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& Travel Retailing Magazine

HMSHost receives nod from GQ Magazine for airport restaurant quality

By **Ryan White** on November, 19 2013 | Retailers

As part of its November issue, *GQ Magazine* released its list of "10 Best Airport Restaurants in America," and global restaurateur HMSHost leads the way with three of its restaurants making the Top 10.

Topping the list is celebrity chef Rick Bayless's Tortas Frontera at Chicago O'Hare International Airport, followed by Michael Voltaggio's ink.sack, which HMSHost is bringing to the new Tom Bradley International Terminal at Los Angeles International Airport. Also operated by HMSHost is Gallagher's, an old-school steak house serving travelers at Newark Liberty International Airport, listed at number four.

"Having three of our restaurants named to this list is very exciting and everyone at HMSHost couldn't be happier about this achievement," said Steve Johnson, Executive Vice President of Business Development, HMSHost. "Tortas Frontera, ink.sack and Gallagher's are all amazing restaurants and we're proud to see that travelers agree."

Since opening at Chicago O'Hare in 2011, Tortas Frontera has continually been named one of the top airport restaurants around. Ink.sack, by award-winning chef and restaurateur Michael Voltaggio, is new to the airport landscape. The street side location of ink.sack has become a local legend in Los Angeles and HMSHost is partnering with Voltaggio to bring travelers this innovative concept. Gallagher's at Newark Airport is a classic steakhouse, something that is not typically found in an airport. The aged rib-eye and creamed spinach can match, or beat, any steakhouse around, whether in an airport or street side.

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