

Atlanta

January 14, 2015

Check out the menu for Atlas, opening January 26 in the St. Regis

Gerry Klaskala's restaurant will be helmed by chef de cuisine Christopher Grossman



Atlas—the highly anticipated restaurant backed by consulting chef Gerry Klaskala and investor the Tavistock Group—will open January 26 in the St. Regis Hotel. Replacing Paces 88, Atlas will offer a classic American menu with European influences and a seasonal focus. Christopher Grossman, previously of the French Laundry, is the chef de cuisine.

“The menu is inspired by my philosophy that sourcing local, fresh ingredients is key,” he says. “We are working and collaborating with local farmers to create a constantly changing and evolving menu, while being inspired by the incredible array and quality of ingredients they are producing.”

The menu features light starters like apple and celery salad and crisped Island Creek oysters ranging from \$10 to \$18. Entrees include ginger-marinated black bass and applewood-grilled cervena venison tenderloin (\$25-\$65).

Designed by the Johnson Studio, the company behind Bistro Niko, Ecco, and the Spence, Atlas features lacquered walls, an open kitchen, and terraced garden views. Jason Babb, previously of Bones, is the general manager.

ATLAS
BUCKHEAD

atlasrestaurant.com