

Atlanta's Finest Dining

A Review of Atlanta's Finest Restaurants, Chefs and Culinary Happenings™

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Covering Atlanta's Sustainable Dining, Farming and Good Culinary Practices



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Liquid Pleasures

Radish & Feta Snack from Miller Union

Win a Dinner for Two at One of Atlanta's Finest Restaurants... register inside.

[editorial]



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FINE DINING



Radish & Feta Snack

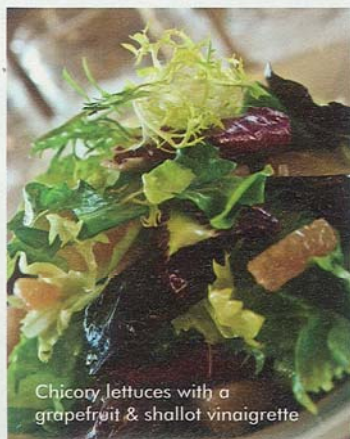
What could be better on a chilly night than rustic, organic comfort food? Miller Union delivers as the much-anticipated project from Neal McCarthy, former Sotto Sotto manager, and Steven Satterfield, former sous chef at Watershed. Serving up locally sourced veggies and proteins, the dishes have an automatic Southern appeal, with a modern twist.

Co-Owner and Chef Steven Satterfield's long-standing relationships with local farmers inspire his cuisine at Miller Union, utilizing the best ingredients to bring diners the freshest flavors of the season. During his nine-year stint at Watershed, Satterfield went from line cook to executive sous chef. As a member of Slow Food, Georgia Organics, Southern Foodways Alliance and Green Foodservice Alliance, he actively participates in Atlanta's progressive culinary community.

Satterfield will host a four-course prix fixe family style Harvest Dinner each Tuesday featuring farm-fresh dishes served around the restaurant's large communal table, reinforcing the owners' commitment to community and their effort to promote the best of Georgia's local crops.

Neal McCarthy's experience in the restaurant industry began nearly 20 years ago as a line cook at a cheese steak restaurant in Philadelphia. He's come a long way since then, most recently making a name for himself in the front of the house at Riccardo Ullio's Fritti and Sotto Sotto. Once again in the management position at Miller Union, McCarthy shares his love of the restaurant industry with his wife Carolyn McCarthy, who serves as Director of Operations.

Located in a refurbished warehouse on the former site of the Miller Union Stockyards, the restaurant takes its place among many culinary destinations that have opened in this historic neighborhood like Bacchanalia, JCT Kitchen and Abattoir. "We are confident that the dining concept will thrive in one of Atlanta's most dy-

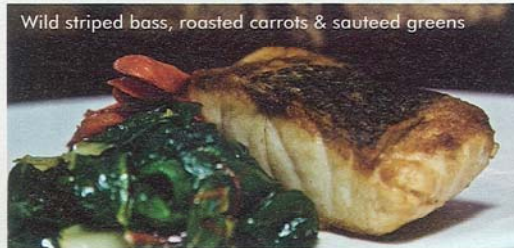


Chicory lettuces with a grapefruit & shallot vinaigrette

amic neighborhoods that is developing a culture of artistic creativity and outstanding dining," says Satterfield.

Miller Union is divided into several rooms, with whitewashed cabinets framing the doorways between them. The modern farmhouse décor is created with steel and weathered wood, accented with brown leather bar stools and vintage armoires.

B and I met at the bar before taking our seats at one of four tables in a secluded alcove, with minimal embellishment and dark painted walls...probably the best date spot in the house. Servers, still getting their bearings since the recent



Wild striped bass, roasted carrots & sautéed greens

Exec. Chef Steven Satterfield & Neal McCarthy (owners)



opening, were hustling among the tables, which were mostly full. We both settled on a deep and spicy Spanish wine, the 2007 Maurodos Prima Tinto de Toro.

Neal McCarthy himself brought out a snack of feta cheese and three different varieties of radish to dip. Our busy server finally delivered some bread and butter, which we demolished while casually chatting about plastic surgery.

B and I settled on three appetizers...funny how we always agree on what to order! We both wanted to try the melted cabbage and mushroom toast. Unfortunately, the moist toppings made the toast a tad mushy. Nice earthy flavor but no contest next to the Sapelo Island clams. Steamed in a subtle broth with fennel and parsley, bits of

bacon added depth and intensity. The farm egg, however, stole the show. Don't even think about *not* ordering it! Baked in a dish with celery cream and served with crunchy toasted rustic bread for dipping into the soft yolk...there is some serious culinary genius at work here.

Then there was rabbit. Need I say more? B and I always love bunnies. The slow-braised rabbit was characteristically stringy and perfectly gamey, served atop wild mushrooms and doubly rich grits that were made with copious amounts of cream and butter.

We also shared the White Oak beef ribeye, medium rare, which was juicy and tender. The creamed turnips provided a pleasantly bitter complement paired with the sweet grilled Vidalias. Plus a side of, you guessed

it, Brussels sprouts, which I believe were sautéed in bacon drippings.

On the lighter side, Miller Union offers a sautéed flounder with roasted cauliflower and radicchio. Satterfield's use of garden-fresh seasonal produce takes the mundane-sounding vegetable plate to a whole new level.

More wine. Time for desserts. Yes, plural, because we had three! A rustic pear tart, much like a thin crust fruit pizza, was simple and good, served with sugar and spice ice cream. Rum raisin bread pudding was dense and decadent, but not cloyingly sweet, resting in a pool of rum sauce. We also wanted to sample the trio of herb ice creams...thyme, rosemary and sage. Interesting. I liked the sage the best but found the other two a bit overpowering.

Like a great neighborhood find, Miller Union delivers great service, ambiance and, most importantly, a superb meal. The restaurant surprises and delights diners with its innovative yet deceptively simple takes on Southern classics.

Miller Union is located at 999 Brady Avenue, 678-733-8550, www.millerunion.com. Serina Patrick is a freelance food journalist. Visit her blog at www.Hot-DishReview.com.

[editorial]



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