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Long-Awaited Noble Fin Restaurant Opens in Peachtree Corners

PEACHTREE CORNERS, GA, May 25, 2016 – The opening of Peachtree Corners’ newest restaurant has been anticipated for months, and by all accounts it was worth the wait. Noble Fin, the city’s first chef-driven restaurant, officially opened its doors on Monday, May 23 and held a ribbon-cutting event the following day to celebrate.

From the interior design that blends modern features with a touch of the sea to the chef-inspired menu, no detail has been overlooked at the city’s newest dining destination. “It’s the 1,000 little things that matter,” said Cliff Bramble, co-owner and a Peachtree Corners resident.

The interior combines steel accents with wooden tables and chairs, white airy opaque window curtains soften the look. “We wanted to bring an in-town feel to Peachtree Corners,” said Bramble in explaining the décor.

The menu focuses on premium quality seafood, steaks, hand-cut pastas, signature cocktails, bottled and draft beer, wine and local vegetables and features a 400-bottle “wine wall” and a comfortable bar. “People love the bar,” said Bramble. The restaurant owners held a soft opening last week but officially opened for business on Monday.

Noble Fin seats 200 and features a main dining room and four additional dining areas that can be closed off to accommodate parties of 40 or more. Taking a nod from the restaurant’s coastal theme, the dining areas are named Chesapeake, Hatteras, New Bedford and Newport. There is also a small outdoor patio that seats 30.

Co-owner and Executive Chef Jay Swift, who also is the chef and owner of 4th and Swift in Atlanta, and his son Jeb Aldrich, are working together. Aldrich, the restaurant’s chef de cuisine, worked with his father at 4th and Swift before opening Noble Fin. Swift has worked in the restaurant business for over 35 years, Aldrich began his career as a 16 year-old while still in high school. Aldrich also is a Peachtree Corners resident.

“We couldn’t be more delighted to welcome Noble Fin to our city,” said Mayor Mike Mason. “I have no doubt they will be very successful here.”

Noble Fin is located on the old Dreamland BBQ site on the corner of Peachtree Parkway and Peachtree Corners Circle. The former restaurant suffered extensive fire damage in 2013 and its owners decided not to rebuild. Noble Fin’s owners built the new 5,200 square-foot restaurant from the ground up.

Noble Fin’s address is 5260 Peachtree Parkway, Peachtree Corners, GA 30092, telephone 770-599-7979; restaurant hours: open for dinner Monday -- Saturday from 5 p.m. to close; lunch (beginning May 30) from 11 a.m. – 2 p.m. Monday – Friday; closed Sundays. More information is available on Noble Fin’s [website](#).

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