

ajc access **Atlanta**



**so  
fresh**

**spring  
dining  
guide**

**HILARY WHITE AND  
NICOLAS BOUR LEAD  
US BACK TO THE FARM;  
PLUS OTHER TREATS**  
Pages 3-27

# sh from the farm

so, they promote the health of their customers, the environment and their communities. Don't know what slow food is? No prob. Go to Page 4 and I'll tell you all about it.

I'll also share the work of five exciting bartenders (two in transit) who are partnering with the chefs they work for to bring the farm-to-table concept to their bars. Get to know them on Pages 10-11.

Instead of offering you my usual springtime list of the top 10 restaurants in Atlanta, this year I've put my pen down, stepped away from my role as critic and instead provided a list of my

personal, though not necessarily critical, favorites. There are so many, but I've winnowed them to 14, on Pages 14-16.

And of course, we always want you to know where to go in your own neighborhood, so our Nosh writers have gathered some favorites to let you know what's best in your neck of the woods (Page 17).

What's new? We want you to know that, too. So take a peek at Page 12 to find out what restaurants are opening in the months to come.

So pull up a chair and slow down Atlanta. Celebrate spring on the farm.

## KEY TO RATINGS

★★★★★ **OUTSTANDING:** Sets the standard for fine dining in the region.

★★★★ **EXCELLENT:** One of the best in the Atlanta area.

★★★ **VERY GOOD:** Merits a drive if you're looking for this kind of dining.

★★ **GOOD:** A worthy addition to its neighborhood, but food may be hit and miss.

★ **FAIR:** Food is more miss than hit.

Restaurants that do not meet these criteria may be rated **POOR**.

**Pricing code:** \$\$\$\$ means more than \$75; \$\$\$ means \$75 and less; \$\$ means \$50 and less; \$ means \$25 and less; \$ means \$15 and less.

The price code represents a typical full-course meal for one excluding drinks.



**Goodbye, city life:** Our cover chefs, Hilary White of the Hil and Nicolas Bour of the Farmhouse, have settled down in Serenbe, exemplifying the slow food style with locally grown ingredients (staff photos by Joey Ivansco).

Chef Hilary White came from the city, too, culinary-wise anyway, having paved a pretty path for herself in the Buckhead Life restaurant group as execu-

Jim White's restaurant, the Hil, it's best to take it with Serenbe as a whole, rather than piece-meal. It's a lovely place to eat and much of the menu relies on the farm. White is mindful of keeping things simple, and her charms work best with meats — braised Berkshire pork shoulder has the luminous qualities that meat, braised well, always possesses: almost candied around the edges with caramelization, the center meat pulls apart with practically no effort, making it part roast, part barbecue. Her vegetables, procured from Serenbe's farm, often deserve center stage.

It's really worth the trip if you take in the rest that Serenbe has to offer — the B & B, walking trails, farm (and the pool and in-ground trampoline for use in warmer weather) — and include dinner as part of the package.

Underneath a mantle of simple pleasures lies two kitchens with tons of farm-to-table possibility. Coupled with a starry night at Serenbe, the pairing is hard to resist.



BECKY STEIN / Special

Eating at the Farmhouse is like being invited to a meal, which might include a biscuit with asparagus and a quail egg.

## IF YOU GO

**The Farmhouse at Serenbe** ★★★

10950 Hutchinson Ferry Road, Palmetto. 770-463-2622, [www.serenbefarmhouse.com](http://www.serenbefarmhouse.com).

5-9 p.m. Thursdays-Saturdays; 11:30 a.m.-3 p.m. Sundays. \$\$-\$\$\$

**The Hil** ★★★

9110 Selborne Lane, Suite 110, Palmetto. 770-463-6040, [www.thehil.com](http://www.thehil.com).