



Richard M. Daley, Mayor



Rosemarie S. Andolino, Commissioner

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Tortas Frontera by Rick Bayless Opens at O'Hare *Fiesta of Flavors Lands at Chicago O'Hare International Airport*

Chicago – Award-winning chef-restaurateur Rick Bayless has brought authentic Mexican cuisine to Chicago O'Hare International Airport with the same flair that made his Frontera Grill, Topolobampo, and XOCO restaurants legends in Chicago. Today, the Chicago Department of Aviation (CDA) celebrated the opening of Tortas Frontera by Rick Bayless at O'Hare with a ribbon-cutting ceremony.

Rosemarie S. Andolino, Chicago Department of Aviation Commissioner, Chef Rick Bayless, and Elie W. Maalouf, President and CEO of HMSHost Corporation celebrated the grand opening, serving and entertaining travelers with the fanfare of a mariachi band. Tortas Frontera is located in Terminal 1 post-security near Gate B-11 at O'Hare

"We are thrilled to welcome Tortas Frontera by Rick Bayless to O'Hare International Airport. Rick's passion and love for Mexico's vivid, spirited culture and food caters to the palate of O'Hare's multi-cultural, global traveler," said Chicago Department of Aviation Commissioner Rosemarie S. Andolino. "With Tortas Frontera, we are fulfilling Mayor Richard M. Daley's goal to showcase Chicago's world-class cuisine to the millions of worldwide passengers who travel through Chicago's airports."

"It's been a pleasure to work with HMSHost to open our first airport restaurant," said Rick Bayless. "Tortas Frontera will introduce thousands of new customers to the signature dishes we've been creating and people have been enjoying for so many years."

Chef Rick designed the Tortas Frontera menu to offer O'Hare travelers a choice of delicious tortas -- Mexican griddle-baked sandwiches, and molletes -- warm open-face sandwiches. Breakfast tortas include the Egg & Chorizo or Egg & Rajas, and breakfast molletes include the Queso & Cajeta, among others. Lunch or dinner tortas, made with all natural and antibiotic-free chicken and pork, include the Cubana, Chipotle Chicken, Roasted Garlic Mushroom and more. Complementing and rounding out the menu: the Roasted Tomatillo Guacamole Bar, Kalona's Organic Yogurt Bar, chips, salsas, soups, salads, Aguas Frescas, Margaritas and beer.

"We're particularly pleased to bring this iconic restaurant featuring fresh foods from local farmers and producers — all to make the travelers day better at O'Hare International Airport," said Elie W. Maalouf, President and CEO, HMSHost. "We're off to a great start with Tortas Frontera by Rick Bayless and look forward to opening more exciting dining options at O'Hare in the future."

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Tortas Frontera, like all of O'Hare and Midway Airports' new concessionaires, aligns with the CDA Sustainable Airport Manual (SAM), and has also incorporated sustainability into the planning, design, construction, and operation of this new restaurant. The millwork and benches are made from reclaimed local Illinois barns, and the to-go packaging can be composted.

There are more than 160 food/beverage and retail concessions at O'Hare, many of which offer a taste of Chicago or offer unique Chicago products.

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About CDA

The Chicago Department of Aviation (CDA) is self-supporting, using no local or state tax dollars for operations or capital improvements at O'Hare and Midway International airports. Together, Chicago's airports generate more than \$45 billion in annual economic activity and create 540,000 jobs for the region. Please visit www.flychicago.com to learn more about the Chicago Department of Aviation.

The CDA continues to incorporate and expand sustainable initiatives for airport planning, operations and maintenance, and concessions and tenants in accordance with the CDA Sustainable Airport Manual (SAM) Version 2.0, released in November 2010. To view case studies, lessons learned and new technologies, and for more information on the SAM, please visit www.airportgoinggreen.org.

The O'Hare Modernization Program (OMP), introduced by Mayor Richard M. Daley in June 2001, transforms O'Hare's airfield from an outdated system of intersecting runways into a modern parallel runway configuration. The program will reduce overall delays at the Airport by 79 percent, and bad weather delays by 95 percent. It will create 195,000 new jobs and \$18 billion in additional economic activity each year. Please visit www.oharemodernization.org to learn more about the OMP.

About HMSHost

[HMSHost](http://www.HMSHost.com) is a world leader in creating dining and shopping for travel venues. HMSHost operates in more than 100 airports around the globe, including the 20 busiest airports in North America. The Company has annual sales in excess of \$2.5 billion and employs more than 34,000 sales associates worldwide. HMSHost is a part of Autogrill Group, the world's leading provider of food & beverage and retail services for people on the move. With sales of over €5.7 billion in 2009, the Group operates in 43 countries and employs some 70,000 people. It manages over 5,500 stores in more than 1,200 locations worldwide. Visit www.HMSHost.com for more information and find us on [Facebook](#) at *HMSHost Making the Traveler's Day Better*.

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Editor's note – Two jpg. photos are attached.



Photo 1 caption: Elie W. Maalouf, President and CEO of HMSHost Corporation, Chef Rick Bayless and Rosemarie S. Andolino, Chicago Department of Aviation Commissioner celebrated the grand opening of Bayless' restaurant, Tortas Frontera, on February 4, 2011., Passengers were served food samples and entertained with the fanfare of a mariachi band. Tortas Frontera is located in Terminal 1 post-security near Gate B-11 at O'Hare International Airport.

Photo courtesy: HMSHost

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Photo 2 - A mariachi band entertained passengers at O'Hare International Airport during the grand opening of Tortas Frontera, located in Terminal 1 post-security near Gate B- Elie W. Maalouf, President and CEO of HMSHost Corporation, Chef Rick Bayless and Rosemarie S. Andolino, Chicago Department of Aviation Commissioner were on hand to celebrate.

Photo courtesy: Chicago Department of Aviation/kp