



DAVID NAUDEL

Ice cream sandwich at Miller Union

LICKETY SPLIT

July is national ice cream month. Get in on the action

BY KIRSTEN PALLADINO

Beat the heat with an ice cream treat from Miller Union, which features a rotating selection of homemade ice cream sandwiches. Touching on nostalgia and your sweet tooth, Miller Union offers two selections daily from a lengthy list of enticing flavors. The creation of executive chef Steven Satterfield and pastry chef Lauren Raymond, Miller Union's

ice cream sandwiches layer ice cream, whisked and chilled in the restaurant's kitchen, between freshly baked cookies. Even the marshmallows are made in-house. 999 Brady Ave. 678-733-8550!

www.millerunion.com.

DISH

caramel sauce, is sure to please any banana-lover's palate. To make them yourself, search sundaypaper.com for our Key Ingredients archives for the recipe. New this summer, Howard's strawberry shortcake ice cream cookie and chocolate chip ice cream cookie are refreshingly sweet summer delights. 11555 Rainwater Drive, Alpharetta. 770-777-6490. www.villagetavern.com.

Acclaimed Chef/Owner Anne Quatrano blends sweet and savory with vanilla soft serve ice cream with olive oil and fleur de sel, available at Floataway Café and gourmet cooks' market Star Provisions. This unique

dish highlights Quatrano's meticulous style, which focuses on freshness and flavor, simplicity with subtle complexities. Floataway Café, 1123 Zonolite Road. 404-892-1414. Star Provisions, 1198 Howell Mill Road. 404-365-0410.

www.starprovisions.com.

As pastry chef at Craft Atlanta and Craftbar, Pamela Moxley adds the perfect finishing touch to the expertly prepared menus from Tom Colicchio. Among the sweet summer treats handcrafted by Moxley for Craft Atlanta and Craftbar are homemade ice cream selections with flavors like Earl Grey, milk chocolate malt, peanut butter, mascarpone, brown butter-walnut and strawberry-balsamic. 3376 Peachtree Road. 404-995-7580. www.craftrestaurant.com.

Chef/Owner Scott Serpas has a flair for comfort cuisine with an edge, and his dessert menu is no exception. To beat the heat, his eponymous restaurant offers a chocolate peanut butter tart with homemade chocolate marshmallow ice cream and a double scoop of homemade creamsides and strawberry delight with a lemon cream sandwich cookie. 659 Auburn Ave. 404-688-0040.

www.serpasrestaurant.com.

Pastry chef Robert Alger of Eleven at the Loews Atlanta Hotel offers a sweet-and-savory finish to a meal. Alger's red velvet napoleon dovetails deliciously with organic pecan-yogurt ice cream while a seasonal, Southern-style fruit cobbler shares equal bragging rights with spicy cinnamon ice cream. And for a true taste of the South, try the caramel ice cream with a toasted peanut tart. 1065 Peachtree St. 404-745-5000.

www.loewshotels.com/atlanta. SP