



NEW TOM BRADLEY INTERNATIONAL TERMINAL DINING PROGRAM

Local favorites and global flavors give travelers a taste of Los Angeles at the New Tom Bradley International Terminal (TBIT).

OVERVIEW

The New TBIT dining program features a sophisticated lineup that unites Los Angeles and global flavors for a traveler-friendly mix of healthy and fresh sit-down, casual, and grab-and-go options. A \$79.8-million investment by Westfield and its partners will introduce 27 dining units, of which seven are pre-security and 15 are local Los Angeles brands.

TRAVELER BENEFITS

Local culinary delights from Top Chefs Michael Voltaggio, duo Susan Feniger and Mary Sue Milliken, Suzanne Goin, and more.

A 150,000-square-foot Great Hall with dining destinations such as: the Mezzanine Lounge, offering sweeping views and a luxury experience; the Dining Terrace, presenting contemporary casual options; and extending into the North and South Concourses for the ultimate traveler experience.

Presentation-style cooking that showcases the skills and techniques of chefs as travelers get an up close and personal glimpse of the sights and sounds.

DINING LINEUP

- ink.sack (495 square feet): Creative sandwiches from “Top Chef” winner Michael Voltaggio
- Border Grill (621 SF): Upscale Mexican food from “Top Chef Masters” duo Susan Feniger and Mary Sue Milliken
- Umami Burger (739 SF): L.A. outlet awarded GQ’s “Burger of the Year” title

DINING FACTS AT-A-GLANCE

Upon Completion

Total dining units: 27

- Local L.A. brands: 15
- Located Pre-Security: 7



The soaring, multi-level Great Hall delivers an iconic dining experience for international travelers. (Photo by Westfield)

- LAMILL COFFEE (563 SF): Freshly roasted direct-trade coffees
- Larder at Tavern (1,813 SF): Gourmet sandwiches, charcuterie and more from James Beard Award winner Suzanne Goin and Caroline Styne
- 800 Degrees Pizza (654 SF): Wood-fired Neapolitan pies from the famed L.A. pizzeria
- Ill Forks (6,090 SF): Modern steakhouse sizzling with style
- Chaya (664 SF): Euro-Asian eatery with fresh fish and local, sustainable ingredients

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- Petrossian Caviar & Champagne Bar (709 SF): Luxury delicacies and fine wines
- Vino Volo (1,549 SF): Expertly-selected wines and elegant small plates
- Luckyfish by Sushi Roku (1,153 SF): Sushi, fine sake and Japanese favorites
- James Beach (1,052 SF): Award-winning modern American comfort food
- Vanilla Bake Shop (165 SF): Charming baked goods with high-quality ingredients
- Starbucks Evenings (1,321 SF): Smart wine selections and delicious light bites
- Marmalade Cafe (787 SF): Fresh, inventive California-inspired cuisine in a warm “neighborhood” ambience



With sweeping views of the Great Hall, the Mezzanine Lounge’s sophisticated ambience caters to travelers seeking an unmatched luxury dining experience.

■ CONSTRUCTION

Design to construction of Phase I (Great Hall, North and South Concourses): 2011 – Summer 2014

Construction of Phase II (Pre-security-screening): Late 2014 – Late 2015

■ CONTRACTORS

Terminal Concessions Management: Westfield

Dining Operators: Host International, Inc.

Concessions Management-LS at LAX TBIT, LLC

Branded Works, Inc.

Areas USA LAX, LLC

LS-Concessions Management at LAX TBIT, LLC

CMS Hospitality

Taste Inc.