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For Immediate Release

HMSHost and Seattle Celebrity Chef Kathy Casey Announce New Restaurant Locations at Seattle-Tacoma International Airport

More Casey dining options with new Rel'Lish Burger Lounge™ and relocated Dish D'Lish®

SEATTLE — Global restaurateur [HMSHost](#) and award-winning local Chef Kathy Casey are cooking up some new additions to give Seattle-Tacoma International Airport travelers more signature Casey culinary creations to enjoy. Sea-Tac Airport's Concourse B area is gaining a new restaurant, **Rel'Lish Burger Lounge**. The airport's beloved **Dish D'Lish** has relocated from the Central Terminal to Concourse C.



The new Dish D'Lish location at Sea-Tac Airport's Concourse C area.



"HMSHost is very excited about expanding our number of restaurant locations with Chef Kathy Casey, one of the Northwest's most admired chefs," said HMSHost Vice President of Business Development Stephen Douglas. "Dish D'Lish has been wildly popular and the new Rel'Lish Burger Lounge concept has all the makings of another sought-after dining destination for travelers."

Rel'Lish Burger Lounge is a new concept inspired by Kathy Casey's motto that great food doesn't have to be complicated to be delicious. From breakfast, to lunch, to dinner, or a snack - travelers will be able to Rel'Lish the Moment™ any time of day!

Rel'Lish
— burger lounge —



The menu features a variety of signature burgers like the Over The Top Cheese Burger; stacked with House-Made Cheddar Ale Spread, Tillamook Pepper Jack Cheese, and Hot Cheetos! Travelers can enjoy a unique range of salads like the Beet and Arugula Salad with Rosemary Marcona Almonds, Pickled Onions, Goat Cheese, and Apple Vinaigrette; or the Rel'Lish Caesar with Kale and Roasted Tomato Tabbouleh.

Casey, widely known as the Original Bar Chef, will not only feature a hand-crafted cocktail menu at Rel'Lish Burger Lounge, but will also offer cocktails-on-tap such as Northwest PomBerry Crush made with local vodka, fresh lemon elixir, raspberry and pomegranate – topped off with a splash of Chateau Ste. Michelle Sparkling Wine and NW Berries.

For travelers in a hurry, there will be a burger to-go window, as well as a Dish D'Lish grab-and-go case. Opening is slated for early 2018.

"I'm so excited to open Rel'Lish Burger Lounge at Sea-Tac Airport. As a burger lover myself, I really wanted to not only have a delicious classic burger but also offer some really fun twists – like the Bahn Mi Burger and the Boiler Maker Burger with beer caramelized onions and whiskey BBQ – so great with a side car shot of whiskey! Local ingredients will be featured throughout the menu such as in the Northwest Chicken Burger with Washington Apple Chutney," said Chef Kathy Casey.

The relocated Dish D'Lish opened in late September. Dish D'Lish's move to Concourse C allows travelers to still enjoy Dish D'Lish's *Food To Go-Go* favorites such as fresh salads, sandwiches, and tasty snacks, complete with the oodles of healthy options many travelers have come to love, as well as Casey's specialty products and cookbooks. New menu items to savor include gluten-free friendly Savory Egg Bites and Chia Oat Berry Cup to kick-off the day.

"Dish D'Lish has become a traveler favorite for healthy alternatives," said Casey. "From our fresh baked Whole Grain Muffins to our house-made Tarragon Chicken Salad and my personal favorite, the Mediterranean Quinoa Salad - we have lots of options for vegetarians and gluten-free guests. We also offer tasty indulgences like our NW Chocolate Covered Berries, for those with a sweet tooth. I am thrilled to have a new location at Concourse C with HMSHost."

"The Port of Seattle is excited to provide travelers with new options from our award-winning dining and retail program," said Lance Lyttle, managing director of Sea-Tac Airport. "Regional growth has brought more passengers through Sea-Tac, making the airport an even more valuable platform for local small business owners. We are thrilled to see a local small businesses thrive here."

For a complete list of HMSHost's food and beverage offerings in Seattle-Tacoma International Airport, visit the company's [location finder](#).

HMSHost Leading the Industry

HMSHost is recognized by the industry as the top provider of travel dining with awards such as 2017 Best Overall Food & Beverage Operator (for the tenth consecutive year) and Food Operator with the Highest Regard for Customer Service (for the eighth year) by Airport Revenue News. USA Today 10 Best Readers' Choice Travel Awards recognized HMSHost's Dale Jr.'s Whisky River at Charlotte Douglas International Airport as Best Airport Bar and Best Airport Sitdown Dining. HMSHost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything they do; this includes HMSHost's unique events, such as the first-of-its-kind Airport Restaurant Month at more than 50 airports across North America and the award-winning Channel Your Inner Chef live culinary contest at Chicago O'Hare International Airport.

About HMSHost

Global restaurateur [HMSHost](#) is a world leader in creating dining for travel venues. HMSHost operates in more than 120 airports around the globe and 99 travel plazas in North America. The company has annual sales in excess of \$3.1 billion and employs more than 39,500 sales associates worldwide. HMSHost is a part of Autogrill Group, the world's leading provider of food & beverage services for people on the move. With sales of over €4.5 billion in 2016, the group operates in 31 countries and employs over 57,000 people. It manages approximately 4,000 stores in about 1,000

locations worldwide. Visit www.HMSThost.com for more information. They can also be found on Facebook at fb.com/HMSThost and on Twitter at [@HMSThost](https://twitter.com/HMSThost).

About Kathy Casey

Kathy Casey is the owner of [Dish D'Lish](#), Rel'Lish Burger Lounge and [Kathy Casey Food Studios – Liquid Kitchen](#), a global food, beverage, and concept agency. Kathy is a celebrated chef, mixologist, and authority on bar trends and innovation. An engaging speaker, Kathy is a frequent presenter at national and international conferences. She has been featured in publications such as The Wall Street Journal, The New York Times, and Food & Wine Magazine. A James Beard nominated and award winning author, she has written 10 books. Casey's company is a woman owned business and a Seattle Mayor's Small Business Award Winner. Follow Kathy's d'lish adventures on Facebook at fb.com/kathy.casey or on Twitter at [@KathyCaseyChef](https://twitter.com/KathyCaseyChef).

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