



# News Release

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## **Chicago Celebrates Tortas Frontera by Rick Bayless Restaurant at O'Hare International Airport**

*Popular restaurant among travelers and food critics opens second location with  
HMSHost at O'Hare*

CHICAGO, IL - The Chicago Department of Aviation (CDA) and HMSHost are pleased to announce the grand opening of a second *Tortas Frontera by Rick Bayless* restaurant at O'Hare International Airport in Terminal 3. Award-winning chef Rick Bayless is expanding the availability of authentic Mexican cuisine at the airport with the same flair and delicious flavors that have made *Tortas Frontera* in O'Hare Terminal 1 a critically acclaimed restaurant by food critics and top pick on several nationwide travel magazines and websites, including [Frommer's](#) Best Airport Food list.

The new *Tortas Frontera by Rick Bayless*, located near Gate K3 in Terminal 3, features a full-service bar, seating with power-charging outlets at each table, and of course, Bayless' signature tortas and molletes on the menu. Rick Bayless joined CDA Commissioner Rosemarie S. Andolino and HMSHost President & CEO Tom Fricke today at O'Hare to celebrate the grand opening, which featured samples of the *Tortas Frontera* menu and entertainment from a mariachi band.

"Tortas Frontera at O'Hare has been an incredible success since arriving at the airport a year ago and we are so pleased to open a second location" said Andolino. "On behalf of Mayor Rahm Emanuel and everyone at the CDA, I want to thank Rick Bayless, his fantastic team and HMSHost for working together with us to offer delicious and authentic Mexican cuisine for millions of travelers from across the globe."

Similar to the first airport location, Chef Rick designed the new *Tortas Frontera* menu to offer O'Hare travelers a choice of delicious tortas, which are 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 (a sweet, milk-based filling), 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 are the Guacamole Bar, a Yogurt Bar with Fage Organic Yogurt, chips, salsas, soups, salads, Aguas Frescas, Margaritas and beer.

"The first *Tortas Frontera* in Terminal 1 at ORD is extremely popular so we're pleased to offer Terminal 3's travelers the same experience from one of the best restaurateurs in Chicago," said Stephen Douglas, Vice President of Business Development, HMSHost. "The farm-fresh offerings and zesty Mexican flavors are unmatched flavor and quality."

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Bayless is an internationally acclaimed chef, television personality, restaurateur/airport concessionaire, award-winning cook book author, and innovator in sustainable restaurant practices. His renowned restaurants in Chicago include Frontera Grill, Topolobampo, and XOCO.

“I am so excited to again partner with HMSHost to offer O’Hare travelers a second option to enjoy this unique and authentic Mexican experience,” said Bayless.

The first *Tortas Frontera* restaurant at O’Hare opened in early 2011. It is located in Terminal 1 near Gate B10.

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### About Chicago Department of Aviation

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](http://www.flychicago.com) to learn more about the Chicago Department of Aviation.

### About HMSHost

[HMSHost](http://HMSHost) 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 2010, the Group operates in 35 countries and employs some 62,000 people. It manages over 5,300 stores in more than 1,200 locations worldwide. Visit [www.HMSHost.com](http://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: Photos attached. High resolution photos available upon request.



**Photo caption:** Chicago celebrates grand opening of *Tortas Frontera* by Rick Bayless in Terminal 3 at O’Hare International Airport on February 2, 2012. Pictured from left to right, Tom Fricke, President & CEO, HMSHost; Rosemarie S. Andolino, Commissioner, Chicago Department of Aviation; Rick Bayless, Chef-Restaurateur, Frontera Foods; and the Honorable Michael Zalewski, Alderman of the 23rd Ward, Chairman of the City of Chicago Committee on Aviation cut the ribbon to celebrate the official grand opening of the second *Tortas Frontera* restaurant at O’Hare International Airport. Photo credit: HMSHost



**Photo caption:** Chicago celebrates grand opening of *Tortas Frontera* by Rick Bayless in Terminal 3 at O'Hare International Airport on February 2, 2012. The event featured samples of the *Tortas Frontera* menu and entertainment from a mariachi band. Photo credit: Chicago Department of Aviation/kp