



Terminal hunger

A new wave of snack shacks is changing the definition of airport food

With bags of nuts serving as meals and free newspapers disappearing even from first class, how do you make air travel tolerable? Gourmet layovers. "People don't want fast food; they want good food," says Ira Weinstein, president of the airline consulting firm Airport Interviewing and Research. As a result, some airports have redesigned terminals to enhance the tarmacside dining experience. From gourmet kiosks to full-service restaurants, these are the best places to break bread at the busiest U.S. airfields. JESSICA LOTHSTEIN

CITY (AIRPORT)	RESTAURANT	CUISINE	LOCATION	GASTRONOMIC GEM
ATLANTA (ATL)	Paschal's	Southern staples like fried green tomatoes	Concourse C, opposite Brookstone; Concourse A	Blackened catfish (\$20)
BOSTON (BOS)	Jasper White's Summer Shack	New England seafood	Terminal A Satellite Building	Lobster corn dog (\$10)
CHICAGO (ORD)	Gold Coast Dogs	Chicago street fare	Terminal 3; Terminal 5	Classic Chicago dog (\$3)
DALLAS/FORT WORTH (DFW)	Mister G's	Juicy Texas steak	Inside Hyatt Regency, across from Concourse C	Mesquite-grilled rib-eye steak (\$54)
DENVER (DEN)	Pour La France	Casual French bistro	Jeppesen Terminal	French dip (\$9)
MEMPHIS (MEM)	Interstate Bar-B-Que	Tennessee barbecue by local legend Jim Neely	Gate B-16; Food Court	Pulled-pork sandwich (\$6)
MIAMI (MIA)	La Carreta	Miami's favorite 24-hour Cuban cafeteria	Entrance to Concourse D	Spinach and cheese empanadas (\$2 apiece)
NEW YORK (JFK)	Deep Blue Sushi	Full-service sushi restaurant with a bar	JetBlue Terminal (Terminal 6)	Sashimi platter (\$23)
PHILADELPHIA (PHL)	Philly Steak & Gyro	Two-fister sandwiches	Concourse C	Classic cheesesteak (\$6)
PHOENIX (PHX)	Blue Burrito Grille	Healthy Mexican	Terminal 3, Gate 18	Big Blue Burrito (\$8)
SAN FRANCISCO (SFO)	Yankee Pier	The catch of the day from chef Bradley Ogden	United Terminal, just past security	Dungeness crab cakes (\$14)
SEATTLE (SEA)	Anthony's	Fresh local seafood	Central Terminal	Wild king salmon (\$20)



HAUTE LUNCH Gulfstream-worthy grub for commercial fliers

A crop of new delivery services aims to bring high-end meals to you at the terminal. In L.A., SkyMeals (sky.meals.com) offers dishes like seared ahi tuna (\$29), which will make you the envy of your pretzel-nibbling cabinmates. At Newark, Starwich (starwich.com) will deliver a black-olive-crusted seared-tuna salad or a softshell-crab BLT to your gate (\$65, including cab fare). And at JFK or LaGuardia, Rudy's Inflight Catering (rudysinflight.com) will deliver food from Manhattan's finest chefs (\$100 for delivery, plus the cost of food).

INTREPID TRAVELER

TIPS FOR THE MODERN VAGABOND

First-class tickets at coach prices



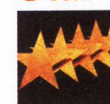
Until recently, trying to decipher fare codes, restrictions, and upgrade eligibility on flights was an experts-only game. But now you can access the same databases that travel agents and airlines use to find flight and seat availability in real time. The service, at expertflyer.com, costs \$99 per year and is easy to figure out. Want to use frequent-flier miles to upgrade? Search for flights with the cheapest coach seats and the most available upgrades. Then follow up with back-to-back calls to the ticket agent and the frequent-flier representative. It's a small price to pay to take full advantage of all those miles.

Lounge wizard



There's an easier way to access VIP frequent-flier clubs than by racking up \$35,000 on your Amex card or flying between Seattle and Los Angeles 70 times. Called Priority Pass (prioritypass.com), it opens the doors to more than 450 elite airport lounges in 278 cities—from Memphis, Tennessee, to Mwanza, Tanzania. With it you can visit Heathrow's deluxe three-level Holideck Lounge or practice your putting on the new artificial greens inside Delta Crown Clubs worldwide. The annual fee is \$399.

Star wars



Horst Schulze, former president of Ritz-Carlton, is launching Solis Hotels and Resorts and Capella Hotels and Resorts (solishotels.com, capellahotels.com). The two chains are being marketed as a notch above the Four Seasons and have hotelier insiders speculating about a new six-star rating. The first Solis hotel will open this summer in Chicago, and five more resorts will open by 2008. The Capella line, featuring smaller, boutique hotels, plans to open four properties by the end of 2007.