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Bob Townsend

Atlas opening Jan. 26 with Picasso, van Gogh and Chagall art, and more dining news

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Atlas art. Credit: Brian Gassel.

Atlas, the new restaurant at the St. Regis Atlanta in Buckhead, is set to open on Jan. 26. Created by Tavistock Group with Atlanta chef/restaurateur Gerry Klaskala of Aria, and designed by Bill Johnson of the Johnson Studio, the dinner-only spot is billed as “a sophisticated restaurant featuring seasonally inspired cuisine.”

Chef de cuisine Christopher Grossman, who most recently worked at Napa’s the French Laundry, will oversee a “classic American menu with hints of European influences” and “farm-fresh, local ingredients.”

Also in the mix, a collection of two-dozen paintings, including works from Picasso, Freud, Bacon, Soutine, van Gogh and Chagall, have been installed on the walls. The grouping of 20th century masterworks is from the Lewis Collection, considered “one of the most significant private art collections in the world.” 88 W. Paces Ferry Road N.W., Atlanta.

Timone’s retooled, reopened

Self-described angry chef and recent “Top Chef: Boston” contestant Ron Eyester (Rosebud; Family Dog) has retooled and reopened **Timone’s**, his Morningside “local pizza joint.” First opened in summer 2013 as an homage to Eyester’s New York roots, the Italian-American menu features starters, pasta dishes and sandwiches. Now there’s an in-house Italian deli, too, offering antipasto, meats and other takeout items. 1409 N. Highland Ave., Atlanta. 404-809-2979.

Two Joli Kobe closings

What Now Atlanta reports on the closing of the two remaining locations of **Joli Kobe**. Apparently, the original location in Sandy Springs and the second location in Midtown’s Invesco Building both shuttered sometime around the holidays. The Tokyo-style bakery cafe from Kobe Steaks founder Katsuhiko “Vic” Watanabe had been an Atlanta fixture since 1985, offering everything from baguettes to madeleines and red buns. It was renovated in 2001, and in 2013, Mihoko Obunai briefly served as executive chef.

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