABS
Plant-based protein skewers, seasoned with zaatar. Served with curried vegetable balsamic rice with roasted cauliflower, chickpeas, golden raisins, peas, red peppers, caramelized onions, cashews, and Shah’s white sauce

CHILLED GRILLED GINGER SHRIMP
Grilled shrimp served chilled with toasted sesame slaw and a tangy Thai ginger barbeque sauce

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