

**CHAPEL HILL, N.C.** — This spring, Giorgios Hospitality Group and Chef/Partner Daniel Jackson will open Osteria Georgi at 201 South Elliot Road in the former Living Kitchen space in Chapel Hill. (Osteria Georgi will be located on the first floor of the Berkshire Chapel Hill Apartments in the Village Plaza shopping center next to Whole Foods.) The Osteria is named in honor of Giorgios Bakatsias' friend, the late, great George Tarantini, who was born in Italy and was beloved as NC State's soccer coach. "George had such love and respect for hospitality, and for all the small details that make it such a special way of connecting with each other," explained Bakatsias. Osteria Georgi plans to open for lunch, dinner and brunch, serving house made pastas, braised meat dishes, and antipasta – with a special focus on ingredients grown or made near Chapel Hill. The osteria will also boast a market component, allowing for guests to tap into the Osteria's specialty and house made items, like fresh bucatini and pomodoro sauce, for their home kitchen.

"We are especially proud to be opening Osteria Georgi with Chef Daniel Jackson, a Chapel Hill native who has just returned to the area after polishing his talent in some of the country's most celebrated kitchens," explained Bakatsias.

Daniel Jackson returns to his hometown of Chapel Hill, and UNC alma mater, after an illustrious seventeen-year culinary career. Following graduation from the esteemed Culinary Institute of America, Jackson secured a position at the celebrated Eleven Madison Park; during his three-year tenure, the restaurant earned four stars from The New York Times, three Michelin Stars, and made the San Pellegrino "World's Best" list. After a brief stint opening a restaurant in Aspen, CO, Jackson rejoined the Union Square Hospitality Group as Executive Sous Chef for Danny Meyer's Catering and Events. And in 2014, he accepted the role as Executive Chef at MoMa, where he oversaw three restaurants within the Museum of Modern Art, including the Italian trattoria, Cafe 2. After eight years with Union Square Hospitality, Jackson became the Director of Culinary for Fields Good Chicken, a multi-unit healthy Rotisserie chicken concept in New York City. In 2020, Jackson and his wife – a fellow hospitality professional whom he met at Eleven Madison Park when she was Maitre d' – and their three young children moved to Chapel Hill to be near family.

### **About Giorgios Hospitality Group:**

Giorgios Bakatsias Group, founded by one of the most prolific restaurateurs in North Carolina and a James Beard Foundation "Outstanding Restaurateur" nominee, Giorgios Bakatsias founded the 29-year old Mediterranean flagship restaurant Parizade, French bistro Vin Rouge, neighborhood gastropub Local 22 Kitchen & Bar, Wake Forest's Gatehouse Tavern and Farm Table, new lush garden restaurant Rosewater Kitchen & Bar in Raleigh's North Hills, and Chapel Hill's signature steakhouse, Bin 54 Steak & Cellar, and authentic Greek destination, Kipos Greek Taverna. All restaurants are currently open, serving in their dining rooms, patios (where possible) and offering curbside take-out and delivery.

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