

United partners with Chef's Table to curate exclusive Business Class meals



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[United](#) is teaming up with Chef's Table, the brand behind the award-winning Netflix series, to introduce 10 exclusive meal experiences to its United Polaris® international Business Class menu. The airline has enlisted 11 world-renowned chefs from four continents – representing United's seven U.S. hub cities and key international gateways in London, Tokyo and São Paulo – to curate regionally-inspired meals.

"United's network spans many of the culinary capitals of the world, allowing us to authentically bring together acclaimed chefs from around the globe," said Andrew Nocella, Chief Commercial Officer,

United Airlines. "Our collaboration with Chef's Table shows how we are leveraging our unique position as the world's largest airline to deliver restaurant-quality moments in the sky. Our United Polaris international business class travelers are going to love the new dishes coming later this year."

"This collaboration represents an unprecedented look at how we can elevate the inflight dining experience, bringing the culinary brilliance featured on Chef's Table to the skies," said Justin Connor, President of Chef's Table Projects. "By partnering with United, we are turning a global culinary journey into a reality for millions of passengers. Many travelers around the world will be able to experience firsthand the artistry of these 11 world-renowned chefs on their plates at 35,000 feet. Together we will create incredible, regionally-inspired meals and unforgettable experiences for travelers from takeoff to landing."

Starting August 1, United Polaris international Business Class travelers can taste recipes from Chef's Table culinary talent. Each chef will create complete meal experiences, including an appetizer, salad and entrée, for flights departing from the chef's home city that inspired the recipes. The line-up of chefs includes:

- **Los Angeles - Nancy Silverton, Osteria Mozza:** A James Beard Award-winning chef and author, Nancy Silverton is a culinary icon and the co-owner of Michelin-starred [Osteria Mozza](#) in Los Angeles, where she brings her passion for Italian cuisine and artisan ingredients to life.
- **New York/Newark - Fariyal Abdullahi, Hav & Mar:** Chef Fariyal Abdullahi is the Executive Chef of [Hav & Mar](#) in New York, where a convergence of her travels and Ethiopian ancestry comes to life with an infusion of European technique in the unique flavors of her meals.
- **São Paulo - Manu Buffara, Manu:** Chef Manu Buffara is the culinary force behind [Manu](#) in Curitiba, where she cooks with a keen sense of stewardship, elevating the bold, vibrant flavors of Brazilian cuisine with a modern sensibility and responsible agriculture practices.
- **Chicago - Jenner Tomaska, Esmé, The Alston and Petite Edith:** Chef Jenner Tomaska is a three-time James Beard-nominated chef and co-owner of Michelin-starred [Esmé](#) in Chicago's Lincoln Park neighborhood where he blends classical French cooking techniques with artistry, as well as steakhouse, [The Alston](#) located in the Gold Coast district, and French-Midwestern bistro, [Petite Edith](#), in River North.
- **Houston - Justin Yu, Theodore Rex:** A native Houstonian, Chef Justin Yu is a James Beard Award-winning chef and the owner of Houston's [Theodore Rex](#), a relaxed fine dining restaurant with a French touch.
- **Denver - Penelope Wong, Yuan Wonton:** Denver native Chef Penelope Wong celebrates the diversity that has helped shape Denver's food scene, bringing the flavors of her Asian American childhood with memories of her family to her eatery, [Yuan Wonton](#).
- **San Francisco - David Barzelay, Lazy Bear, Joujou & True Laurel:** Chef David Barzelay, a visionary for unpretentious American fine dining, owns the two-Michelin-starred restaurant, [Lazy Bear](#), in San Francisco's Mission District, [Joujou](#) in the Design District and [True Laurel](#) in the Mission.
- **Washington, D.C. - Isabel Coss & Matt Conroy, Lutèce:** Chefs Isabel Coss and Matt Conroy combine French technique and Mexican sensibility into Michelin-starred [Lutèce](#), creating refined seasonal dishes that highlight bold flavors.
- **London - Tomos Parry, Mountain & Brat:** Chef Tomos Parry is the founder and co-owner of three open-fire restaurants in London, including the Michelin-starred [Mountain](#) in Soho and the

Michelin-starred [Brat](#) in East London. Inspired by his Welsh and Celtic heritage, his cuisine combines the traditions, techniques and cooking styles of northern Spain.

- **Tokyo - Tashi Gyamtso, Jimgu, Enowa Yufuin:** Chef Tashi Gyamtso is the acclaimed head chef of [Jimgu](#), the farm-driven restaurant featuring menus solely based on what the land provides.

Chef's Table is an Emmy Award-winning documentary series that spotlights the world's most extraordinary chefs who are redefining the culinary landscape. The series is available only on Netflix.