



## Behind the Scenes //

# Cabin Pressure Cook-Off

At 30,000 feet, your taste buds aren't at their prime, so it's essential for in-flight meals to pack a flavorful punch. One lucky chef will get the chance to show off his cooking skills by joining Delta's culinary team—and the competition is hot. In the first-ever Cabin Pressure Cook-Off, four *Food & Wine* "Best New Chef" winners will face off in a video series for the chance to develop a menu for flights from Atlanta to Europe starting in February. Watch episodes at [foodandwine.com/cabinpressurecookoff](http://foodandwine.com/cabinpressurecookoff) or starting November 1 on board.

### CONTESTANTS



**Kelly English**  
Chef/owner of Restaurant Iris and The Second Line in Memphis



**George Mendes**  
Executive chef/owner of Aldea in New York City



**Linton Hopkins**  
Chef/partner of Restaurant Eugene and Holeman & Finch Public House in Atlanta

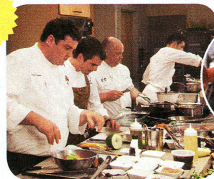


**Hugh Acheson**  
Chef/partner of Five and Ten and The National in Athens, Ga., and Empire State South in Atlanta

### COMPETITION 1

#### APPETIZER

The chefs had 45 minutes to whip up their appetizer creations. Look for a grilled yellow jack salad, chicken with rice and a Georgia peach salad.



The Cabin Pressure Cook-Off was filmed at New York's Institute of Culinary Education.



Host Jackie Tranchida takes a break between takes.



To turn the skirt steak on the grill for his salad, chef Acheson used giant tweezer-style tongs.

### COMPETITION 2

#### MAIN COURSE

The chefs had 90 minutes to prepare a main course, which was then chilled and reheated before the judges took a bite.



Delta's Master Sommelier Andrea Robinson, Mark Maynard-Parisi of Blue Smoke/Union Square Hospitality Group and Christina Grodovic of Food & Wine deliberate on the main courses.

### COMPETITION 3

#### DESSERT

One of the chefs created six different desserts for the judges to taste. Was it enough to win the challenge?



Flight attendants Myrtle Banks and Rekha McGuire present the judges a meal.



Check out episodes on board, exclusively on Delta, or watch online now at [foodandwine.com/cabinpressurecookoff](http://foodandwine.com/cabinpressurecookoff).

## Meet Delta's Culinary Team

These fine-dining rock stars have upped the ante when it comes to in-flight eats.



Miami-based chef **Michelle Bernstein**'s menus are featured on flights to South America and between Mexico City and the United States.



**Union Square's Danny Meyer** and his team of talented chefs will create menu selections for flights between New York/JFK and London.



California-based chef **Michael Chiarello** develops menus for Delta's transcontinental BusinessElite flights and from the West Coast to Japan.



### on the RADAR

#### Upgrades at JFK

Look for new restaurants, including **Due Amici**, to debut at Terminal 2 at New York/JFK between now and summer 2014.



#### Happy Anniversary!

This month, Delta celebrates 30 years of service to **Melbourne** and Tallahassee, Florida.



#### Mexico

In December, Delta will offer new year-round service to **León, Mexico**, from Los Angeles and Atlanta. If you're there this month, check out the International Hot Air Balloon Festival November 15–18.