

DAILY CANDY



ATLANTA | January 30, 2009

Miso Hungry

Miso Izakaya Restaurant Opens



Breaking news from the other side of the train tracks: Miso Izakaya opens Monday.

“Whazo whoso?” Hush. Izakayas are Japanese watering holes popular with nine-to-fivers looking to take the edge off with small bites and lots o’ sake (and flirting with strangers) before heading home to dinner (and their better halves).

Twentysomething chef/owner Guy Wong will keep you occupied until after the street lights come on with inventive tapas (soybeans with kelp-flavored salt; grilled, chilled, and fried bean curd) and sake. (BYOB for now. Keep your pants on, people.)

The design is innovative and intimate. Sculptural wood branches hang over the trio of booths; a backlit wall throws the sushi chefs into shadow.

Rumor has it that patio dining with a great sunset view of the Cabbagetown water towers is slated for spring.

Before we cut to commercial, you should make a reservation.

Miso Izakaya, 619 Edgewood Avenue, Old Fourth Ward (678-701-0128 or tapanese.com).

DAILY CANDY



ATLANTA | February 12, 2009

The Weekend Guide

What to Do This Weekend



Love Potion No. 9: Drink responsibly.

DRINK

LovePotions

What: Exotic elixir mix-ins (like maca root and horny goat weed) are five bucks a pop this weekend.

Why: Give it a shot.

When: Sat., 5:30-11 p.m.

Where: Ecco, 40 Seventh St., Midtown

(404-347-9555).

SEE

Sex, Soup, and That Schmuck That Left You

What: Souper Jenny performs its annual V-Day cabaret.

Why: For all the times cupid missed his mark.

When: Sat., 6:30 p.m.

Where: East Andrews Upstairs, 56 E. Andrews Dr., ste. 10, Buckhead (404-237-7687). Tickets online at souperjennvatl.com/store.

SHOP

Verdier's Love Language Necklaces

What: The antiqued brass heart is speaking your language.

Why: Play it by ear.

When: Duh.

Where: Evolve, 1581 N. Decatur Rd. NE, Druid Hills (404-474-3244).

Archive Agency Sample Sale

What: Save up to 85 percent on Rory Beca, Dorothy Lee, Derek Lam, and designer denim.

Why: Gonna dress you up in fine love.

When: Sat. & Sun., 10 a.m.-5 p.m.

Where: Young Blood Gallery, 636 N. Highland Ave., Poncey-Highland (404-254-4127).

EAT

Holy Taco First Anniversary Party

Tired of your daily birth control routine?

CLICK HERE FOR A SPECIAL OFFER ➡

What: Fifty-plus tequilas, churros, and pork belly tortas on the party tasting menu.

Why: It was always love at first bite.

When: Fri., 5 p.m.

Where: 1314 Glenwood Ave., East Atlanta (404-230-6177).

© 2009 DailyCandy, Inc. All rights reserved.

This copy is for your personal, non-commercial use only. To order presentation-ready copies for distribution, contact us at www.dailycandy.com/contact.jsp.

DailyCandy is strictly editorial. There is no pay for play.

Artwork by Sujean.



ATLANTA | February 18, 2009

Operation Sip

Vodka and Caviar Tasting Classes at The Shed



Agent Code Name: NPP (a.k.a. Natalya Party Pants)

Your Mission: Knock back a few of Russia's finest exports.

Instructions: Infiltrate [The Shed](#) between 19:30 and 21:30 hours for new vodka and caviar pairing lessons. (That's 7:30-9:30 p.m. civilian time.) Toast with mixed-berry

shots, sample Russian snacks (piroshki, blinis with house-made creme fraiche), and get down on Petrossian domestic sturgeon caviar.

Background Check: An Imperia and Russian Standard vodka rep will be on hand to facilitate training. Pay attention for details on Russian toasts, vodka history, and manufacturing processes.

You have approximately one week to prepare and R.S.V.P. Missions start next Thursday.

As a special extra, DailyCandy readers get first dibs on seats.

Try not to blow your cover.

The Shed at Glenwood, 475 Bill Kennedy Way, Glenwood Park. To reserve a spot, call 404-835-4363.

SPONSORED LINK



Monthly Birth Control

Try a type of birth control that fits your schedule. Learn more at once-a-month.com.

DAILY CANDY



ATLANTA | March 11, 2009

Spread Your Wings

Social Vinings Restaurant Opens



Your metamorphosis from wallflower into social butterfly just got easier.

Flit over to Social Vinings, Paul Albrecht's (Pano's & Paul's, Paul's) latest endeavor, opening Friday.

And speaking of double takes, it's really two joints in one: The front window-walled bar and patio is less pricey with sharing plates, burgers, and bang-for-your-buck drinks infused with house-made pineapple and blackberry nectar.

Head farther back to find a private dining/wine room, sushi bar, and chef Derek Larsen in his natural fine dining habitat. Fancy signature dishes (Dover sole, battered lobster tail) and inventive newbies (Italian-style pork chops stuffed with sun-dried tomatoes and buffalo mozzarella) are mouthwatering excuses to hold Monarch court.

Now, get out of that cocoon.

Social Vinings, 3621 Vinings Slope Drive, suite 4110, Vinings (770-432-9772 or greatfoodinc.com).

DAILY CANDY



ATLANTA | March 23, 2009

Slice of Pi

Varasano's Pizzeria Opens



Jeff Varasano is:

- a) A U.S. Rubik's Cube record holder and computer software engineer genius.
- b) The go-to pizza guru who's traveled the world questing for the ultimate pie.
- c) Opening a namesake pizzeria on Tuesday.
- d) All of the above.

Belly up. Practice *does* make perfect.

Varasano has blogged about it, hosted countless private tastings, and studied all the ways pizza is made.

The 'ria will showcase classics (margherita with mozzarella, tomato sauce, basil), bianco verde (with ricotta, mozzarella, arugula, lemon), and a New Haven specialty topped with clams and garlic.

The drink menu is one for the books, too. Award-winning UK mixologist Charlotte Voisey and Georgia's only master sommelier, Michael McNeill, are behind the cocktails and wine.

Welcome to the head of the class.

Just don't let your eyes get ahead of your stomach.

Varasano's Pizzeria, 2171 Peachtree Road, Buckhead
(varasanos.com).



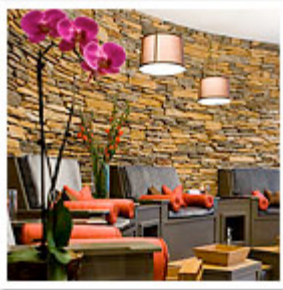
DAILY CANDY



ATLANTA | April 10, 2009

X Marks the Spot

The Posh Spot Boutique Spa



You've run yourself ragged hoofing the strip mall beauty circuit. And by hoofing it, we mean that Mr. Ed called and wants his feet back.

Whoa there, Nelly. Nothing personal. Just suggesting a trip to The Posh Spot.

Trot in for microderm and LED facials, aromatherapy hand and foot treatments (the cooling leg pedicure with spearmint, tea tree, and chocolate oils is our fave), and waxing and threading services 'til the cows come home.

The velvet cushions, silk-pillowed chairs, and absence of sterile nail salon contraptionage lend a cozy living room feel, while bamboo soaking basins and private treatment suites will put your mind in the right place.

Blissfully out to pasture.

The Posh Spot, 3621 Vinings Slope, suite 1115, Vinings (770-435-9100 or theposhspot.com).

NEW FROM
OLAY

NEW
OLAY
BODY
body wash plus
tone enriching
ribbons
with
mica minerals

Wrap yourself in Olay® smoothness, featuring the only body wash with a **Ribbon of Enriching Mineral Shimmer.**

Click here to find the right body wash for you!

©2009 P&G



ATLANTA | April 13, 2009

Tray, Tray Chic

High Tea at Dr. Bombay's Underwater Tea Party



You've always had a penchant for all things English. The footie. The blokes. The footie-playing blokes.

So of course you'll fancy Dr. Bombay's new proper British high tea, owner Katrell Christie's posh answer to the Euro midday break.

Pop by for impromptu daily service, 3:30-5:30 p.m., complete with your choice of 48 brews and traditional accompaniments. Christie's new pastry chef brigade heaps three-tiered vintage service trays with tangy berry tarts, dainty finger sandwiches, and scones topped with clotted Devonshire cream.

And it's not just for grown-ups: Mommy-and-me versions feature kid-friendly teas (sans caffeine) and treats like cookies and peanut butter and banana sandwiches.

Pinkies out. You're in for a treat.

Available at Dr. Bombay's Underwater Tea Party, 1645 McLendon Avenue, Candler Park (404-474-1402 or drbombays.com).

DAILY CANDY



ATLANTA | April 27, 2009

Glazing Saddles

Noon Midtown Restaurant Opens



You're hankering for a respectable stick-to-your-ribs joint, but counter service is pure chaos and sit-downs are just a little too highfalutin.

It's time to ride on into Noon Midtown.

Former Bacchanalia sous chef Katie Birmingham lassos gourmet grub focused less on frill and more on fresh.

A panino with sopressata, arugula, and fontina or a prosciutto sandie with butter and shaved Parmesan on a baguette promises to be worth wrangling. Word of homemade soups (English pea with white truffle oil and Parmesan) and chocolate toffee pecan brownies could start a stampede.

Wash down breakfast eats (a baguette with a fried egg, Benton's bacon, and cheddar; potato and goat cheese frittata) with a cup of Counter Culture coffee. Boxed lunches and carryout are available for diners on the run.

One thing's for certain: You'll feel right at home on this range.

Noon Midtown, 1080 Peachtree Street, entrance on Crescent Avenue, suite 6, Midtown (404-496-4891 or noonmidtown.com).

DAILY CANDY



ATLANTA | April 29, 2009

Speaking in Tongues

Pacci Ristorante and AltoRex Rooftop Lounge Open



Repeat after us: *Pacci prepares perfect pasta at the Hotel Palomar.*

Good thing the new rustic Italian eatery is poised to leave you speechless. And full.

Chef Keira Moritz crafts modern classics (shrimp carbonara with house-made pancetta, fried egg, sweet peas and onion; halibut with fava beans in a sweet corn

broth), and a bar menu featuring antipasti options like Vidalia onion soup and Kobe beef with tapenade, rucola and parmesan.

Starting Friday, head upstairs to AltoRex rooftop lounge, an outdoor space divided into three atmospheres — earth (with an indigenous plant and fresh herb garden), air (retreat to private cabanas), and fire (huddle around dramatic pits).

The current featured bevvie is the Porch Swing: iced tea and Knob Creek bourbon infused with peaches and crème de peche, courtesy of master mixologist Jacques Bezuidenhout.

Totally worth getting tongue-tied.

Pacci Ristorante and AltoRex, 866 West Peachtree, Midtown (678-412-2402 or pacciatlanta.com).

DAILY CANDY



ATLANTA | May 5, 2009

The Countess

30 Tables Restaurant and 11 Stories Rooftop Bar Open



Dining out can be a total numbers game. But the Glenn Hotel's newest additions, 30 Tables restaurant and 11 Stories rooftop lounge, have solid stats on their side.

100 The intimate 30 Tables — serving breakfast, lunch, and dinner — seats as many guests.

1, 2, and ... Chef Daniel Chance has cooked at every other numbered Concentrics resto. Menu items like fish 'n' chips with jalapeno, asparagus topped with a poached egg, and bacon hush puppies with pepper jelly really add up.

4 Number of Jonny Abens's cocktail categories: house, classic, Southern-style sipping, and fresh fixes. A standout: the Blue Moon Fizz, made with gin, crème de violette, lemon, egg white, and water.

80 A ballpark count on the domestic, biodynamic, and organic bottled wines up for grabs.

3 Potential sheets to the wind, considering the breathtaking view and comfy seating upstairs at 11 Stories.

Count on it.

30 Tables and 11 Stories, The Glenn Hotel, 110 Marietta Street, Downtown (404-469-0700 or 30tables.com).

SPONSORED LINK



Film starlet Cate Blanchett goes by many names, but her glowing skin always shines through. Trusting none other than [skin care line SK-II](#), the legendary leading lady has perfected her own beauty ritual. Want to discover the secret to translucent skin for yourself? [Here's your chance](#). Once available only in select stores, SK-II products are making their [online debut](#). Bonus: Go to skii.com and receive a personal consultation online plus complimentary shipping for purchases more than \$200.

[View Mobile-Friendly](#) | [View in Browser](#) | [Send to a Friend](#)

DAILY CANDY



ATLANTA | May 11, 2009

One to Grow On

Sprouts Green Cafe Opens



Your fine dining adventures (duck fat fries! overpriced pig parts!) continue to scale the heights of haute cuisine. It's your stomach that's bottoming out.

San Fran transplant Keith Gross takes the guesswork out of your hand-to-mouth routine with Sprouts Green Cafe, opening tomorrow.

Honor your temple with organic, local, tasty fare — no nitrates, phosphates, MSG, antibiotics, or fryin' done here. A seasonal menu rotates rice bowls, wraps, and specialty features like house-made guac. Hydrate with refreshers like green tea; lemonade; and H₂O infused with mint, fruit slices, and herbs grown in the greenhouse.

Auto bathroom lights, lime-colored chairs, and a maple bar (carved from a single Georgia tree) round out the eco touches.

Guaranteeing you won't leave feeling queasy.

Sprouts Green Cafe, 1579 North Decatur Road, Druid Hills (404-474-2207 or sproutsgreencafe.com). [MAP IT](#)

More In: [Food](#) | [Restaurant](#)

[E-MAIL](#) [SAVE](#) [PRINT](#) [SHARE](#) [MAP](#)

Today in DailyCandy
Find out what's happening in other cities!

SPONSORED LINK

Film starlet Cate Blanchett goes by many names, but her glowing skin always shines through. Trusting none other than [skin care line SK-II](#), the legendary leading lady has perfected her own beauty ritual. Want to discover the secret to translucent skin for yourself? [Here's your chance](#). Once available only in select stores, SK-II products are making their [online debut](#). Bonus: Go to skii.com and receive a personal consultation online plus complimentary shipping for purchases more than \$200.



SPONSORED LINK

Who needs a passport when you have a [Visa](#)? From waterskiing lessons to a romantic night out, there are always new opportunities to get up and go — without even exiting city limits. (Though if you do, [Visa's got you covered](#) there, too.) Get the deets on why more people go with Visa at visa.com/go.

Today's DEALS!



Space Invaders

Molla Space hosts a range of artful products created with both form and function in mind —

just what your mom was thinking when she created you. Take **25% off** your entire order.

Candy

**Events.
Giveaways.
Special offers.**

It's always a buyer's market at

THE SWEET SHOP

Recent Candies



May 8, 2009
[Designed to Sell](#)
Kfd Designs Jewelry
[Read Full Article](#)



May 7, 2009
[The Weekend Guide](#)
What to Do This Weekend
[Read Full Article](#)



May 6, 2009
[The Hills Have Legs](#)
The Cottages at Persimmon Creek Vineyards Ready to Open
[Read Full Article](#)

[View Mobile-Friendly](#) | [View in Browser](#) | [Send to a Friend](#)

DAILY CANDY



ATLANTA | May 15, 2009

Kind Regards

WaterHaven Restaurant Opens


Between showering with your mate to save water and zipping around town in a battery-powered tin can, you're running on eco empty.

Time to re-up with the three R's at new Tech Square resto WaterHaven.

First: reduce. Cut farm-to-table time via chef

Chris Lee's seasonal menu, featuring shrimp and grit cakes, fried green tomatoes with poblano goat cheese and pumpkin seed pesto, and pan-seared Georgia trout.

Then: reuse. Rekindle love for the former Globe space while surrounded by warm, earthy updates like natural walnut, green walls, and a stone water feature.

And they: recycle. The restaurant participates in an intensive reuseables program, including biodegradable disposables and takeout containers, and recyclable modular carpeting.

So you can relish in single-handedly helping the environment while filling your tank.

It's one truth with no inconvenience.

WaterHaven, 75 Fifth Street Northeast, Midtown (404-214-6740 or waterhavenatl.com).



More In: [Food](#) | [Restaurant](#)



E-MAIL



SAVE



PRINT



SHARE



MAP



Today in DailyCandy

► Find out what's happening in other cities!

SPONSORED LINK

Film starlet Cate Blanchett goes by many names, but her glowing skin always shines through. Trusting none other than [skin care line SK-II](#), the legendary leading lady has perfected her own beauty ritual. Want to discover the secret to translucent skin for yourself? [Here's your chance](#). Once available only in select stores, SK-II products are making their [online debut](#). Bonus: Go to skii.com and receive a personal consultation online plus complimentary shipping for purchases more than \$200.



SPONSORED LINK

Pledge to feel more connected. Win* a trip that will connect you more than ever. Life's busy. It's hard to remember to slow down and truly connect. [So take a moment and pledge](#) to feel more connected to someone you love. [You could win*](#) the ultimate reunion trip for you and your friends or a digital camera. *See Downy [site](#) for details.

Today's DEALS!



Lost and Found

The rumors are confirmed: Though they may not make it off the island this season, the survivors [will](#) discover a chest of stylish jewelry from **Pretty Little Thing NYC**. Tune in for a [30% off Deal](#).

DAILY CANDY WEDDINGS

A new site hopelessly devoted to you and your big day.

ENTER FOR THE CHANCE TO WIN
a free dress and a honeymoon
while you're there.



Recent Candies



May 14, 2009
The Weekend Guide
What to Do This Weekend
[Read Full Article](#)



May 13, 2009
People Are Strange
"Strange Nervous Laughter,"
by Bridget McNulty
[Read Full Article](#)



May 12, 2009
Good Clean Fun
Sulori Beauty Products
[Read Full Article](#)

[View Mobile-Friendly](#) | [View in Browser](#) | [Send to a Friend](#)

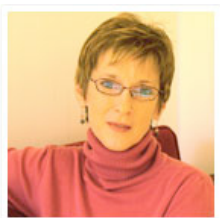
DAILY CANDY



ATLANTA | May 26, 2009

Will Work for Wine

Nectar Wine Consulting and Education



Maggie Meroney
www.nectar4wine.com
 678-508-7560

Career Profile

Wine consultant/owner, Nectar Wine Consulting and Education.

Former airline industry employee with

frequent stops in France, Italy, and Germany.
 Passion for anything old world and vineyard related.

Job Objective

Wine consults, guided tastings, menu pairings, cellar management/design, public courses at Oglethorpe University. (More info available upon request.)

Swilling Skills

Innate ability for simplifying vino ethos — jargon, history, chemistry, and all. Distills said info for everyone from connoisseurs with stocked cellars to novices readying for their first sips.

Certifications

- Intoxicating intelligence
- Specialist of Wine (C.S.W.)
- One year of study, International Sommelier Guild
- Instructor, French Wine Academy

Mantra

Love what you do; do what you love.
 Think before you drink.

Maggie Meroney, Nectar Wine Consulting and Education (678-508-7560 or nectar4wine.com).

More In: [Food](#) | [Entertainment](#)



E-MAIL



SAVE



PRINT



SHARE



Today in DailyCandy

► Find out what's happening in other cities!

Introducing the opportunity to earn more.



Add It Up™

Earn up to 20% cash back on your online purchases, on top of retailer's discounts and credit and check card rewards.

[Earn More ►](#)

Bank of America
 Bank of Opportunity™

SPONSORED LINK



Add It Up

What: Bank of America's new Add It Up™ website allows you to earn up to 20 percent cash back on purchases made through the site with 300 participating retailers — like Saks Fifth Avenue (wedges!).

Why: Finally, someone who's willing to reward your shopping habit.

When: Between today and July 24 — learn how to earn double cash back from select Add It Up retailers when you open a Bank of America account.

Where: Online at bankofamerica.com/additup.

Today's DEALS!



Family Plan

Call to action: Deals readers can make a difference in a hot second. The **We Are Family**

Summer Trippin'



Recent Candies



May 22, 2009
[Who You Callin' a Wino?](#)
 Holy Vino Wine Jellies
[Read Full Article](#)



May 21, 2009
[The Weekend Guide](#)
[Read Full Article](#)



ATLANTA | June 1, 2009

A Very Long Engagement

D.B.A. Barbecue Opens



You know the rules. And you know how to break 'em. (Besides, first date salads are for wussies.)

Good thing new joint D.B.A. (doing business as) Barbecue has written a saucy new playbook.

Restaurant vets Matt Coggin, Doug Morgan, and James Ehrlich join forces for traditional pit grub — brisket, baby backs, and sweet and spicy signature sauces — that requires more than a few polite napkin dabs at your kisser. Sides like deep-fried corn on the cob and tomato, cucumber, and onion salad round out the elbows-on-the table vibe.

Wash everything down with Southeastern beers, novelty sodas, and cocktail doozies like the pickled moonshine martini. You read right: Jimmie Johnson moonshine, dry vermouth, and pickle juice.

No need to take things slow.

D.B.A. Barbecue, 1190 North Highland Avenue, suite b, Virginia Highland (404-249-5000 or dbabarbecue.com).

SPONSORED LINK



MAX Factor's new [2000 Calorie Extreme Lash Plumper](#) adds the chub where you want it, increasing lash thickness an eye-popping 200 percent. Lusting after this season's hottest look? Pair your high-impact peepers with new [MAX Factor Vivid Impact Lipcolor](#). The rich, pure pigments deliver a perfect kiss of color but glide on like a balm for a straight-off-the-runway look. For more information and to find a retailer near you, go to MAXFactor.com.

[View Mobile-Friendly](#) | [View in Browser](#) | [Send to a Friend](#)

DAILY CANDY



ATLANTA | June 26, 2009

Rumble in the Concrete Jungle

Max's Coal Oven Pizzeria



Announcer: Let's get ready to ruuuuuumble!

In this corner, the omnipresent (original) Ray pizza joints on every corner — The Big Apple. And in this corner, officially open Monday, newbie Max's Coal Oven Pizzeria — The Georgia Peach.

Concentrics Restaurants's latest venture comes out swinging with the only genuine coal burner in Georgia. With a hulking 1,000-degree temp (for creating a perfectly balanced crust) the contender's dukes are up.

NYC native and Little Italy fan chef Nick Oltarsh brings family recipes (red sauce included), choice meats, fresh veggies, and mozzarella to the table, rounding things out with salads, pastas, and sandwiches.

Fit in Terrapin swigs and swipes at oven-fired wings while you wait, and place a delivery or to-go order for a quick-serve punch.

We're champing at the bit.

Max's Coal Oven Pizzeria, 300 Marietta Street, Downtown (404-974-2941 or maxsatl.com). [MAP IT](#)

More In: [Food](#) | [Restaurant](#)

[E-MAIL](#) [SAVE](#) [PRINT](#) [SHARE](#) [MAP](#)

article tools
sponsored by: [INFINITI](#)

SPONSORED LINK

You slathered on the SPF, but what about your locks? Protect your tresses with [Fekkai's Summer Hair Marine Collection](#). From Beachcomber Leave-In Conditioner to Zero-Humidity Frizz Control, the line has everything a gal needs to enjoy the summer sun without burning out. [Available online at Fekkai.com](#), Sephora, Saks, and other fine specialty and department stores.



[I ♥ DC](#) Today in DailyCandy
► Find out what's happening in other cities!

Excessive underarm sweating?

Find a treatment that works for you.

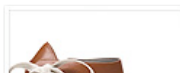
[Find Out How](#)

SPONSORED LINK

Foot the Bill

As a collector of fine footwear, you appreciate a steal. Like 20 percent off your entire order plus free shipping at [Shoes.com](#) when you pay with your [Visa® card](#).

Today's [DEALS!](#)



Toe the Line

If you have to walk a

Play the
DailyCandy
100-day Giveaway

Recent Candies



June 25, 2009
[The Weekend Guide](#)
What to Do This Weekend

DAILY CANDY



ATLANTA | July 13, 2009

Happy Happy, Joy Joy

Joia Restaurant & Lounge



A free coffee. Fifteen more minutes of sleep. It doesn't take much to please you, dear.

Precisely why Marco Betti (Antica Posta) and his new resto, Joia, should have you grinning from ear to ear.

The new spot combines a loungy atmosphere (DJ, dance floor, baroque interior) with food chops poised to put a

smile on your face.

Chef Brett Maddox's (Aria) menu runs late night, highlighting Betti's Tuscan heritage with simple Italian dishes (smoked salmon on homemade focaccia) and contemporary American picks (braised short ribs and flounder filets in lemon caper butter sauce).

Eighty-plus bottles (including reserve labels) round out the extensive wine list, while floor-to-ceiling windows lend a come-one, come-all vibe.

Looks like you've found a new happy place.

Joia Restaurant & Lounge, 1100 Crescent Avenue, Midtown (404-537-5000 or joiaatlanta.com).

DAILY CANDY



ATLANTA | June 10, 2009

Keep Your V Card

Hoochless Summer Cocktails



You may no longer qualify for a white wedding, but that's no excuse to get sloppy at every bar in town. We asked a few local mixologists to share their newest summer cocktail recipes — virgin, of course.

Kipling

What: Iced green tea, mint leaves, mango nectar, rose water, 1 tsp. cider vinegar.

How: Muddle mint leaves, combine with

equal parts tea and nectar, add rose water and vinegar. Garnish with a sprig of mint.

Why: Travel the globe in a glass — no passport required.

Where: Cakes & Ale, 254 W. Ponce de Leon Ave., Decatur (404-377-7994).

Lemongrass Fizz

What: Kafir lime leaf, ½ oz. lemongrass-infused simple syrup, ¾ oz. fresh squeezed lemon juice, ¾ oz. pineapple juice, splash of soda water.

How: Chiffonade leaf, shake simple syrup and juices, pour over ice, top with soda water.

Why: Get fizzy with it.

Where: C&S Seafood & Oyster Bar, 3240 Cobb Pkwy., Vinings (770-272-0999).

Mansion Mock Punch

What: Six raspberries muddled with ¾ oz. fresh squeezed lime juice, 3 mint sprigs, 1 oz. simple syrup.

How: Shake with Pellegrino, pour over ice, and garnish with fresh raspberries and mint.

Why: Lap up in the lap of luxury.

Where: The Mansion on Peachtree, 3376 Peachtree Rd., Buckhead (404-995-7500).

Lady Lavender

What: Two oz. white grapefruit juice, 3 oz. tonic water, ¼ oz. simple syrup, 6 drops lavender tincture.

How: Combine over ice in a Collins glass.

Why: Never sip and tell.

Where: Restaurant Eugene, at The Aramore, 2277 Peachtree Rd., Buckhead (404-355-0321).

Ginger Rogers

What: Eight to 12 mint leaves, ½ oz. ginger syrup, juice of ½ lime, ginger ale.

How: Put mint in Pilsner or Collins glass, cover with syrup and muddle lightly. Add ice, lime juice, and top with ginger ale. Garnish with lime wedge.

Why: Take things outside to the swanky new patio.

Where: Halo, 817 W. Peachtree St., ste. e100, Midtown (404-962-7333).

© 2009 DailyCandy, Inc. All rights reserved.

This copy is for your personal, non-commercial use only. To order presentation-ready copies for distribution, contact us at

www.dailycandy.com/contact.jsp.

DailyCandy is strictly editorial. There is no pay for play.

Artwork by Sujean.



The Chocolate Bar Castleberry Hill Opens



DAILY CANDY



ATLANTA | August 17, 2009

Mamma Mia

Avellino's Pizza Opens



Mom had the best intentions in the kitchen. So pizza night never came too soon.

Tomorrow, make plans to dine at Avellino's, where traditional Italian fare (based on their family recipes, not yours) rules the roost.

Square pie crusts start with double zero caputo flour (we hear it's the best) with signature toppings and combo twists (their

take on Hawaiian mixes pineapple with pancetta, and the quattro formaggio comes with feta). Pasta goes the traditional route (spaghetti and meatballs, vegetarian ziti with spinach and mushrooms) and on-tap selections like Peroni mellow a boot-influenced vino list.

The interior is no fuss (Ma would be so proud), with local art odes to Pacino and De Niro, and outdoor patio seating is ideal for rowdier broods.

All worth writing home about.

Avellino's Pizza, 902 West College Avenue, Decatur (404-228-3285).

SPONSORED LINK



Two words you love to hear: free Clinique! Choose your 7-piece Bonus (Pretty Days or Dressed-Up Nights) with any Clinique purchase of \$21.50 or more,* exclusively at Belk. But free isn't forever — the offer ends August 23. For more information, [go to belk.com/clinique](http://go.to/belk.com/clinique).

**One Bonus per client. While supplies last.*

[View Mobile-Friendly](#) | [View in Browser](#) | [Send to a Friend](#)

DAILY CANDY



ATLANTA | September 8, 2009

Chakra and Awe

Asha Patel Designs Jewelry



Promise rings. Friendship bracelets. You like your jewelry to mean something.

Local gal Asha Patel's necklaces will satisfy your sentimental heart.

In addition to just-plain-pretty labradorite hunks strung from leather cord, her new East-meets-West pendant collection, Threads,

features nine aura-centered emblems laced on corresponding colored silks.

Among them: Om (the all-connecting sound of the universe), Hamsa (to offer protection, happiness, peace, and prosperity), and Clover (the universal good fortune symbol).

Patel's mantra is to take a step back and just breathe.

And everybody could use a little of that.

Available at Mitzi & Romano, 1038 North Highland Avenue, Virginia Highland (404-876-7228); Alex Boutique, 14 West Main Street, Cartersville (678-721-1123); online at ashapatel designs.com. [MAP IT](#)

More In: [Fashion](#)

[E-MAIL](#) [SAVE](#) [PRINT](#) [SHARE](#) [MAP](#)

article tools
sponsored by:

always
INFINITY

 Today in DailyCandy
► Find out what's happening in other cities!

SPONSORED LINK

American Express, partnered with NBC Universal, invites you to [share an inspiring story](#) about a small business and nominate it for an [opportunity to win \\$100,000](#) in grant and marketing support for that business. If your nomination or your small business story is one of the three finalists, you could win \$3,000. To learn more, [click here](#).

Today's DEALS!



Raring to Go

Tank tops and gym shorts may fly in August's heat, but it's September now.

Time to stock up on the best in fall fashion at [Rarechic](#), where everything on the site is **30% off**. And for goodness' sake, put on a bra.

Eat healthy. 
Dress smart. 
Play better. 

Get the best for your tykes with DailyCandy Kids.

 Sign up today!

Recent Candies



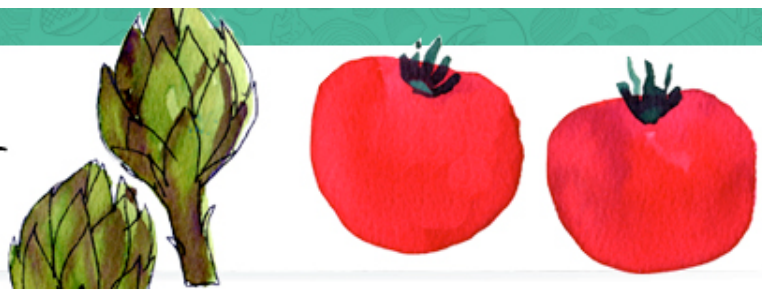
September 4, 2009
[Living off the Wall](#)
Mary Stanley Studio's Young Collectors Club
[Read Full Article](#)



September 3, 2009
[The Weekend Guide](#)
What to Do This Weekend
[Read Full Article](#)



September 2, 2009
[Brace Yourself](#)
My Mom's Basement Swizzle Stick Jewelry
[Read Full Article](#)



October 9, 2009 | **Atlanta**

Mouthing Off

Bocado Restaurant Opens



Had your fill of “seasonal, locavore, tapas” mumbo jumbo?

Didn’t think so.

Precisely why small plate/sandwich concept Bocado (“mouthful” in Spanish) will satisfy your appetite. Chef Todd Ginsberg (Tap, Trois, The Dining

Room) piles salads and entrees with irreverent ingredients to make Westside diners smile.

Dishes like braised veal cheek (with risotto, saffron, scallions, and Parmesan), crab fritters with apple salad, and mussels (nestled in chili, celery, and piquillo peppers) incorporate spoils from the on-site garden.

The communal table, outdoor patio, and wood-and-glass-driven layout (courtesy of local firm Ai3) keep things airy and inviting at the same time.

Good thing there’s plenty to go around.

Bocado, 887 Howell Mill Road, West Midtown (404-815-1399 or bocadoatlanta.com).



SPONSORED LINK

Nestlé® Toll House® Bake Some Love Sweepstakes

What: Who would you bake some love for? Whip up a batch of homemade Nestlé® Toll House® treats for that special someone and [share your story](#) for a chance to win a fun family vacation.

Why: You’re a chip off the old block.

When: 24/7, of course.

Where: For more info, go to tollhouse.com.



TOOLS SPONSORED BY:



Downy Simple Pleasures. Lasting scent from wash to wear.



October 12, 2009

The Aisle Not Taken

Savi Urban Market Opens



Two grocery stores diverged on the path. One fair and plain. The other, the better claim.

Get set to wax poetic about Savi Urban Market, the in-town grocery where shelves are packed with everything from fresh thyme to toothbrushes.

Swing by for grab-and-go cooked items (breakfast ciabatta with free-range eggs and bacon, spinach, and goat cheese; broiled snapper with red pepper salsa) approved by the in-house exercise physiologist and prepared by the executive chef.

Just don't go on an empty stomach. In addition to convenient, healthy fare, local goods abound (Via Elisa pastas, Pine Street Market charcuterie and bacon, Flat Creek Lodge cheeses), while an Enomatic machine (coming soon, pending a pesky liquor license approval) takes wine tasting to a whole new level.

The warm rustic vibe, woodsy touches, and fireplace all nod to the family-owned European shops that inspired it.

No need to travel both.

Savi Urban Market, 287 Elizabeth Street, Inman Park (404-523-3131 or saviurbanmarket.com).

Photo: Dana Seith

Healthy, Local, Locavore, Natural

Locations

Savi Urban Market
287 Elizabeth St NE
Atlanta, GA 30307
404-523-3131

- [website](http://saviurbanmarket.com)

MAP IT!

© 2009 DailyCandy, Inc. All rights reserved. DailyCandy is strictly editorial. There is no pay for play.

[Editorial Policy](#) [Privacy Policy](#) [Terms & Conditions](#) Artwork by Miss Capricho

October 16, 2009

Top Gun

57th Fighter Group Restaurant Reopens



Nobody likes to see a good pilot go down.

So news of 57th Fighter Group Restaurant (MIA since '07) reloading with the same '40s nostalgia and some choice updates had us suiting up and rarin' to go.

Old favorites are making a comeback (SweetWater 420 beer and cheese soup! Air traffic control tower headphones sprinkled throughout!), which should delight 57th vets. Lunch and munch black and blue salads and lobster rigatoni squares. Sup on stuffed grouper or Chilean sea bass over gouda grits.

Check back over the next few weeks for a spin around the retro, date-perfect dance floor (live music license pending) or head to the patio to watch planes land and take off from Peachtree-Dekalb Airport.

Dine into the danger zone.

57th Fighter Group Restaurant, 3829 Clairmont Road, Chamblee (770-234-0057 or the57threstaurant.com).

October 19, 2009

Turn That Frown Upside Down

Amuse Restaurant Opens



Clowns. Jon Gosselin. Your S.O.'s former (and *way* less classy) conquests. All things you don't find so amusing.

And now for something you will.

Amuse — the joint venture between the Diem and Anis restaurant families — brings Euro bohemian elements to the former Allegro space, starting with today's dinner-only service.

The food is fusion-heavy, mixing simple global tapas with nouveau hits. Brunch (blue snapper crudo with lime, chile, tomato sorbet, and sea salt), lunch (peppered pastrami with pickled cabbage and spicy mustard on dark rye bread), and dinner (lobster spaghettini topped with oregano, chile, bottarga di muggine, and chive flowers) are Twitter worthy.

The atmosphere is Baz Luhrmann-chic: An ample dark wood bar, gold and brown patterned walls, a bicycle wheel wall installation, and columns dressed in decorative belts (yup, belts) balance out the scene.

And nary a bozo in sight.

Amuse Restaurant, 560 Dutch Valley Road, Midtown (404-888-1890).

October 21, 2009

Holding Out

Lupe Restaurant Opens



Ravenous. Insatiable. You've been called a lot of things around supper time. Few of them rhyme with "patient."

Riccardo Ullio knows how to deliver to the hungry masses.

For his latest, Lupe (for the Virgin de Guadalupe), he transformed the former Cuerno space into a traditional taqueria where street fare (beef tongue tacos, quesadillas, guac with mango and roasted poblano) is worshiped.

Of course, when answering to a higher power, tequila is queen. And so all hail sangre y arena (translation: blood and sand), a mix of tequila, Cherry Heering liqueur, sweet vermouth, and orange juice, with a dash of maraschino liqueur.

The space itself is Spanish Colonial: A glittering, Jarritos-topped bar and imported Mexican chairs pay respects to the Jason Horton-muraled namesake overseeing the operation.

Let's hear it for virgins not willing to wait.

Lupe, 905 Juniper Street, Midtown (678-904-4584). Say you'll drink to that? Print this story and take it to the restaurant for a welcome week tequila shot. Call it a DailyCandy blessing.

Photos: Dana Smith

Cheap Date, Dancing Queen, Impressive Decor, Laid Back, Latin, Live Music, Tea Party

Locations

Lupe
905 Juniper St NE
Atlanta, GA 30309
678-904-4584
MAP IT!

Atlanta - November 06, 2009

Havana Good Time?

Havana Sandwich Shop Reopens



You've traveled the food globe from sea to shining sea. Even countries where your passport is banned.

One bite that's definitely worth the trip: Havana Restaurant. The hungrily missed Buford Highway sandwich shop has relocated to a new spot, and it's opening Monday.

Co-founder Debbie Benedit revived the resto just up the road from its former haunt. She gave the space a fresh look: metallic silver and blue walls, tropical decor, and etched flooring.

Counter service fans can thrill to the fabled No. 17 combo plate (half Cuban sandwich, black bean soup, and yellow rice topped with signature red sauce) and traditional dishes like pollo granadina (a quarter bird stewed in tomato salsa).

Of course, flan and arroz con leche recipes remain in-house secrets.

That's embargo to you.

Havana Restaurant, 3979 Buford Highway, Chamblee (404-633-7549 or havanarestaurantatlanta.com).

Atlanta - November 10, 2009

Kiss My Grits

Miller Union Restaurant Opens



Officiant: Do you promise to always be regional, sustainable, and ever evolving?

Restaurant Menu: I do.

Officiant: I now pronounce you Miller Union restaurant.

There are so many reasons to toast the joint venture of Steven Satterfield (Watershed) and Neal McCarthy (Sotto Sotto), now receiving in the once gritty and abandoned Miller Union Stockyards.

Fall dishes include farm egg baked in celery cream with rustic bread, roast guinea hen with autumn squash and local greens, and Georgia apple tart with burnt honey ice cream. Staff mixologist Cara Laudino marries fresh cocktails with American and European wines.

The revitalized warehouse fuses old and new. Pine tables and weathered wood meld with frosted glass and modern steel in six distinct dining areas. The overall effect is of dinner in your (very cool) grandmother's (very chic) kitchen.

Gotta love that.

Miller Union, 999 Brady Avenue, West Midtown (678-733-8550 or millerunion.com).

Photo: Dana Seith

Atlanta - November 30, 2009

Worth Its Salt

Smokehouse Salt Society Seasonings



The first rule about Smokehouse Salt Society is you don't talk about Smokehouse Salt Society.

So we will.

Here's the rubdown on the local gourmet sprinkler just hitting retail shelves.

Top local chefs have been experimenting with secret stashes for some time now. Steve Ring (Taste) and chef Michael Condon (Badda Bing Catering) are the gentlemen behind the goods.

Cold hickory smoking the evaporated Sonoma sea salt makes for incredible flavor depth. The obvious pairing choices? Grilled meats, mashed spuds, and tomato and mozzarella salad. But the not-so-obvious ones (like, say, Granny Smith apples and caramel sauce) are worth a taste, too.

Die-hard BBQ enthusiasts will be licking their chops. Vegans might think they've gone to hide-free heaven. Rosemary and apple wood blends and smoked herb variations are rumored to be coming soon.

But you didn't hear it from us.

Available at Taste, 416 Church Street, Decatur (404-370-1863).

Cooking Tips, Cupcakes, Foodies, Girls' Night In, Kitschy, Locavore

Locations

Taste
416 Church St
Decatur, GA 30030
404-370-1863
MAP IT!