

# CHEF'S TASTING MENU

HMSHost  
AIRPORT  
RESTAURANT  
OCTOBER 2016 • MONTH



## ENTRÉE

*served with an apple pecan salad, roasted brussels sprouts & butternut squash, chef's daily featured potato*

### **Pan Roasted Salmon**

maple mustard glaze 23

 Sterling, "Vintner's Collection" Chardonnay

## SANDWICH

*served with seasoned sweet potato fries, pickled vegetables and an apple pecan salad*

### **Short Rib Grilled Cheese**

gruyere, pickled red onions, arugula, blackberry jam, sourdough 20

 Terrazas, Malbec

## BURGER

*premium beef served with seasoned sweet potato fries, pickled vegetables and an apple pecan salad*

### **BBQ Short Rib Stack**

slow braised, apple cabbage slaw, cheddar 20

 Louis Martini, Cabernet Sauvignon

## FLATBREAD

*served with Apple Pecan Salad baby kale, cranberries, apples, toasted pecans, feta, and honey maple dressing*

### **Fig & Proscuitto**

gorgonzola, balsamic glaze, scallions, fig jam 0.00

 wine choice

 suggested wine pairing

*Non-alcoholic fountain beverages are complimentary with the purchase of an Airport Restaurant Month item. Refills are included. Excludes coffee, tea, alcoholic beverages and bottled beverages*





For each Airport Restaurant Month plate sold at participating airport restaurant locations in the United States from October 1 to October 31, 2016, HMSHost (Host International, Inc.) will donate \$1 to HMSHost Foundation.



HMSHost Foundation's mission is to fight poverty with food, shelter, education and workforce development opportunities by directing our charitable investments to organizations that are creating stronger, viable communities.

*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.*



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AWARDS

Go to [www.AirportRestaurantMonth.com](http://www.AirportRestaurantMonth.com)  
for a complete list of participating locations

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.