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**“Atlanta Restaurant Guide: Spring Edition” by Dennis Malcom Byron
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<http://www.jadoremag.com/2010/05/atlanta-restaurant-guide-spring-edition/>

Livingston



659 Peachtree Street NE
Atlanta, GA 30308

www.livingstonatlanta.com

Livingston’s décor is mind-blowing. It was almost like dining in the middle of a historic museum lined with white marble walls and carved stone architecture; the only thing missing were works by Van Gogh and Monet. To add, every seat allows patrons to enjoy a load of eye candy: the Fabulous Fox Theatre on bustling Peachtree Street; and the spirited kitchen and lively bar area that rivals Atlanta’s top cocktail lounges especially during the weekends. But the main attraction is rightfully the food.

The menu is creatively divided into sections based on serving sizes– “Two Bites,” “Four Bites” or “Six Bites.” Chef Gary Mennie definitely knows his way around the open kitchen serving several of his favorites including George’s Bank Scallops served with parsnips, piquillo peppers, vanilla and speck ham; Snug Harbor Mussels with chorizo, green chili, preserved lemon and celery; and the critically acclaimed Louisiana Rabbit complemented with orecchiette (small, disc-shaped pasta), olives, greens and crispy garlic. Great food coupled with prompt and attentive service makes Livingston a fantastic dining destination for date nights, dinner before or after a show at The Fox, impressing out of town guests and special celebrations.

Andrea Janise’s pick: The desserts are absolutely scrumptious. My favorite was Chocolate Decadence—a rich chocolate pastry served with dulce de leche ice cream and a cute little almond cookie.