

THE

MODERN LUXURY

ATLANTAN

RESTAURANT
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The 50 Finest

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Rising Culinary Stars,
What's Coming Next
& Much More!



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MIAMI HEAT! AN ATLANTAN'S
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[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

5 PASTRY CHEFS OF THE MOMENT



CHRISTIAN CASTILLO, Pricci

This newbie is bringing his globally influenced palate to the pastry tray at Pricci and putting his own spin on dessert, thanks to his interest in molecular gastronomy. Try his bûche di limoncello (limoncello mousse topped with caramel-vanilla kumquats on a graham-cracker crust). 500 River Road NE, 404.237.2941, backroadrestaurants.com/pricci



MICKI KIMBERLY, Table & Main, Osteria Mattone

This classically trained sous chef began making cakes for friends as a hobby. Now she's creating sweet treats for two Roswell loves. Watch for her seasonal, Southern desserts (she's experimenting with peach beignets right now) at T&M and her indulgent blueberry crowns with almond frangipani at Osteria. 1028 Canton St., Roswell, 678.809.5178, tableandmain.com; 1095 Canton St., Roswell, 678.878.3378, osteriamattone.com



PAMELA MOXLEY, Miller Union

The sweets queen is serving up crave-worthy confections at one of the city's most beloved farm-to-table haunts. Her beet red velvet cake with goat and cream cheese icing earned her accolades from *The New York Times*. 999 Brady Ave., 678.733.8550, millerunion.com



strawberry and white chocolate financiers. Van Leuvan loves to give diners reason after reason to save room for dessert. 2400 Around Lenox Road, 404.467.8950, sevelorpcatf.com



ERIC WOLITZKY, Fifth Group Restaurants

The Top Chef: Just Desserts alumnus has taken the decision-making out of dessert with his Pastry Board at Ecco. The sinful sampler—strawberry macaroon and pistachio-chocolate éclair included—hits a high note with his delicate opera cake and its glossy chocolate glaze that resembles the shiny floor of an opera stage. 4076 St. NE, 404.347.9555, ecco-restaurant.com