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**Locally-Sourced Cuisine with a Modern Twist to be Featured in the Next
*Dine Boston Visiting Chef Program at the AIRMALL® at BOS***
– *Chef Richard Garcia of 606 Congress to Offer Modern Farm Cuisine Accented by Regional Influences at Dine Boston in Terminal E Landside on Thursday, September 29, 2011 –*

BOSTON, September 15, 2011 – Fresh, seasonal ingredients crafted with modern cooking techniques are coming to the AIRMALL® at Boston Logan International Airport (BOS). AIRMALL USA, developer of the leading airport concessions model in North America and operator of the AIRMALL at BOS, is pleased to welcome **Richard Garcia, executive chef at 606 Congress**, as the latest headliner for the *Dine Boston Visiting Chef Program*. The program showcases New England chefs’ specialties for a three-month period at the airport restaurant.

The media is invited to attend a complimentary lunch and welcome event at Dine Boston that will be held on Thursday, September 29, 2011 at 11:30 a.m.

Dine Boston is conveniently located pre-security in the AIRMALL® in Terminal E, which means airport visitors and airline passengers alike can sample the delicious fare created by Chef Garcia.

“Chef Richard Garcia’s passion for creating modern dishes using the highest quality, locally-sourced and sustainable products continues to engage restaurant goers in the Boston area,” said Mike Caro, vice president for AIRMALL USA. “The AIRMALL at BOS and Dine Boston are pleased to offer a taste of his menu to traveling passengers through the *Dine Boston Visiting Chef Program*.”

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Born in Guatemala, Garcia came to the United States at the age of four, and first entered the food industry at the age of 12, where he worked at a neighborhood bakery. Since then, Garcia has spent nearly two decades continuing his culinary education and mastering his modern technique in a wide variety of restaurants from Massachusetts to the Virgin Islands. In 2009, Garcia was recognized by Star Chefs as one of Boston’s Rising Star Chefs and received the Sustainability Award for his dedication and contribution to sustainable culinary practices. 606 Congress, where Garcia is currently executive chef, is located at the Renaissance Boston Waterfront Hotel in the revitalized South Boston Waterfront district. The menu features modern farm cuisine with regional influences that complement the sleek and sophisticated design of the restaurant.

At Dine Boston, Chef Garcia’s menu includes a New England Artisan Cheese Plate consisting of house made preserves, Great Hill Blue Cheese, Bonne Bouche Aged Goat Cheese and Clothbound Cheddar along with a native apple and celery salad including baby rocket, watercress, almonds and parmesan as the first course. The main course is braised Hampshire pork shanks with butter beans, orange gremolata and fennel; and Atlantic Hook & Line Caught Haddock with white bean & chorizo stew, yogurt cheese and dill. Dessert consists of a warm organic chocolate ganache cake with candied beets and vanilla bean ice cream. Many of the ingredients in these dishes come from farms in Massachusetts, Vermont and New Hampshire.

The *Dine Boston Visiting Chef Program*, founded by Dine Boston, enables renowned New England chefs to “moonlight” at the restaurant and create a special menu for visitors. Past chefs featured in the *Dine Boston Visiting Chef Program* include Camilo Diaz and Sari Abul-Jubein from Casablanca; Chris Douglass from ICARUS; Erwin Ramos from Olé Mexican Grill; BJ Salazar of Sel de la Terre; Marisa Iocco from Spiga; Jose Duarte of Taranta; and Rachel Klein of Aura.

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Influences at *Dine Boston* in Terminal E Landside on **Thursday, September 29, 2011** –

PLEASE NOTE: Complimentary lunch will be served to the media on Thursday, September 29, 2011 at 11:30 a.m. at Dine Boston, which is located in Terminal E (pre-security). Parking is *free* in the Terminal E Limo Lot. Interviews with AIRMALL USA, Chef Garcia and Dine Boston are available. **Media attending the event who park in the designated parking lot in an unmarked car must post a sign in their windshield identifying their vehicle as a media vehicle. Please RSVP now to confirm attendance and interviews by contacting Elizabeth Bacheson at 412-642-7700 or elizabeth.bacheson@elias-savion.com.**

About AIRMALL® USA, Inc.

AIRMALL® USA, Inc. is the developer and manager of the retail, food and beverage operations at Pittsburgh International Airport, Boston Logan International Airport (Terminals B and E), Baltimore/Washington International Thurgood Marshall Airport, and Cleveland Hopkins International Airport. The leading airport concessions model in North America, AIRMALL USA continues to post among the highest per-passenger spends on the continent and consistently receives accolades for innovation and customer service. AIRMALL USA is owned by Prospect Capital Corporation, a leading New York investment company founded in 1988. For more information on AIRMALL USA, visit www.airmallusa.com.

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