

THE ATLANTAN ONLINE

The 50 Finest

Mention: Community Smith
Date: 06/24/2015
Daily Visitors: 6,130
Link: <http://bit.ly/1CvY7vU>

By Kate Abney, Wendy Bowman, Wendell Brock, Caroline Cox, Laura J. Downey and Phebe Wahl | Photo: Atlas
photo by Patrick Headney; Oak Steakhouse photo by Meredith Fleming | June 24, 2015

From carefully curated meals to buzzy new brasseries, Atlanta's top toques and industry insiders are feeding a regional restaurant renaissance more than ever. Here, the chefs and eateries behind the culinary capital of the South.



A FINE ART

Atlas Chef Christopher Grossman's painterly presentation of morel mushroom papparadelle (\$18)

10 Most Exciting New Restaurants

ATLAS

The St. Regis Atlanta showstopper has so many things to love: a world-class art collection, a cook who polished his craft at Thomas Keller's The French Laundry, supersophisticated food showcasing regional ingredients. While the servers coddle you in luxury, Chef de Cuisine Christopher Grossman will pamper your palate with, among other things, truffle-potato pierogis (\$20) and pecan-grilled venison with plum-cherry puree (\$39). The Johnson Studios' emerald-green and aubergine interiors are equally opulent.

POWER MOVE Lucian Freud, Francis Bacon, Marc Chagall: Study up on the Lewis Collection's fabulous feast for the eyes so you can secure a table next to a favorite work. *88 W. Paces Ferry Road NW, 404.600.6471*

LITTLE BACCH

In the former Quinones space beneath their flagship Bacchanalia, Anne Quatrano and Clifford Harrison have situated a darling little room where diners can sup in elegant simplicity. Think oysters (\$18), cheese souffle (\$16), fish in parchment (\$28) and chocolate souffle (\$16). Many dishes are sourced with ingredients from the couple's Cartersville farm.

POWER MOVE Are you ready for a \$52 roast chicken and \$16 salad? How about 30 grams of Petrossian caviar for \$140? Many dishes are built for two so bring a date and charm them with some classic cuisine. *1198 Howell Mill Road NW, 404.365.0410*

LE BILBOQUET

Already a beacon of Parisian chic, this Buckhead version of the New York original offers the kind of unapologetically Old World cuisine our parents called Continental. Nibble on the likes of lemony veal scallopini (\$32), bright-red steak tartare (\$26) and delectable mussels and fries (\$26). It's Left Bank style, smack dab in the middle of Buckhead Atlanta.

POWER MOVE After a morning of heavy lifting—um, make that shopping—at Hermès and Christian Louboutin, it's time for a glass of rosé and a cooling crab-and-avocado salad (\$20) on the outdoor patio. Le Bilboquet has one of the best lists of rosés in town. Or kick back with a glass of highly coveted cognac Hennessy Ellipse (\$500 per shot). *3035 Peachtree Road NE, 404.869.9944*

THE ATLANTAN ONLINE

The 50 Finest

By Kate Abney, Wendy Bowman, Wendell Brock, Caroline Cox, Laura J. Downey and Phebe Wahl | Photo: Atlas
photo by Patrick Heagney; Oak Steakhouse photo by Meredith Fleming | June 24, 2015

MARCEL

No sooner had Abattoir exited the Westside building than restaurant tycoon Ford Fry announced plans for his 1920s-style, Gatsby-inspired steakhouse. "Today's cooking world seems to push things that are unique, weird or odd to get attention," says Executive Chef Brian Horn. "For us it's simply about nailing the taste. We want it to 'taste good'—that's it! Ford wanted to bring back the most tasty classics of the last 40 years." Think baked Alaska (\$16) and a classic Caesar salad prepared tableside (\$9).

POWER MOVE The "Heavy Weight" section of the wine list offers standout selections like the 2011 Damilano Marghe Nebbiolo Barolo by both the glass (\$25) and bottle (\$100). *1170 Howell Mill Road NW, 404.665.4555*

COMMUNITY SMITH

Chef Micah Willix's new "modern meatery" in the old Briza location on West Peachtree is an appealing showcase for his oxtail toast (\$11), slow-cooked pork belly with sweet pepper relish (\$14), duck pate (\$8) and smoked chicken (\$18).

POWER MOVE Yes, this restaurant is a place for pre-show cocktails and thoughtful business lunches. But it also sits next to a hotel, so breakfast is everything here. We're talking cheddar biscuits with sausage and gravy (\$9), chorizo frittatas (\$13) and a crunchy coffee cake decked out with fresh summer peaches and whipped cream (\$9). *866 W. Peachtree St. NW, 678.412.2402*

LE FAT

Chef Guy Wong and designer Smith Hanes combine talents to channel the Vietnam of another era. Here you can sample Wong's shaking beef (\$19) and chicken curry (\$15), or diner-style classics like pho, com and bun—all superbly executed.

POWER MOVE Ask if Wong's mother is in the kitchen. The retired chef known as "Big Boss" stops by occasionally to cook. You don't want to miss her lobster with ginger and scallions. *935 Marietta St., 404.439.9850*

THE SOUTHERN GENTLEMAN

In the South, some things never change. At this regional gastropub, you may spot gents attired in stylish Billy Reid or Sid Mashburn duds, but they'll be tippling bourbon and rye just like their grandpappies did. The noshes are likewise updated classics: cheddar biscuits with Benton's ham and strawberry-mustard compote (\$8); deviled eggs (\$5); duck and dumplings (\$25).

POWER MOVE With no fewer than 36 bourbons, 28 ryes and 14 scotches, this is a whiskey man's paradise; but the powder-blue-accented bar, ivory wingbacks and strawberry-infused Scarlet Belle cocktails (\$9) will tantalize the ladies too. *3035 Peachtree Road NE, Ste. A208, 404.939.9845*

THE LUMINARY

Since it debuted, Eli Kirshtein's French-American brasserie has grown more confident in its delivery of everything from raw-bar options to French classics like the beef tartare (\$18) and croque-monsieur (\$14).

POWER MOVE While there are 23 brews on tap, we can't resist lead bartender Ian Cox's Parisian-inspired cocktails like the Sau-*turn* Up with Château Suduiraut Sauternes, Germain Robin Craft Brandy and Angostura Amaro (\$11). *99 Krog St., 404.600.6199*

Mention: Community Smith
Date: 06/24/2015
Daily Visitors: 6,130
Link: <http://bit.ly/1CvY7vU>



MEAT AND GREET

Oak Steakhouse's appetizer of pan seared Hudson Valley foie gras (\$22) served with johnny cakes, cherry preserves and pecan crumble is a real conversation starter.

THE ATLANTAN ONLINE

Mention: Community Smith
Date: 06/24/2015
Daily Visitors: 6,130
Link: <http://bit.ly/1CvY7vU>

SUPERICA

Ford Fry's so-called "Mex-Tex" joint at Krog Street Market is a superenticing place for margaritas, tacos and all manner of Mexican standards. The short rib (\$34), sauced with chipotle molasses, is food of the gods.

POWER MOVE The outdoor bar is an excellent perch for margarita sipping. We suggest the Texas Star (tequila with lime, grapefruit and St. Germain, \$10). 99 Krog St., 678.791.1310

GYPSY KITCHEN

Spain is the starting point for the nomadic cuisine served at this Buckhead Atlanta spot, but there are stops in Morocco and India too. Start with a simple bowl of olives, then dig into paella fried rice (\$20) or Majorcan-style whole fish (\$45).

POWER MOVE Hit the patio on Sundays for "Basque in the Sun" happy hours and live flamenco guitar. Ole! 3035 Peachtree Road, Ste. A209, 404.939.9840

BRANDING + COMMUNICATIONS

GREEN OLIVE
— MEDIA —

★★★

For More Information Contact:
Green Olive Media, LLC.
361 17th Street, Suite 1,
Atlanta, Georgia 30363
404-815-9327
www.greenolivemedia.com