

SSP America puts destination dining center stage at San Francisco Airport



SSP America has opened The Manufactory Food Hall at San Francisco International Airport (SFO) in collaboration with four award-winning San Francisco chefs.

The 3,241 square feet Food Hall is located in the International Terminal, Boarding Area A.

The four chefs are Chad Robertson and Elisabeth Prueitt of Tartine Bakery, Pim Techamuanvivit of Kin Khao and Gabriela Cámara of Cala.

Mirroring Chef Chad Robertson and Chef Elisabeth Prueitt's Tartine Manufactory in the Mission District, The Manufactory Food Hall is described as "a creative center of artisanal activity – a foodie factory".

Guests can choose dishes from three different food stations as well as a full-service bar, each serving up plates, snacks and drinks from the city's best culinary talent.

The food hall includes:

- Tartine Bakery: Chefs Robertson and Prueitt's Tartine Bakery has been an integral part of San Francisco food culture since its opening in 2002, featuring a sense of place and high quality products. On the menu is Robertson's award-winning line of handcrafted bread and Prueitt's pastries, including croissants, scones, seasonal hand pies and smørrebrød, as well as salads and sandwiches.

- Tacos Cala: Based in Hayes Valley, Chef Gabriela Cámara's Cala offers sophisticated Mexican dishes in a local, chef-led taqueria. Highlights include handmade tacos with Pacific rockfish, sweet potato and carnitas fillings; tortas; quesadillas; bowls; and, salads.

- Kin Khao Thai Eatery: Chef Pim Techamuanvith's Kin Khao Thai Eatery in Union Square earned a one Michelin star within two years of opening. The chef takes her guests on a culinary voyage to her native Thailand with authentic curries, noodles, soups, sandwiches and sweets. Ingredients are sourced from local and sustainable suppliers as well as specialist items from her native Thailand. Featured favorites include the Crispy Fried Chicken Sandwich and the Khao Soi Northern-style chicken curry. Other items include salads, noodle soups and carry-out boxes of fried chicken and fried tofu.

Also included in The Manufactory Food Hall is a full-service bar, featuring a cocktail menu created by James Beard-nominated mixologist, Julian Cox, as well as a list of regional wines and beers. The bar menu also includes small plate options from each of the food hall's individual eateries.

Paul Loupakos, Vice President Business Development, said: "For SFO's International Terminal passengers, The Manufactory Food Hall promises more than a memorable experience. The Manufactory brings an exceptional, elevated dining experience driven by four of the Bay Area's hottest-trending, most prominent and successful local chefs. The Manufactory Food Hall is destination dining - defined."