



CHEF SCOTT MILLER



SIGNATURE FILET MEAL / AIR CULINAIRE

# AIR CULINAIRE: THE BEST IN JET SET CUISINE

A CONVERSATION WITH CHEF SCOTT MILLER, BLUE SKY CAFÉ, ASPEN, AND AIR CULINAIRE HEAD CHEF

**Q: You've gotten a great reputation via the Blue Sky Café in Aspen. How would you compare the demands of high end Aspen diners with the expectations of private jet travelers?**

**A:** Patrons of the high-end restaurants in Aspen are definitely looking for sophisticated and, in some ways, complex cuisine in a chic atmosphere. When they fly on their planes, they seem to be looking for more "comfort cuisine."

**Q: Wholesome local produce, a little regional flair...these are things most diners expect from better cuisine. How do you go the extra mile for Air Culinaire clients.**

**A:** I definitely focus on fresh quality products and, whenever we're able, we like to highlight all of our local Colorado products. We have a shorter growing season than most places but our farmers' markets, local vineyards, organic local growers and ranchers produce some of the finest products around.

**Q: The private jet world generates a lot of "going above and beyond" stories. Can you tell us about a recent time you and your staff "achieved the impossible"?**

**A:** Last year, when then Senator Obama was campaigning through Colo-

rado, we were asked to provide his plane with catering. His campaign stop on the first day was Grand Junction, which is 128 miles from Aspen. We prepared the food for the plane back in our kitchen in Aspen and then drove it all to Grand Junction. The next day his campaign office called to ask if we could cater for his departure out of Denver, as well, which is approximately 220 miles away. Driving fresh meals around the mountains of Colorado and getting them to your destination in good shape is quite a challenge.

**Q: What are some of the trends you see in private jet cuisine?**

**A:** We notice more and more that our clients are asking for healthier and more organic items than before. They seem to be very aware of all the current trends in the culinary world, which makes our jobs much more interesting and keeps us on our toes.

**Q: If a client isn't really sure about what to order for a flight, what's your go-to-recommendation for a dish? Can you tell us a little bit about how you prepare it?**

**A:** We like to encourage our clients to experience some of our local flavors like wild game (elk, buffalo, venison, ptarmigans and so on) along with fresh samplings from our local organic growers and a bottle of our local wine from our wineries in Grand Junction or Paonia.



**ASPEN'S BLUE SKY CAFÉ**  
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**MONDAY – FRIDAY:**  
10:30 am – 10:00 pm  
**SATURDAY:**  
4:00 – 10:00 pm

When traveling to Aspen, stop by the newly renovated **Aspen's Blue Sky Café**. Located across from the airport, it now includes a full service bar, multiple large-screen TVs and heated patio seating. Blue Sky Café offers our famous Breakfast Burritos, Philly Cheese Steaks and Pastrami Reuben Sandwiches, plus our extensive selection of freshly made salads at great prices. Check out our new "American Comfort" dinner menu and join us for Sports Nights and daily Happy Hour specials from 4-6pm.