

THE **ATLANTAN**

A full-page photograph of a woman with long brown hair, wearing a white sleeveless dress with a belt, dancing in mid-air against a solid grey background. Her arms are outstretched, and her skirt is flowing.

THE TRAVEL ISSUE

READY, JET, GO!

Burma to Beijing and
Luxe Locales in Between

+PLUS

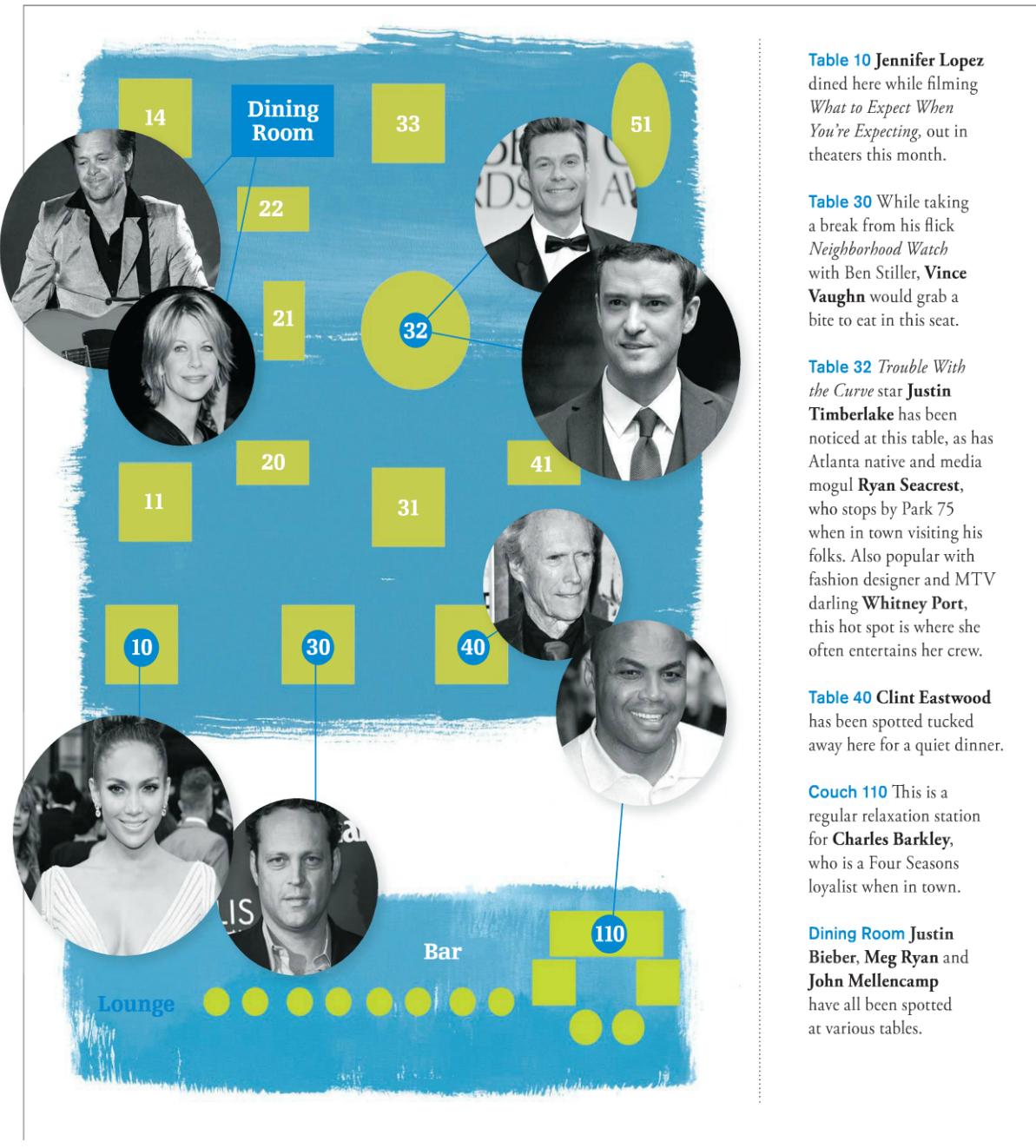
Fashion: Sweet Southern Whites
Summer at The St. Regis Bal Harbour
Itineraries of Atlanta's Jet-Set
Pasta King of Buckhead
Party POV: High Museum Winemaker Dinner
Eat Sheet: Cucina Asellina, KR SteakBar & More

Private Park

Clandestine celebs know they get star service—without all the paparazzi hoopla—at Park 75.

| By Jennifer Williams |

How many Academy Awards, Grammys and NBA Championships do you have to win to dine in the lap of luxury? Just ask the slew of celebs staying at Four Seasons Hotel Atlanta. Park 75's Executive Chef Robert Gerstenecker says, "We're a little unique in the fact that we treat everyone like a celebrity, so the real ones can relax and feel normal here." OK, we'll take "normal" with a grain of salt. "Whatever they want, we'll get it for them," Gerstenecker says. Apparently, a high percentage of the regulars at the Four Seasons have special dietary requests that the kitchen staff is more than happy to accommodate. Dishes they don't mess with? A-list favorites include the famous fresh shrimp and grits, creamy jumbo lump crab mac 'n' cheese, and one particular celeb can't say no to the crispy, roasted flounder drizzled in lemon thyme vinaigrette. Here's how the dining room shakes out:





TOQUE TREND

Clam Up!

Georgia Sapelos star on sea-sonal menus.

Just when summer sun begins to hit Atlanta patios, it's time for some of Georgia's own delicacies to really shine. Look out for Sapelo Island clams, raised right here on our coastline to spruce up hot pots, pasta and produce. These mini mollusks pack a punch of salty flavor that just about steal the show in more than a dozen dishes at some of your favorite restaurants. Here, some beautiful bivalves. —*Jennifer Williams*

Wood Oven Sapelo Island Clams

The little guys at **Woodfire Grill** are broiled to perfection and drizzled in baby arugula cream, topped with bacon and caramelized vegetable broth and sprinkled with spicy breadcrumbs. *1782 Cheshire Bridge Road, 404.347.9055, woodfiregrill.com*

Market Fish

The fresh catch of the day at **Tantra** comes cozied up to a healthy serving of Sapelos swimming in a tangy carrot-tumeric broth and *chana doi*. *2285 Peachtree Road, 404.228.7963, tantraatlanta.com*

Zuppa di Pescce

Virginia-Highland's **La Tavola** stirs together Sapelos,

boiled shrimp, calamari, fish, spicy tomato lobster brodetto and zesty Italian herbs to make this classic dish. *992 Virginia Ave., 404.873.5430, latavolatrattoria.com*

Day Boat Fish of the Moment

A local favorite served at **JCT. Kitchen** with a fresh catch of the day, clams, smokey bacon and frothy "chowder." *1198 Howell Mill Road, 404.355.2252, jctkitchen.com*

Sapelo Island Clam Crudo

Expect Sapelos tossed with charred Padron peppers and served with a spicy Guerrero-style seafood cocktail with citrus and a shot of summery pilsner when **Lure** opens in Midtown in July. *1106 Crescent Ave., 404.881.1106, lure-atlanta.com*

THE BUZZ

Neighborhood Watch

Krog Street Kevin crosses town.

When chef Kevin Rathbun builds a restaurant—even in a slightly off-the-beaten-path locale—hungry guests somehow find their way. Now, he turns his culinary prowess toward KR SteakBar (opening mid-August), which will tuck into historic Peachtree Hills. "I like to do restaurants with humble food that people enjoy," says Rathbun. He will reinterpret this type of fare by offering smaller portions (and prices!) of steak and handmade Northern Italian pastas, coupled with a curated list of affordable Italian wines and classic cocktails. The space, designed by The Johnson Studio, will be in ADAC West and anchored by an open kitchen and a large, comfortable bar filled with subway tile, dark wood and forged metal. If he builds it, they will come. *349 Peachtree Hills Ave., kevinrathbun.com* —*Jennifer Bradley Franklin*



MR. BIG Chef Kevin Rathbun is set to open a new resto at ADAC West.

LOCALS ONLY

Home Grown!

Foodstuffs made with Georgia goodness.

GEORGIA OLIVE FARMS Savor a taste of Georgia's first commercial olive harvest since the 1800s. Produced from arbequina variety olives, this company's first-press extra virgin olive oil marks an auspicious beginning for olive farming in our state. *georgiaolivefarms.com*

HOPE'S GARDENS PESTO Made by a Buckhead family and sold at Whole Foods, these brilliant, fresh-from-the-backyard-garden pestos feature mint, basil, jalapeño and sun-dried tomato varieties. *hopesgardens.com*

COBBIE'S SAUC Betty Hulse's mother-in-law

Mary Cobb "Cobbie" Hulse first combined anchovies and tamarind extract to give this tasty, lip-smacking sauce an exotic kick. Find a bottle at Alon's. Shepherd Spinal Center receives many of the proceeds. *cobbiessauce.com* —*Katie Kelly Bell*

