



NEWS RELEASE

Savor the season: New James Beard Foundation creations of summer land at Flagship lounges

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The final tastes of summer have arrived, and they're making a bold entrance at American Airlines Flagship® lounges starting the first week of August. As part of American's continued partnership with the James Beard Foundation®, this late-summer lineup brings bright flavors and bold creativity with globally inspired dishes that spotlight seasonal produce and chef-driven creativity.

From tangy, citrus-glazed vegetables to a whimsical bao bar and refreshing salads packed with crunch, this final summer installment brings together texture, flavor and a sense of place, all before takeoff.

Here's what's fresh and flavorful this season:

- Summer's brightest flavors: Think herby couscous, smoky mushrooms and garden greens brought to life with bold dressings and crisp garnishes
- Dynamic, chef-led creations: From Southern heat to Asian-inspired bites, each dish delivers a culinary story rooted in passion and place
- Premium preflight dining: Carefully crafted by celebrated chefs and exclusive to Flagship® lounges

Meet the chefs behind the summer finale:

- Philadelphia (PHL): Chef Randy Rucker — Known for pushing culinary boundaries at River Twice and Little Water, Chef Rucker brings a playful new twist to lounge fare with squid ink biscuits served with speck ham and creole mustard. A standout snack that's as unexpected as it is delicious.
- Los Angeles (LAX): Chef Brandon Kida — The Hinoki & the Bird chef is back with a flavorful bao bar, offering

two crave-worthy choices: crispy maitake mushroom or fried chicken, each topped with yuzu aioli for a pop of citrusy depth and creaminess.

- Dallas Fort Worth (DFW): Chef Tiffany Derry — Always one to celebrate bold Southern roots with a modern lens, Chef Derry is plating up charred mixed mushroom salad with crispy rice and furikake dressing, as well as a bright, herbaceous Mediterranean couscous salad layered with red radishes, mint, feta and crispy chickpeas.
- Miami (MIA): Chef Timon Balloo — Channeling peak summer flavor with global flair, Chef Balloo is serving two vegetable-forward warm dishes: citrusy sweet soy and balsamic-glazed brussels sprouts and a medley of asparagus, haricot verts and peas in citrus butter — a garden-fresh celebration with every bite.

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Squid ink biscuits served with speck ham and creole mustard

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Crispy maitake mushroom and fried chicken bao topped with yuzu aioli

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Mediterranean couscous salad

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Charred mushrooms with crispy rice and furikake dressing

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Citrusy sweet soy and balsamic-glazed brussels sprouts

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Asparagus, haricot verts and peas with citrus butter

American continues to redefine the airport dining experience, proving that the journey can be just as delicious as the destination. Whether customers are headed on a business trip or beachside escape, these summer dishes bring the flavor of the season to every lounge visit.

Lounge access made easy with the AAdvantage program

With the AAdvantage® **program**, access to the Flagship® lounge is simple. As summer winds down, keep flying and earning to unlock premium perks, like elevated comfort and curated dining that turn layovers into mini getaways. The more you travel, the easier it gets to enjoy the airport at its finest.