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ai3, Inc. to Design Atlanta's Next Wave of Dining Hotspots

New concepts from 101 Concepts, Fifth Group Restaurants, Kevin Gillespie and Douglas Turbush

ATLANTA – March 15, 2011 – ai3, Inc., an award-winning multi-disciplinary design studio, today announced the firm has been selected to design several of the most anticipated additions to Atlanta's dining scene. These restaurants include new concepts from "Top Chef" contestant Kevin Gillespie, Douglas Turbush, Fifth Group Restaurants and 101 Concepts.

Specifically, ai3 will be designing the following spaces scheduled to open in 2011:

- **Cibo e Beve** – an Italian concept from Chef Linda Harrell, the corporate chef at 101 Concepts whose resume includes Meehan's Public House and Antico Pasta. Scheduled to open later this year in Sandy Springs, Cibo e Beve will offer an authentic bar and restaurant designed to make patrons feel like they're visiting a family kitchen.
- **Chef Kevin Gillespie's BBQ Concept** – the newest concept from former "Top Chef" contestant Chef Kevin Gillespie will be an old fashioned style barbeque joint that serves traditional plates in a minimal, stylized setting. The location and open date is yet to be confirmed.
- **Seed Kitchen & Bar** – Bluepointe's Chef Douglas Turbush will be expanding his culinary legacy from Buckhead to East Cobb. Located in Merchant's Walk, this new restaurant and its design will reflect a depth of modern American flavors influenced by the chef's travels to Asia, the Southwest and Latin America. Seed Kitchen & Bar is scheduled to open in September 2011.
- **Fifth Group Restaurants** - Robby Kukler, Steve Simon and Kris Reinhard, the three partners behind [Fifth Group Restaurants](#), are creating a new chef-driven Mexican restaurant in downtown Atlanta's One Ninety One Peachtree Tower (formerly Il Mulino). The new dining establishment is set to open in fall 2011.

Chef Kevin Gillespie explains why ai3 continues to be the designer of choice for many of Atlanta's most noteworthy restaurants: "What they deliver is beyond design. They deliver an understanding of a vision, while articulating all the intricacies and inspirations behind it. In many ways, it's similar to what chefs try to achieve with food and, as a chef, I have a great respect for their ability to execute their craft."

For the past seven years, ai3 has been responsible for designing many of the Southeast's most notable restaurants. These include Holeman & Finch Public House, Miller Union, Local Three, 4th & Swift, and FLIP's three locations in Atlanta's Midtown and Buckhead areas, as well as Birmingham.

“If the first few months are any indication, 2011 is going to be a banner year for Atlanta’s dining scene. Each of these new restaurants is so vastly different in vision and leadership, but they all have one thing in common – they will be a driving force in shaping the way people experience world-class cuisine here in Atlanta,” said Dan Maas, AIA and principal at ai3, Inc.

For more information on ai3’s interior, architecture and product design studio, please visit www.ai3online.com.

About ai3, Inc.

ai3’s multi-disciplinary design services reveal the stories that give meaning and value to design. Through the exchange of ideas and thoughtful client dialogue, ai3 creates energetic, compelling designs across a wide spectrum of industries and geographies. To learn more about ai3’s architecture, interior and product design services, please visit www.ai3online.com.

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