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WSJ.com

FOOD &amp; DRINK | SEPTEMBER 25, 2010

## Best Airport Eateries

Fed up with indecent cuisine and infuriating service, enterprising restaurateurs are bringing gustatory pleasure back to travel, opening airport wine bars and plying flyers with charcuterie on the run.

**Vino Volo wine bars and shops**, at 10 airports including Seattle-Tacoma International, Washington Dulles, Baltimore BWI and New York's JFK. **AMBIENCE:** The wine bars are sleek and quiet; the attached wine stores have helpful salespeople. **EAT:** Marcona olives roasted with rosemary; smoked salmon rolls with crabmeat; braised pork tacos with fresh cabbage slaw. **DRINK:** The wine flights: World Value Reds, Shades of White. [vinovolo.com](http://vinovolo.com)



Ezra Stoller/Esto

The glam days: The Lisbon Lounge at Idlewild Airport (now JFK) in 1962.

**Dei Frescobaldi Wine Bar and Restaurant**, one in each of Rome Fiumicino's three terminals. **AMBIENCE:** Convivial Italian wine bar, a bittersweet stop for a preboarding Prosecco. **EAT:** Like the wines, the food tilts Tuscan, so try the beef tartare, goat cheese with vin santo or the caprese salad. **DRINK:** A 2007 Morellino di Scansano DOC, a 2009 Pomino Bianco or, for something sweet, the Santo Spirito 11 dessert wine. [deifrescobaldi.it](http://deifrescobaldi.it)

**Le Grand Comptoir** in Houston's George Bush Intercontinental (and by the end of 2010 in Newark Liberty). **AMBIENCE:** An upscale, bistro-inspired restaurant: soft jazz, leather upholstery, warm wood finishes. **EAT:** Fruits de mer platter; Vietnamese shrimp salad; filet mignon. **DRINK:**

Celebrate with Moët & Chandon; more moderately, a glass of Mendoza Malbec.

**French Meadow Bakery Café** in Minneapolis-St. Paul International. **AMBIENCE:** Crunchy meets decadent: The café features gluten-free options and healthy choices, but also has a lively bar. **EAT:** Fruit and nut pancakes; classic egg breakfast; pan-seared miso salmon. **DRINK:** Antioxidant pomegranate martini; organic Chardonnay or Merlot. [frenchmeadowcafe.com](http://frenchmeadowcafe.com)

**Gordon Ramsay's Plane Food** at London Heathrow's Terminal 5. **AMBIENCE:** Big windows and an open kitchen let you choose between the drama on the runway or on the prep line. Chef Ramsay, ever the entrepreneur, also sells Plane Picnics to eat onboard, and takes reservations for groups of up to 50. **EAT:** Crispy duck and watercress salad; wild-mushroom orecchiette with smoked bacon and sage; pan-fried sea bream with couscous. **DRINK:** A 2009 Chilean Sauvignon Blanc or a 2006 Crozes Hermitage. [gordonramsay.com](http://gordonramsay.com)

By year's end, **the Delta Terminal** in New York's La Guardia Airport will have a gourmet food hall and 13 A-list restaurants. Four just opened: Bisoux, a bistro from the team behind Minetta Tavern; Custom Burgers by Pat LaFrieda; Tagliare, a pizzeria from Brooklyn's DeMarco family; and Michael Lomonaco's Prime Tavern.

—Jackie Cooperman

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