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AIRPORT RESTAURANT MAKES SEMIFINALS FOR 2014 JAMES BEARD AWARD

One Flew South first airport restaurant to be considered for the award

ATLANTA – One Flew South, one of Hartsfield-Jackson Atlanta International Airport's premier restaurants, has made the semifinalist list for Outstanding Service by the James Beard Foundation. The James Beard Foundation is one of the nation's most prestigious recognition programs honoring professionals in the food and beverage industries. One Flew South is the first airport restaurant to earn a place on the coveted list.

"At the world's busiest passenger airport, customer service is one of our top priorities," said Hartsfield-Jackson Interim General Manager Miguel Southwell. "Part of that commitment includes creating unique experiences for travelers, such as offering fine dining options with exceptional customer service. One Flew South certainly excels in this endeavor. I am proud of One Flew South and the terrific staff for their hard work, and wish them luck in this competition."

One Flew South opened on Concourse E in 2008, and provides a fine dining experience featuring globally-inspired entrees and a robust sushi menu. The design of the restaurant reflects the region through the use of indigenous ingredients to provide travelers a unique "Atlanta" experience. One Flew South has consistently been recognized nationally and internationally for its "Southernational" cuisine from Chef Duane Nutter, and for its bar program led by Tiffanie Barriere.

"From initial design to the daily operation of One Flew South, our relationship with the Atlanta airport has been paramount to the restaurant's success today," says One Flew South principal Daniel Halpern. "With the support of the Hartsfield-Jackson team and our own service leaders, we take great pride in offering travelers an exceptional dining experience in a welcoming and dynamic environment."

Selected from a list of over 44,000 online entries, the prestigious group of semifinalists in 20 categories represents a wide variety of culinary talent, from exceptional chefs and dining destinations in 10 different regions across the U.S., to the nation's top wine and spirits professionals, best new restaurants, and rising star chefs. See this year's full semifinalist list online at Additional program information and how to enroll can be found at www.jamesbeard.org/awards.

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Hartsfield-Jackson Atlanta International Airport

Hartsfield-Jackson is the world's busiest airport, serving more than 95 million passengers annually with nonstop service to 160 U.S. destinations and nearly 70 international destinations in more than 45 countries. The Airport is a frequent recipient of awards of excellence for concessions, operations, architectural engineering and construction – including the 2013 Global Efficiency Excellence Award from the Air Transport Research Society (for more information, go to www.atrsworld.org), 2013 Project of the Year, Architectural Category for the Maynard H. Jackson Jr. International Terminal from the American Association of Airport Executives Southeast chapter (for more information, go to www.secaaae.org) and the 2012 Best Airport in North America, Business Travel Award from the Business Traveler Magazine (for more information, go to www.businesstravelerusa.com). ATL is undergoing more than \$6 billion worth of capital improvements, which include a new, energy-efficient rental car center, a gold LEED certified international terminal which opened to the general public on May 16, 2012 (for more information, go to www.atlanta-airport.com/internationalterminal/) and aesthetic and functional upgrades to its concourses, people movers and parking services. For more information, go to www.atlanta-airport.com. Check out the Airport's YouTube channel by visiting www.youtube.com/AtlantaHartsfield, follow us on Twitter (@Atlanta_Airport) and become a fan on Facebook (Hartsfield-Jackson Atlanta International Airport).

One Flew South

One Flew South, the first upscale travel-dining restaurant in the world's busiest airport, delivers spirited global fare to guests making their travels across the world. The restaurant is located in Concourse E of Atlanta's Hartsfield-Jackson International Airport. The restaurant is a joint-venture partnership between longtime Atlanta-based restaurant operators and hospitality visionaries Atlanta Restaurant Partners and Global Concessions, Inc. The kitchen, led by Chef Duane Nutter, offers travel-inspired provisions, featuring premium ingredients from regional producers. One Flew South has received attention from a variety of publications, including The New York Times, Southern Living, Garden & Gun, USA Today, Frommer's, Imbibe, and Esquire. One Flew South is open seven days a week from 11:00 a.m. to 10:00 p.m. Log on to www.oneflewsouthatl.com for menu options or call 404-816-3464 for additional information. Stay connected through Twitter and on Facebook.

About the James Beard Foundation

Founded in 1986, the James Beard Foundation is dedicated to celebrating, nurturing, and preserving America's diverse culinary heritage and future. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful and delicious food. Today the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit www.jamesbeard.org. Find insights on food at the James Beard Foundation's blog Delights & Prejudices. Join the James Beard Foundation on Facebook. Follow the James Beard Foundation on Twitter and Instagram.