



## FIRST CLASS DINING

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### BREAKFAST SELECTIONS

*Each selection comes with a fresh gourmet croissant delivered from one of our three local bakeries, and a breakfast bar.*

#### FRESH SEASONAL FRUIT PLATE

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

#### CRISPY BACON AND SWEET ONION OMELET

A classic omelet, hand-folded around crisp bacon, julienned sweet onions, and sharp cheddar cheeses. Served with Yukon gold breakfast potatoes.

#### BREAKFAST CHILAQUILES

Corn tortilla chips with scrambled eggs, plant-based chorizo, cheddar cheese, and zesty salsa verde, topped with tangy lime crema.

### LUNCH AND DINNER SELECTIONS

**St. Anselm**



#### CHARRED BOBO CHICKEN

Marinated chicken breast, lightly charred to perfection, and served with a spicy, creamy aji verde sauce and roasted acorn squash.

*Pairs well with Chalk Hill Estate Chardonnay*

#### CHEESE & FRUIT PLATE

Beemster's Vlaskaas, Borgonzola, and Iberico cheeses. Served with Marcona almonds, red grapes, dried apricots, and sour cherry compote.

*Pairs well with Böen by Belle Glos Pinot Noir*

#### KOREAN BBQ SHORT RIB

Tender braised short rib coated in a sweet and spicy Korean BBQ sauce, served with crispy fried rice and fresh snap peas.

*Pairs well with DAOU Cabernet Sauvignon*

#### STRAWBERRY GOAT CHEESE SALAD

A refreshing mix of Arcadian lettuce, creamy goat cheese, fresh sliced strawberries, and caramelized walnuts, with a house-made raspberry vinaigrette.

*Pairs well with Stag's Leap Winery Sauvignon Blanc*

### DESSERT

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



## FIRST CLASS BEVERAGES

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### SPIRITS

Woodford Reserve Bourbon  
Scotch Whisky  
Ketel One Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Baileys Irish Cream

### COCKTAILS

On The Rocks Old Fashioned  
On The Rocks Margarita  
Zing Zang Bloody Mary

### BEER

Stella Artois  
Dogfish Head 90 Minute IPA  
Samuel Adams Juicy IPA  
Sierra Nevada Pale Ale

### 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

### HOT DRINKS

La Colombe Coffee  
Green Tea  
Chamomile Tea

## PREMIUM WINE OFFERINGS

DAOU Cabernet Sauvignon | Black cherry, blackberry, raspberry & plum. Rich and full-bodied with an earthy finish.

Böen by Belle Glos Pinot Noir | Mulberry, Bing cherry & cocoa. Medium-bodied with a long, smooth finish.

Chalk Hill Estate Chardonnay | Baked apple, pear, hazelnut & toasted marshmallow. Rich, creamy, and elegant with a long finish.

Stag's Leap Winery Sauvignon Blanc | Citrus, white flowers & stone fruit. Crisp and acidic with a long, perfumed finish.

La Marca Prosecco | Citrus, honeysuckle blossoms & hints of honey and white flowers. A light, refreshing & crisp finish.



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. Starr's trend-setting success has earned him multiple honors, including "Outstanding Restaurateur" from the James Beard Foundation.



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#### RANCHERO OMELET

A classic hand-folded omelet with cotija and pepper jack cheeses, savory pinto beans, red onion, chipotle chiles, cilantro, and ranchero sauce. Served with Spanish spiced breakfast potatoes.

#### RUM RAISIN BREAKFAST BAKE

Thick chunks of Challah soaked in rich, rum-infused custard, baked with juicy raisins.  
Served with savory pork sausage links and maple syrup.

### LUNCH AND DINNER SELECTIONS

The PARC logo features the word "PARC" in a bold, green, serif font, with decorative swirls and flourishes extending from the letters.

— STARR —  
RESTAURANTS

#### RICOTTA RAVIOLI

Handmade pillows of pasta filled with creamy ricotta, served with a rich plum tomato sauce, fresh basil, and a generous sprinkle of grated parmesan cheese.

*Pairs well with Böen by Belle Glos Pinot Noir*

#### CHEESE & FRUIT PLATE

Welsh Collier's cheddar, Meseta Sheep's cheese, and Spanish wine-aged goat cheese.  
Served with Marcona almonds, red grapes, dried apricots, and fig compote.  
*Pairs well with DAOU Cabernet Sauvignon*

#### SHRIMP CONFIT WITH FORBIDDEN RICE

Jumbo shrimp slow poached with lemon infused olive oil and paired with black rice, crisp snap peas, and carrots.  
Finished with a rich lemon beurre blanc.  
*Pairs well with Stag's Leap Winery Sauvignon Blanc*

#### CHILLED SESAME CHICKEN WITH LONG NOODLES

Marinated chicken breast, scallions, carrots, snap peas, and edamame, all tossed with yakisoba noodles, chili crisp, and sesame dressing. Topped with spicy Fresno chiles.  
*Pairs well with Chalk Hill Estate Chardonnay*

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#### DENVER OMELET

A classic hand-folded omelet with smoked ham, diced onion, green bell pepper, and cheddar cheese. Served with red bliss breakfast potatoes.

#### MEDITERRANEAN QUICHE

A flaky pastry crust filled with a savory herb-infused egg custard, roasted red peppers, caramelized onions, spinach, and tangy feta cheese.

### LUNCH AND DINNER SELECTIONS



#### EL PRESIDENTE

#### CRAB ENCHILADAS

Corn tortillas stuffed with succulent lump crab, coconut, poblano peppers, and corn. Topped with a rich guajillo chili sauce, tangy lime crema, and a sprinkle of queso fresco.

*Pairs well with Chalk Hill Estate Chardonnay*

#### CHEESE & FRUIT PLATE

Brie, port wine Derby, and aged Piave cheeses.

Served with Marcona almonds, red grapes, dried apricots, and fig compote.

*Pairs well with DAOU Cabernet Sauvignon*

#### TUSCAN MEATBALLS

Savory plant-based meatballs served over gemelli pasta, topped with a rich blush vine-ripened plum tomato sauce and melted mozzarella cheese.

*Pairs well with Böen by Belle Glos Pinot Noir*

#### BURRATA PLATTER WITH PROSCIUTTO

Creamy burrata, accompanied by crispy crostini, wedges of heirloom tomatoes, delicate prosciutto, and fresh basil. Finished with extra-virgin olive oil and balsamic reduction.

*Pairs well with Stag's Leap Winery Sauvignon Blanc*

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