

# The Atlanta Journal-Constitution

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## Metro

### PEACH BUZZ

#### New restaurant to go whole hog

Bacchanalia chef-owners **Ann Quatrano** and **Clifford Harrison** have announced that Abattoir, their “meat-centric” concept inside the old meat-packing plant in the White Provision development near Bacchanalia, will open in early 2009. Abattoir means “slaughterhouse” in French.

Joshua Hopkins, who has worked as part of the Bacchanalia family since 2005, will helm the new restaurant’s kitchen. He will serve as business partner of the new concept as well. Hopkins’ most recent post for the James Beard award-winning couple has been as chef de cuisine of Bacchanalia. He has deep roots in Charleston, S.C., where he worked at two of that city’s most popular and prominent restaurants, Slightly North of Broad and High Cotton.

The concept for the restaurant revolves around what Quatrano calls “whole animal cuisine,” utilizing locally raised (when possible) and freshly butchered fowl, fish, beef, pork and game, with a focus on total utilization of product — so expect to see (and taste) the whole hog (etc.), from tongue to foot.



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