

SKY

DELTA

FEATURING

1 CITY 5 WAYS: MEXICO CITY
MOBY'S FAVORITE L.A. STREET
HOTELS THAT LOVE MILLENNIALS
NEW ORLEANS' CLASSIC STYLE
TALK SHOW WITH EVE HEWSON

NOVEMBER 2015

+

HANDBAGS,
HAUTE CUISINE
& FABULOUS
VIEWS IN
ONE-OF-A-KIND
HONG KONG

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FASHIONING INTEGRITY

DESIGNER ZAC POSEN
HAS GONE FROM FASHION WUNDERKIND
TO SAVVY, PRINCIPLED BUSINESSMAN
WITH AN EYE FOR
WEARABLE
GLAMOUR.

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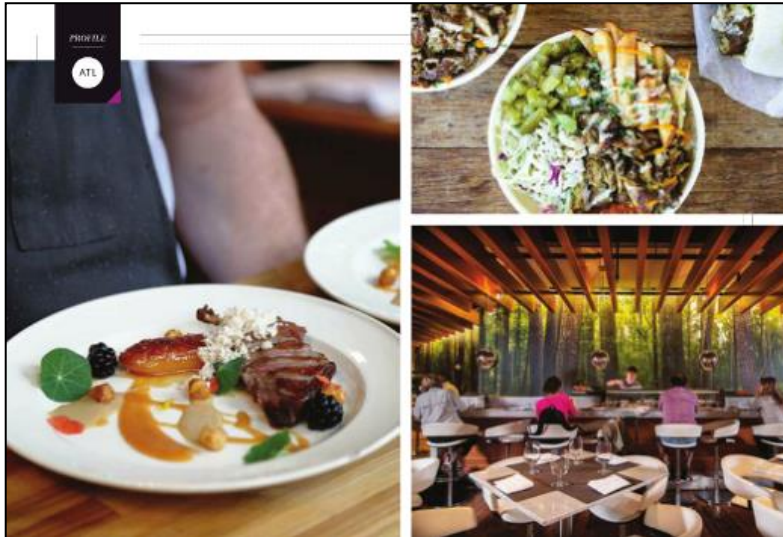
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Atlanta's Global Flavors

EAT YOUR WAY THROUGH THE CITY AND YOU'LL GET A TASTE OF THE WORLD.
by KATE PARHAM KORDSMEIER



► Atlanta has been a city on the rise since hosting the 1996 Olympics, but the evidence of its ascendance has never been stronger than it is now. Public transit and walkability have improved with projects such as the BeltLine and the Atlanta Streetcar. World-class attractions such as the Georgia Aquarium and The Center for Civil and Human Rights have been added. And mixed-use developments such as Krog

Street Market and Ponce City Market have emerged as bellwethers of an urban renaissance.

But perhaps most significant of all, Atlanta's dining scene has been completely revitalized

with an arsenal of talented, collaborative chefs dishing up plates chock-full of impeccable ingredients (from local farmers and purveyors, no less), Southern traditions and soul. Chefs such as Anne Quatrano (Bacchanalia and Floataway Café), Kevin Rathbun (KR Steakbar and Rathbun's), Ford Fry (The Optimist and St. Cecilia), Linton Hopkins (Restaurant Eugene and Holeman & Finch), Kevin Gillespie (Gunshow) and Hugh Acheson (Empire State South).

In fact, in 2015, nearly a dozen Atlanta chefs made the James Beard Foundation Awards semifinalist list, a mingling of iconic Atlanta superstars plus a slew of fresh faces such as Steven Satterfield, whose Miller Union received three semifinalist nods; Landon Thompson of Cooks & Soldiers (Rising Star Chef); Todd Ginsberg of The General Muir (Best Chef: Southeast); and places

CLOCKWISE FROM LEFT: At Gunshow, pan-roasted duck breast; Shawarma at Yalla; One Flew South at Hartsfield-Jackson Atlanta International Airport.

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FORD FRY

RESTAURATEUR
AND CHEF

LOCAL ROOTS: I'm a Houston native, but my wife and I moved to Atlanta for a corporate chef role. We love it.

FAVORITE EATS: Definitely check out Buford Highway for its authentic international food, like El Rey del Taco. Ming's BBQ has a roast pork served up with broccoli that's good, and in town, try BoccaLupo.

MUST-SEE: The BeltLine and Fernbank Museum of Natural History, which is great for families. And the Fox Theatre is beautiful, so plan to see a show or concert there.

ONLY HERE: I love music and play the guitar, so I would go to the Atlanta Botanical Garden in Midtown when they have live music. Or up in Buckhead, Chastain Park Amphitheater.

TRAVEL ADVICE:

Veer off the beaten path and find your way to the spots unique to the city. That's how you'll see the true Atlanta: Old Fourth Ward, the Westside and Inman Park. Walk down the BeltLine path to Krog Street Market, where you can get tacos and margaritas at our restaurant Superica.



such as Lusca (Best New Restaurant) and One Flew South (Outstanding Service).

Interestingly, all of these nominees are cooking food with hints of another culture: Lusca may have a New American footprint, but chef Angus Brown clearly draws on influences from Italy and Japan to create his Mediterranean-leaning menu of pastas, seafood (the Instagram-worthy whole-roasted branzino bursts with flavor from chilies and garlic) and raw delicacies (from live scallop and otoro bluefin nigiri to delicate sea bream crudos).

One Flew South—operated by Pot Likker Creations, a joint venture between Jackmont Hospitality Inc. and Global Concessions Inc.—unites travelers from around the globe at the world's busiest airport (Hartsfield-Jackson) for East-meets-West fusion at its finest: Salmon and local veggies swim in hot pots brimming with miso broth; classic chicken noodle soup is made with soba noodles; and even the cheeseburgers come with a side of French fries peppered with Chinese five spice.

Meanwhile, Spanish tapas enthusiasts have been flocking to Cooks & Soldiers for a taste of chef Landon Thompson's Basque-inspired bites, like Rioja-braised veal cheek swooning over creamy potato purée, crispy octopus in a pimenton-heavy pepper stew and coal-roasted mushrooms spiked with goat cheese crème fraîche and aromatic black truffle.

And Southern-meets-Jewish delicatessen

The General Muir was just chef Todd Ginsberg's first stop on the globetrotting merry-go-round: his latest project, Yalla (a food stall at Krog Street Market), puts a modern spin on Middle Eastern food (think a Subway-style line where out-of-season veggies and factory farm meat are swapped for spit-roasted shawarma sourced from local farms, housemade falafel, fresh-baked pita and laffa and a plethora of vibrant spreads, including hummus and baba gannouj).

It Started With Buford Highway . . .

One can't help but think all these culinary masterminds are finding inspiration in the hundreds of small, family-owned, hole-in-the-wall, under-the-James Beard-radar restaurants lining Atlanta's Buford Highway. For the uninitiated, Buford Highway is a treasure trove of international restaurants, a 26-mile stretch of road littered with unassuming strip malls hiding global gastronomic gems rarely seen outside their motherlands (at least, in this magnitude).

It's easy to think the food world in Atlanta works much as the trickle-up or fountain effect of economics. There's no denying it—Atlanta is a city of transplants, a melting pot of cultures with the worldly cuisine to prove it. Just ask any chef where he or she likes to eat when they're not cooking, and the answer is almost always Buford Highway.

Kevin Gillespie has mentioned his love for Pho Dai Loi #2's pho so many times people

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ABOVE: Ostrich sliders and popcorn at Yebo.

wonder if he's signed some sort of endorsement deal with the place (of course, he hasn't). The fish sauce chicken wings and salt-and-pepper squid at Vietnamese powerhouse Nam Phoung have a fierce following so loyal that acolytes come in multiple times a week. And Lee's

Bakery's BBQ pork banh mi might be the most talked-about sandwich in Atlanta.

Likewise, it's rare that a weekend passes without local foodies posting a photo of their dim sum brunch from one of the three crown jewels in Buford Highway's Cantonese scene: Canton House, Oriental Pearl and Royal China are on seemingly endless rotation with those in the know. One taste of their steamed pork buns or shrimp dumplings and you'll understand.

When Gu's Bistro, a Sichuan spot lighting a fire in Atlantans' bellies with its *ma po* tofu, cumin lamb, Chongqing chicken and Zhong-style dumplings, closed its doors earlier this year, the

social media outrage made locals worry that there might be a full-on riot in the parking lot. Fortunately, they've since opened a food stall at Krog Street Market called Gu's Dumplings, where peppercorn addicts can get their fix.

And you can't forget about the myriad Korean eateries sprinkling the streets from Doraville to Duluth—Woo Nam Jeong's bibimbap is a local favorite, while Jang Su Jang's soulful cooking reminds expats of home (don't miss its tofu soup, cold noodles and mung bean pancakes). And, of course, there's more Korean BBQ than you could ever expect to find in one city: Honey Pig, Iron Age and 678 are temples to tender bulgogi and galbi.

Yes, Buford Highway has long provided adventurous diners with affordable plates from around the globe, including Desta Ethiopian's flavor-packed sizzling *goden tibs*—prime short ribs with onions, tomatoes, garlic and jalapeño—or El Rey del Taco's *lengua* tacos on housemade tortillas). But in today's Atlanta, that diversity of flavors is popping up everywhere.

Modern International Cooking

Professionally trained cooks are opening modern international equivalents that rely on the chef-driven techniques that diners have come to

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love (locally sourced, organically grown, made-in-house everything and contemporary cooking techniques). Cuisines that were once limited to the outskirts of the city are now taking root in the rapidly developing neighborhoods of Decatur (such as Indian street-food spot Chai Pani), Inman Park and Old Fourth Ward (Japanese cuisine is abundant here and you can't go wrong with Craft Izakaya inside Krog Street Market, nearby MF Sushi or Guy Wong's Miso Izakaya just across the bridge), The Westside (Wong's stunning French-Vietnamese Le Fat is one of the premier chef-driven Vietnamese in-town restaurants) and even ritzy Buckhead (from South African ostrich sliders at Yebo to world-class sushi and small plates at Umi).

To be clear: These restaurants are not the stereotypical Asian-fusion spots popularized in the '90s. It's not about chefs adding global accents to Western food (so long wasabi mashed potatoes!); rather, these chefs are applying updated cooking techniques to their grandmother's recipes and presenting their creations in a modern setting.

Nowhere is the concept better exemplified than at Makan in Decatur. Though the restaurant bills itself as Chinese- and Korean-inspired, the food is far from fusion. Instead, each dish is either strictly Chinese (go for the Taiwanese

pork belly buns and Sichuan pork and shrimp wontons) or firmly Korean (the Korean-style sashimi is a standout, though the seafood pancake is a close second). Are the dishes made exactly the same way co-owner Michael Lo and chef-co-owner George Yu's grandmothers made them? No, *Nāinai* didn't have a sous-vide machine. But that doesn't mean these dishes are any less authentic.

Today, you're just as likely to find the best steamed rice rolls and pork *shumai* dumplings on Buford Highway as you are in town. (Hint: Makan also does a dim sum brunch on the weekends that's not to be missed.) And the reverse is equally true: Southern cooking has always been about learning from other people and incorporating their techniques into the food, so that bowl of pho of Buford Highway is just as Southern as the fried chicken at Kevin Gillespie's newest restaurant, Revival.

Chefs draw inspiration from all around the globe and there's no better reflection of our culture than food. Judging by what's coming out of its kitchens, it's clear Atlanta's culture is changing—for the better. The city is now home to a varied, vibrant dining ecosystem that didn't exist five years ago. To that, you can raise a glass with a hearty cheers, *salud*, *kanpai* and *cin cin*. ▼



Landon Thompson of Cooks & Soldiers, James Beard Foundation Award semifinalist for Rising Star Chef of the Year, 2015.

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