

From farm to fork- San Francisco International Airport is on a mission to enhance the dining experience for travelers

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Elisabeth Prueitt and Chad Robertson of Tartine, Gabriela Cámara of Cala, and Pim Techamuanvivit of Kin Khao—four chefs from San Francisco, are teaming up with SSP America, a division of SSP Group, an operator of food and beverage brands in travel locations worldwide to enhance the dining experience at San Francisco International Airport. The plan includes opening in Summer 2018 in SFO's International Terminal, the Manufactory Food Hall will be a collaboration among these chefs who are inspired by one another's creative instincts and are united in their mission to bring healthy, approachable food to an ever-wider audience. The project brings together three world-class women chefs and will offer international travelers fresh, inventive foods and cocktails as well as pantry items. The menu will feature seasonal ingredients sourced directly from the same local farms, ranches, and fisheries they tap for their San Francisco restaurants.

Known for the creative and innovative food scene, San Francisco is a prime location for this project. Manufactory Food Hall will include three distinct fast-casual dining experiences, grab-and-go stations, a full-service bar, and a retail component showcasing beloved Bay Area products.

Robertson and Prueitt will present a full-service concept inspired by their Mission District restaurant, Tartine Manufactory, and iconic bakery, Tartine. The seasonal menu will be based on popular Manufactory offerings including warm sandwiches, fresh salads and soups, as well as a full bar serving cocktails from all three concepts. A Tartine Bakery pastry counter will showcase signature handcrafted baked goods, including morning buns, seasonal tarts, and other viennoiseries. Tartine will offer diners the opportunity to enjoy a sit-down meal, as well as plenty of options for travelers with less time on their hands. Within the Manufactory Food Hall, Tartine's Coffee Manufactory will be featured, with a full coffee bar, grab-and-go coffee, espresso based beverages and whole beans. Led by coffee industry veteran Chris Jordan, much of the Coffee Manufactory's philosophy is the same as Tartine's with a focus on sourcing fresh and seasonal ingredients from coffee farmers.

"When presented with the opportunity to create this concept, we said we would only do it if we got to enlist colleagues who share our creative approach and philosophy," says Prueitt of the decision to work with Cámara and Techamuanvivit. "We are really excited to collaborate with close friends, bringing together some of the best ingredients California has to offer to international travelers."

Drawing inspiration from her Civic Center taqueria, chef/owner Cámara will offer a take on the foods of her native Mexico City. As with Cala and Contramar, this concept will demonstrate Cámara's commitment to using local produce and sustainable seafood. Menu highlights will include breakfast tortas, all day tacos and tostadas such as those popular at Civic Center's Tacos Cala, and main course

salads.

Chef/owner Pim Techamuanvivit of Michelin-starred Kin Khao will present a taste of her native Thailand using seasonal ingredients from local farms. The menu will offer an array of dishes that include rice bowls, noodles, salads, and grilled meats as well as tempting, vegan and sweet choices. All of the dishes are conceived with a special focus on portability, so that they can be enjoyed in place or taken on board for later. A small pantry counter will offer select ingredients and cookwares for travelers looking to take a taste of Kin Khao home with them.