

The James Beard Foundation's mission
is to celebrate, nurture, and honor
America's diverse culinary heritage through
programs that educate and inspire.



PROUD SPONSOR
OF THE 2015
JAMES BEARD
AWARDS



CHEF'S TASTING MENU

PGATOURGRILL 
EAT SMARTER  PLAY HARDER





BERKSHIRE PORK TENDERLOIN



CHOICE OF

PAN ROASTED ATLANTIC SALMON \$24

maple mustard

 sonoma-cutrer russian river ranches chardonnay

GRILLED CHICKEN BREAST \$21

fall mushroom ragout

 nielson pinot noir

BERKSHIRE PORK TENDERLOIN \$21

caramelized apples, pan jus

 don miguel gascón malbec

ACCOMPANIED BY

HOT SPINACH ARTICHOKE DIP

crispy tortilla chips

BEET SALAD

pickled beets, arugula, red onion, toasted walnuts, goat cheese, orange mint vinaigrette

ROASTED FALL VEGETABLES

olive oil, thyme

CHEF'S POTATO

daily creation

 suggested wine pairing



GRILLED CHICKEN BREAST



PAN ROASTED ATLANTIC SALMON



HMSHost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything we do. As proud supporters of the James Beard Foundation for culinary excellence, HMSHost brings its unique, creative and award-winning dishes to airports across the country in celebration of HMSHost Airport Restaurant Month.

Go to www.AirportRestaurantMonth.com for a complete list of participating locations