



# MENU

FIRST CLASS

FALL • WINTER



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

AXFC\_1124\_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 The Dandelion, Pizzeria Stella, 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

Fresh sliced pineapple, cantaloupe, honeydew, 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 Red Bliss potatoes.

#### CARAMELIZED APPLE PAN TART

A fluffy baked pancake stuffed with caramelized apples and craisins. Served with country pork sausage and maple syrup.

### LUNCH AND DINNER SELECTIONS



#### TANDOORI CHICKEN

Roasted chicken, generously spiced with tandoori masala and topped with cool cucumber-cilantro yogurt. Served with coconut basmati rice, almonds, pistachios, and sweet raisins.

#### CHEESE & FRUIT PLATE

Borgonzola, Grana Padano, and Pecorino Toscano cheeses. Served with Marcona almonds, red grapes, dried apricots, and sour cherry compote.

#### MOROCCAN LAMB TAGINE

A slow-cooked aromatic spiced lamb stew with tomatoes, peppers, chickpeas, and apricots. Served over fragrant saffron basmati rice, garnished with crunchy almonds.

#### ROASTED ROOT VEGETABLE SALAD

A vibrant flavorful medley of baby arugula and spinach, paired with colorful Peruvian purple potatoes, parsnips, chickpeas, olive oil poached tomatoes, and hearty king mushrooms. Served with Madras curry dressing.

### DESSERT

Treat yourself. Ask your server about our seasonal dessert selection



### BEVERAGES

#### LIQUOR

Woodford Reserve Bourbon  
Dewar’s Scotch 12yr  
Ketel One Vodka  
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  
Rodney Strong Cabernet Sauvignon  
Landmark Pinot Noir

#### HOT DRINKS

La Colombe Coffee  
Green Tea  
Chamomile Tea

#### COLD DRINKS

Coca-Cola  
Coca-Cola Zero Sugar  
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

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

SOUTHWESTERN OMELET

A classic omelet, hand folded around savory chorizo, smoky poblano and jalapeno peppers, and a blend of pepper jack and cotija cheeses. Served with seasoned potatoes.

PUMPKIN FRENCH TOAST

Thick chunks of brioche bread, soaked in a rich pumpkin spiced custard and baked to golden perfection. Served with a warm apple-cranberry compote and maple syrup.

LUNCH AND DINNER SELECTIONS



BAKED MANICOTTI

Delicate crepes filled with fluffy ricotta and spinach, topped with a vibrant pear tomato sauce and melted mozzarella cheese.

CHEESE & FRUIT PLATE

Aged Manchego, Beamster’s Gouda and aromatic garlic and herb cheddar cheeses. Served with Marcona almonds, red grapes, dried apricots, and fig compote.

CHICKEN KIEV

Tender chicken breast, stuffed with a luscious, herbed garlic butter, lightly breaded, and baked to golden perfection. Served with asparagus, creamy whipped potatoes, and a rich natural gravy.

CHILLED SALMON AND GARDEN HERB ORZO

Succulent poached salmon, paired with a medley of roasted seasonal vegetables. Served over a creamy herbed orzo salad with dill-horseradish mousseline.

DESSERT

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Sprite  
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Fresh sliced pineapple, cantaloupe, honeydew, and mixed berries. Served with oatmeal chia pudding.

### TOMATO FETA OMELET

A classic hand folded omelet with feta cheese, roasted tomatoes, onions, chives, and lemon zest. Served with baked fingerling potatoes.

### BREAKFAST CREPES

Thin, delicate crepes, filled with honey-cured ham, melted Gruyere cheese, and sweet caramelized onions. Topped with rich creamy Hollandaise sauce.

## LUNCH AND DINNER SELECTIONS



### CHICKEN ENCHILADAS

Mole-glazed corn tortillas filled with tender roasted chicken, caramelized onions, and smoky poblano peppers, resting on a bed of rich guajillo mole sauce, topped with lime crema and crumbled cotija cheese.

### CHEESE & FRUIT PLATE

Creamy Baby Eiffel Camembert, smoky Beemster’s Gouda, and sharp Irish cheddar cheeses. Served with Marcona almonds, red grapes, dried apricots, and fig compote.

### PAN ASIAN MEATBALLS

Plant-based meatballs, simmered in a rich and flavorful coconut curry masala sauce. Served over fragrant vegetable basmati rice.

### CHILLED JUMBO SHRIMP WITH ZUCCHINI NOODLES

Roasted jumbo shrimp, chilled, and served over a bed of fresh julienned zucchini and butternut squash. Tossed with Green Goddess dressing.

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