



BAR MARGOT

The Four Seasons Hotel Atlanta opened the area on the sought-after, rooftop terrace when it teamed up with restaurateur Fred Fry and powerhouse cocktail bar Greg Bar and Paul Cohen. The seductive Midwestern-inspired pairs perfectly: porcine-stuffed plates from Executive Chef Robert Cantorello highlighting brilliant takes of wild boar (\$17) and lavender duck (\$27) with smart pop. **POWER MOVE** Hug table \$8 for privacy and a little out view of all the restaurant happenings and go off-menu with the secret Golden Cachaça and Blueberry cocktail—available the Missing Digi (\$10). 1144 N. NE, 404.881.7913, barmargot.com



WORLDLY WISE Cape Dutch's Justin Anthony and chef Philippe Haddad

CAPE DUTCH

South African cuisine shines bright thanks to restaurateur Justin Anthony—who introduces Atlantans to the gourmet treasures of his native country. Executive Chef Philippe Haddad ignites the wood-fired feast celebrating the cookout *braai* culture with braised rabbit leg with spinach-whipped potatoes (\$25), and a succulent elk chop with cherry-berry lady apple (\$43). **POWER MOVE** If you really want to heat things up, ask for the chef's table for an illuminating view of the blazing braai located next to the wine table, perfect for exclusive sips from this hot spot's impressive wine list. 1782 Cheshire Bridge Road NE, 404.343.0313, capedutchrestaurant.com

DOLCE ITALIANO

Simple and authentic Italian past heritage is essential fabric ensure that it sticks to the local scene, rustic and refined. The superb The Diego Subtotal Atlanta takeover from 12V Hospitality delivers a modern take on traditional pasta like linguine di fave di mare (\$24) and specialty Woodstock-style pizza (\$14 to \$17). **POWER MOVE** Close the deal and from you mean business when ordering a bottle of 2014 Salsotto-Casale Italian from Venchi Spa. Casko Toscana (\$88) 3037 Peachtree Road NE, 404.886.2282, dolceitaliano.com

HIMITSU

This joint is meant to be seen. The reservation-only rooftop space from the LXR team has general admission tables for its exclusivity and

10 MOST EXCITING NEW RESTAURANTS

creative interior design by renowned designer Tom Oleari. Custom lighting and dark lounge areas and a girly, beach-style level of security create an air of mystery. Small plates such as sautéed scallops (priced at \$12) and overnight oysters from shell (priced at \$12) and Rusty Chef's trio of five pop with 110 acres, 30 acres and craft liqueurs like the not-so-classic margarita (\$17) from cocktail maestro Steve Cohen. **POWER MOVE** Five tables have fast view seats on the rooftop area. 3090 Peachtree Road NE, 404.886.2282, himitsu.com

JP ATLANTA Celebrated architect and visionary Jake C. Florio Jr. has elevated the standard of downtown dining. The modern incarnation of the firm's 10-year-old classic (Phiblog) has delivered the global American cuisine and contemporary elegance to the leading business district. Executive Chef Julia DiGirolando leads the menu to 40 with focus on dishes that draw their essence with local ingredients (\$10) and duck confit for sharing (\$14). **POWER MOVE** Book a new venue in the contemporary and elegant private dining rooms to add a delicious touch surrounded by JCF's rooftop on Easy for delectable

views with an architecturally pleasing backdrop on the side. 210 Peachtree St. NE, 404.521.4890, jpatlanta.com

MARCEL It's no surprise that restaurant regulars find Fry's The Staplehouse is such a treat. The French-inspired chef is one step with special touches of Old World charm that make delectable dishes of delicate elegance in pantry butter (\$14) and a 12-course gastronomic for three (\$150) a strong destination for hot events. The place is always open in the form of the famous triple-olived olive (\$14), prepared with olive oil. **POWER MOVE** The late-night menu opens the door to a world of delectable possibilities like the soft crab omelet or soft-fried omelet (\$11) or House of M. Road \$19.95 \$22, marcelatlanta.com

THE MERCURY

The 19th-century modern modern decor of the Horse City Hotel's rooftop terrace offers classic American cuisine with Mid-Western style. Certified three steaks are served (\$20 to \$100) paired by simple sea offerings. Beverage Director John Gagliardi's craft cocktail menu features gourmet with thoughtful mix like The Commodore for smooth events.

chery (\$1). **POWER MOVE** For even more to Green's Beverages for a bottle of Pinot Noir (\$12) bottled by Gagliardi and company to craft your own night at home. 475 Peachtree Center Ave. NE, 404.530.2253, powermove.com

TOMTOM

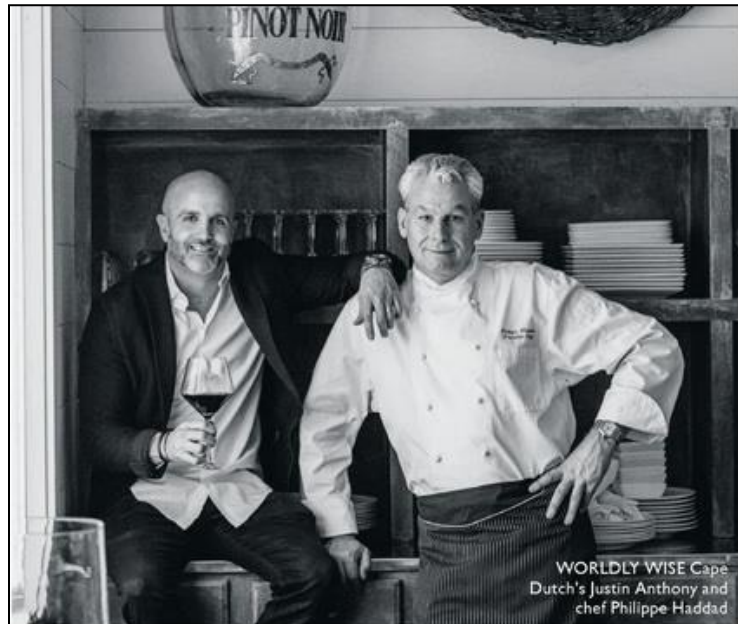
The evolution of the restaurant here to serve concepts are filled with Master Chef Tom Cathers' return to the Atlanta restaurant scene. Thoughtfully offering up different crafted plates of innovative dishes like wood-grilled octopus (\$12) plus, TomTom at the expense of Virginia Highlands' growing and driven dining resurgence. **POWER MOVE** The restaurant also serves a special early for the Cash if it's the Car coffee. The offering treat is a whole cooking food for seafood with fresh grapes. 1080 Virginia Ave. NE, 404.413.9155, tomtomatlanta.com

STAPLEHOUSE

The light is expected Old Four in Ward neighborhood restaurant led by Tom Cathers' return to the Atlanta restaurant scene. Thoughtfully offering up different crafted plates of innovative dishes like wood-grilled octopus (\$12) plus, TomTom at the expense of Virginia Highlands' growing and driven dining resurgence. **POWER MOVE** Order off the seasonal changing to come menu for delicious small dishes that are meant to be shared. 341 Edgewood Ave. SE, 404.524.5555, staplehouse.com

YEBO BEACH HAUS

Restaurateur Justin Anthony introduced the Yebó concept and added coastal flavor to the modern take on South African cuisine. The beach-inspired retreat designed by Anthony with Yebó is an oasis for all seasons offering per-generation taste (\$17), smoky salmon (\$14) and a mushroom-based vegetable (\$16). **POWER MOVE** Yebó's hot spot is the private dining room. The Hampton meets Capetown space suits fit and is surrounded by Anthony's thoughtfully collection of South African wines. 111 W. Peachtree Street NW, 404.886.8800



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7 TOP MIXOLOGISTS & THEIR SIGNATURE SIPS



GREG BEST, TICONDEROGA CLUB Master mixologist Best is oft touted as the top of the Atlanta sips scene. Now his brilliant moxie for crafted cocktails, combined with the equally formidable drink stylings of Atlanta libation veteran Paul Calvert, has given us something truly special in the form of Krog Street Market gathering spot **Ticonderoga Club**. Delicious to the very last drop, try the Ticonderoga Cup (\$9), where rum, cognac and sherry are joined at the hip with the bright flavors of pineapple, lemon and mint over crushed ice. 99 Krog St. NE, 404.458.4534, ticonderogaclub.com

JULIAN GOGLIA, THE MERCURY Goglia is a young gun with an old cocktail soul. Fast-forward some years later from when he intensely sharpened his skills as partner and beverage director of The Pinewood in Decatur and has now crafted a truly revered cocktail experience in Atlanta at Ponce City Market's **The Mercury**. Honoring classics like the daiquiri, Old-Fashioned and Moscow Mule, we're especially enamored by the delightfully complex scotch, ginger, lime and falernum sipper, Ode to Viceroy (\$13). 675 Ponce de Leon Ave. NE, 404.500.5253, themercuryatl.com



KALEB CRIBB, HOLEMAN AND FINCH PUBLIC HOUSE With a 12-year-long stint in the industry, Cribb leverages his expertise as a Certified Spirits Specialist (CSS) into subtle whiskey sippers like the Pretty Brown Eyes (\$13) with bourbon, Benedictine, lemon and Malbec; and the rye-filled Where There's Smoke There's Fire (\$13) with mescal, creme sherry, honey and barrel-aged whiskey bitters that continue to keep patrons clamoring for more than just the storied burger at **Holeman and Finch Public House**. 2277 Peachtree Road NE, 404.948.1175, holeman-finch.com

KEYATTA MINCEY, SERPAS TRUE FOOD A drink star that continues to rise to the occasion in the Atlanta cocktail scene, Mincey has cultivated her skills behind the stick at **Serpas** as lead mixologist with occasional guest bartending stints at The Sound Table. The former model/actress now crafts bright and vibrant cocktails as bubbly as her personality, like the Lavender Sunshine (\$10)—a sultry mix of Tanqueray No. Ten, dolin blanc, lavender simple syrup, lime and 18.21 bitters. 659 Auburn Ave., Ste. 501, 404.688.0040, serpasrestaurant.com



MADISON BURCH, GRAIN Burch has been shaking up the city's cocktail scene by creating storied cocktail programs at not one, but *three* Atlanta restaurants. As beverage director for Seven Lamps, Tavernpointe and **GRAIN**, Burch's strengths lie in her reverence for classic cocktails and wildly innovative spirits. She mixes Manhattans and Sazeracs using eye-opening ingredients like Sichuan, curry and liquid nitrogen. The 6th & West (\$11) with rye, chicory liqueur, amaro ciociaro and orange/chocolate bitters transcends time. 856 W. Peachtree St. NE, 404.881.5377, grain-bar.com

MERCEDES O'BRIEN, GUNSHOW O'Brien curates a truly unique cocktail experience at equally unique dim-sum concept **Gunshow**. Tapped by former *Top Chef* Kevin Gillespie to create a cocktail program was quite the notch on her belt. Developing a program of 10 weekly cocktails from the constraints of a mobile-bar cart, her mastery at mixology shines in the Toasted Old-Fashioned (\$10) with bourbon, bitters, burnt sugar, bruleed cinnamon and flamed orange that never leaves the menu. 924 Garrett St., 404.380.1886, gunshowatl.com



SEAN GLEASON, CAPE DUTCH & BILTONG BAR Beverage Director Gleason is the brains behind the buzzy beverages at South African concepts **Cape Dutch** and **Biltong Bar**. Gleason has created unique bar programs that marry thoughtful sips with the spices of South African cuisine. We're particularly grateful for the Old-Fashioned-inspired Luchador (\$12) with anejo and reposado tequilas, agave, and angostura bitters at Biltong Bar that pairs brilliantly with the spiced, dry-aged meats. 675 Ponce de Leon Ave. NE, 678.515.0620, biltong-bar.com

3 BEST WINE LISTS



MARCEL

You won't find a more comprehensive list of fine French vino in Atlanta than at Westside's **Marcel**. Executive Chef Brian Horn's meticulously complex steak and seafood stylings pair seamlessly with the expansive selection of rouges, blancs and rosés. The true heavyweight capable of sealing any deal is the bottle of 2012 Domaine Jouard Pinot Noir (\$100), with 2013 Ramey Chardonnay (\$80) coming in close second. 1170 Howell Mill Road, 404.665.4555, marcelatl.com



JP ATLANTA

Executive Chef Julio Delgado's locally sourced fine dining forays deserve an equally capable glass of vino to complement the Southern focused yet globally inspired experience. **JP Atlanta's** domestic and international vintages draw heavy influence from California wine country to France and Italy. Score a bottle of Italian Pinot Grigio Montefresco (\$36) to the high-end Napa Valley Cabernet Sauvignon Ladera (\$80). 230 Peachtree St. NE, 404.523.4004, jp-atlanta.com



CAPE DUTCH

The wine list led by sommelier Stacey Blalock and owner Justin Anthony (with notes from France, Spain and California's Napa Valley) coupled with Executive Chef Philippe Haddad's globally inspired menu at **Cape Dutch** is a match made in culinary heaven. Spring for rare, reserve and magnum collections of vintages like South African 2007 Anthonij Rupert Bordeaux Blend (\$275) and Napa Valley 2012 Opus One Cabernet Blend (\$455) to the granddaddy of them all—2013 Magnum Schrader Old Sparky (\$1,500). 1782 Cheshire Bridge Road NE, 404.343.0313, capedutchrestaurant.com

3 MOST CREATIVE DESSERTS

JP ATLANTA

JP Atlanta's pastry chef, Megan Brent, famous for creating insanely delicious desserts with presentations to match, has a sweet treat sure to satisfy any chocoholic's cravings. A rich brownie topped with lavender-Earl Grey ice cream is elevated to the next level with a drizzle of dark-chocolate caramel and a cocoa meringue (\$8). 230 Peachtree St. NE, 404.523.4004, jp-atlanta.com



IKEPT

This isn't your grandma's pecan pie. Featuring pecans harvested from South Georgia baked in a caramel filling with hints of maple, **IKEPT's** Valdosta pecan pie puts a contemporary spin on this Southern classic. The pie is topped with caramel and fleur de sel High Road Craft ice cream, making for a perfect balance of s

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Chocolate lovers will dive into the Callebaut Belgian Chocolate Soup from **Cape Dutch**. Decadent Belgian chocolate is married with cream, butter and hazelnut to create a velvety soup perfect for dipping the fresh hazelnut bread (\$8). 1782 Cheshire Bridge Road NE, 404.343.0313, capedutchrestaurant.com



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