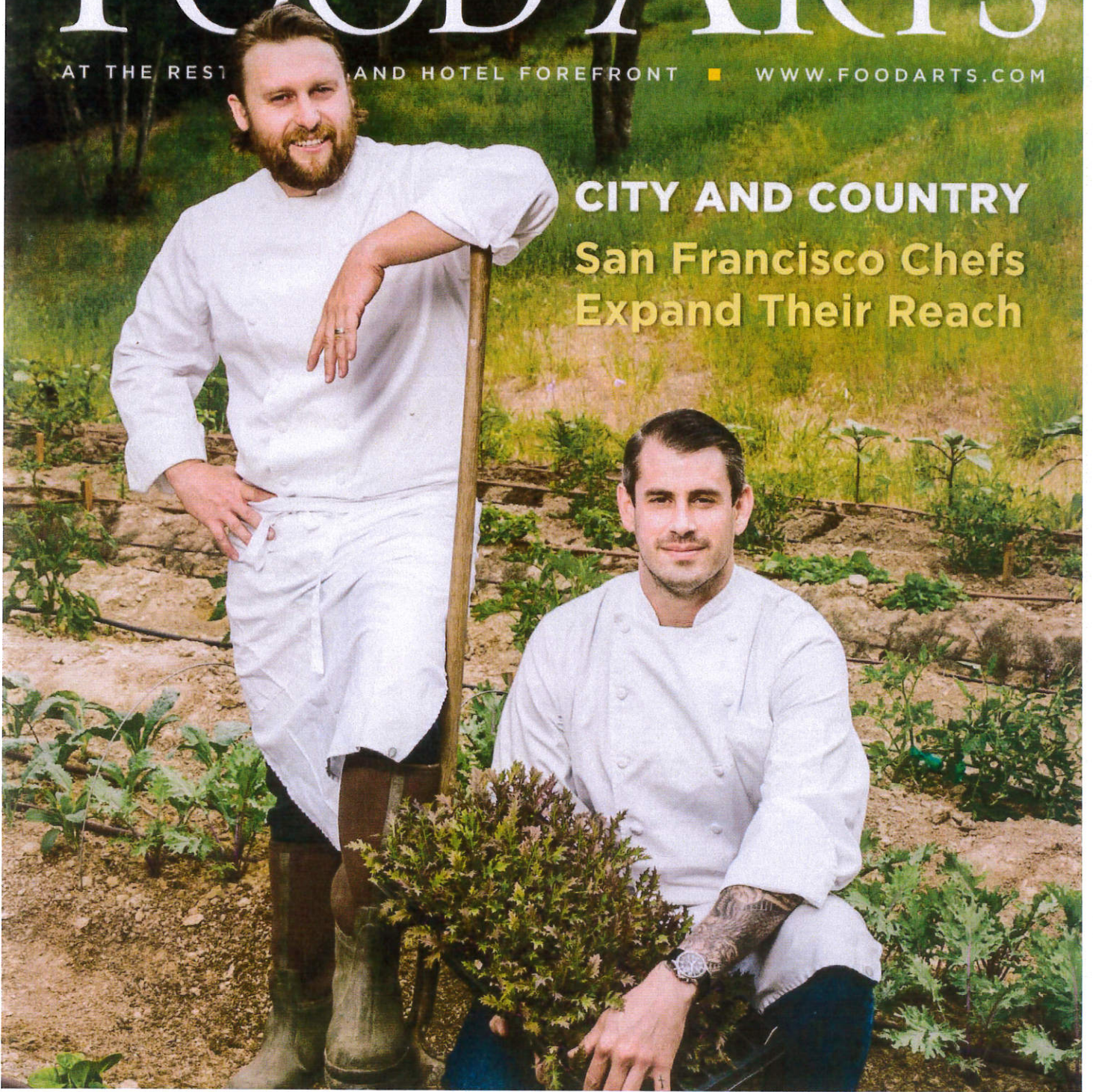


# FOOD ARTS

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## DEEP *dish*

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ATLANTA—**Marc Forgione** and **LDV Hospitality** have announced plans to expand **American Cut** steakhouse to Buckhead. The restaurant will open in the same luxury retail development as **Danny Meyer's Shake Shack**. ■ **Gerry Klas-kala**, co-owner of **Canoe** and **Aria**, has been named the consulting chef/restaurateur for the upcoming **Atlas** restaurant, which replaces **Paces 88** in the swank **St. Regis** hotel. Atlanta-based **The Johnson Studio** is designing the \$5 million interior. ■ **Cheesemonger Tim Gaddis** departed **Star Provisions** to work at **Many Fold Farm** in Palmetto, GA, as manager of its cheese house. **Carolyn Bender**, from **Alon's Bakery & Market**, is taking over for Gaddis. ■ **Woodfire Grill** has seen recent changes to both its front- and back-of-the-house leadership. Sous chef **Matt Weinstein** is now exec chef, replacing **Tyler Williams**, who departed in May after just over a year behind the stove. Around the same time, **Melissa Davis** took over as bar manager.



MARC FORGIONE

MISSISSIPPI—**John Folse** and **Rick Tramonto** have announced plans to open **Seafood R'evolution**, spotlighting gulf seafood, in **Renaissance at Colony Park** in Ridgeland this fall. Their first joint effort, **Restaurant R'evolution**, opened in 2012 in New Orleans. ■ Chef/owner **Jesse Houston** plans to open the 100 seat **Saltine** with his wife, **Rachel Horn Houston**, this fall in Jackson. The new oyster bar will be located in a former school and feature Southern fare along with 30 taps of craft beer. Houston previously worked under James Beard award winner **John Currence** at **City Grocery** in Oxford. Rachel will manage the front of the house.



JOHN FOLSE AND  
RICK TRAMONTO