



“Living Deliciously: Saturday’s Chef Demo Features Gary Mennie Of Livingston Restaurant + Bar – 10AM on 8/7”

**By: Jennifer Maley
August 4, 2010**

<http://peachtreeroadfarmersmarket.blogspot.com/2010/08/living-deliciously.html>

Living Deliciously

**Saturday’s Chef Demo features Gary Mennie
of Livingston Restaurant + Bar – 10:00 am on 8/7
Chef Demos are sponsored by Whole Foods Market**



Chef Gary Mennie knows that the most flavorful, innovative cuisine can only start with the freshest local ingredients. Just a little something he learned growing up in rural Pennsylvania, enjoying from an early age homegrown vegetables and adventurous dining out with his family.

By 15, Mennie knew he wanted to cook, and he became familiar with life in a kitchen—like many great chefs—by washing dishes. He went on to hone his skills at the Culinary Institute of America and then studied under French master chef, Maxime Ribera, at Maxime’s in New York. But it was in California that his passion for farm-to-table and simple preparation really took off. And it was while working for Wolfgang Puck at Spago that a wood-burning oven fueled his fire.

Mennie followed his culinary journey east to work in the kitchen of Gunter Seeger at the Ritz Carlton Buckhead. He then made his true Atlanta debut in 1995 when Atlanta visionary Chef Gerry Klaskala, handpicked Mennie to lead the culinary team at Canoe. During his ten-years at the restaurant, Canoe gained Mobil Four-Star status, which catapulted Mennie —as one of the youngest chefs in America to receive this award—into regional stardom himself. His next step was a solo venture, Taurus, which garnered him further critical acclaim.

Now at the helm of the newly renovated Livingston Restaurant + Bar in the Georgian Terrace Hotel, Chef Mennie continues to excite diners with his modern preparations of ingredients rich with local history.

Frankly my dear, his food is delicious.

- Jennifer Maley