

# THE ATLANTAN

[ *THE RESTAURANT ISSUE 2010* ]

*Our Annual Raves & Faves!*

*The Best Gourmet Grazing in Vegas*

*Wolfgang Puck Uncensored*

*Revealed: Park 75's Secret Table*

*Get Smashed! Bourbon's Big Comeback*

*Flavor Tripping With ATL's Top Foodies*

## THE DISH! THE 50

HOTTEST RESTAURANTS, CHEFS AND EATS IN ATL!



THE ATLANTAN 3340 PEACHTREE ROAD N.E., SUITE 1428 ATLANTA, GA 30328

JULY/AUGUST 2010 \$5.00



**+PLUS** COKE'S #1 DESIGN BLOKE > MEET WOODY ALLEN'S NEW MUSE  
BUCKHEAD BOTTLE BAR BRINGS IT! > ARE BUTCHERS THE NEW ROCK STARS?!  
JASON WU AND RACHEL ROY ROCK A-TOWN > & ALL THE BEST BASHES!

MODERNLUXURY.COM

# DEPARTMENTS CONTENTS

**PUBLISHER'S NOTE** ..... 3  
**EDITOR'S NOTE** ..... 4  
**CALENDAR** ..... 14

**THE RADAR**

**NOW!** Flavor tripping; chef tats; auto-erotics and Salvador Dali high jinks! ..... 18

**ON THE SCENE** Design diva Suzanne Kasler hosts Blackberry Farm chefs at a private benefit for the High Wine Auction ..... 28

**FASHION** Dive into the nautical trend this season; Tiffany & Co.'s new app makes engagement ring shopping a cinch; and a gorgeous new tome on the late Yves Saint Laurent ..... 30

**STAR** *Dinner for Schmucks'* Lucy Punch tarts it up to win over Woody ..... 32

**BIZ** The Top Flr, Dinner Party, and Sound Table grub mob is a five-man team of eatin' entrepreneurs who've got to do it *their way!* ..... 34

**DESIGN** Coca-Cola's global design guru and resident hipster David Butler brings his style savvy to ATL's most famous brand 36

**NIGHTLIFE** Buckhead Bottle Bar's Ian Winslade, A.D. Allushi and Zaza Pachulia bring the sexy back to Buckhead! ..... 38

**PEOPLE** Some of our fave eats peeps—from brocavores to crop mobbers—submit to our culinary queries ..... 40

**ARBITER** Wolfgang Puck has his steak and eats it too ..... 42

**WEEKENDER** Persimmon Creek Vineyards brings wine country to Georgia's backyard ..... 44

**SCENE IN ATLANTA** ..... 46

**FOOD DRINK**

**REVIEW** Toque Robert Gerstenecker makes foodie fantasies come true at the Park 75's chef's table ..... 74

**SPIRITS** Kentucky is the new Napa and bourbon is king! ..... 76

**WINE** Scourge or saint of the wine world? You be the judge. Either way, *Mondovino* star Michel Roland bucks bottle trends—daring to grow grapes in arid Argentina and, yes, India! ..... 78

**TREND** Manly-man burgers, offal and charcuterie are all part of the new tough guy, butcher-chic craze ..... 80

**GUIDE** ..... 112

**LOOK WHO'S TALKING**  
 Indie chef Julia LeRoy cops to her Seeger devotion and gives us a sneak peek at her Decatur resto coming soon ..... 120



74



76



36

**ON THE COVER**  
*Photography by Sarah Doris*  
 A special shrimp Napoleon dish created by chef Khalid Chibli of Social restaurant, downtown, for the moving supper club "Dinner Party" held May 1, 2010 at Piedmont Park. The event paired top Atlanta chefs with local farmers for a lacavore feast. Read more about Dinner Party in this month's "Radar Be" story.



80



44



38



GROUP PHOTO  
From left: Patrick LaBouff, Jeff Myers, Darren Carr, Shane Devereux, Karl Injex of the Sound Table.

## Club Fed

The lads behind Top Flr and the Sound Table launch a Brechtian assault on dining

| By Felicia Feaster | Photography by Sarah Dorio |

There are bad cults that demand lockstep allegiance, drain your savings, and enforce fashion "don'ts." And then there are good cults—like the one run by Darren Carr, 35, Patrick LaBouff, 31, Jeff Myers, 37, Karl Injex, 41, and Shane Devereux, 27. Their cult is delicious. It involves edgy food served in unexpected locations, a loyal, hipster clientele, and the kind of slinky servers whose instantaneous familiarity walks a line between sex worker and BFF. And it embodies a vision for Atlanta's food future that rejects white tablecloth formality and a hierarchical staff/client divide, replacing it with a Brechtian knuckle punch to dining's fourth wall. The lad pack's growing foodster empire includes the cool-kids Midtown club house Top Flr (opened in 2007); their moveable feast Dinner Party concept, held at surprise venues around the city; and the group's new Edgewood Avenue venture, the Sound Table ([thesoundtable.com](http://thesoundtable.com)). Opened this spring, it's a contemporary music-meets-dining El Morocco for the skinny jeans, Belle & Sebastian set.

In the quintet's *Ocean's Eleven* scheme of things, Carr is the numbers man—a Brit in tailored shirts who seems a long way from his days of staging underground, after-hours parties with Myers when they worked together at Carroll Street Cafe. Myers and Injex are the visionaries and idea guys. LaBouff is the group's unofficial publicist and P.T. Barnum barnstormer, who has been known to sit down with customers for hour-long chats during his increasingly infrequent stints as a Top Flr server. LaBouff is also forging his own identity through Dinner Party, a roving supper club that stages dinners at oddball, often extraordinary settings, from hair salons to airplane hangars.

The most ambitious Dinner Party to date happened May 1 at Piedmont Park, where Atlanta chefs, including Devereux, the Sound Table's chef de cuisine Andrew Sheridan and Hector Santiago, cooked for a crowd of 200 using local farmers' produce. (LaBouff is currently perusing Midtown for a brick-and-mortar location for his supper club concept and will be flying in a surprise NYC-based celeb Italian chef for an August Dinner Party.)

For now, the fab five are continuing their assault on dining conventions with the Sound Table's urban streetscape-gone-indoors. "I don't think there's a street like it in Atlanta," says Carr. "This street still feels raw," says Injex, who likens Edgewood to Williamsburg's Bedford Avenue before the incursion of "hipsters and yuppies." The menu is a snarky response to one of the most overused buzzwords on contemporary menus: farm-to-table. The Sound Table's genesis was the South African sandwich of curry served in a hollowed-out bread loaf that Injex, Myers and Carr brought to Devereux to run with. "They mentioned one dish—bunny chow—and said, 'Shane, check this out.'" Devereux's street-to-table menu is a stoner-vore's globetrotting smorgasbord of goi ga, pho, cous-cous, pierogi, ceviche and hummus, all priced within an astoundingly affordable range from \$3-\$11. The culturally ambidextrous fare surfs from Szechuan fish served gangsta-style—head-and-tail on—with kumquats arranged around its corpse like spent bullets, to a wacky coconut panna cotta whose sweet jammy surface has been enlivened with Sriracha hot sauce.

"Rather than sit around and complain about what Atlanta doesn't have," says Carr, these alt-entrepreneurs view the city as a blank slate upon which they can infuse their hodgepodge of experiences in London, Chicago, California, Philadelphia and points in-between. Carr is speculating about where Dinner Party could go next, morphing—much in the way those early, illegal underground parties became Top Flr—into their next venture. But he could just as well be talking about the entire Top Flr/Sound Table/Dinner Party brand when he asks with all of the optimism and trepidation of any ambitious business person, "Who knows where it will lead?" ■