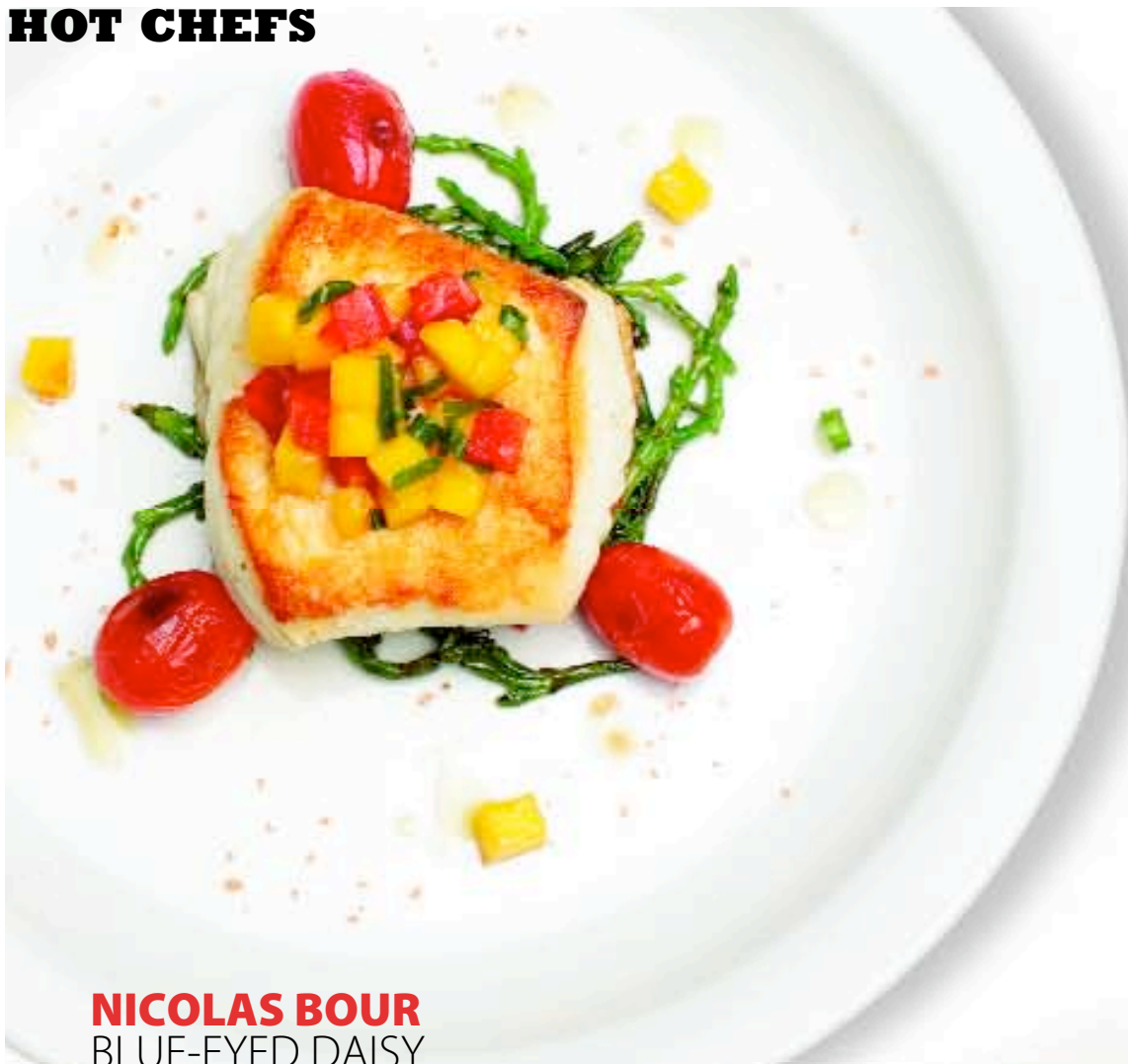


## HOT CHEFS



### NICOLAS BOUR

#### BLUE-EYED DAISY

9065 SELBORNE LANE, PALMETTO. (770) 463-8379.

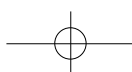
"I TRIED COLLEGE," CONCEDES NICOLAS BOUR, "but I wasn't any good at it." He never went to culinary school, either. Instead, he got his education in a series of restaurant kitchens under a succession of storied chefs. "My first real job was working for Elizabeth Terry," he says. That is she of the justly famous Elizabeth on 37th in Savannah. Guenter Seeger was another of his mentors.

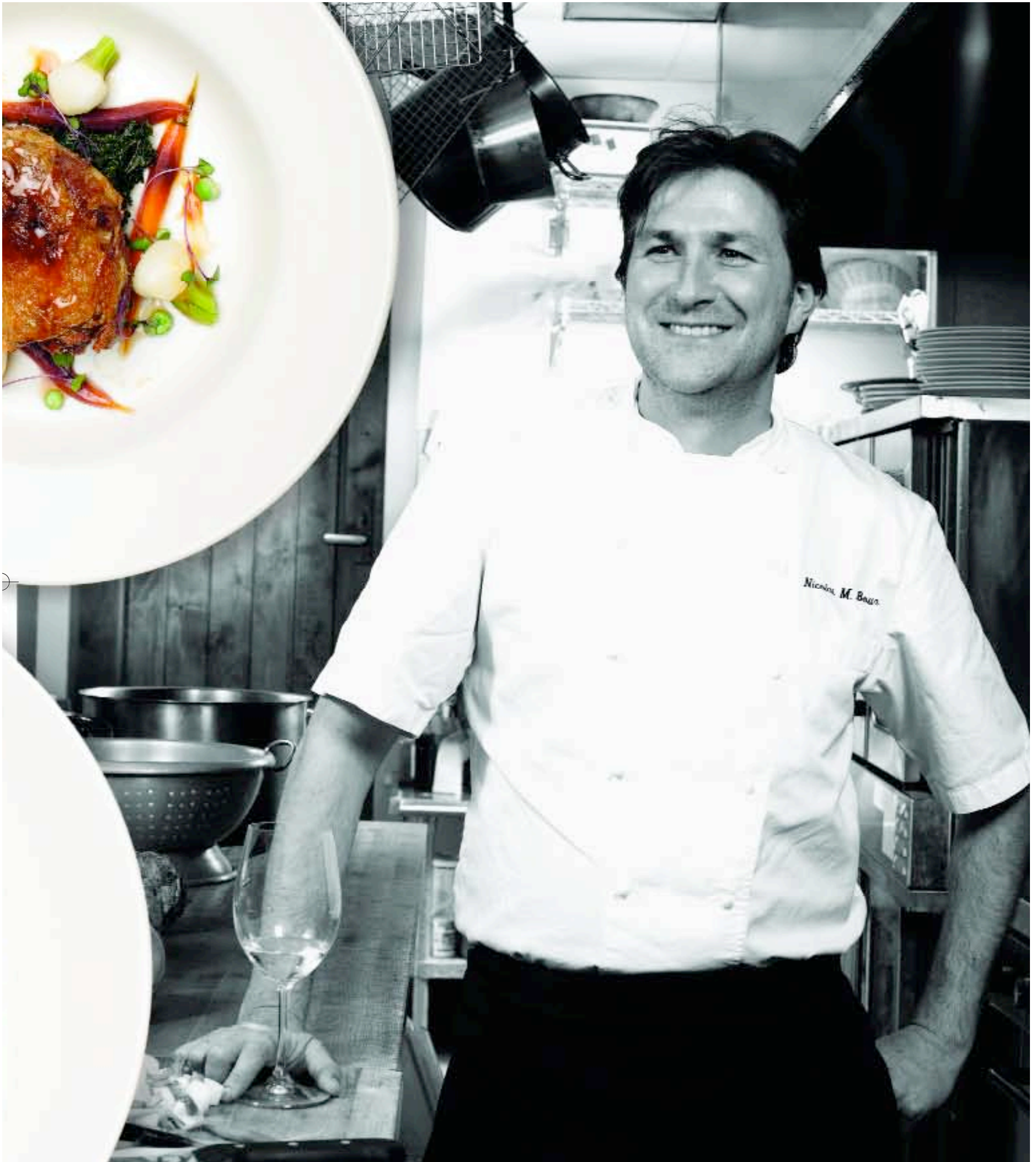
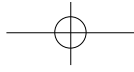
Atlanta diners first met Bour at Iris, his own East Atlanta eatery. Now he is at the Blue-Eyed Daisy in Serenbe, the arty ecovillage down in the Chattahoochee Hill Country in South Fulton County. Bour's daytime sweets and sandwiches are swell enough, and the Wednesday-night blue-plate special is simple and homey, but dinner on Friday and Saturday really rewards the drive. There is no telling what he will cook, but there is no mistaking his commitment to freshness and flavor.

**What he is cooking now:** Light fare through the day, complemented on weekend evenings by sophisticated dinners crafted of organic, local and seasonal ingredients.

**Where he eats:** "My favorite places are the Vietnamese, Indian and Korean restaurants on Buford Highway," especially Pho Dai Loi, Panahar and Hae Woon Dae BBQ.

**■ Chef Nicolas Bour may not have been a culinary-school student, but he can still claim a very substantial résumé of training under a number of storied chefs. The result is a style that is leaving diners at Blue-Eyed Daisy licking their chops. Some of Bour's top offerings include, clockwise from top left: seared halibut filet with olive-oil-poached tomatoes, sea beans and Hawaiian sea salt; crispy duck leg confit with braised kale, root vegetables and spiced organic honey; and heirloom-tomato salad with Serenbe Farms greens and fresh chèvre.**





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