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For Immediate Release

HMSHost Lands Three on GQ's "10 Best Airport Restaurants in America" *Tortas Frontera tops the list, with ink.sack and Gallagher's close behind*

BETHESDA, MD – As part of its November issue, GQ Magazine released its list of "10 Best Airport Restaurants in America" and global restaurateur [HMSHost](#) leads the way with three of its restaurants making the Top 10. Topping the list is celebrity chef Rick Bayless's **Tortas Frontera** at Chicago O'Hare International Airport—HMSHost operates locations in Terminals 1 and 3, followed by Michael Voltaggio's **ink.sack**, which HMSHost is bringing to the new Tom Bradley International Terminal at Los Angeles International Airport. Also operated by HMSHost is **Gallagher's**, an old-school steak house serving travelers at Newark Liberty International Airport, which is listed at #4.

"Having three of our restaurants named to this list is very exciting and everyone at HMSHost couldn't be happier about this achievement," said Steve Johnson, Executive Vice President of Business Development, HMSHost. "Tortas Frontera, ink.sack and Gallagher's are all amazing restaurants and we're proud to see that travelers agree."

Since opening at Chicago O'Hare in 2011, Tortas Frontera has continually been named one of the top airport restaurants around. Travelers have been drawn in by the high-quality "farm-to-terminal" menu that includes the braised short-rib *tortas a la plancha* and other fresh tortas selections, as well as a variety of salads featuring fresh vegetables and the always popular guacamole bar, where you can pick your own ingredients for a fresh, hand-made guacamole. Tortas Frontera has been so successful that Rick Bayless and his team have brought the concept street side, a transition that normally happens the other way around.

Ink.sack, by award-winning chef and restaurateur Michael Voltaggio, is new to the airport landscape. The street side location of ink.sack has become a local legend in Los Angeles and HMSHost is partnering with Voltaggio to bring travelers this innovative concept. Ink.sack serves a variety of beautifully built sandwiches, with the Cold Fried Chicken, Banh Mi and the Jose Andres, aka "The Spanish Godfather" being fan favorites.

Gallagher's at Newark Airport is a classic steakhouse, something that is not typically found in an airport. The aged rib-eye and creamed spinach can match, or beat, any steakhouse around, whether in an airport or street side.

About HMSHost

Global restaurateur [HMSHost](#) is a world leader in creating dining for travel venues. HMSHost operates in more than 100 airports around the globe, including the 20 busiest airports in North America. The Company has annual sales in excess of \$2.7 billion and employs more than 30,000 sales associates worldwide. HMSHost is a part of Autogrill Group, the world's leading provider of food & beverage and retail services for people on the move. With sales of over €6 billion in 2012, the Group operates in 38 countries and employs some 63,000

people. It manages approximately 5,300 stores in approximately 1,200 locations worldwide. Visit www.HMSHost.com for more information. We can also be found on Facebook at fb.com/HMSHost and Twitter [@HMSHost](https://twitter.com/HMSHost).

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