

N E W S



AT FOUR SEASONS HOTEL ATLANTA

ROBERT GERSTENECKER
Executive Chef

Like Robert Gerstenecker, an acclaimed and world-traveled chef, his food is an experience that takes you around the globe in just a few courses. 'Food without borders,' is how Gerstenecker best describes his seasonal offerings of the finest and best ingredients available. From his ever-changing Sunday Brunch offering to the sought-after reservation for his Chef's Table, Park 75's food and dining is simply unforgettable.

A 16-year veteran of Four Seasons Hotels and Resorts, Gerstenecker joined Park 75 as executive chef in September 2004, a promotion he considers a culinary dream come true. A former executive sous chef at Four Seasons Atlanta from 1998-2002, he helped open Park 75 and played an instrumental role in developing the restaurant's menu.

In 1991 he joined the Four Seasons family as an apprentice chef at Four Seasons Hotel Toronto. In 1995, he continued his culinary journey to Four Seasons New York as a restaurant chef and banquet chef. In 1998, he moved south to become part of Park 75's opening team, followed by a promotion to restaurant chef and executive sous chef. After four years in Atlanta, Gerstenecker moved farther south to Four Seasons Resort Palm Beach where for the past two years, he mastered the use of tropical ingredients and cooking with seafood. In between all of his Four Seasons experience, Robert has also worked abroad in Hong Kong as the restaurant chef at Quo Quo, which he helped open and developed a French menu using Asian ingredients.

A native of Ontario, Canada, Gerstenecker gained an appreciation for food through his mother. "When I was a child, mother would send me out on the family farm to gather everything from produce to meat and vegetables that were pickled, canned and used year-round," recalls Robert. Today, one of his favorite pastimes is planting and harvesting his own crops. Gerstenecker often uses his homegrown produce to accent some of the restaurant's most popular dishes.

Gerstenecker, who best describes his food as "a use of the best ingredients cooked to perfection," also says that any great dish must include the three T's—taste, texture and technique—and consist of flavors he describes as the three S's—sweet, salty and sour. "My menu is always creative, vibrant and a reflection of the best and freshest ingredients cooked and prepared with passion."

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Gerstenecker is a "top honors" culinary graduate of George Brown College. He is excited to once again call Atlanta his home while living out his dream of becoming an executive chef in his favorite city-Atlanta! Gerstenecker is married to his wife, Brooke. Together, they consider the family pugs, Zoe and Pearl, their only children for the moment.

Park 75—one of only two Mobil Four-Star restaurants in Georgia for the eighth year in a row—is a 68-seat restaurant with a comfortable and fun atmosphere highlighted by the room's rich marble, bold columns and tall windows. Recognized by *Zagat Survey* for the best "brunch in the world," and "10 thumbs up for service," the restaurant is located inside Four Seasons at 75 Fourteenth Street in the heart of the arts in Midtown. Reservations are recommended but not required by calling at 404-253-3840.

Breakfast: Mon. to Sat. 6:30 a.m. to 11: 30 a.m. and Sun., 7 a.m. to 10:30 a.m.
Lunch: Mon. to Sat. 11:30 to 2 p.m.; Dinner: Mon. to Sat. 5:30 p.m. to 10 p.m.
Sunday Brunch: 11 a.m. to 2 p.m.

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