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## **HMSHost and Celebrity Chefs Transform Airports into Upscale Dining Destinations**

***Todd English, Wolfgang Puck, David Wilhelm and Kathy Casey Among Chefs Bringing Gourmet Fare to Airport Travelers***

**BETHESDA, MD** – Move over Manhattan. Diners no longer need to travel to the country's culinary capital cities to experience the gourmet fare and grand décor of a celebrity chef restaurant. HMSHost Corporation, a world leader in travel dining and shopping, is transforming airports nationwide into sophisticated dining destinations through partnerships with some of the most celebrated chefs in the world.

HMSHost worked thoughtfully with renowned chefs to create the perfect combination of cuisine and ambiance to suit every traveler's taste. The company has opened more than 47 celebrity chef restaurants in 25 airports and plans to continue this expansion with several more restaurants by gastronomic experts Todd English, Kathy Casey, Wolfgang Puck and David Wilhelm through 2007 and 2008.

"We know travel can be frustrating these days. Sampling the world's best cuisine from innovative celebrity chefs can be both fun and relaxing," said HMSHost President & CEO Elie W. Maalouf.

Award-winning chef, television personality, and cookbook author **Todd English** will open Bonfire Steakhouse, a new 84-seat restaurant in Terminal 2 at **John F. Kennedy International Airport**. Bonfire's menu will be a fusion of Argentinean, European and American steakhouse influences and feature grilling traditions from across the globe.

The restaurant will also boast a taqueria serving delicious assortments of tacos and tapas. Signature menu items will include steak frites, crab-meat nachos, Kobe beef burger and a variety of globally-inspired dishes that English is creating especially for his airport restaurants. Two additional Bonfire Steakhouse locations will open later this year at **Las Vegas McCarran International Airport** and **Boston Logan International Airport**.

Ozone-BOS, located at **Boston Logan International Airport**, also features a Todd English-developed menu. Located before the security screening area in Terminal E, menu items include Lobster BLT, steak frites with Balsamic onion jam; and BBQ meat loaf. Ozone's décor combines neon, sky blue and pink lighting with contemporary furnishings and mod finishes.

Chef Todd English said, "The menus at both Bonfire Steakhouse and Ozone-BOS are full of surprises. We have created traditional dishes with unique ingredients to amaze and satisfy the specific needs of airport travelers."

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At **John Wayne Airport** in Orange County, Calif., HMSHost collaborated with chef and restaurateur, **David Wilhelm**, on the *Jetsons*-themed Oasis Grill & Sky Lounge, the only full-service restaurant at that location. Wilhelm's menu features bold fare such as Chilaquiles, a scrambled egg dish made with Ortega chiles, tortillas, cheddar and sour cream. "All American Sliders" – mini burgers with bleu cheese dressing and onion fritters are served in an inviting and retro atmosphere. Signature martinis such as the Pink Panther and the Cosmo Topper are popular cocktails throughout the restaurant.

**Wolfgang Puck Café** and **Wolfgang Puck Gourmet Express** restaurants come from one of America's most beloved celebrity chefs and offer gourmet cuisine in comfortable, contemporary settings.

The restaurants are located in airports around the country including **Boston Logan, Chicago O'Hare, Las Vegas McCarran, Minneapolis-St. Paul, Salt Lake City, Seattle-Tacoma** and **Lambert-St. Louis International Airports**. Menus vary by location and feature Puck's hand-crafted gourmet pizzas, a variety of pastas, sandwiches, soups and fresh salads, including Wolfgang's famous Chinois™ chicken salad, as well as Puck's classics including rosemary rotisserie chicken with garlic mashed potatoes.

"Recognizing the needs of busy travelers who want a quality meal on the go, we strive to present a quality, authentic and innovative menu," said Wolfgang Puck. "We look forward to introducing distinctive new menu offerings later this year in our Express restaurant and kiosk locations."

Accomplished chef, food writer and cookbook author **Kathy Casey** worked with HMSHost to bring her Dish D'Lish café and gourmet food store in Seattle's hip historic Ballard neighborhood to **Seattle-Tacoma International Airport**. Dish D'Lish features fresh-made "Food T' Go," such as the NW Salad -- made with roasted pears, crisp greens, toasted hazelnuts, blue cheese and cranberry vinaigrette, and Kathy's Favorite -- a hot-pressed sandwich made with house-roasted sliced chicken breast, brie and Washington apple chutney. Beverages include Hand-Shaken Berry Lemonade and White Chocolate Raspberry Mochas. Also available are Casey's line of retail products, including seasonings and Cocktailor™ cocktail mixers.

"As an innovator of regional Northwest cuisine for more than 20 years, I'm thrilled to bring an authentic taste of the Pacific Northwest to SEA-TAC visitors. It's been very rewarding to share my menus and products with travelers from around the globe. The commitment that Host has made to offer great food choices at airports is exciting, and we hope to grow the Dish D'Lish brand with them nationally," said Casey.

Seattle-Tacoma airport's two Dish D'Lish stores can be found in the central terminal (pre-security on the ticketing level next to the exit from Concourse B) and post-security in the Pacific Marketplace.

### **About HMSHost**

HMSHost is world-renowned for creating customized shopping and dining spaces in travel venues. The innovative company operates in more than 100 airport locations around the globe, including 19 of the 20 busiest airports in North America. HMSHost has annual sales in excess of \$2.3 billion and employs more than 28,000 associates worldwide.

A wholly-owned subsidiary of Autogrill S.p.A, HMSHost and the Autogrill Group are recognized leaders in travel amenities. With sales exceeding €3.9 billion, Autogrill is present in 32 countries with more than 4,800 points of sale in over 1050 locations (including 138 airports and 645 motorways) where 50,000 employees serve over 840 million customers every year. Visit [www.HMSHost.com](http://www.HMSHost.com) for more information.

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