

Restaurants & Hospitality

Lindbergh City Center attracts first nightclub

Atlanta Business Chronicle - July 21, 2006 by Rachel Tobin Ramos

In an area that's been devoid of night life since feds shut down the Gold Club, the Lindbergh City Center soon will have an Asian-flavored lounge, bringing a 24/7 element to the development next to the Lindbergh MARTA station.

Lotus Lounge is set to open in mid-September, in 7,800 square feet at 565 Main St. It will be in a new building that is part of the second phase of construction in the mixed-use development.

The main floor will have a bar, featuring a 15-foot revolving lotus flower, and a menu of tapas, dim sum and sushi. The upper floor will be reserved for members only.

Memberships will range from \$100 to \$2,500, and include such benefits as having access to private dining rooms, exclusive parties and personalized wine and cigar lockers.

The lounge's creator is Amy Miller, a Nashville, Tenn., native who bought the Dixie Tavern in Marietta in 2002. Miller, 29, sold the Dixie Tavern, then set out to create an exclusive club.

The lounge will be the first of its kind in the south Buckhead district and the first in the mixed-use development.

The urban project was developed by **Carter**, MARTA, the design firm **Cooper Carry** and **Harold A. Dawson Co.**

Filling the Plaza

Plaza Midtown recently signed a deal to add a Marlow's Tavern to its restaurant row.

The Midtown spot will be the third Marlow's outpost in Atlanta, after Alpharetta and Vinings.

The owner and chef, John C. Metz Jr., also created the Aqua blue in Roswell and Hi Life in Norcross. He plans to open the Midtown tavern in the spring of 2007.

Metz's partner, Thomas DiGiorgio, is president of the Florida-based architectural firm **DK Group**, which designed the taverns that have black-and-white photographs and Chicago-style brick walls.

In other Plaza news, chef Justin Smolev will open Dressed -- Salads with Style in the Plaza in August.

A Miami native, Smolev was trained at the French Culinary Institute in New York, and worked at the esteemed French Laundry in Napa Valley.

Smolev, the owner and chef at Dressed, a 2,000-square-foot eatery, will give diners a choice of 60 salad toppings and 25 dressings, plus two soups a day from Buckhead's Souper Jenny.

Aviation Mag

The Atlanta airport has launched its own magazine with the traveling public in mind, but won't see any of the profits.

Published by **Thomasson Printing Co.** in Carrolton with ads being sold by **O'Neill Communications** in Smyrna, the magazine will be another way for advertisers to reach the more than 85 million passengers that cruise through the airport each year.

However, no airport funds will be spent on the bimonthly magazine, and all ad sales proceeds will go to the publishers.

That's the arrangement the airport sought in a request for proposals issued last year, said Odessa Wallace, the airport's business development manager. She said that the airport may stipulate a certain amount of each edition's content, such as information on the airport, city of Atlanta and attractions in the Southeast. And airport staff will distribute copies at customer service checkpoints.

About 100,000 issues will be distributed at Hartsfield-Jackson Atlanta International Airport.

Several other airports have in-house magazines, including Belfast International and the airports in Washington, D.C.

C-h-i-c-k-e-n spells relief

Popeyes Chicken & Biscuits, a division of Atlanta-based **AFC Enterprises Inc.** (Nasdaq: AFCE) has donated \$265,000 to America's Second Harvest, the largest charitable hunger-relief organization in the country.

The money will be earmarked for Gulf Coast communities that were harmed by hurricanes Katrina, Rita and Wilma.

If you have news for Restaurants & Hospitality, contact Rachel Tobin Ramos at (404) 249-1044; fax, (404) 249-1058; or at rramos@bizjournals.com.