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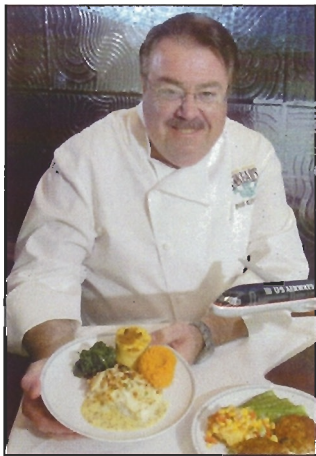
USA
TODAY

Life

October 17, 2003

By air, land and sea, celebrity chefs dish it out

There's nothing like a few recipes from a celebrity chef to spice up a menu. Or so the thinking goes these days at cruise lines, airlines and rail lines, which are tripping over one another to enlist the services of big-name restaurateurs to overhaul their food offerings. The strategy, employed by a handful of travel companies for years (Celebrity Cruises has dished the creations of European maestro Michel Roux since 1989), is suddenly all the rage. USA TODAY's **Gene Sloan** profiles some of the hottest chefs who recently have signed up for galley duty.



By H. Darr Beiser, USA TODAY

Kinkead: Designing meals for US Airways.

Bob Kinkead Jr.

Claim to fame: Creator of Kinkead's Restaurant in Washington, D.C.; James Beard Award for "Best Mid-Atlantic Chef."

Travel gig: US Airways
The details: Developing menus for US Airways' trans-Atlantic Envoy Class service

On the menu: Baked halibut imperial with jumbo-lump crabmeat and old-fashioned spoon bread; braised lamb shank on a bed of flageolet beans with basil aioli sauce

Cost: Included in airfare
Information: 800-428-4322 or usairways.com

Kathy Casey

Claim to fame: Pacific Northwest cuisine pioneer, author and owner of Seattle's Dish D'Lish at Pike Place Market and Kathy Casey Food Studios

Travel gig: Amtrak

The details: Designing meals for the dining car and bistro of the Cascades, the Amtrak train traveling the Pacific Northwest corridor between Eugene, Ore., and Vancouver

On the menu: Dinner entrees (on train 510/517 between Seattle and Vancouver) include Pacific Rim sake teriyaki salmon with ginger shitake rice and sugar snap peas. Bistro items (available on all trains) include Dish D'Lish Ultimate Mac & Cheese.

Cost: dinner entrees, \$14.75-\$16.75; bistro items, \$4.50-\$5.50.

Information: 800-872-7245 or amtrak.com



Todd English

Claim to fame: Creator of Olives restaurant in Charlestown, Mass. (and copies in New York, Washington, Las Vegas and Aspen, Colo.)

Travel gig: Cunard Line

The details: Developing the menu for Todd English, a Mediterranean-inspired specialty restaurant aboard Cunard's Queen Mary 2, launching in January. (Another super-chef, New York's Daniel Boulud, is Cunard's culinary advisor for the ship.)

On the menu: Grilled sirloin over Tuscan bruschetta; seared jumbo sea scallop with crispy oxtail glaze; Paella Olivacious, an Olives' signature dish

Cost: Included in cruise fare
Information: 800-728-6273 or cunard.com



Silversea Cruises

Joachim Koerper

Claim to fame: Girasol restaurant, Moraira, Spain, a Michelin two-star winner

Travel gig: Silversea Cruises

The details: Designing the signature dishes for Saletta, which opened on Silversea's Silver Wind in June. Silversea also has hired Koerper to redesign menus on other Silversea vessels.

On the menu: Sea bass with Mediterranean

pesto; tenderloin of veal poached in olive oil with basil sauce; rack of lamb with crust of olives and vegetables

Cost: Included in cruise fare
Information: 877-215-9986 or silversea.com

Wolfgang Puck

Claim to fame: Chef, author and cooking show host; creator of Spago restaurants (as well as Chinois, Granita, Postrio, Trattoria del Lupo, Vert, the casual Wolfgang Puck

Café and the quick-casual Wolfgang Puck Express)

Travel gig: LSG Sky Chefs In-flight Cafe

The details: Designing meals for sale on participating airlines, including US Airways (available on flights of 700 miles or more)

On the menu: Freshly baked cinnamon streusel coffee cake muffin during breakfast

flights; Puck's signature Chinois chicken salad and a honey-smoked turkey sandwich on freshly baked rosemary focaccia bread on lunch and dinner flights.

Cost: \$7 for breakfast; \$10 for lunch and dinner
Information: 123-123-1234 or wolfgangpuck.com



Berliner Studios