

**3 WAYS
TO EXPERIENCE
MARDI GRAS
FOOD & DRINK
AT THE LAWRENCE
ON FAT TUESDAY**

**THE
LAWRENCE**



The Lawrence is gearing up for one of their favorite holidays – Mardi Gras – TOMORROW, February 28 for dinner when Atlantans are invited to soak up the New Orleans vibe. The Midtown restaurant is keeping it simple and highlighting classics with a few special menu additions along with good music and a buzzing atmosphere. After all, the holiday celebrates the last night of rich eating and drinking!

#1: The Cocktails

Mardi Gras is about nothing if not for the drinking culture. To celebrate this year, The Lawrence is serving up a refined New Orleans staple from Pat O'Briens, the Bon Ton Hurricane (\$10). The perfectly concocted mixture of rum, absinthe, lemon and The Lawrence's signature Bon Ton Syrup, which adds an extra tropical kick with passion fruit and strawberry, transcends time and distance and celebrates Mardi Gras the best way possible.

#2: The Dish

No Mardi Gras celebration is complete without a healthy serving of the traditional New Orleans boil. (\$25) The Lawrence's take on the dish, which includes craw fish and vegetables, is spicy, comforting, and reminiscent of the best restaurants in French Quarter. Add red beans and rice as well as dirty rice and you have a meal!

#3: The Sweets

To end the meal in quintessential Mardi Gras fashion, The Lawrence is serving King Cake (\$5) which is a sweet, circular cake representing the shape of a king's crown. True to tradition, The Lawrence's pastry partner, Sugar Spun Fun, will fill each king cake with a surprise trinket – the lucky one who finds it in their slice of cake get to be "king" for a day.

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