



FOR IMMEDIATE RELEASE...

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CURATED BY A TRIFECTA OF FOOD, BEVERAGE & DESSERT TALENT, RESTAURANT L.O.A. TRANSPORTS GUESTS, BECOMING ATLANTA'S VERY OWN DINING DESTINATION

ATLANTA: Serving transcendental cuisine, smart and stylish cocktails, and desserts that deliver indulgence, Restaurant L.O.A. at Rooftop L.O.A. is one of Atlanta's premier culinary destinations. Owned and operated by Slater Hospitality, the rooftop restaurant has been the subject of considerable praise, already receiving recognition in Atlanta Magazine's 2022 Best of Atlanta, Jezebel Magazine's 2023 Best of Atlanta, Wall Street Journal, Garden & Gun, Forbes, The Local Palate, and more. Spanning over 8,000 square feet, the Restaurant manages to perfectly complement the coastal opulence that the rest of Rooftop L.O.A. offers Atlanta. And, on the heels of celebrating a one-year anniversary, Restaurant L.O.A. is staking its claim in the Atlanta dining scene and beyond with an incomparable dining experience that's recently been taken to a new level with an elevated, yet approachable new menu, a trifecta of talent, and private dining experiences that allow guests to truly take a "leave of absence."

Restaurant L.O.A. offers a modern, sophisticated vibe that takes diners on a culinary journey from beginning to end. Once guests arrive on the 38,000-square-foot rooftop and walk through the 4,000-square-foot gardenesque outdoor bar dubbed The Grove, they enter the doors of the Restaurant where they're greeted with a chic, intimate cocktail lounge, which serves as the Restaurant's main bar. Past the lounge, guests enter the Restaurant's main dining room, featuring stylish deep hues of blue and red, wood-inspired touches, brightly patterned chairs, distinctive art pieces, and more. In addition to this, the Restaurant also offers an array of private and upgraded dining options, including a private dining room for gatherings and small events of up to 20 people, and the option to book a private chef's table, offering a front-row seat to the culinary expertise and creativity of the entire kitchen staff as they prepare menu items, showcasing their skills and ingredients.

The upgraded menu at Restaurant L.O.A. takes guests on a true culinary adventure, with a range of flavorful selections at each section of the menu (Beginnings, Garden, Pasta, and Land & Sea). The Beginnings menu features classic cocktail options that are taken to the next level, like an awe-inspiring Cocktail Tier and prepared oysters with the option to add caviar, in addition to newly added delights like a Caviar Parfait featuring kaluga, crème fraîche, chive, and gougere. Guests can also enjoy an array of warm appetizers, choosing from dishes like smoked mussels presented with a spicy 'nduja and pork belly paired with quail egg and a black garlic molasses. For something light and refreshing, Restaurant L.O.A.'s Garden section includes beautifully plated baby beets, a fennel salad using fresh kale, watermelon radish, and more.

For the main event, Restaurant L.O.A. has reformed its menu with incredible dishes in the Pasta and Land & Sea sections. Among the Pasta dishes is a King Crab 'Wellington' featuring serrano ham, lion's mane mushroom, and Swiss chard rolled in a house-made cannelloni shell and topped with caviar and a leek soubise. On the Land & Sea selection, there are several delicious selections, from perfectly seared scallops and whole branzino in the Sea category to a bone-in ribeye paired with bone marrow butter and a duck breast with Swiss chard and thyme garlic jus on the side under the Land category. On the sweet side, guests can look forward to topping off their meals with classic flavors featuring creative twists, like the Milk Man featuring tonka bean, cream cheese flavors, and caramelized milk and the Gianduja Chocolate Bar with honey, hazelnut, and buttermilk.

Restaurant L.O.A.'s dynamic menu is complete with Atlanta's favorite weekend pastime: Brunch. Featuring options including a brioche cinnamon roll garnished with crispy bacon curls and a pecan glaze, appropriately called "The Grand Sticky Bun of The South," and a lobster omelette served with 1,000-layer potatoes, it's apparent why Restaurant L.O.A. has become a brunchtime favorite in Atlanta and beyond.

Many of the new dishes on Restaurant L.O.A.'s menu were curated under the creative direction of Rooftop L.O.A.'s incredible talent, including Culinary Director Joseph Trevino, and new-to-the-team Executive Chef Doug Watson and Pastry Chef Micki Kimberly. With over 15 years of experience in the culinary world, Executive Chef Doug Watson has earned a reputation as a master of his craft. Chef Doug joins the restaurant as a newcomer to the city of Atlanta, originally from Buffalo, New York. He has worked in top restaurants across the country, from the best marina restaurant in Hilton Head, SC, to the Starr Group in NYC. Most recently, as Executive Chef for the Dallas Cowboys Social Club, Chef Doug has collaborated with some of the most talented chefs in the industry, constantly learning new techniques and honing his craft. With expertise in a multitude of cultural cuisines, Chef Doug's passion is rooted in Italian and French culture, while also bringing his experience from Asian, Mexican, and Southern American influences. "Ultimately, I look forward to guiding the culinary staff here at Rooftop L.O.A. and inspiring Atlanta's diners with an unforgettable menu and unbeatable flavors," said Chef Doug. Restaurant L.O.A. Executive Pastry Chef Micki Kimberly, a Georgia native, is a James Beard

awarded chef. With a passion for using local, seasonal ingredients and a background in Asian cooking from her time as a chef in Thailand and Vietnam, Chef Micki has already had an immense impact on Restaurant L.O.A. with many dishes on the new menu being influenced by Asian cuisine.

While the food at Restaurant L.O.A. is phenomenal all on its own, the beverage program, led by Beverage Director Randy Hayden and Beverage Manager Colten Murray along with the best team of mixologists, provides the perfect complement for each dish and plays an integral part of the Restaurant L.O.A. experience. The beverage offerings include fun but serious wines, carefully curated beers, and creative and experimental cocktails, like the Leave of Absinthe featuring Forthave Blue Gin, China-China, lemon, mint, pineapple, and Absinthe or Garden Gimlet with house peppered gin, lime, basil, rosemary, tomato, E.V.O.O, and salt and pepper.

Offering transportive fare, outstanding beverages, and a modern, sophisticated environment, Restaurant L.O.A. is a must-visit restaurant for locals and travelers alike. Book a table at Restaurant L.O.A. from 5 – 10 p.m. Mondays – Thursdays, 5 p.m. – 12 a.m. Fridays, 11 a.m. – 12 a.m. on Saturdays and 11 a.m. – 10 p.m. on Sundays. Brunch service is available on Saturdays and Sundays from 11 a.m. – 3 p.m. Reservations are highly encouraged and can be made at www.exploretock.com/rooftoploa-restaurant.

About Rooftop L.O.A.: Located on the roof of The Interlock in West Midtown at 1115 Howell Mill Road, Rooftop L.O.A. (Leave of Absence) is a 38,000-square-foot rooftop consisting of a full-service Restaurant with a garden-inspired outdoor bar, a Pool Cub featuring a 1,200-square-foot resort-style pool heated by solar power, cabanas, and an indoor bar, and a 150-person covered event pavilion. Led by Culinary Director Joseph Trevino, the Restaurant features Coastal-inspired cuisine for dinner, brunch, and late-night. The Pool Club accommodates over 200 people with sun loungers and private cabanas, food and beverage service, and a rotation of events and programming. Equipped with state-of-the-art green technology and operated by Slater Hospitality, the 21+ rooftop experience is Atlanta's retreat to the extraordinary. Stay in the loop with L.O.A. on [Instagram](#), [Facebook](#), and rooftoploa.com.

About Slater Hospitality: Founded in 2015 by husband-and-wife team Kelvin and Mandy Slater and their southwest Florida-based partner Brett Hull-Ryde, Slater Hospitality is an award-winning organization that creates remarkable experiences through food, drink, and entertainment. Based in Atlanta, Georgia, Slater's principle of "people-first" has built a solid foundation for their team of 250 hospitality professionals and overarching guest experience. Whether a restored historical landmark or a brand-new development, SH relishes opportunities to transform unique spaces into extraordinary offerings. Establishments include Ponce City Roof – 2016 (84,000 square feet – Skyline Park, 9 Mile Station, RDF Social, 12 Cocktail Bar, Rooftop Terrace), Rooftop L.O.A. – 2022 (38,000 square feet – Restaurant, Pool, Grove, Event Space) and coming in 2023 to South Downtown Atlanta (Pizza Clementine and Thirteenth Floor) and phase two in 2024 (30,000 square feet of rooftop space slated for a modern diner and nightclub/cocktail lounge). For more information, visit slaterhospitality.com.

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