

THE ATLANTAN

ARTS & POWER ISSUE!

15 Atlanta Art Mavericks for 2011!
Titian and Toulouse-Lautrec on High
Jeff Koons Invades A-Town
Culture Shock! The New Art-to-Street-Chic Trend
Meet Atlanta's Accidental Rock Star Pop Phenom Arjan Timmermans

Eat Rich

You'll fall for these hearty, rustic dishes at area eateries this fall/winter

- ▶ **Woodfire Grill:** Chef Kevin Gillespie uses gorgeous roasted red ace beets to craft risotto layered with the robust flavors of chanterelles, brown butter, arugula and Meyer lemon. woodfiregrill.com



- ▲ **Pacci:** One of Chef Keira Moritz's favorite seasonal dishes (*above*) is the crispy wild boar belly lacquered with a lavender brown sugar glaze and set atop creamy polenta with micro pea shoots. pacciatlanta.com
- ▶ **4th & Swift:** Game is featured on Jay Swift's seasonal menu, including leg of venison with butternut squash purée, maitake mushrooms and pomegranate jus. And look for the succulent, complex occasional special item: braised rabbit with truffled celery root dumplings and olive oil bread crumbs. 4thandswift.com
- ▶ **La Pietra Cucina:** We couldn't decide between the agnolotti with smoked liver, brown butter and balsamic glaze or the hand-cut pasta in a white ragu sauce of ground veal finished with a butter emulsion a dusting of Parmigiano and late-season field peas and leeks. lapietracucina.com
- ▶ **Dogwood:** End your meal on

- ▶ **Abattoir:** Enjoy a taste of Georgia with Abattoir's locally inspired Ellijay apple fried pie topped with brown butter ice cream. starprovisions.com
—KKB

+PLUS
*Big Boi, Joseph Guay, and Burnaway
The Fine Art of Fashion
Mark Wahlberg: Bad Boy Again!
Link Up: Libations Go Literary
e, Bye Bali...Hello, Singapore!
D in France, Garden of Eden,
& all the Best Fêtes!*

editorial



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