



November 2005

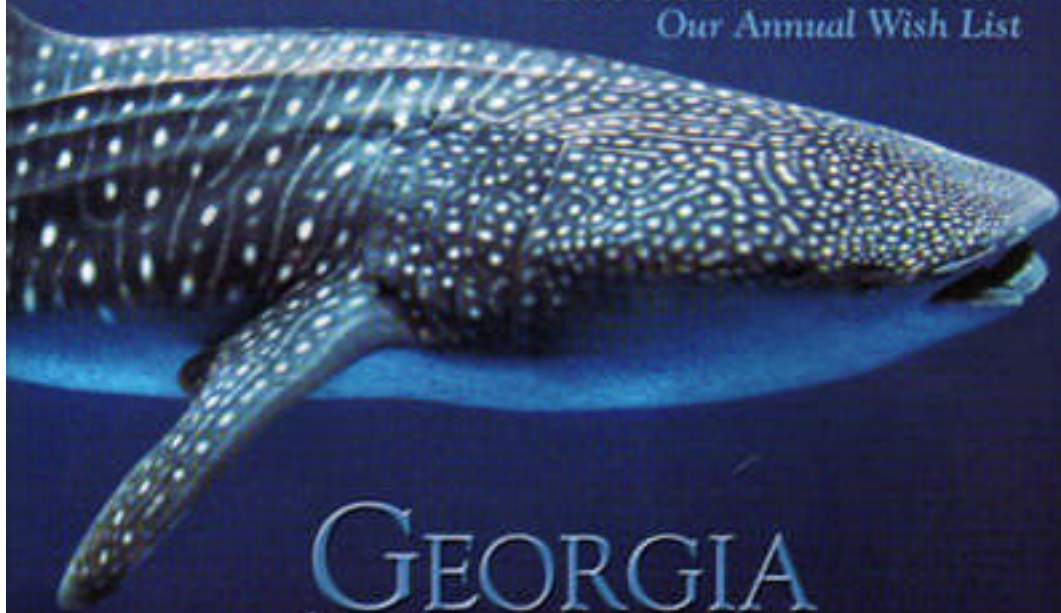
# Points North

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## GEORGIA AQUARIUM

Opening This Month, it's a Whale of a Time



### Renoir's Legacy

The Ann Jackson Gallery in historic Roswell is proud to present not only the brilliant works of Pierre-Auguste Renoir (1841-1919), but his great-grandsons, as well. Alexander Renoir, a distinguished artist in his own right, will show and sell his art as part of an exhibit titled "Great Masters and Impressions" the weekend of Nov. 19 and 20.

Etienne Renoir will give an informative lecture on Sunday at 2 p.m. The pair will be on hand both days to speak with guests about the influential art and their own famous family.

In addition to Renoir, the exhibition and sale will feature other notable artists such as Monet, Pissarro, Cezanne, Cassatt, Chagall, Rembrandt and Matisse. The original, museum-quality drawings, etchings, lithographs and paintings will be available at prices far below their oil painting counterparts.

#### Ann Jackson Gallery

932 Canton St.  
Roswell, GA 30075  
770-993-4383  
[www.annjacksongallery.com](http://www.annjacksongallery.com)

### ROUND TWO FOR RATHBUN

Kevin Rathbun, arguably one of the best chefs in the country, is bringing a little spicy, salty Mediterranean flavor to Inman Park. In early October, Rathbun, and his partners Cliff Bramble (the general manager) and Kirk Parks (the pastry chef), christened King Bar at Stone Works with 40 different wines from Italy and Spain. The very bar with its distinct old-world character also serves cold, small plates of octopus, meats, cheeses and finger sandwiches.

With 35 seated on leather bar stools and 20 mingling on the brick patio, King is the exact definition of contemporary cool, accented with dark Cypress woods, globes of soft amber light and hipster beats. Shelves of wine bottles line the walls around the grey marble bar, which stands a full 6 inches taller than traditional American types, Bramble said. It is very European to stand and sip, he added.

Very European indeed. Rathbun returned with the concept of a Mediterranean wine bar in mind after cooking and cruising along the gorgeous Greek Isles. Considering Rathbun's, the executive chef's critically-acclaimed 2004 venture, the likelihood of another commercially successful restaurant was certainly in his favor. Introduced to

the kitchen as a young apprentice at the age of 14, Rathbun has worked under Louisiana great Emeril Lagasse and as Corporate Executive Chef for the prestigious Buckhead Life Restaurant Group. Rathbun's skill has garnered countless awards from both local and national publications. For example, both *Esquire* and *Travel + Leisure* magazines named it one of America's

best new restaurants last year. Chef Rathbun's resume is astounding, but his disposition can't be beat. Manager Erin Stone, who put together King's wine list, described him as having a heart of gold.

Customers just eat up that kind of praise.

They're also known to scarf down plate after plate of Rathbun's culinary creations. Mix and match the chili oil and mussels, which is made fresh daily, with caper berries and the vine-ripe tomato and goat cheese mazzetta (finger sandwiches on white bread with the crust cut off). The yellowtail with Piquillo peppers pairs well with the slow cheese tasting plate. Be sure to try the identical made-from-scratch milk. Prices range from \$2 for a plate of Indian olives to \$18 for a large tray of cured and dried meats including prosciutto, salami and sausage. For dessert, definitely sip Paul's Rosa Regale from Italy, a sparkling red wine with a hint of rose petals and raspberries that mingles well with the dark chocolate brownies. Then have a luby cure of gelato in fig, mango or pistachio.

King is now open Monday through Saturday starting at 4:30 p.m.



**King Bar**  
112 King St.  
Suite 27  
Atlanta, GA 30307  
404-524-1618  
[www.kingbar.com](http://www.kingbar.com)