

THE

MODERN LUXURY

# ATLANTAN

## THE TRAVEL ISSUE

SNOW SAVVY:  
SKI, STAY AND PLAY

---

FIVE-STAR EXCELLENCE:  
NEW ZEALAND'S  
SOUTH ISLAND

---

EXTRAVAGANT & EXCLUSIVE!  
AT THE ESTATE

---

THE SECRET'S OUT:  
ANNE QUATRANO'S  
FIRST COOKBOOK

---

BEAUTY AFTER BREAST CANCER:  
5 ATLANTA WOMEN

---

HIT THE ROAD:  
10 DREAMY DESTINATIONS

---

IN GOOD TASTE!  
BROOKWOOD HILLS'  
SALTYARD







COCKTAIL HOUR

## Boozy Health Boost

An innovative mixologist trims down his tonics.

Midtown's hip enclave **Top Flr** recently unveiled a new drinks menu featuring fresh-pressed raw juice cocktails. Created by brilliant barman Eric Simpkins, each of the four drinks begins with a hearty dose of fruits and vegetables like cucumber, kale, or açai berries, herbs (mint, basil, or aloe vera), innovative mixers, and handcrafted spirits for slow-sipping cocktails that are

equally interesting and wonderful. Our favorite: the Sunset Masala. It combines chai-infused Cuban rum (Ron Matusalem) with carrot and pineapple juices for sweetness, balanced with spicy ginger syrup, Peychaud's French bitters, plus an egg white for a lovely, frothy finish. Here's to your health! *674 Myrtle St. NE, 404.685.3110, topflr.com* —Dana Hazels Seith

Emory Point. A classically ornate atmosphere does well to complement the spot's authentic cuisine, such as Neapolitan pizzas, more large heapings of pasta and classic Italian desserts. *919 Peachtree St. NE, 678.608.4210, latagiatella.us* \$\$

**Lure** Expect strong, charismatic flavor profiles created by Executive Chef David Bradley and Fifth Group beverage guru Vajra Stratigos. Scallop crudo bumps up against sugar snaps and horseradish. Unctuous steak tartare oozes with eggplant puree. Sautéed grouper is a

continent-hopping collision of Silver Queen corn and palate-tingling spicy lime pickle. Also, the restaurant is at the heart of the city's party district, so why not drink up? Booze is so big here they put it in punch bowls. The restaurant just added weekend brunch. Stop by for Carolina gold rice porridge and lobster Benedicts. *1106 Crescent Ave., 404.817.3650, lure-atlanta.com* \$\$

**Livingston** This ultraglam restaurant located in the Georgian Terrace Hotel is modern and elegant, and manages to incorporate much

of the hotel's historical architecture. The menu is equally sensational and features decadent items like sweet potato gnocchi with poached farm egg, fennel cream and house bacon; shaved radicchio with grilled pear, candied mustard and pumpkin seed dressing; and autumn squash and lobster fritters with tarragon vinegar, orange and vanilla. If you want some late-night snacks and bar culture head to the basement to visit Proof and Provision. *659 Peachtree St., 404.897.5000, livingstonatlanta.com; proofandprovision.com* \$\$

**Mi Cocina** Quality, fresh ingredients, impeccable presentation and a solid drink list to boot—it's Mexican reinvented at Midtown's Mi Cocina. The swanky atmosphere features two floors of seating, art deco lighting and a wraparound bar—consider it your new meeting place for after 5. *1080 Peachtree St. NE, 404.872.8801, micocinarestaurants.com* \$

**Park 75** Inside the Four Seasons Hotel Atlanta remains one of the city's poshest places to dine. And Executive Chef Robert Gerstenecker remains one of our faves; his menu includes seasonal dishes paired with Park 75's own assortment of steak sauces and other fresh fruits and veggies. He also grows his own herbs and maintains a beehive on the hotel's rooftop. But it's the chef's table in the kitchen where diners get to watch the chefs prepare their special eight-course meal that's unlike anything else in the city. *75 14th St., 404.253.3840, fourseasons.com* \$\$\$

**South City Kitchen** It's been 17 years since this perennial favorite opened its doors, and this Midtown hot spot is still serving up some of the city's best Southern cuisine. Executive Chef Chip Ulbrich adds just the right contemporary twist to those traditional Southern faves—butter-milk fried chicken, she-crab soup and fried green tomatoes are SCK signatures. And with a location smack in the middle of Crescent Avenue, you can enjoy some of the best people-watching. *1144 Crescent*

*Ave., 404.873.7358, southcitykitchen.com* \$\$

**STK Atlanta** The chic space is like nothing else in the city—well, this one anyway. And chef Jeremy Miller's menu features items off the menus you'd see in the New York or Vegas restaurants—think beef and tuna tartare, foie gras French toast, and shrimp Rice Krispies apps, plus small, medium and large cuts of steak. There's also a selection of raw shellfish with sides and sauces. *1075 Peachtree St., 404.793.0144, stkhouse.com* \$\$\$\$

**The Spence** Executive Chef Richard Blais has opened the doors to his first fine dining restaurant in Atlanta in several years—and diners couldn't be more excited. The Spence is what Blais calls a "classic eatery that serves accessible, ingredient-driven food." Expect appetizers like oysters and pearls; raw mackerel, fried clams and smoked aioli; or General Tso's sweetbreads. *75 Fifth St., 404.892.9111, thespenceatl.com* \$\$

**Tuk Tuk** The small-plate-style dining at Tuk Tuk lets you experience a multitude of different Thai street foods and authentic flavors. The restaurant is run by the Niyomkuls (they also own Nan Thai Fine Dining) and features a dramatic, open space and quirky design. The mussel omelet, grilled pork skewers and mieng kum, (spinach leaves, topped with roasted peanuts, coconut, onion, bits of lime and slivered ginger) are all must-haves. *1745 Peachtree Road, 678.539.6181, tuktukat.com* \$\$