

# WWDATLANTA

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## **bowled over**

Bowling alleys aren't exactly synonymous with fine dining — or trendy nightlife. But Ten Pin Alley in Midtown aims to change that connotation, one pin at a time.

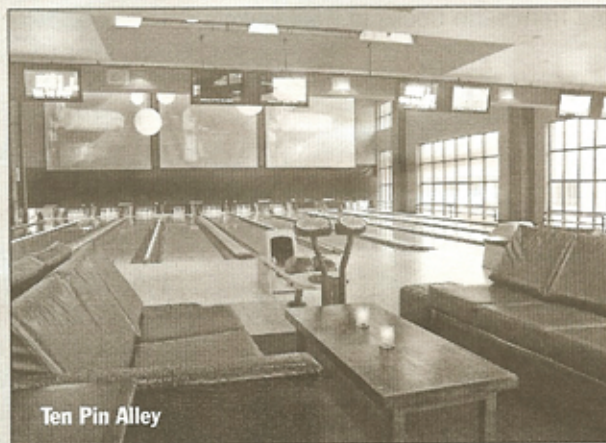
Located in Atlantic Station, the three-level upscale bowling alley, lounge and restaurant was opened in February by The Dolce Group, the Los Angeles-based company that recently launched hip eatery Dolce Enoteca in the same development. Twelve bowling lanes, three of which are in a private lounge area, three billiards rooms and an expansive dining area inhabit a surprisingly sedate space — there's not a strobe light or disco ball to be found. Instead, leather sofas and candles create a decidedly understated atmosphere.

You won't find mealy corn dogs or glue-like nacho cheese at Ten Pin Alley, although tastier variations are on the menu, courtesy of executive chef Don Diem. Order the Corn Dog Surf and Turf and you'll get a corn dog stuffed with lobster and another with Kobe beef, served with ancho chili ketchup and wasabi honey mustard on the side. Chips are served with mango salsa, smoked tomato pico de gallo and an avocado-chili dip. Also on the menu are "lamb lollipops" with tamarind glaze, a variety of gourmet pizzas and salads (served in edible bowls), a grilled prosciutto and mozzarella sandwich and Georgia peach cobbler. All dishes are \$10 to \$15. Appropriately dubbed specialty cocktails include the Gutter Ball, King Pin and The Dude.

Hourly bowling prices are \$60 per lane during the week and \$80 on weekend nights. Second-floor billiards room rates are \$40 an hour, and third-floor rates are \$60 an hour, which includes pool table rental.

*Ten Pin Alley, located in Atlantic Station, 261 19th Street NW; 404-872-3364; [dolcegroup.com](http://dolcegroup.com). Open Sunday-Thursday, 7 p.m.-1 a.m., and Friday and Saturday, 6 p.m.-1 a.m.*

— **Elizabeth Thurman**



Ten Pin Alley