



Published on *FSR magazine* (<http://www.fsrmagazine.com>)

[Home](#) > Atlas Opens at St. Regis Atlanta

INDUSTRY HEADLINES // JANUARY 28, 2015

Atlas, a chef-driven restaurant developed by Atlanta chef and restaurateur Gerry Klaskala and the Tavistock Group, is now open at The St. Regis Atlanta.

With a focus on curating fresh ingredients from local farms, the dinner-only restaurant celebrates the best in seasonal American cuisine combined with European influences. The new concept embodies the culinary prowess of Gerry Klaskala, and architecture and design expertise from Bill Johnson and his Johnson Studio.

"Developing Atlas was a once-in-a-lifetime opportunity," says Klaskala, founder of two of Atlanta's most celebrated restaurants, Aria and Canoe. "Everyone involved on this project was guided by the same vision—to establish a chef-driven restaurant that will be a staple in Atlanta for years to come."

Involved in nearly every aspect of the restaurant from the beginning as consulting chef, Klaskala personally appointed protégé Christopher Grossman as chef de cuisine. Grossman, who most recently worked under Thomas Keller at the internationally renowned The French Laundry in Napa Valley, previously worked alongside Klaskala as chef de cuisine at Aria for four years.

Together, the noted chefs have crafted a daily-changing menu that is rooted in classic American cuisine and reflects the seasonality of the regional produce thanks to partnerships with a collection of more than 12 local farms.

"I am constantly inspired by the incredible array and quality of ingredients our local farms are producing," Grossman says. "Impeccable execution of the best ingredients available will allow us to create dishes that excite guests and keep them coming back to see what we develop next."

The thoughtfully designed interior illustrates a sophisticated charm with lacquered walls, overstuffed upholstered furniture, and cozy banquettes.

Adorning the walls of the Johnson Studio-designed space is an extraordinary collection of art including works from masters Picasso, Freud, Bacon, Soutine, van Gogh, and Chagall. Art comes from the Lewis Collection, one of the largest private art collections in the world.

Across from the hostess stand, Atlas' library features more than 300 books on its shelves, which were hand selected to reflect both Atlanta culture and history as well as the art that adorns its walls.

"The artwork from the Lewis Collection being installed at Atlas is significant," says Michael Shapiro, director of the High Museum of Art. "The Soutine painting featured at Atlas was an important addition to our recent exhibition. The restaurant will be an exciting place to visit for anyone interested in art."

The restaurant also features two pieces of history: a program from the 1964 Nobel Peace Prize dinner honoring Martin Luther King, Jr., the youngest person and first Georgian to receive the prize; and a letter from President John F. Kennedy to Atlanta Mayor Ivan Allen, Jr. to recognize leadership during the Civil Rights movement.

Atlas is the latest concept from the award-winning Tavistock Restaurant Collection that operates 14 distinct brands within its nationwide portfolio. The privately held Tavistock Group is known for operating landmark restaurants across the country including Abe & Louie's and Atlantic Fish Co. in Boston, ZED451 in Chicago, and Napa Valley Grille in Los Angeles.

Source URL: <http://www.fsrmagazine.com/fine-dining/atlas-opens-st-regis-atlanta>

Copyright © 2015 Journalistic Inc. All rights reserved. FSR is a trademark of Journalistic, Inc. Please read our [Privacy Policy](#) before submitting data on this web site. Submission of data is acknowledgement of acceptance of our [Privacy Policy](#).