

# ATLANTA HOMES™ & LIFESTYLES

*Fresh  
Outlook  
FOR THE  
NEW SEASON*

OCTOBER 2010  
ATLANTAHOMESMAG.COM



NEW HOMES, BOLD IDEAS  
BESPOKE SPACES  
TAILORED TO PERFECTION

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

WRITTEN AND  
PRODUCED BY  
KATE ABNEY

(web)

HUNGRY? THERE ARE  
DOZENS OF RECIPES AT  
ATLANTAHOMESMAG.COM

## SEASONAL DELIGHT

One of the world's oldest cultivated fruits and a close, albeit less hardy cousin to the apple, the pear has a sublimely gritty texture and juicy flesh that makes it equally great for cooking and munching straight off the tree. Popular American varieties include the sweet and succulent Anjou, the creamy Bartlett, the versatile Comice and the earthy-sweet Bosc, but the more rare Moonglow and Starking Delicious are some of Georgia's most viable. Enjoy the high season of this delicious pome fruit through the end of October.

- >> **4TH & SWIFT** MIXES UP A DELECTABLE DRINK USING PEAR-INFUSED VODKA, ROTHMAN & WINTER ORCHARD PEAR LIQUEUR, CREAMY HORSRATA PEAR NECTAR AND AUTUMNAL SPICES. 621 NORTH AVE. NE, ATLANTA 30308. (678) 904-0160; 4THANDSWIFT.COM
- >> **FLOATAWAY CAFE** FINISHES ITS SEASONAL MENU WITH PEAR-INSPIRED COCKTAILS, CREAMY PEARS AND BALSAMIC VINEGAR FOR AN AMERINO. 1000 W. PEARSON DR., ATLANTA 30306. (404) 892-1414; STAYATFLORIDA.COM
- >> **TOP FLR'S** BOSCO PEAR TART STRIKES A PEAK WITH VANILLA ICE CREAM AND A DRIZZLE OF SPICY CARDAMOM ICE CREAM AND A DRIZZLE OF VANILLA SAUCE. 1000 W. PEARSON DR., ATLANTA 30308. (404) 685-3110; TOPFLR.COM

## JOIN THE

>> AT VALENZA'S SECOND-ANNUAL SLOW TASTE OF TUSCANY DINNER, CHEF MATT SWICKERATH PREPARES A FOUR-COURSE MEAL INSPIRED BY THE MOST HALLOWED TRADITIONS OF ITALIAN COOKING. COINCIDING WITH THE RELEASE OF CHEF JESSICA THEROUX'S LATEST BOOK, *COOKING WITH ITALIAN GRANDMOTHERS: RECIPES AND STORIES FROM TUSCANY TO SICILY*—A CULTURALLY RICH COLLECTION OF RECIPES AND STORIES THAT INCLUDES A FORWARD BY THE FAMED ALICE WATERS—THE DINNER PLAYS UP THE ALLURING, AROMATIC FLAVORS THE AUTHOR MASTERED DURING HER 15 MONTHS COOKING WITH 12 GRANDMOTHERS FROM ACROSS THE ITALIAN NATION. 10/14, RECEPTION BEGINNING AT 6:30 P.M.; DINNER AT 7 P.M. TICKETS, \$100 PER PERSON. 1441 DRESDEN DR., SUITE 160, ATLANTA 30319. (404) 969-3233; VALENZARESTAURANT.COM

>> **TASTE OF ATLANTA** IS BACK FOR ITS 9TH YEAR OF CELEBRATION, HOSTING MORE THAN 100 OF THE CITY'S FAVORITE RESTAURANTS. HELD AT TECH SQUARE IN MIDTOWN, THE EVENING INCLUDES LIVE MUSIC, TASTING FROM FARMERS' MARKET, SUSHI, AND EVEN A GO-GREEN SHOWCASING FARMERS' MARKET ORGANICS. LIVE COOKING DEMONSTRATIONS FROM THE KITCHEN'S WILLIAM "BOB" WOODFIRE GRILL'S KITCHEN OF TOP CHEF FAME AND A BEARD AWARD-WINNING NEWBIE LOUIS OSTEEN. 10/24, 11 A.M.-6 P.M. COCKTAIL RECEPTION TICKETS, \$25 IN ADVANCE; \$85 DAY OF THE EVENT. VOUCHERS AVAILABLE IN ADVANCE; \$85 DAY OF THE EVENT. (404) 875-4434; TASTEATLANTA.COM

>> WRAP UP THE MONTH WITH THE CHELSEA MARKET-INSPIRED **SUNDAY SUPPER SOUTH**, GATHERING SOME OF THE REGION'S MOST DISTINGUISHED CULINARY ICONS FOR A COMMUNAL MEAL UNDER THE STARS ALONG THE WESTSIDE PROVISIONS DISTRICT PROMENADE. LED BY BACCHANALIA'S ANNE QUATRANO AND CLIFFORD HARRISON, THE CHARITY DINNER FOR 150—BENEFITING THE JAMES BEARD FOUNDATION SCHOLARSHIP PROGRAM—WILL FEATURE THE CULINARY PROWESS OF HUGH ACHESON, SEAN BROCK, JOHN CURRENCE, CHRIS HASTINGS, LINTON HOPKINS, MIKE LATA, FRANK LEE, BILL SMITH AND NEARLY A DOZEN OTHER TOP SOUTHERN TALENTS. 10/31, COCKTAIL RECEPTION BEGINNING AT 5 P.M.; DINNER AT 6:30 P.M. TICKETS, \$150 FOR JAMES BEARD FOUNDATION MEMBERS; \$175 FOR NON-MEMBERS. (404) 365-0410, EXT. 22; SUNDAYSUPPERSOUTH.COM

## THE SCOOP

THE VIRTUOSOS BEHIND HOLEMAN & FINCH PUBLIC HOUSE AND RESTAURANT EUGENE RECENTLY DEBUTED A NEW BOUTIQUE BEVERAGE RETAILER IN PEACHTREE BATTLE; H&F BOTTLE SHOP MAKES MANY HARD-TO-COME-BY INGREDIENTS USED FOR THE RESTAURANTS' COCKTAILS AVAILABLE TO THE EVERYDAY CONSUMER. SPECIALTY ITEMS SUCH AS SHAKERS, TOOLS AND INFUSING KITS ARE ALSO ON THE SHELVES, AS ARE APOTHECARY-STYLE INGREDIENT CARDS TO GUIDE YOU IN YOUR HOME MIXOLOGY MISADVENTURES. 2357 PEACHTREE RD. NE, SUITE 3, ATLANTA 30305. (404) 841-4070; HFBOTTLESHOP.COM

CHEF CHRIS HALL, FORMERLY OF CANOE AND 4TH & SWIFT, HAS TEAMED UP WITH MUSS & TURNER OWNERS TODD MUSSMAN AND RYAN TURNER TO OPEN LOCAL THREE, A HOSPITABLE SPOT FOR LOCAL CUISINE OF EVERY CULTURAL VARIATION. THE RESTAURANT'S LOCATION IN THE FORMER DIGGS OF JOEL GRANTS HALL AND HIS TEAM A KITCHEN MOST CHEFS CAN ONLY DREAM ABOUT, AND A RECENT REDESIGN BY A13 HAS TRANSFORMED THE DINING AREA INTO A HAVEN OF RECLAIMED WOOD AND WORKS OF FOLK ART BY LOCAL TRACY HARTLEY. 3290 NORTHSIDE PKWY. NW, ATLANTA 30327. LOCALTHREE.COM

NEW TO DECATUR'S OAK GROVE VILLAGE, SPRIG SERVES UP INVENTIVE INTERPRETATIONS OF SOUTHERN CLASSICS IN A CASUAL, COMMUNITY-DRIVEN SETTING. DRESSED-UP VERSIONS OF COMFORT FOODS SUCH AS CORNBREAD STICKS WITH AVOCADO BUTTER, HAM CHOWDER WITH FRIED CILANTRO AND SHORTCAKES AND CRÈME WITH LOCAL PEACHES SHINE IN THIS MAIDEN VENTURE FROM TWO WATERSHED VETERANS. 2860 AVISTA RD., DECATUR 30033. SPRIGRESTAURANT.COM

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