

American Airlines brings James Beard Foundation summer creations to Flagship lounges



American Airlines Flagship lounges bring in fresh flavors for summer travelers

[American Airlines](#) Flagship lounges are bringing a refreshed summer lineup to travelers from the first week of August. As part of American's continued partnership with the James Beard Foundation, this late-summer lineup brings flavor and creativity with globally inspired dishes that spotlight seasonal produce.

From citrus-glazed vegetables to a bao bar and refreshing salads, this final summer installment brings texture, flavor and a sense of place to the lounge experience.

Fresh and flavorful

- Summer's brightest flavors: Think herby couscous, smoky mushrooms and garden greens brought to life with bold dressings and crisp garnishes
- Chef-led creations: From Southern heat to Asian-inspired bites, each dish delivers a culinary story rooted in passion and place
- Premium preflight dining: Carefully crafted by celebrated chefs and exclusive to Flagship lounges

Meet the chefs

- Philadelphia ([PHL](#)): Chef Randy Rucker — Known for pushing culinary boundaries at River Twice and Little Water, Chef Rucker brings a playful new twist to lounge fare with squid ink biscuits served with speck ham and creole mustard. A standout snack that's as unexpected as it is

delicious.

- Los Angeles ([LAX](#)): Chef Brandon Kida — The Hinoki & the Bird chef is back with a flavorful bao bar, offering two crave-worthy choices: crispy maitake mushroom or fried chicken, each topped with yuzu aioli for a pop of citrusy depth and creaminess.
- Dallas Fort Worth ([DFW](#)): Chef Tiffany Derry — Always one to celebrate bold Southern roots with a modern lens, Chef Derry is plating up charred mixed mushroom salad with crispy rice and furikake dressing, as well as a bright, herbaceous Mediterranean couscous salad layered with red radishes, mint, feta and crispy chickpeas.
- Miami ([MIA](#)): Chef Timon Balloo — Channeling peak summer flavor with global flair, Chef Balloo is serving two vegetable-forward warm dishes: citrusy sweet soy and balsamic-glazed brussels sprouts and a medley of asparagus, haricot verts and peas in citrus butter — a garden-fresh celebration with every bite.