

Rathbun's Announces its 2007 Cooking Class Lineup
For immediate release

ATLANTA, GA., October 1, 2007: Rathbun's is proud to announce their 2007 cooking class schedule. The past two years classes have sold out quickly and now, based on its popularity, Rathbun's has added two additional spots for the classes. Each class will now have 14 students. With the 2006 classes being completely sold out, the 2007 lineup should prove to be just as exciting.

Why have these cooking classes sold out so quickly? Rathbun's puts the students at ease and lets them have fun. Kevin Rathbun says, "*You're in the kitchen, not in the seat and it is hands-on participation. It is a very unique way of learning how to cook under pressure*".

If your style of cooking class is sitting and watching somebody else prepare food for you, then these classes are not for you. In Rathbun's interactive cooking classes, you are in the kitchen, working, standing and preparing the food yourself. Four teams of three-four 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 prepares their dinner and then dines on their own creations. For three hours, they prepare the ingredients and get ready to make the dish. 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)

Rathbun's 2007 cooking class line up

Sunday, January 21, 2007 - Southwestern Cooking

Sunday, March 18, 2007- Mardi Gras

Sunday, May 27, 2007 - French Classics

Sunday, July 15, 2007 - Grilling & Smoking

Sunday, September 16, 2007 - Southern Roots

Sunday, November 18, 2007 - Thanksgiving with a twist

About Kevin Rathbun: In May of 2004, Chef Kevin opened his signature restaurant, [Rathbun's](#), in the Inman Park area of Atlanta. In October 2005, Kevin opened [Krog Bar](#) only 200 feet from Rathbun's. Kevin has worked with renowned chefs like, Bradley Ogden, Emeril Legasse, and Stephen Pyles. He brought Atlanta Southwestern cuisine with NAVA and then introduced Fusion to Atlanta as the opening Executive Chef of Bluepointe. From 1999-2003, Chef Kevin was the Corporate Executive Chef for the Buckhead Life Restaurant Group, and oversaw many of the restaurants.

About Rathbun's: Since opening in May, 2004, Rathbun's has become a nationally known & award-winning restaurant. Selected as one of the nation's Best New Restaurants by Esquire Magazine, Rathbun's has continued to be highly recognized for its innovative cuisine and service. Rathbun's has been selected as Restaurant of the Year by Atlanta Magazine, Best New American Restaurant by Travel & Leisure Magazine, Best New Restaurant in Creative Loafing, Best New Restaurant by Jezebel Magazine, Best New Restaurant by Atlanta Magazine, a "Hot 50 Restaurant" by Bon Appetit Magazine, A Top 10 Restaurant in Georgia by Georgia Trend Magazine, A Top 10 Restaurant in Atlanta by Atlanta Journal Constitution, Best Restaurant by Creative Loafing, Best Chef & Best Restaurant by The Sunday Paper, and has recently been rated by Zagat Survey as the Second Most Popular Restaurant in Atlanta.

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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