



## NEWS RELEASE

# Elevated bites and fresh flavors: American Airlines unveils new Flagship menu items by award-winning chefs

2025-04-04

Spring is in the air — and on customers' plates — thanks to the latest refresh of the James Beard Foundation menu offerings, exclusively available in American Airlines Flagship® lounges.

This season, customers visiting the Flagship® lounge and Flagship® First Dining can expect a vibrant lineup of chef-crafted dishes that bring bold flavors, taking customers on a culinary journey before departing their city of origin. So arrive hungry and depart inspired.

## WHAT WE'RE BRINGING TO THE TABLE:

- Fresh, seasonal ingredients — think crisp greens, bright citrus and vibrant herbs that celebrate the flavors of spring
- Globally inspired dishes — from soulful Southern comfort and Mediterranean spice to Japanese-Californian fusion, each dish reflects a unique culinary perspective
- Restaurant-quality dining — thoughtfully curated by award-winning chefs, these dishes bring bold flavors to the lounge experience

## MEET THE GLOBALLY RECOGNIZED CHEFS SHAPING THIS SEASON'S CULINARY MAGIC:

- Dallas-Fort Worth (DFW): Tiffany Derry — Owner of Roots Southern Table, Roots Chicken Shak and Radici Wood Fired Grill, Derry is known for her bold, soulful flavors rooted in Southern traditions. Her dishes include her signature flair, with fresh, seasonal ingredients in each bite. This spring, Derry is serving up coconut chicken curry with carrots, onions, potatoes and peas for customers to enjoy ahead of takeoff.
- Chicago (ORD): Sarah Gruenberg — A James Beard Award-winning chef and owner of Monteverde, Gruenberg brings a fresh, contemporary spin on Italian cuisine, pairing handmade pastas with bright, seasonal ingredients. Customers will enjoy marinated lentil salad with smoked salmon, jammy eggs and chicories.
- Miami (MIA): Timon Balloo — The creative mind behind The Katherine in Fort Lauderdale, Florida, Balloo blends global influences with bright, citrusy flavors that are the perfect culinary depiction of the essence of Miami. To welcome the spring travel season, Balloo is bringing Dutch baby potatoes with salsa verde to the Flagship® lounge and pink shrimp ceviche for customers visiting the Flagship® First Dining space.
- Los Angeles (LAX): Brandon Kida — The mastermind behind Hinoki & the Bird and Go Go Bird, Kida blends Japanese technique with California's seasonal bounty, offering refined, flavor-packed dishes with a modern edge. Kida will bring a unique bao bar where customers can enjoy a crispy maitake mushroom bao or a fried chicken bao.
- New York (JFK): Ayesha Nurdjaja — At the helm of Shuka and Shukette, Nurdjaja brings the vibrant, spice-laden dishes of the Mediterranean to life, with a focus on fresh herbs, grilled meats and bold textures. Customers visiting the Chelsea and Soho joint premium lounges can enjoy shrimp skewers with white beans, roasted peppers, lemon and cilantro.

**Download image »**

Marinated lentil salad with smoked salmon, jammy eggs and chicories

**Download image »**

Pink shrimp ceviche

**Download image »**

Coconut chicken curry with carrots, onions, potatoes and peas

**Download image »**

Fried chicken bao

**Download image »**

Shrimp skewers with white beans, roasted peppers, lemon and cilantro

**Download image »**

Dutch baby potatoes with salsa verde

With the new menu rotation, American continues to redefine what it means to dine before flight with each unique chef collaboration. Whether kicking off a business trip or celebrating the start of a long-awaited getaway, these chef-inspired menus bring the joy of great food to customers' journeys — before they even reach their seat.

No secret password needed with the AAdvantage program

With the AAdvantage® **program**, unlocking access to the Flagship® lounge has never been easier. The more customers fly and earn, the closer they get to enjoying premium perks — like exclusive lounge access where world-class dining and next-level comfort come together.

Keep earning, keep flying and get ready to elevate the airport experience.