

JetBlue debuts Mint® menus from Crown Shy and Birdee



Crown Shy's Executive Chef Jassimran Singh with JetBlue crewmember

[JetBlue](#) has unveiled the first menus from its newest Mint® culinary partners – [Crown Shy](#) and [Birdee](#) – available online now and across select domestic and transatlantic Mint routes from July 31.

Developed in collaboration with [Kent Hospitality Group](#), the menus from New York City eateries Crown Shy and Birdee build on JetBlue's distinctive approach to hospitality, bringing a fresh, New York perspective to Mint that captures the creativity, energy and culinary excellence of the city's dining scene.

“The best part of any new Mint menu is seeing it come to life onboard,” said Stephanie Evans Greene, Senior Vice President of Marketing and Brand, JetBlue. “Our teams worked closely with the talented chefs at Crown Shy and Birdee to thoughtfully adapt their dishes for the onboard experience. We're excited for customers to enjoy menus that bring two of New York's most exciting restaurants to their next Mint flight.”

“There are a lot of people who will get their first taste of Crown Shy and Birdee on a JetBlue flight. Whether someone is dining with us in New York City or flying around the world, the goal is always to

make them feel genuinely cared for. We're grateful for the collaboration with the JetBlue team to create dishes that stay authentic to our restaurants while translating naturally to the experience of dining in the air," said Jassimran Singh, Executive Chef-Partner, Crown Shy and Renata Ameni, Executive Pastry Chef-Partner, Birdee.

NYC flavors onboard

Inspired by Crown Shy, the Michelin-starred Manhattan restaurant celebrated for its modern American cuisine, and Birdee, the beloved Brooklyn bakery and all-day café known for its elevated comfort food and pastries, the Mint menus bring bold flavor and creativity that represent the airline's hometown dining scene.

Whether passengers are starting their day with breakfast or settling in for lunch or dinner, they can enjoy thoughtfully crafted dishes that showcase bold flavors, elevated culinary technique and the airline's authentic hospitality.

JetBlue also continues to make personalization a priority, the press release said, with options that make it easier for passengers to tailor their meals, including vegetarian (V), nut-free (NF), dairy-free (DF) and gluten-free (GF) selections.

Featured menu highlights include:

Breakfast by Birdee

- Strawberries & cream croissant
- Mochi waffle with butter and maple syrup
- Bacon Egg and Cheese (BEC) on Parker House roll with harissa aioli
- Shakshuka with cherry pepper relish and feta

Lunch & dinner by Crown Shy

- Warm Parker House Roll with olive labne spread
- Crown Shy chicken with citrus marinated thigh and hot sauce vinaigrette
- Pork Katsu with hot cherry glaze and scallions
- Razor Clam chowder with roasted carrots and thyme
- Sweet potato lasagnette with pecorino cream and chervil

Desserts & additional offerings

- Chocolate tart with sabayon and port wine syrup
- Strawberry olive oil shortcake with meringue and crème fraiche
- Warm chocolate chip cookie by Birdee

Additional concepts from Kent's strategic partner Four Clovers Hospitality Group, including the popular Red Hook Tavern and Hometown Bar-B-Que, will join the Mint dining lineup in early 2027 menu rotations.