

PRESS RELEASE

FINAL

Chef Kevin Gillespie and ai3 to Push Dining's Boundaries with Gunshow

ai3 and Kevin Gillespie announce creative partnership

ATLANTA – November 8, 2012 – Chef Kevin Gillespie and ai3, Inc. have announced a creative partnership to create the chef's next venture. Gunshow will challenge every notion of the traditional dining experience, starting with a format-free menu and an evolving design that strips away the show and formality associated with fine cuisine.

Gunshow is a result of Gillespie's desire to approach fine dining from a different angle, while giving an honest nod to his Southern upbringing. In every aspect, the team will create an experience that doesn't exist anywhere else, and one that will change as the experiment dictates.

"What happens when the vision is a moving target? When there are no benchmarks for the goal? This is the opportunity and challenge that Kevin has given us," said Lucy Aiken-Johnson, ASID, partner at ai3.

Gillespie, author of *Fire in My Belly* and Fan Favorite on Bravo's *Top Chef* Season Six, comments: "We are building a place that challenges a lot of the traditional restaurant design values and requires out-of-the-box thinking. I needed designers and architects who could share my vision. ai3 was the obvious, and only, choice for me. I have always respected their design ideas and I couldn't think of anyone else who was up to the challenge to work on something like this."

Gunshow will open in March 2013 in Glenwood Park. To follow the restaurant's progress and receive regular updates, please visit www.chefkevingillespie.com and sign up for Gillespie's email newsletter at <https://www.facebook.com/ChefKevinGillespie> or follow him at @topchefkevin. ai3 will also provide regular and insightful updates on its design blog at <http://ai3inc.blogspot.com/>.

About Chef Kevin Gillespie

Chef Kevin Gillespie's true passion lies in incorporating fresh, organic and sustainable ingredients in all of his dishes. After graduating with honors from the Art Institute of Atlanta, the Georgia native worked in top restaurants in Atlanta and Oregon, becoming executive chef of Woodfire Grill in 2008. Gillespie was one of the

final three cheftestants on the sixth season of Bravo's *Top Chef*, and was voted "fan favorite." He has been named a semi-finalist for the James Beard Foundation's Rising Star Chef of the Year award for three consecutive years, nominated for *Food & Wine's* People's Best New Chef and named *Forbes'* 30 Under 30 for his outstanding accomplishments in the restaurant industry. As a rising young culinary star who was bringing more than just good food to the table, Gillespie was named one of Mother Nature Network's top "40 Chefs Under 40" in November 2009 for linking farms to forks and promoting better health for people and the planet. In February of 2010, he was honored as one of Gayot.com's "Top Five Rising Chefs." In October 2012, Gillespie released his debut cookbook *Fire in My Belly* and is currently working on a follow-up book. He is a member of Slow Food Atlanta, Southern Foodways Alliance, Chefs Collaborative, Georgia Organics and the Society for the Preservation of Traditional Southern Barbecue. For more information, please visit www.chefkevingillespie.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.

Media Contacts

Hannah Bower
Bower Communications
404.247.1123
hannah@bower-communications.com

Suong Nguyen
Melissa Libby & Associates
404.816.3068
suong@melissalibbypr.com