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For Immediate Release

HMSHost Brings A Taste of Phoenix to Travelers at Phoenix Sky Harbor International Airport

Local flavors and national favorites spice up airport dining; 20 new restaurants open at Airport's busiest terminal



Celebrating the Grand Opening, Left to Right: Danny Murphy, Aviation Director, Phoenix Sky Harbor International Airport; Mayor Greg Stanton, City of Phoenix; Tom Fricke, President & CEO, HMSHost; Derek Boettcher, Director of Operations, HMSHost, Phoenix Sky Harbor International Airport

PHOENIX, AZ — Global restaurateur HMSHost and Phoenix Sky Harbor International Airport celebrated today the completion of a dining experience transformation for travelers in Terminal 4, the busiest at the airport. HMSHost has been opening new restaurants since June and now Terminal 4 includes more than 20 new dining options. Headlining the new restaurants are local favorites such as **Sauce, Barrio Café, La Grande Orange** and **Cowboy Ciao**, along with national brands including **Starbucks**.

“We are so pleased to be able to offer travelers such an impressive mix of local and national brands through HMSHost,” said David Cavazos, City Manager, City of Phoenix. “Airport Director Danny Murphy and his team have done a tremendous job of reaching out to the local community and encouraging small business partnerships.”

Local Phoenix restaurateurs Sam Fox of Fox Restaurant Group and Bob Lynn of LGO Hospitality have partnered with HMSHost to bring an unprecedented level of culinary expertise to Terminal 4 throughout its North and South wings.

A taste of the Phoenix culinary scene wouldn't be complete without Chef Silvana Salcido-Esparza, a 2010 and 2011 James Beard Foundation nominee for Best Chef – Southwest, whose renowned culinary talents have become a hit with food lovers of all ages.

Visitors to Concourse D may opt for Bob Lynn's popular LGO restaurant brands. The **La Grande Orange** experience offers four distinct and delicious options — **LGO Burger**, **LGO Deli** and the **LGO Pizza** with **Grateful Spoon Gelato**. Also in Concourse D is Chef Esparza's **Barrio Café**, which serves Mexican-inspired dishes that are a must-taste for every traveler.

The local flavors continue in the pre-security Terminal 4 food court, which showcases Bob Lynn's **Chelsea's Kitchen**, specializing in gourmet burgers, upscale taco platters, rotisserie meats and American comfort food. **Starbucks** is also close by, serving travelers looking for a delicious cup of coffee or a tasty treat.

Sam Fox's **Sauce** can be found in the Terminal 4 food court, where guests can enjoy a full complement of pizza, salad, and pasta dishes. Fox has three other restaurants that are now open on Concourse A, including **Blanco Tacos & Tequila**, which serves award-winning traditional Mexican fare of guacamole, tacos and margaritas; **Modern Burger**, an innovative burger shop serving juicy sliders and more; and **Olive & Ivy**, a Mediterranean-inspired restaurant and marketplace. Joining these restaurants is **Dilly's Deli**, a local brand that serves gourmet sandwiches, wraps, soups and salads.

Now serving travelers in the B gates is **New York Pizza Department**, whose fans will tell you it's the best authentic New York-style pizza in Arizona; along with two local, family-owned restaurants, **El Bravo**, where you can find authentic Mexican dishes, and **Focaccia Fiorentina**, which serves traditional Italian pastas, pizzas, sandwiches and salads. Also now open in the low B gates is **Press Coffee**, offering a menu of outstanding coffee made from fresh roasted beans, salads, soups, and Panini sandwiches.

Cowboy Ciao, one of Phoenix's must-try restaurants which started with a unique Southwest-meets-Italian premise that has evolved into a style best described as eclectic American, can be found in the high B gates. Also found here is **la Madeleine**, which lures in travelers with healthy offerings, including salads, vegetarian dishes and a variety of sweets. Joining these restaurants are popular national chains **McDonald's** and **Starbucks**.

Travelers to Concourse C will find the much-beloved **Paradise Bakery & Café**, along with a Tucson tradition come-to-life in **Sir Veza's Taco Garage** — offering something for everyone from hand-bored guacamole and imaginatively sauced wings, to Nitro Nachos and Tricked Out Tacos. Also located in Concourse C is the local legend in coffee, **Cartel Coffee Lab**.

“We are extremely proud of the outstanding range and quality of restaurants we have brought to entice the travelers at Phoenix Sky Harbor International Airport,” said Steve Johnson, Executive Vice President of Business Development at HMSHost. “The participation from local restaurateurs and chefs has really helped transform this terminal into one of the most diverse airport dining venues in the country.”

About HMSHost

HMSHost is a world leader in creating dining and shopping 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 34,000 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

€5.8 billion in 2011, the Group operates in 35 countries and employs some 62,800 people. It manages over 5,300 stores in more than 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.

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