

# THE ATLANTAN

## [ *THE RESTAURANT ISSUE 2011* ]

THE ATLANTA SUGAR SORCERESS  
A SOMMELIER WHO DOESN'T DRINK  
HOT LIST! RESTO NEWBIES AND OLD FAVES

**PLUS:**

JAMES BEARD NODS AT TAQUERIA DEL SOL?  
REVEALED: ATL'S BEST RESTAURANT  
THE CONDIMENT CRAZE

THE ATLANTAN 3280 PEACHTREE ROAD, N.E., SUITE 2300 ATLANTA, GA 30305

MODERNLUXURY.COM



ISSN 1102-1589/07

## Contributors

July/August 2011



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**1) Katie Kelly Bell** is a freelance food and wine writer whose work has appeared in publications ranging from *Delta SKY* to *Southern Living*. This month Bell worked on "Pay Dirt," a piece about chefs and their plots of land. "I loved listening to local chefs wax poetic about their gardens, almost as if they were talking about their children," she says. "We have so many passionate chef-gardeners in the ATL." In between deadlines, Bell shares her wine musings on her blog at [salthill.wordpress.com](http://salthill.wordpress.com).

**2) When Holly Brown** (of *h. browns* photography) does not have her camera turned toward gardens, farms and their resulting scrumptious spreads for our "Pay Dirt" story, she endlessly photographs her black labs Evie Night-Night and Charlie Bear. Brown's inspirations (and sometimes obsessions) include old houses, peeling paint, worn metal, large windows, old glass, baked treats, family history, found treasures, bold shadows, people with stories and beauty in unexpected places.

**3) Jamie Hopper** is a young, independent, photographer, currently working and residing in Atlanta since 2007. After spending her high school and college years in Mississippi and Louisiana, Hopper was drawn to Atlanta to study photography at the Portfolio Center. She worked on our "Feast Your Eyes" story and is known for a fresh and atmospheric style of photography in the areas of fashion, portraiture, and documentary works; with an unintrusive approach. She loves living and exploring in the deep south.

**4) Jordan Mackay**, *San Francisco's* wine and spirits writer, was surprised that downtown Napa's revitalization is attracting luxury hotels and hot culinary talent. Read about his findings in this month's "A Bend in the River." His book *Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals*, written with Rajat Parr, won a 2011 James Beard Foundation Book Award Read. Mackay has written for *The New York Times* and *Food & Wine*.

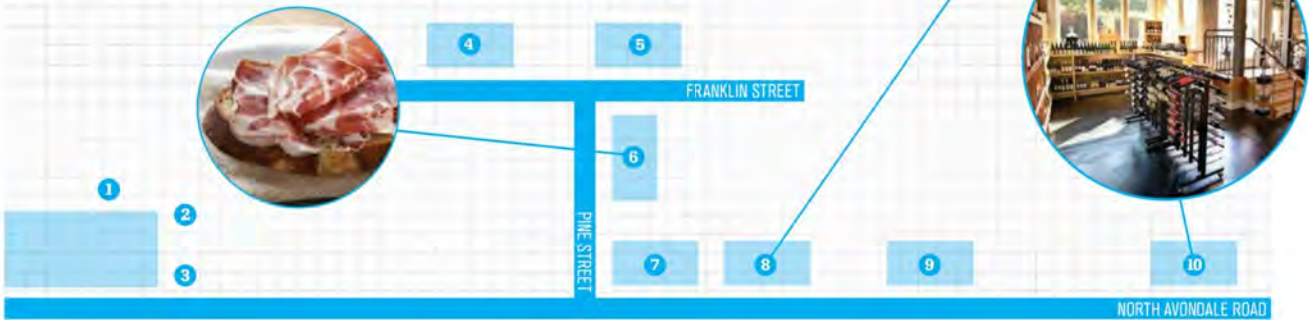
**5) In his story for Modern Luxury**, national food writer, columnist and author **John Mariani** joined our editors in "Tour de Fork," a gastro-gallop to some of our favorite restaurants across the country. Writing about Boston, Denver, Las Vegas and New Orleans, he says: "Just about every corner of the country has terrific restaurants of every stripe, as exciting as any in the world." The journalist is a columnist for *Esquire*, Bloomberg News, and the author of nine books.

**6) Dana Hazels Seith** is an award-winning journalist. She is a former CNN producer and DailyCandy Atlanta editor who worked on several pieces for our Restaurant Issue. "Selecting the top dessert and cocktail spots in the city was a bit overwhelming at first," she says. "But each interview confirmed such passion—from the size of the ice cubes to the amount of salt needed to balance out sweet. It's all really an art." In addition to contributing to *The Atlantan*, she is the Atlanta Community Manager at MSN's Postbox and founder of [danapop.com](http://danapop.com).

# Secret Avondale

Everyone in Atlanta is trying to find the next hot neighborhood. Historical Avondale has been around so long, could it truly be “next”? We think so. A crop of colorful shops is springing up: From the rustic butcher outpost and the mom-and-pop wine store to the kitschy home décor boutique and the cozy café, a second glance proves this arty community is more than what meets the eye. Here, we map it out. —KS

1. Figo, 627 E. College Ave., 404.377.2121
2. Duck's Cosmic Kitchen, 111 New St., 404.371.8823
3. The Corner Pub, 627 E. College Ave., 404.377.0603
4. Bart Webb Studios, 2846 Franklin St., 404.299.5556
5. Little Tree Art Studios, 2842 Franklin St., 404.377.8033
6. Pine Street Market, 4A Pine St., 404.296.9672
7. Sweet N' Sinful, 114 N. Avondale Road, 404.298.8100
8. Roost Gifts & Decor, 32 N. Avondale Road, 404.297.1800
9. Urban Grounds, 38-B N. Avondale Road, 404.499.2136
10. The Little Wine Shop, 100 N. Avondale Road, 404.294.3675



Omorovicza's body mist, firming serum and glam glove

### BEAUTY BUZZ

#### Better in Budapest

The **Omorovicza** luxury skincare line just landed in Atlanta at Neiman Marcus' beauty counter (presumably flown over on a private jet from Budapest). Free of petrochemicals, the high-performance line is known to produce softer, brighter and younger-looking skin. *Lenox Square Mall, 404.266.8200, omorovicza.com*

#### Lash Forward

Buckhead's newest full-service salon, **Selden Beylouni**, has introduced the freshest eyelash-extending treatment, LashDip. Achieving a coveted look of flawless mascara, the application is a natural, henna-based, waterproof lash-lengthener and lasts for an astounding six weeks per dip. *375 Pharr Road, 404.549.8850, seldenbeylouni.com* —TG

### MEET THE NATIVES

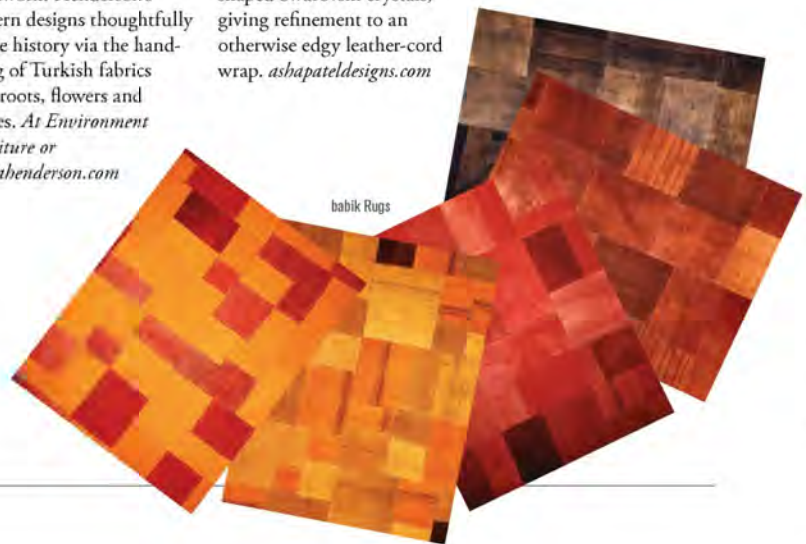
#### Locals Only

Atlanta's homegrown entrepreneurs help you carpet the city, spice things up and strap something sexy on your wrist. —Candice Dyer and Dana Hazels Seith

**babik Rugs:** Interiors expert and unlikely alchemist Marla Henderson launched her babik line of rugs in Atlanta using fabricated textiles in punchy colors. The refurbished swatches from nomadic tribes of Anatolia are assembled to create a one-of-a-kind patchwork. Henderson's modern designs thoughtfully infuse history via the hand-dyeing of Turkish fabrics with roots, flowers and berries. *At Environment Furniture or marlahenderson.com*

**Asha Patel Designs:** Wrist-worthy bracelets draw from Patel's Indian culture, which is abundant with symbolism and deep meaning. Her latest collection can be found at Mitzi & Romano's or Exhale Mind Body Spa and is outfitted with baguette- or lotus-petal-shaped Swarovski crystals, giving refinement to an otherwise edgy leather-cord wrap. *ashapateldesigns.com*

**Hot Squeeze:** The naughty-sounding condiment began innocently enough as a pork tenderloin sauce that proved addictive, says its creator, caterer Sue Sullivan. So she bottled several versions of this multipurpose, low-fat marinade. *At Whole Foods or thehotsqueeze.com*



PINE STREET MARKET PHOTO BY AMY HERR PHOTOGRAPHY; LITTLE WINE SHOP PHOTO BY JEFF HYLE; ROOST PHOTO BY JEFF WRIGHT

## Addictive Appetizers

Ever find yourself wanting to bat hands away on the starter? Here are some of our fave, I'll-fight-you-for-the-last-bite, snacks:

Homemade chips with warm blue cheese. **Buckhead Diner**, 3073 Piedmont Road NE, 404.262.3336, buckheadrestaurants.com

Mussels in pasilla pepper broth with corn. **Tierra Restaurant**, 1425 Piedmont Ave., 404.874.5951, tierrarestaurant.com

Pimento cheese with bacon marmalade. **Empire State South**, 999 Peachtree St., 404.541.1105, empirestatesouth.com

Toss up between: Queso Fresco (baked Mexican cheese) with shaved radishes or fried hominy with truffle oil. **INC Street Food**, 948 Canton St., Roswell, 770.998.3114, instreetfood.com

YaYa's Eggplant Steak Fries. **Rathbun's**, 112 Krog St., 404.524.8280. And down the road, lobster fritters. **Kevin Rathbun's Steak**, 154 Krog St., 404.524.5600, kevinrathbun.com



## Catch This!

The global fare at **Kaleidoscope** has locals infatuated and reservation lists skewing long. Once seated, do not hesitate to order Azalea's famous whole sizzling catfish. It comes drizzled in Chinese black bean sauce, pickled ginger and lime. A few slices from the waiter and the meaty parts fall away from the spine for your pure delight. 1410 Dresden Drive, 404.474.9600, k-pub.com

## Beginnings and Endings

From the first sip to the last chug, here are our picks for the best spots to bookend a meal with cocktails and two of our favorite feast-finales.

The Morningside Daiquiri from **Leon's Full Service** is a modern take on two combined classic cocktails—a traditional daiquiri and the Corpse Reviver #2, known in the '30s as a morning-after drink to soothe the previous night's revelry. 131 E. Ponce de Leon Ave., Decatur, 404.687.0500, leonsfullservice.com

Order the El Chumuco or Mali Nali at Riccardo Ullio's latest incarnation, **Escorpion**, his Mexican-focused spot that's serving cocktails and tequilas containing 100 percent agave. With slight twists on classic south of the border cocktails, mixologist Adam Fox is luring fans to crowd this new bar. 800 Peachtree St., 678.666.5198

The Moscow Mule is popping up on drink menus around the city, but the one at **The Iberian Pig** is the best in our book. 121 Sycamore St., Decatur, 404.371.8800, theiberianpigatl.com

Italian zeppoles are tough treats to master, but chefs Ford Fry and Drew Belline do justice to the doughnut-ish pillows. If you're lucky, it won't be long till you can try **No. 246's** version, the ricotta zeppole with warm chocolate and sour cherry. 129 E. Ponce de Leon Ave., Decatur, no246.com

The food front is awash with a throwback to pie. "Queenie," the mother of **Goin' Coastal's** chef Zach Kell, is cranking out the delicious Walt's Mama's Pecan Pie. 1021 Virginia Ave., 404.941.9117; 125 W. Main St., Canton, 770.479.3737, goincoastalsood.com

## STREET-SMART CHEF

Rarely does "fancy" and "playful" work in perfect harmony, but such is the case at **Tuk Tuk**, the street-food homage created by Dee Dee Niyomkul, daughter of Nan and Charlie (Tamarind Seed, Nan). Inspired by her grandmother, who was a street vendor in Bangkok, Dee Dee does colorful and interesting street nibbles with Nan-level execution. It's then served in a dining room that boasts everything from glass lanterns to stacks of bright, old-fashioned snack boxes—proving again that outstanding, serious food doesn't always have to be *that* serious.

1745 Peachtree St., 678.539.6181, tuktukatl.com

## Farm to (Cafeteria) Table

**Ashley Rouse** wants kids to fall in love. She's on a mission to make all 41,000 Atlanta public school students go head over heels for farm-fresh food. A mother of three children in the Atlanta Public Schools system, Rouse was inspired to make over school cafeterias after planting a garden at her daughter's elementary school in Candler Park. "The ultimate goal of our 'farm to school program' is to teach youth the advantages of eating fresh by serving those foods in the lunchroom," she says.

When Rouse began, her district was only serving around 12 percent of fresh or local foods. Thanks to her efforts and partnerships with companies like Fresh Point, 52 percent of food served in APS cafeterias are now local and fresh. Students get to eat Mercier apples from Ellijay, Matthews Farms strawberries, broccoli from Loganville's Dillwood Farms and Bluffton's White Oak Pastures grass fed

beef. Her next project? To train cafeteria staff with the likes of Mary Moore, owner of **Cook's Warehouse**. Joe Reynolds of **Love is Love Farms** at Gaia Gardens and chef Shaun Doty of **Yeah! Burger**. "I want our cafeteria managers to work with these experts to help them better understand how to prepare the fresh foods and connect all of this back to the classroom with the teachers," she says.

## Morning Magic

The dinner service at **Haven** has been packed since jump street. But these days the Brookhaven bistro has been quietly churning out some of the best brunch fare in the city. The lineup ranges from shrimp n' grits with Vidalia onions to C.A.B. hanger steak n' eggs with Béarnaise. Housemade sausage, fluffly semolina french toast and a BLT with Grafton cheddar and lemon aioli will cure any of the remnants of last night's ballyhoo. 1441 Dresden Drive, 404.969.0700, havenrestaurant.com