

ATLAS™



FOR IMMEDIATE RELEASE...

June 29, 2023

ATLAS GOES UNDERGROUND WHILE THE GARDEN ROOM POPS UP THIS SUMMER

With a Kitchen Remodel Underway, Atlas + The Garden Room Offer Unique Summer Spins for the Next Seven Weeks

Reservations Are Now Open, Don't Miss These Limited Time Experiences

ATLANTA: Atlas and The Garden Room are taking guests to places they haven't been before for a limited time only. Both restaurants have created a set of unique dining experiences for guests to enjoy through July and early August. This summer, Atlas guests are invited to go underground with Atlas Underground in the Maisonette Room of the St. Regis Buckhead, enjoy exclusive libations in Atlas Tavern (the bar area of the restaurant), and delight in decadent pastries in a whole new way in the Choux Box aka Papillion Room (Private Dining Room of Atlas). The Garden Room has also introduced its Summer Staycation Pop-Up Series, a series of rotating culinary experiences featuring elevated takes on comfort food.

"What do you do when your kitchen needs a refresh, and you have two restaurants to run? You get creative, you improvise, and you find ways to innovate while you renovate," explained Atlas + The Garden Room Culinary Director Freddy Money. "We've rolled out a variety of unique, one-time-only dining offerings that offer an impeccable experience while tapping into the lightness of summer and fun vacation/staycation vibes."

Here are more details on all the ways you can dine with Tavistock Atlanta's offerings this summer, before each experience ends:

ATLAS Underground + The Tavern at Atlas:

Located in the Maisonette Room of the St. Regis Buckhead, Atlas Underground takes the Atlas culinary experience to new heights (or, more fittingly, exciting lows). The experience takes guests on a gastronomic adventure highlighting powerful flavors, textures, and the freshest ingredients. Atlas Underground features the restaurant's acclaimed Chef's Tasting Menu, along with three-tiered wine pairings from its renowned cellar. Guests of Atlas Underground may enter through the Maisonette front entrance located to the right of the hotel valet as they arrive, or they may enter from the hotel lobby, by using the hallway to the right of the Salon. Reservations are limited for Atlas Underground and are available Wednesday – Saturday, 6:00 – 10:00 p.m.

The Tavern at Atlas is the bar area in the front of the Atlas dining room. The Tavern serves an array of beverage offerings, including curated mocktails, delicious cocktails, and wine selections from the renowned Atlas cellar. Atlas Tavern will also feature dishes from The Garden Room's Summer Staycation Pop-Up Series. Reservations for the Tavern are available Wednesday – Thursday 5:00 – 10:00 p.m. and Friday – Saturday 5:00 – 11:00 p.m.

The Garden Room:

The Garden Room is giving guests a taste of vacation with its Summer Staycation Pop-Up Series. Complimenting the relaxed vibe the summer weather brings, each exclusive experience will generate a buzz that guests won't want to miss. The Summer Staycation Pop-Up Series will feature three distinct culinary experiences, all focused on guilty pleasures. While the dishes take inspiration from American comfort food classics, the series also emphasizes innovative cocktails and sommelier selections. The June pop-up is already underway and features the theme "Burger & Lobster," and features an array of indulgent plates, including the Hamptons Deluxe, a lobster roll featuring butter-poached lobster, remoulade, celery, chives and lemon zest on a toasted Parker house roll, and the Savage Burger, featuring a Westholme beef patty topped with seared foie gras, bacon, Swiss cheese, lettuce, and truffle mayo. The July and August pop-ups will feature more fun and delicious summer menu items that leave guests wanting more. Reservations for each Summer Staycation Series pop-up are available Wednesday – Thursday 5:00 – 10:00 p.m. and Friday – Saturday 5:00 p.m. – 11:00 p.m. and Sunday 11 a.m. – 3:00 p.m.

Choux Box in the Papillion Room at Atlas:

The Papillion Room at Atlas has transformed into a boutique pop-up experience for the summer months called Choux Box. This unique pastry concept was created by Atlas Executive Chef Freddy Money and Pastry Chef Eric Snow, and focuses on an innovative approach to pastry, using only the finest ingredients to create unique flavor combinations that delight the senses. Each pastry is carefully crafted to taste incredible while exuding a sense of luxury and elegance, making it a delectable masterpiece. Starting at 5 p.m. Wednesday through Saturday, guests will have the opportunity to explore the Choux Box Pastry Boutique, where they can indulge in delectable Choux pastries and savor a delightful combination of Caviar and Champagne, brought to them in collaboration with Moët Hennessy. Stay tuned for the full announcement on this experience.

For more information on each of these summer culinary experiences, visit the Atlas website [here](#) and The Garden Room website [here](#). Interviews are available upon request.

About Atlas: Under renowned culinary leadership, Atlas brings a fresh and innovative approach to traditional cooking. The menu is inspired by partnerships with local farms using the freshest and most seasonal produce. Each dish tells a story, and the menu is a journey that focuses on ingredients, provenance, and texture resulting in a powerful combination of wonderful and memorable food.

About The Garden Room: The Garden Room is an immersive garden bar and dining experience and an enchanted escape, welcoming in its beauty and appealing through its casual approach. Guests can unwind and enjoy whimsical cocktails while enjoying small plates and house specialties curated by Chef Freddy Money. The talented landscape artists, Boxwood Gardens, work throughout the year to create seasonal floral and decor installations.

Media Contacts: Tara Murphy, Abby Watkins + De'Andra Gaston | 360 Media, Inc. | 404.577.8686 or info@360media.net

###