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OTG MANAGEMENT RAISES THE BAR AND TAKES DINING TO NEW HEIGHTS

Airport Food & Beverage Operator Creates Unprecedented Experience for JetBlue's New Terminal 5 at John F. Kennedy International Airport

*Exclusive Concepts from New York City's Top Chefs Served in High Style
Transform JFK's Terminal 5 into an Authentic Dining Destination*

New York, NY (July 2008) – OTG Management is taking the airport dining experience to new heights. The airport food & beverage operator is creating an unprecedented dining experience for JetBlue's new Terminal 5 (T5) at John F. Kennedy International Airport (JFK) that will establish a new, elevated standard for airport cuisine. OTG's T5 experience at JFK is inspired by and epitomizes New York City's unique culinary fabric, with nontraditional offerings and exclusive restaurants developed in partnership with a select group of New York's most renowned chefs. T5 will also be the first airport terminal to offer passengers table service dining in the gate area through a revolutionary new technology.

OTG's T5 experience, scheduled to open in late September, will include: nine full-serve restaurants, bars and cafes; a gourmet food hall featuring eight quick-serve eateries; gourmet markets/grab-and-go; three coffee bars; six bars/lounges; and an innovative gate area program, dubbed "re:vive," that offers table service dining. Through the program, passengers in the gate area will have the opportunity to "revive" by accessing touch-screen monitors to order meals that will be delivered directly to their tables.

"OTG is determined to revolutionize the airport dining experience and establish a new, higher standard for airport cuisine," said Rick Blatstein, CEO, OTG Management. "At JFK's T5, we want to deliver an authentic New York culinary experience with offerings created by the city's top chefs. Additionally, we want to bring humanity and warmth to airport dining and help relax the travel experience, overall."

As a first for an airport dining experience, OTG, who will own and operate each of the T5 dining establishments, assembled a group of New York City's top chefs – including Mark Ladner, Lee Hanson, Riad Nasr, Alexandra Raij, Roberto Santibanez and Michael Schulson -- to create restaurant concepts that are exclusive to the new terminal. A gourmet food hall with original conceptual design by Bottino Grund Architects, the name behind numerous high profile market concepts, including Whole Foods, enables travelers to mix and match menu items from eight quick-serve eateries to create the perfect meal. And, the first authentically gourmet airport market will offer more than 1,000 products and beverages, including organic, vegan, Kosher, all-natural, no-sugar, gluten-free, heart healthy and other distinctive products.

“We are developing authentic New York City restaurants by partnering with New York’s greatest chefs to bring an genuine and superior dining experience to the airport,” said Michael Coury, OTG’s concept chef. “The foundation of our creations will be fresh, quality ingredients and offerings, including green market produce, local wines and poultry and beef.”

The Terminal 5 dining experience will be complemented by exceptional design, lighting and music. OTG tapped the New York-based design firm ICRAVE, Fitch Architects, ByWhite Creative and Lux.E Studio to complete its superior dining experience with an environment of high style, sophisticated design and contemporary graphics. El Records, a renowned custom music provider for luxury hotels and restaurants, will style T5’s music experience with distinctive offerings for each restaurant and dining space.

THE T5 EXPERIENCE

Full Serve Restaurants/Bars/Cafes

- 5ive Steak: With an energetic bar scene and sidewalk seating, 5ive Steak takes a relaxed approach to the classic American Steakhouse. Designed by ICRAVE, 5ive Steak reinterprets the traditional steakhouse menu for a modern palate.
- Aeronuova: In this enticing trattoria designed by ICRAVE, modernism meets retro glamour. The restaurant, featuring traditional Italian cuisine with a modern translation, exudes a distinctive atmosphere of chic Italy, complete with classic Italian films displayed on flat screen televisions. Developed by Chef Mark Ladner, the menu highlights rustic Italian flavors and features locally grown products.
- Deep Blue: Offering the highest quality sushi and Asian specialties from Michael Schulson, this dramatic restaurant, designed by ICRAVE, will have an ethereal feel of being in a water environment, complemented by a modern, clean aesthetic.
- Horizon Bakery Café: This French-inspired bakery features local produce and artisan breads, with an emphasis on organics and natural products. The bakery, designed by Fitch, offers European-style breakfast and the bistro menu feature salads, soups, sandwiches and delicious desserts.
- La Vie: Designed by ICRAVE, this petit brasserie exudes the old world charm of a Parisian cafe. The menu, created by Chefs Riad Nasr and Lee Hanson, features the flavors and textures of simple French country cooking.
- Loft Kitchen & Bar: At Loft, comfort food meets global fusion creating a distinctive experience that is both culturally inspired and comfortably American. This open-kitchen restaurant and bar, designed by ICRAVE, recreates the spacious feel of a Soho loft and is uniquely accessorized with oversized art and communal tables for a warm, welcoming atmosphere.
- New York Sports Grill (NYSG): This updated sports bar and grill, designed by Fitch, offers delicious pub-inspired meals and 48 beers on tap in a contemporary, comfortable environment.
- Piquillo: Piquillo, designed by ICRAVE, brings the flavors of Spain to Terminal 5 with the first-ever tapas restaurant in a US airport. Chef Alexandra Raij has created an authentic tapas menu that is perfect for sharing.
- Revolución: Revolución, designed by Fitch, is a celebration of the authentic flavors of Mexico. Chef Roberto Santibañez has created a menu with a fresh, sophisticated approach to preparing traditional dishes.

Gourmet Food Hall

A gourmet food hall designed by Bottino Grund enables travelers to mix and match menu items from eight quick-serve eateries to create the perfect meal:

- Boar’s Head: Offering a wide assortment of delicious custom sandwiches, wraps and panini,

this quick-serve eatery features quality Boar's Head meats and cheeses.

- Cheeburger Cheeburger: Offering huge, juicy burgers, hot sandwiches, and milkshakes, Cheeburger Cheeburger makes a popular choice for families.
- Fresco Italian Pasta: Fresco is a lively pasta palace with an expansive menu that includes more than 25 different sauces.
- Dunkin Donuts: Dunkin Donuts has long been America's favorite coffee and sells more coffee, donuts, and bagels than any other quick service restaurant in America.
- Lucy's Asian Kitchen: This quick serve Asian concept focuses on fresh ingredients – every entrée is made to order in custom woks as customers watch.
- Philly Cheesesteaks: Serving traditional beef cheesesteaks, as well as pork and chicken, all hot sandwiches at this quick-serve eatery are made to order using only the freshest ingredients.
- Pomes Frites: This eatery serves crispy potatoes with a variety of toppings. With three potato choices (Idaho, sweet and yucca), customers can select among 18 sauces as well as gourmet salts or opt for traditional toppings of vinegar or ketchup.
- Roma Pizza: Offering traditional NY-style pizzas and calzones, Roma is sure to be a favorite. This eatery will serve pizza by the slice or the pie with a variety of fresh toppings and cheeses.

GourmetMarkets/Grab & Go

- Cibo Express Gourmet Markets: OTG has created the first genuine airport gourmet market, offering over 1,000 different products and beverages, all pre-packaged and on-board ready. The Markets offers something for everyone -- including organics, vegan, Kosher, all-natural, no-sugar, gluten-free, heart healthy and other distinctive products.
- Deep Blue on the Fly: This specialty gourmet market, designed by ICRAVE, features take-out from Deep Blue as well as an assortment of pre-packaged Asian favorites and delicacies.
- Loft Shop: This specialty gourmet market, designed by ICRAVE, offers take-out from Loft Kitchen as well as pre-packaged favorites and delicacies from around the world.

re:vive

- Through OTG's revolutionary new concept, re:vive, JetBlue will be the first airline to offer table-service dining in its gate areas. With comfortable seating options, power outlets for charging electronics, and touch-screen monitors – developed by OTG Interactive in conjunction with Deepend – from which customers can order meals to be delivered to the gate area, OTG is revolutionizing the terminal experience. Re:vive, designed by ICRAVE, will be located in gate areas throughout T5.

Bars

- Away Café: Jimmy Buffett would feel right at home at this Polynesian-inspired bar. Customers are instantly transported to a tropical island as they enjoy delicious umbrella drinks and cocktails in a fun, relaxing environment.
- Velocity Bar: This lively bar, designed by ICRAVE, is located at numerous gates throughout T5, offering an extensive assortment of cocktails, beer and wine.

Coffee/Snack

- Aunt Butchie's Bakery and Café: This ICRAVE-designed outpost of the renowned Brooklyn bakery brings New York's Favorite Chocolate Mousse Cake to T5, along with its line of bakery items.
- Jamba Juice: Customers can choose from healthy offerings, including smoothies, juices and tea shots.

About OTG

OTG Management is an award-winning airport food & beverage operator with more than 80 restaurants and eateries in nine airports, including JFK, LaGuardia, Boston's Logan, Tucson, Washington National, Washington Dulles, Orlando, Chicago O'Hare and Philadelphia. OTG Management has operated the food and beverage program at JetBlue's Terminal 6 at JFK since 2003. Since its entry into airports in 1996, OTG has been recognized throughout the industry for its strong customer focus and innovation.