

BUCKHEAD DINER

The diner is the truest American eating institution to date. Buckhead Diner, which premiered in Atlanta, Georgia in 1987, offers a unique gourmet dining experience in a comfortable yet ritzy environment. Seldom has a restaurant instigated such enthusiasm as the Buckhead Diner - Atlanta embraced the concept immediately and has yet to lower its excitement.

The Buckhead Diner is one of the esteemed restaurants within Buckhead Life Restaurant Group headed by Pano Karatassos. The modern American cuisine highlights original snacks, novelty signature sandwiches, grilled specials, fresh seafood, fun desserts, plus creative yet identifiable diner foods. A few of the popular menu items include Homemade Potato Chips with Warm Maytag Blue Cheese, Sweet & Sour Calamari, Veal Meatloaf with Wild Mushrooms and Celery Mashed Potatoes, and White Chocolate Banana Cream Pie (selected "Country's Best Dessert" by the James Beard Foundation).

Buckhead Diner has received accolades in a montage of publications including *Atlanta Magazine's* "Best Casual Dining," plus rave reviews in *Bon Appetit*, *The New York Times*, *Food & Wine*, *Esquire* and *Money*. It consistently draws celebrities who visit and reside in Atlanta - musicians, actors, politicians, sport superstars - and is constantly sited as the place to "view the stars." Yet, it is the local clientele that has made the Buckhead Diner uniquely energetic and successful.

A custom creation from the renowned design firm of Kuleto Consulting and Design (based in Sausalito, California), the Buckhead Diner projects a nostalgic feeling while maintaining a contemporary sense of class. Architect/designer Patrick Kuleto also designed the famous Fog City Diner in San Francisco, which was the inspiration for the Buckhead Diner.

The International Hotel and Restaurant Design Magazine selected Buckhead Diner as the winner of the 1988 "Best New Restaurant Design in the World." Other national architectural and lighting publications have featured the Buckhead Diner as one of the country's most creative restaurant concepts. The streamlined Buckhead Diner is reminiscent of a great Orient Express rail car. It has an exterior sheathed in a skin of radiantly polished stainless steel; a checker board of black, white, and cobalt blue porcelain enamel; and a fiery glow of multi-colored neon lighting.

Each element of the interior was selected exclusively for the Buckhead Diner, and exudes much warmth and richness. The floors sport an optic design fashioned in three tones of imported Italian marble. The kitchen has an open-style layout. The bar area is an important element of the restaurant, and its granite counter tops are polished to a high luster which are accentuated by special lighting. Custom booths are detailed with rich fabrics and delicate hand laid marquetry made from exotic hardwoods which have been imported from around the world; and these hardwoods include Honduras mahogany, Carpathian burlled elm, ebony and cherry wood. Even the light fixtures are "one-of-a-kind" works of art.

The Buckhead Diner along with sister restaurant, Chops, had the honor of being selected as one of seven American restaurants to be prototyped (in terms of menu and decor) at Euro Disney in Paris, France.

The Buckhead Diner, located at 3073 Piedmont Road at East Paces Ferry Road, is open for lunch Monday through Saturday, dinner seven days a week and for brunch on Sunday. Appropriate attire is casual

and call-ahead priority seating is available. The other restaurants within the Buckhead Life Restaurant Group are Bistro Niko, 103 West, Chops and Lobster Bar, Pricci, Veni Vidi Vici, Atlanta Fish Market, Buckhead Bread Company & Corner Café, Nava, and Kyma in Atlanta and Chops Lobster Bar and City Fish Market in Boca Raton. For additional information regarding the Buckhead Diner and reservations, please call (404) 262-3336 or visit buckheadrestaurants.com.

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