

BUCKHEAD TO WELCOME CHEF IAN WINSLADE'S MISSION + MARKET THIS SPRING

ATLANTA: Today, Chef Ian Winslade announced plans to partner with local restaurateur Jonathan Akly to open a new eatery, **Mission + Market**, at the gateway to Buckhead, the corner of Georgia 400 and Lenox Road, inside the new Three Alliance Center building.

With more than 25 years of culinary experience in Atlanta and beyond, Chef Ian's talents hail from times spent in New York City, where he served as sous chef at the city's four-star La Bernardin, and Los Angeles, as the executive chef of Opus where his classic European background blended with the creativity of California Pacific Rim cuisine. Long-standing ties to the Atlanta culinary community also come to mind when referring to Chef Winslade, having served stints at many of the city's most popular eateries including Murphy's, Jean Georges' Spice Market, Bluepointe and some Here to Serve restaurants. Now, Winslade is directing his passion for the culinary arts in a new direction, building a legacy of his own right in the heart of Buckhead.

"I had an incredible tenure at Murphy's and enjoyed being part of an Atlanta staple these last six and half years," said Chef Winslade. "My vision for Mission + Market is to bring something a little different and hopefully unexpected to the growing city of Atlanta while being able to showcase my own style."

Mission + Market will represent what is tried and true about contemporary American food, staying ungrounded in any one particular type of cuisine. Chef Winslade will craft a menu with authentic dishes filled with unique and unpredictable flavor combinations and innovative selections, incorporating various global influences. The bar and cocktail programs will follow suit, primarily focusing on cocktails rooted in the classics but with a twist using high-end, fresh ingredients. A carefully curated wine selection will also be available, with plans to add higher end and reserve options following the March 2018 opening.

"I want to channel that feeling you get from dining in Northern California. I've had many West Coast culinary experiences that are simple, clean, bright and comforting. I am excited to use ingredients that are relevant and contemporary yet rooted in modern technique while giving guests a relatable and approachable cosmopolitan experience," added Chef Winslade.

Tony Akly and the Restaurants Consulting Group, Inc., an award-winning full-service design-build firm with a focus on hospitality, restaurant, bar, and nightclub design, led the architectural and interior design transformation of the 5,000 square foot space featuring a lively bar area with lounge upon entry. A casually-chic dining room is complemented by a 'chefs counter' for culinary enthusiasts who thrive on feeling the heat from the kitchen and for those in need of private dining or meeting and event space, Mission + Market will have the ability to provide private areas that can hold up to 60 people. Restaurants Consulting Group created a timeless atmosphere with a touch of mid-century modern design elements throughout using black leather and antique brass furnishings. A splash of light blue color in the dining room and bar will ensure an ageless ambiance. In addition to the sizable restaurant and bar areas, an expansive outdoor wrap around patio, featuring a garden-feel mixed with geometric architectural flair, overlooking to-die-for Buckhead city views is sure to be the star!

"We are very excited to be announcing our partnership with Chef Winslade on this project," said partner Jonathan Akly. "Mission + Market is meant to provide a timeless, vibrant hospitality experience that become increasingly harder to find in and around Atlanta, not only will the food bring something new to the area, but the detailed oriented service, prestigious location and contemporary yet visionary design are going to take it to an entirely new level."

About Mission + Market: Created by Chef Ian Winslade and Jonathan Akly, Mission + Market is the product of more than 25 years of globally influenced culinary experience. The authentic American eatery places a vibrant inspired menu at your fingertips inside the more than 5,000 square feet of space. Featuring a bar and lounge area, large dining space accommodating upwards of 100 guests, a private chef's counter, and an expansive outside wrap around patio allowing for 100 more diners, Buckhead's newest hot spot offers an original menu that will challenge your taste buds with unexpected yet enchanting flavors. In addition to the large restaurant and bar areas, two large private rooms are available for special occasions and private events. Located at the corner of Georgia 400 and Lenox Road in the Buckhead mixed-use development, Three Alliance Center. For more information about Mission + Market, please visit www.missionandmmarketatl.com.

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