

Jamie Adams
Executive Chef of Veni Vidi Vici

From a very young age, Jamie Adams was intrigued by everything from Italy, from its cars to its language, from its people to its food. So it is not surprising that he has become one of Atlanta's most talented chefs specializing in Italian cuisine.

Home grown in Atlanta, Jamie was the youngest of five children, whose mother was a fabulous cook. He always enjoyed being in the kitchen where his parents' New Orleans background was very evident in the family cooking and food. He was educated at Georgia State University, where he studied music, biology, and English literature. While in college, Jamie worked in the kitchen of The Mad Italian, and realized he loved the restaurant business; however, he wanted to pursue it in a more authentic, Italian environment.

Jamie then moved to Italy to apprentice and learn directly from Italian chef masters. During his almost five years in Italy, he trained at Locanda Del Sant'Uffizio near Asti and at Restaurant Ceresole in Cremona, among others, and led a cooking course at Venice's grandest hotel, Hotel Cipriani.

Upon returning to Atlanta, Jamie joined the prestigious Buckhead Life Restaurant Group (BLRG). After training at The Fish Market in Lenox Square, he opened Pricci in 1991 as the Sous Chef. In 1993 he became the Executive Chef at Veni Vidi Vici when the BLRG purchased it from its first owner, the world famous Marcella Hazan. Veni Vidi Vici, located in Atlanta's theater and Midtown business district, is a popular trattoria with a relaxed, convivial setting, reasonable prices, and fun, quality food.

According to BLRG president/owner Pano Karatassos, "Jamie has an extraordinary palette, and an important ability to bring authentic Italian flavors to American plates, in an exciting and updated fashion." Jamie believes his strength is using the best of ingredients, and preparing them simply and well.

In 1999 Jamie ventured out in a partnership to start the critically acclaimed Eno, a Mediterranean restaurant, also located in Atlanta's theater district. But difficult economic times in a boutique-style restaurant positioned on a pioneering neighborhood block did not allow for the commercial success he had hoped for; therefore, he left Eno at the end of 2002.

As a compliment to the long-time, mutually respectful business relationship between Jamie and the BLRG, Karatassos asked Jamie to rejoin the Veni Vidi Vici team. Once again managing the disciplined kitchen staff of 27, Chef Jamie has collaborated with Karatassos on presenting a new menu. The menu modifications focus on simplifying the food items and their execution, as well as reinvigorating the unique rotisserie located at the heart of the restaurant. There is a fresh new assortment of antipasti, and a commitment to exclusively serving each duck and chicken hot off the spit daily.

A few honors bestowed to Chef Jamie include being featured at a James Beard House dinner in New York, on Food Network's "Best Thing I Ever Ate" (Oct. 2010), being selected to participate in a TBS-TV "Super Chef Cook Off", and helping his restaurants win several magazine "Best Of" awards in cuisine and wine list categories. Jamie resides in Buckhead and enjoys golf and traveling in his leisure time. Jamie is also an avid cyclist, completing "Century Rides" of 100 miles and mountain biking with his local riding club.

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