

The James Beard Foundation's mission
is to celebrate, nurture, and honor
America's diverse culinary heritage through
programs that educate and inspire.



PROUD SPONSOR
OF THE 2015
JAMES BEARD
AWARDS



CHEF'S TASTING MENU





BERKSHIRE PORK TENDERLOIN



CHOICE OF

PAN ROASTED ATLANTIC SALMON \$25
maple mustard

 eric chaevalier chardonnay

GRILLED CHICKEN BREAST \$22
fall mushroom ragout

 nielson pinot noir

BERKSHIRE PORK TENDERLOIN \$22
caramelized apples, pan jus

 aleo tempranillo

ACCOMPANIED BY

HOT SPINACH ARTICHOKE DIP
crispy tortilla chips

BEET SALAD
pickled beets, arugula, red onion, toasted walnuts,
goat cheese, orange mint vinaigrette

ROASTED FALL VEGETABLES
olive oil, thyme

CHEF'S POTATO
daily creation

 suggested wine pairing



GRILLED CHICKEN BREAST



PAN ROASTED ATLANTIC SALMON



HMSHost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything we do. As proud supporters of the James Beard Foundation for culinary excellence, HMSHost brings its unique, creative and award-winning dishes to airports across the country in celebration of HMSHost Airport Restaurant Month.

Go to www.AirportRestaurantMonth.com for a complete list of participating locations