EXTRAORDINARY INFLIGHT GASTRONOMY

# FIRST CHIME

EXCLUSIVE MENU
BY
GÉRARD PANGAUD



Firstchime.com



Frivolity of Smoked Salmon with Caviar

Gerard Pangaud



Plate of Beets Three Ways

Gerard Pangaud



Medallion of Venison with Dried Fruit

Gerard Pangaud



Salmon with Sorrel Sauce

Gerard Pangaud



Duck Confit with Poached Pear and Yam Purée in Potato Nest

Gerard Pangan



Couscous of Vegetables

Gerard Pangaud



Traditional French Macarons and Petite Four

Gerard Pangaud

# THE CHEFS




## YOUNG PARK

FOUNDER & EXECUTIVE CHEF

- FOUNDER OF ‘LES CHEFS CATERING’ IN SOUTH KOREA INTRODUCING WESTERN STYLE HIGH-END INFLIGHT CATERING SERVICE
- FORMER FLIGHT ATTENDANT WITH EXTENSIVE KNOWLEDGE OF INTERNATIONAL CULTURE AND CUISINE
- IMPLEMENTED THE CONCEPT OF ‘PRIVATE CHEF SERVICE FOR CORPORATE AIRCRAFT’ TO DAILY OPERATION OF LICENSED CORPORATE AVIATION CATERING OPERATION
- SPECIALIZED IN ASIAN, ITALIAN AND HALAL CUISINE
- IMPECCABLE STRATEGY TO CREATE INNOVATIVE PACKAGING METHODS TO MAXIMIZE THE STORAGE AREA IN THE GALLEY
- AVID PARTICIPANT OF PROFESSIONAL DEVELOPMENT AND HONORARY MENTORSHIP FOR CULINARY STUDENTS AND ASPIRING PILOTS AND FLIGHT ATTENDANTS




## GÉRARD PANGAUD

CULINARY DIRECTOR

- THE YOUNGEST CHEF TO RECEIVE TWO STARS FROM THE MICHELIN GUIDE EVER AND THE FIRST IN AMERICA
- BEST KNOWN IN THE IAD, DCA AREA FOR HIS INNOVATIVE, YET ELEGANT FRENCH CUISINE, FIRST AT THE RITZ-CARLTON, THEN IN HIS OWN RESTAURANT, GÉRARD'S PLACE.
- CREATED EXCLUSIVE MENU AT FIRST CHIME WITH SCHEDULERS, DISPATCHERS AND FLIGHT CREW IN MIND
- PERSONALLY TRAINED FIRST CHIME’S CHEFS AND ACTIVELY PARTICIPATES IN LIVE AVIATION CATERING ORDERS
- AVID PARTICIPANT OF PROFESSIONAL DEVELOPMENT AND HONORARY MENTORSHIP FOR CULINARY STUDENTS AND ASPIRING CHEFS
- CONTINUES TO CREATE NEW MENUS FOR FIRST CHIME WITH INNOVATIVE WAYS TO PACKAGE MICHELIN STAR RESTAURANT QUALITY CORPORATE JET CATERING

First Chime is the first aviation catering company ever to present legitimate Michelin Star quality service that the industry demands by retaining a Two Michelin Star chef, Gérard Pangaud, as part of a team creating a business jet-specialized menu suitable for any aircraft type. We continue to focus on maintaining the ethics of culinary arts while implementing the evolving trend of client care practices business jet management companies and flight crews are expected to deliver. Our individualized private chef service for corporate jets offers a memorable service and elevates the quality standards to a new level with extraordinary inflight gastronomy. Thank you for your continued support, and we look forward to serving you in the near future.

Young Park
Founder & Executive Chef

# First Chime

IAD. DCA. BWI. MTN. HEF. JYO. FDK. GAI

TO PLACE AN ORDER
OR FOR MORE INFORMATION, PLEASE CONTACT US.


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