

THE ELLIS HOTEL NAMES THOMAS MCKEOWN AS EXECUTIVE CHEF OF TERRACE



Atlanta, Ga. – Jan. 14, 2010 - The Ellis Hotel on Peachtree, downtown Atlanta's newest chic boutique hotel, proudly announces Thomas McKeown as executive chef. Responsible for the culinary success of Terrace, which celebrates heirloom recipes through supporting local and regional farmers, McKeown is also charged with creating an upscale dining experience for hotel guests, area visitors and Atlanta residents.

"Chef Thomas has the right mix of creativity, leadership and hospitality to make Terrace a landmark restaurant," says Stacy Martin, general manager. "With his training and experience, we are thrilled to have him on our team."

Born and raised in Ireland, McKeown brings an Irish perspective to his culinary approach. He most recently managed the day-to-day operations of the kitchen at Thatch Restaurant in Nenagh, Tipperary Ireland. He created and produced daily specials, ensuring food quality, cost control and sanitation standards while handling the ordering and working with purveyors. Previous to Thatch Kitchen, McKeown held the position of sous chef of Somerset Club in Boston, M.A. and special projects coordinator at Johnson & Wales University in Providence, R.I. McKeown has spent the majority of his life in Ireland in multiple kitchens including John Quinn Catering, Dunraven Arms Hotel, Chez O' Shea's Restaurant and Muses Restaurant. McKeown has spent the last five years finessing his culinary experience while studying and working in the states and settling down with his wife who is also a chef in Atlanta.

"I am pleased to be in Atlanta and have the responsibility of taking Terrace to the next level," said McKeown. "Food is so important to me and how it is executed, presented and delivered. We have a huge opportunity at Terrace and I am honored to be leading the process."

Terrace is striving to raise awareness for a more local and sustainable food culture while working to re-establish a vibrant sense of community through good food..."Farm-to-Table." Awarded with the Silver level by the Green Seal Environmental Standard for Lodging Properties (the second hotel in the state of Georgia), The Ellis Hotel and Terrace practice consistent sustainability. To reinforce this commitment, hotel ownership hired Michel Nischan (restaurant owner, award-winning cookbook author and media personality to food policy activist and non-profit foundation CEO) to consult with The Ellis Hotel on the re-conception of Terrace.

Recently honored with Atlanta Regional Commission (ARC) Exceptional Merit Award for Historic Preservation, Atlanta's Downtown Design Excellence award and Atlanta's Urban Design Commission Award for historic preservation, 2008, The Ellis Hotel exudes a perfect blend of southeast sophistication and charm. All rooms include 32" LCD flat screens, plush king size beds with ostrich leather headboards and iPod docking stations and offer a personal honor bar stocked with a variety of treats ranging from Ellis Georgia Peace Cobbler Jam to KamaSutra Body Paint.

To indulge in Chef Thomas McKeown's creations and experience **Terrace**, call **(678) 651-2770** or visit www.ellishotel.com/terrace for more information and to view the menus. Follow The Ellis Hotel through the blog, theellishotel.wordpress.com, Twitter [@TheEllisHotel](https://twitter.com/TheEllisHotel) or become a fan on [Facebook](https://www.facebook.com/TheEllisHotel).

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