



BAKER PETERS
— Fine Dining & Lounge —

Drink. Dine. Savor.

housed in a two-story brick antebellum home built for Dr. James Harvey Baker and later sold to the Peters family, the Baker Peters mansion is now home to the popular Baker Peters Fine Dining & Lounge restaurant.

Under the new ownership and careful guidance of native Knoxville and former UT Vol, Jerome Brown, Baker Peters is experiencing a renaissance of sorts as it builds on its strong reputation for first class service, exceptional dining and quality entertainment. Built around a very knowledgeable and talented staff led by General Manager Wade Morris, Baker Peters will delight guests with a truly memorable experience that will likely exceed expectations.



EVERYTHING KNOXVILLE:

As Baker Peters' new owner, what is your vision for its future?

JB: JEROME BROWN:

Existing guests will experience a recommitment to our past and a variety of exciting new changes that will enhance their dining and entertainment experience. GM Wade Morris was with Baker Peters for years before I purchased it. Wade is now helping to guide this experience to exceed the expectations of everyone that has visited Baker Peters and knows the level of excellence we deliver. We are confident that these improvements will also attract new guests as well.

EK: How does the mansion's historic ambiance contribute to the dining and entertainment experience of your guests?

JB: The Baker Peters mansion is truly a one-of-a-kind dining experience. Guests begin to immediately embrace its historical prominence upon entering. Its architecture, fireplaces, rich woodwork and individual dining rooms provide a unique setting unavailable anywhere in Knoxville. You grasp a sense of over 150 years of history.

EK: I earlier referred to ongoing changes at Baker Peters as a sort of renaissance. Tell our readers about some of the changes they'll see when visiting.

JB: We began by asking our guests about the changes they would most like to see occur. And listen we did. The first changes involved totally renovating our guest restrooms and the installation of a state-of-the-art air filtration system. We will be updating our patio and installing a retractable



**Wade Morris, General Manager | Jerome Brown, Owner
Ali Ayesh, Executive Chef**

glass ceiling and outdoor bar. We will be improving our interior lighting as well. Guests will also observe website and menu redesigns. Our new website will have many new interactive features that our readers said were important to them, such as online reservations.

EK: What menu changes can guests anticipate from Executive Chef Ali Ayesh?

JB: Committed to quality, all entrees will be made from scratch using only the finest ingredients. Expect some new menu items as well as some Baker Peters' favorites including fresh seafood, cut-to-order prime steaks, daily wild-game feature, our very own sausage prepared in-house, a 10oz. ground filet burger called, what else, the Baker Burger, and for dessert, our homemade Creme

Brulee and delectable treats from Gigi's Cupcakes.

EK: You've also introduced some new cocktails. What are they?

JB: Our talented team of bartenders has designed a new lineup of 50 martinis to complement our already extensive list of premium scotches, whiskeys, gins and other liquors. We've also introduced a new cigar menu that features many internationally known brands including Rocky Patel, Ashton and Cohiba. Happy hour is daily from 4:30 pm to 7:00 pm and features domestic beers for \$2.50, discounted liquors, \$4 glasses of house wine and \$7 lounge menu items. Join us for "Monday Night Martini Madness" and get \$2 martinis for the ladies until 7:00 pm and \$5 martinis for the ladies until close every Monday. I encourage *Everything*

Knoxville readers to visit us online at www.bakerpeters.com for a list of other daily features.

EK: Tell our readers about your entertainment venue at Baker Peters.

JB: Local instrumental jazz groups will entertain guests Tuesdays through Thursdays. On Fridays and Saturdays, we will feature a variety of genres including funk, soul, jazz, pop and rock. Baker Peters is proud to welcome Soulfinger, Pulse, Jay Storm, Kimber Cleveland, The Doug Harris Band, Lost & Found, Jenna & The Accidentals and a growing list of other Knoxville talent. We invite you to dance the night away, or just to relax to some of the area's finest entertainment, on Knoxville's premier second story patio entertainment venue.

EK: Can Baker Peters assist me with a special event?

JB: Absolutely. We've got a full-time event coordinator, David Poe, on staff to meet your every need for any occasion. We have mastered the art behind special events, and the historic Baker Peters mansion will be sure to impress all of your guests in a way that no other venue can.

EK: Jerome, would you like to offer a special invitation to our readers?

JB: Thank you for giving us the opportunity to address *Everything Knoxville's* readers. **We would love to offer anyone that sees this interview a free appetizer with their table's dinner purchase until October 30th, 2011.**

Baker Peters

9000 Kingston Pike
Knoxville, TN 37923
865.690.8110
www.bakerpeters.com