

**FOR IMMEDIATE RELEASE**

Contact: Lori Lefevre/212.827.6403

***FOODANDWINE.COM REVEALS A SURVIVAL GUIDE  
FOR DINING at 10 TOP U.S. AIRPORTS***

***Plus great recipes to carry on***

New York, NY (November 24, 2008) – For the busiest travel week of the year, Foodandwine.com offers its readers a survival guide to airport dining, including a list of where to eat at the top U.S. Airports. For the ultimate airport dining survival guide, visit [www.foodandwine.com/articles/airport-dining-guide](http://www.foodandwine.com/articles/airport-dining-guide) . Here are highlights from the recommendations:

**10 MAJOR U.S. AIRPORTS FOR DINING**

1. **John F. Kennedy International Airport (JFK)**: The Jet Blue Terminal 5 features nine new spots, with Aeronuova topping the picks. Also try Vino Volo at Terminal 8.
2. **Los Angeles International Airport (LAX)**: Order a Jet Set cocktail and mushroom ravioli with grilled asparagus at Encounter Restaurant or head to La Brea Bakery at Terminals 1, 2 and 7 for sandwiches.
3. **San Francisco International Airport (SFO)**: Perry's, Terminal 1, Gate 42, is known for its Cobb salads and Perry's Hamburger, which can be topped with applewood-smoked Hobbs' bacon.
4. **Logan International Airport (BOS)**: Boston institution Legal Sea Foods just opened Legal's Test Kitchen inside terminal B.
5. **Miami International Airport (MIA)**: Head to Terminal D for Cuban chain La Carreta for the Cubano, made with roast pork, Swiss cheese and pickles.
6. **Denver International Airport (DIA)**: New Belgium Hub at Concourse B, Gate serves Fat Tire Amber Ale and other award-winning beers from New Belgium, the respected Fort Collins, Colorado brewery.
7. **Washington Dulles International Airport (IAD)**: Both Terminals A (at gate 3) and B (gate 71) have branches of Five Guys, a Washington, D.C.-based chain known for skinny, flavorful double-burgers, hand-cut fries and free peanuts for munching while you wait.
8. **Philadelphia International Airport (PHL)**: The Philadelphia airport recently added an outlet of Chickie's & Pete's crab house (on the west side of terminal A), known for its "crab fries," or French fries seasoned with crab-boil seasoning and served with a creamy cheese dipping sauce.

9. **Dallas/Fort Worth International Airport (DFW)**: Cousin's (near terminal D, gate 28 and terminal B, gate 27) offers Texas standards like smoked brisket, ribs, sausage and pinto beans.
10. **Charlotte Douglas International Airport (CLT)**: Check out The Yadkin Valley Wine Bar between terminals D and E for wines from the state's growing Yadkin Valley wine region.

For those looking to bring their own food, Foodandwine.com has compiled a list of the best recipes to bring on the plane. Go to [www.foodandwine.com/slideshows/recipes-to-bring-on-a-plane](http://www.foodandwine.com/slideshows/recipes-to-bring-on-a-plane) to see the selection.

To schedule an interview with a *Food & Wine* editor, contact Lori Lefevre at 212.827.6403 or [lori.a.lefevre@aexp.com](mailto:lori.a.lefevre@aexp.com).

###

*Food & Wine* is the modern, stylish, trend-spotting, talent-seeking epicurean magazine. Published by American Express Publishing, the leader in luxury lifestyle magazines, *Food & Wine* has a monthly circulation of over 950,000 and is online at [foodandwine.com](http://foodandwine.com).