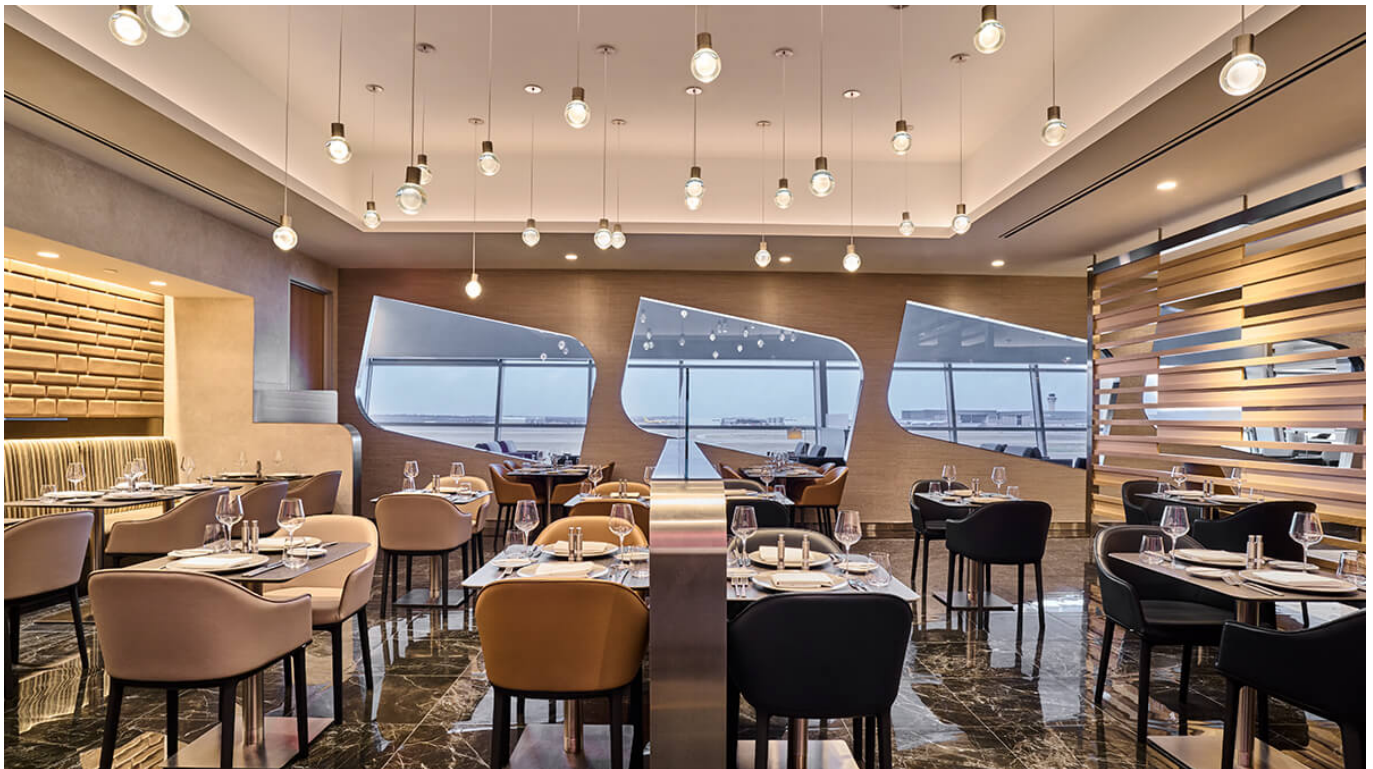


American Airlines expands Flagship Dining access



American Airlines is expanding access to its Flagship Dining experience at DFW and MIA beginning next month

[American Airlines](#) is expanding access to Flagship Dining, giving more premium passengers the opportunity to experience its sit-down lounge dining service at Dallas Fort Worth International Airport ([DFW](#)) and Miami International Airport ([MIA](#)).

Beginning September 15, passengers travelling in Flagship Business Plus and Flagship Business on qualifying long-haul international, transcontinental and Hawaii Flagship routes can access Flagship Dining. The experience was previously available only to passengers travelling in Flagship First.

American is also introducing an exclusive wine and chocolate pairing featuring [KHK Wines](#), [K+M Extravirgin Chocolate](#) and K+M hazelnut dragées. The pairing was curated by Chef Thomas Keller, co-founder of K+M Extravirgin Chocolate and a founding ambassador in KHK Wines.

The offering will be available to Flagship Dining passengers and visitors to The Chelsea Lounge club at John F. Kennedy International Airport ([JFK](#)). KHK cabernet sauvignon will also be available in all Flagship lounges.

“At American, we are continually looking for ways to elevate the customer experience and create moments that make travel more memorable,” said Rhonda Crawford, Senior Vice President of Customer Experience and Design at American Airlines. “By expanding access to Flagship Dining and introducing new menu enhancements, including an exclusive wine and chocolate pairing from KHK Wines and K+M Extravirgin Chocolate curated by Chef Thomas Keller, we are delivering an even more elevated hospitality experience that begins well before customers step on board.”

The private Flagship Dining experience will also reopen at Los Angeles International Airport ([LAX](#)) in late 2026.

Alongside the expanded access, American is launching a refreshed four-course Flagship Dining menu curated by its culinary team. The seasonal menu blends regional flavours, thoughtfully sourced ingredients and refined culinary techniques.

The refreshed menu will feature regionally inspired entrées that showcase flavours connected to American's hubs. Dishes include roasted purple cauliflower steak, the Flagship burger, churro bread pudding, Texas pear and burrata salad, mesquite-grilled beef filet and a California artisan board.

The exclusive pairing features KHK Hillside Cabernet Sauvignon alongside K+M chocolates and K+M hazelnut dragees, which are served at The French Laundry, Keller's three-Michelin-starred restaurant in Yountville, California.

American said the pairing is designed as a thoughtful progression of flavours to complement the dining experience. The KHK Hillside Cabernet Sauvignon was crafted in collaboration with Napa Valley winemaker Thomas Rivers Brown.

"KHK is a vineyard partnership and a tribute to the longtime friendships among Jim Keller, a fourth-generation Napan with no relation to me, and the Hall family, of Hall's Chophouse," said Keller, founding ambassador at KHK Wines. "My role is to lend a chef's palate and guidance. We all share deep roots in wine, food and memorable experiences, and our vision for the perfect everyday Cabernet has come together."

Flagship Dining will be available on a space-available basis. Passengers can check in with the host team inside the Flagship lounge upon arrival. If a table is not immediately available, passengers may be added to an electronic waitlist and notified when their table is ready.

American said the updates align Flagship Dining access more closely with the premium travel experience, while continuing to bring distinctive food and beverage offerings to passengers before they fly.