

LOVE IS IN BLOOM AT ATLAS + THE GARDEN ROOM*Now Booking, Reservations Await for Valentine's Day Weekend*

ATLANTA: There's no other way to ring in Valentine's weekend than with Chef Freddy Money's unparalleled dining experience. Enter Atlas and The Garden Room. From a romantic evening with your partner to brunch with your loved one, it's time to cue the champagne and caviar, Atlas and The Garden Room will have you falling in love all weekend long.

"It's been said that 'Love is in full bloom at Atlas and The Garden Room' this season," said Terrance Burton, General Manager. "Chef Freddy has curated a romantic experience for our guests and their loved ones. Join us for an unforgettable journey which will make everyone remember why they fell in love." For all the delicious details and offerings, read on:

SATURDAY, FEB. 12: **Atlas:** Guests will experience an extraordinary seven-course tasting menu featuring caviar with roasted sunchoke, smoked eel and stone crab; beet salad with goat cheese and plum vinaigrette; black truffle fettuccine with parmesan cream; poached cod with "Veronique"; Westholme calotte with Maitake mushrooms, red peppers, and pickled cauliflower; green apple sorbet with hemp seed granola; and a hazelnut chocolate sphere with raspberry and vanilla ice cream. \$210 per person.

The Garden Room: Celebrate the romantic weekend with standard a la carte options including share plates like fruits of the sea including oysters, chilled lobster tail, octopus ceviche, jumbo shrimp, cocktail sauce and mignonette; mains like oysters, Chilean sea bass, gnocchi, lobster roll, black truffle pillows, and Westholme Wagyu Striploin; and desserts like "Smash Me" featuring chocolate Cremieux, coconut ganache and dark chocolate mousse or "The Forbidden Fruit" featuring apple composition.

Known for its top-notch cocktail menu, throughout Valentine's weekend, The Garden Room will also offer special cocktails including Love Letter with Cincoro Blanco, Ancho Reyes, lime, hibiscus, and cardamom; Heart in the Clouds with Casa Dragones Blanco, Disaronno, Jamaican bitters, egg white, red wine float; Aloe Vieux (non-alcoholic) with aloe juice, fresh lemon juice, Fee Brothers lemon bitters, muddled blueberries + mint; and Bend and Snap with Bombay Sapphire Gin, Giffard Frais des Bois and Litchi-Li Liqueur, lemon, and Rosé foam.

For both restaurants, guests will be able to add on caviar or champagne to their experience throughout the weekend on OpenTable.

SUNDAY, FEB. 13: **The Garden Room:** From 11 a.m.-3 p.m., brunch will be hosted in The Garden Room. There will be two dining levels. For \$120 per person, guests will have access to the standard a la carte menu (gratuity included). For \$190 per person, guests will have access to the standard a la carte menu, as well as a glass of Krug Champagne and a taste of caviar (gratuity included). Caviar tableside service will also be offered.

MONDAY, FEB. 14: **Atlas and The Garden Room:** Both restaurants will open at 5 p.m. and will serve the same offering. Guests will experience a decadent seven-course tasting menu featuring caviar with cauliflower bavarois, smoked sturgeon; hamachi crudo with marinated beets, citrus; black truffle risotto with aged carnaroli; poached cod with orange perfumed sauce, shio kombu; Westholme Wagyu with matsutake, pepper ketchup; bellini/tropical elixir with passion fruit, coconut foam, rosé sorbet; and raspberry rose vacherin with vanilla chantilly, meringue, raspberry, vanilla parfait, liquid nitrogen rose. \$210 per person. Note, 18% gratuity will be added to guests' final check at the conclusion of their meal.

To ensure availability, [Atlas](#) and [The Garden Room](#) recommend booking as early as possible by calling 404-600-6471 or through Open Table. Atlas is located within The St. Regis Atlanta at 88 West Paces Ferry Road NW, Atlanta, GA 30305. It is open Monday-Thursday from 5-10 p.m. and Friday-Saturday from 5 p.m. to close. The Garden Room is located at Buckhead Plaza at 88 West Paces Ferry Road NW, Atlanta, GA 30305. It is open Wednesday-Thursday from 5-11 p.m., Friday-Saturday 5 p.m.-12 a.m. and Sunday 11 a.m.-5 p.m. Private dining for larger groups is available. Please contact Julien Gobin at 404-600-6471 for details. 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.

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