



Rathbun's introduces its 2008 Cooking Class Lineup

For immediate release

ATLANTA, GA., October 18, 2007: For the past three years, every cooking class at Rathbun's has been sold out. Why? In Rathbun's interactive cooking classes, you are in the kitchen, working, standing and preparing the food yourself. Four teams of three people create their dishes from scratch, and then return at the end of the day with their guest for a complete dinner with wine pairings. Each team actually prepares their own course and then sits down to dine on their own creations. For three hours, you prepare the ingredients and get ready to make the dish. You're in the kitchen, not in the seat. Sign up for the class by calling the restaurant at 404.524.8280. **Cost is \$350.00 per person.** All classes include 1 person in the class, you and a guest for dinner, a complimentary Rathbun Logo Chef Jacket, and wine pairings). All classes take place at 112 Krog Street, Atlanta, Georgia 30307

Rathbun's 2008 cooking class line up is as follows:

Sunday, January 20, 2008 – Southwestern Cooking - "Spicy Food to Cool You Down" is how Kevin describes this fun filled day. He loves to cook Southwestern and it shows from all of his menu items at NAVA, where he was the Executive Chef for eight years. He will introduce you to all of the ingredients that you want to say, but are afraid to pronounce. 1:30pm – 5pm - **Only 14 seats are available!**

Sunday, March 9, 2008 - Caribbean Cuisine - Chef Kevin will introduce you to a variety of spices and ingredients that will include "jerk" and spiced foods with chicken, duck, meats, and we cannot forget..the desserts of the Caribbean. 1:30pm – 5pm - This is a first, and will surely be a fun class. **Only 14 seats are available!**

May 4 Sunday, 2008 - Pacific Rim - Enter into our exciting mix of cuisine as Chef Kevin takes your palate into the Thai, Hawaiian, and Vietnamese cultures. Another First Class from Chef Kevin Rathbun. 1:30pm – 5pm. **Only 14 seats are available!**

Sunday, July 20th, 2008 - Grilling & Smoking - This has been such a highly anticipated class, we could not take it out of the lineup. Grilled and smoked foods are Chef Kevin's favorite pastime and this class will not let you down. Watch Chef Kevin as he used his Brinkman smoker to slow roast meats of all kinds. 1:30pm – 5pm. **Only 14 seats are available!**

Sunday, Sept 14, 2008 – Italian - Another First class for Chef Kevin. He will take you to the foods that he remembers from traveling throughout Italy. Simple ingredients that can make a difference. Ingredients like garlic, garden tomato, oregano, and extra virgin olive oil. And the desserts will leave you with something to remember. After this class, you will hope that the next restaurant that Chef Kevin opens will be Italian! 1:30pm – 5pm. **Only 14 seats are available!**

Sunday, November 16, 2008 - Holiday Cuisine - This may be close to the holiday, but it will surely make you think that it is easy to prepare a great meal in a short time. It was such a popular class, that we had over twenty people on the wait class in 2007! 1:30pm – 5pm. **Only 14 seats are available!**

About Rathbun's: Rathbun's has been named as one of the "Best New American Restaurants of 2004" by Travel and Leisure Magazine, "Best New Restaurant 2004" by Esquire Magazine, "Best New Restaurant" by Atlanta Magazine, "Best New Restaurant" by Creative Loafing. It was featured in USA TODAY as a "New Gourmet Selection of Restaurants" and in Bon Appetit Magazine as "Where to Eat Now" and a Bon Appetit "Hot 50 Restaurants" (March, 2005). It has received the "Silver Spoon Award" from Georgia Trend Magazine. It has received "Three Forks" by Knife & Fork, "Four Stars" by Creative Loafing, and "Four Stars" by the Atlanta Journal Constitution. Rathbun's was chosen from Bon Appetit under "What's Hot & Where the Knowing are Going". For more information, please contact Kevin Rathbun or Clifford Bramble directly at 404.524.8280 or to see additional information, visit the website at www.rathbunsrestaurant.com

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