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## **HMSHost Opening Exciting New Dining Brands at San Diego International Airport** *First Airport Location for YAN CAN Asian Restaurant*

**BETHESDA, MD** – HMSHost Corporation, a world leader in travel dining and shopping, announced today that it will open four new eateries at San Diego International Airport, Lindbergh Field (SDIA) within the next year, to both increase the number of dining options and enhance the overall dining experience for passengers at SDIA. Celebrated Asian Cuisine Chef Martin Yan will open the first airport location of his popular Northern California restaurant **YAN CAN**, joining the existing outposts of popular brands Starbucks Coffee and California Pizza Kitchen.

“We focus on the needs of our passengers, and strive to provide them with excellent service,” said Thella F. Bowens, President/CEO of San Diego County Regional Airport Authority. “We are pleased that HMSHost is working with us to create a world-class visitor experience at San Diego International Airport. The improved concessions will help make air travel for our passengers more memorable for all the right reasons – quality, speed, and efficiency.”

“An airport’s restaurants are an integral part of the traveler’s overall experience. Our goal is to make the experience both pleasant and memorable,” said Steve Johnson, Senior Vice President, Business Development for HMSHost. “We feel it is important that the food and beverage choices at San Diego International Airport reflect passengers’ favorite brands and provide the excellent service that travelers have come to expect.”

Master Chef, popular television cooking show host, culinary instructor, author and restaurateur, Martin Yan has partnered with HMSHost to open **YAN CAN**, the Chef’s first airport location which will open in the pre-security area of Terminal 1. This exciting concept will feature traditional Asian dishes such as Kung Pao Chicken and Mongolian Beef, along with specialties like Chicken Lettuce Wraps, Veggie Spring Rolls and Crispy Pot Stickers. Yan’s signature Chinese Chicken Salad, a mixture of grilled chicken, red cabbage, oranges, peanuts and cilantro tossed in his original peanut dressing and topped with crispy lo mein noodles will be a favorite.



**Yan Can**

HMSHost researched and developed San Diego's expanding airport dining program, based on consumer preferences, tastes and purchasing habits. In working with Chef Martin Yan, HMSHost negotiated the concession agreements and worked with Yan to adapt his menu to suit the airport clientele.

In addition to YAN CAN, the following concepts will open as part of HMSHost's existing food and beverage contract.

- **Brioche Dorée Café & Bakery** – The charming French-country café is scheduled to make its San Diego debut in Terminal 1 West Rotunda where Air Canada, Alaska and United Airlines currently operate. Artisan breads and pastries including croissants, brioche and muffins, will be baked fresh throughout the day in full view of customers. The menu includes a variety of freshly made sandwiches, garden salads, tasty soups, and gourmet coffee and espresso. Specialty items such as the Le Parisien gourmet sandwich (ham or turkey with brie cheese and apples on a French baguette) and the Bistro Salad (mixed greens with spinach, bleu cheese, grape tomatoes, mandarin oranges, walnuts, and tangy vinaigrette dressing) are just a few of the delectable dishes available.
- **Chili's Too!** – Opening in a pre-security area in Terminal 1 Food Court, Chili's Too! will feature a sit-down dining menu of Chili's sizzling fajitas, Big Mouth burgers, decadent desserts and Chili's Guiltless Grill® lower-fat dishes. Other menu favorites include the famous Chili's Awesome Blossom®, a fresh whole onion sliced into a "blossom" and served crispy-crunchy and steaming hot, and a full range of beverages, cocktails and shakes.
- **Quiznos** – Quiznos will open in Terminal 1 East Rotunda where Southwest Airlines currently operates, and will feature their signature sub sandwiches made from the finest quality ingredients and toasted on special proprietary breads. The popular sandwiches are a cut above ordinary subs and are made with homemade sauces like the classic Red Wine Vinaigrette, Honey-Bourbon Mustard and Roasted Bell Pepper Sauce. Fresh salads, soups and desserts will also be sold.

#### 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 rest of the Autogrill Group are recognized leaders in travel amenities. With sales exceeding €3.9 billion, Autogrill is present in 33 countries with more than 4,800 points of sale in more than 1050 locations (including 163 airports and 689 motorways) where 51,000 employees serve more than 840 million customers every year.

Visit [www.HMSHost.com](http://www.HMSHost.com) for more information.

#### About San Diego International Airport

The San Diego County Regional Airport Authority was established by state law in 2003 to operate San Diego International Airport and to address the region's long-term air transportation needs. The Airport Authority is governed by a nine-member appointed Board representing all areas of the County. San Diego International Airport — funded through user fees and not local taxes — is the nation's busiest single-runway commercial service airport, serving some 17.5 million passengers in 2006. Visit [www.san.org](http://www.san.org) for more information.