

THE ATLANTAN

March/April 2010
“Food Drink Guide: Eat Sheet”

Secret Sauce

Shaun Doty cooked up a Southern feast at the prestigious **James Beard House** last month, including chicken livers with red pepper jam, Carolina Gold rice soup with quail, and fried sweet potato pie with bourbon ice cream >> **Serenbe** has a new series of “Southern Chef Cooking Classes” featuring top toques like **Nathalie Dupree** and **Ford Fry** of **JCT. Kitchen** >> Several restos are offering meals that are steals in this recession climate, including **Parish’s** playful, \$15 TV Dinners (weekly classics like BBQ pork shoulder with sides and nostalgic desserts). **Pacci’s** new Lunchtime Lotto dispenses prizes ranging from a weekend getaway at a Kimpton Hotel to a 50-inch plasma . Meanwhile, **Livingston’s** Millionaire Mondays offers \$16 dinners of whole lobster or filet mignon so you can dine

like Daddy Warbucks. Lastly, **Souper Jenny** takes her soup kitchen on the road with her **Incredibly Flying Soup Mobile** dishing out the quarts throughout Atlanta neighborhoods. >> Barflies are buzzing about new hipster pub hub, **Ormsby’s**, in **White Provisions**. With diversions from pool to bocce, craft beers, and a McFunster menu of gourmet hot dogs, fries with 10 different dipping sauces and maple sugar cotton candy, this tavern touts *and delivers* pure novelty. >> **J. Christopher’s** has opened a branch at **Village Place** so Brookhaven dwellers can partake of their famous breakfasts (plus lunch and dinner). And Old Fourth ward staple **Highland Bakery** has opened a second outpost at **1180 Peachtree**, where Midtowners can feast on famous brunch items like sweet potato pancakes, plus soups, sandwiches, and the most conceptual custom cake designs on the planet. Even Elton John has ordered one!