



Georgia Grown Gifts

For a taste of summertime, head to Buckhead's Rumson Gifts boutique, where you'll find the perfect "Georgia Grown" gift basket for the locavore in your life. "I wanted to support the Georgia Grown program, which is a state initiative that promotes our farms and agriculture, as well as the health and wellness of residents here," explains owner Catherine McGahan, whose shop also retails Southern, Italian and gourmet themed baskets and original art. "There are so many incredible local products that should be household names in Atlanta and beyond—this gift contains several of them." Here's McGahan's sneak peek inside this \$55 basket filled with certified Georgia products:

Extra Virgin Olive Oil from Georgia Olive Farms (Lakeland, Georgia) "The Chef's Blend oil is delicious on salads and grilled vegetables, and even just with bread."

Peach & Apricot Jam from Braswell's (Statesboro, Georgia) "This has been a staple in our Southern gift baskets since we opened seven years ago—it tastes incredible and I love that the jars are reusable glasses."

Friends Forever Sea Salt from Beautiful Briny Sea (Atlanta) "This natural sea salt combined with granulated honey is delicious on anything from popcorn to spinach salad, or you can use it to rim cocktail glasses."

Pickled Okra from Pickles Pickles (Athens, Georgia) "These were recommended by a close friend—one taste and I fell in love with them. Many people come into our store looking for art and end up leaving with pickled okra."

Rumson Gifts
458 East Paces Ferry Road
Atlanta 30305
770.656.0075
www.rumsongifts.com

Sizzling Summer Happy Hours

What better way to beat the heat than with cocktails and bites on the terrace? These seven Buckhead hot spots are dishing out summer specials you won't want to miss!

Chase that case of the Mondays away with half-price bottles of wine at **Paul's**—the perfect complement to the restaurant's half-price sushi on Tuesdays.

Don't miss "Tokyo Tuesdays" and "Sake Sundays" on **Genki Noodles & Sushi's** patio where you'll find \$1 nigiri and \$3 rolls, along with drafts, sake bombs and sake, each for under \$5.

Every Thursday, the swanky **Mandarin Oriental, Atlanta** offers weekly changing cocktails alongside 20-percent-off apps and sweets (think spiked Arnold Palmers and heirloom tomato flatbreads).

Where else can you slurp \$6-a-dozen Gulf oysters washed down with \$2 Teacots and \$4 margaritas than **Red Pepper Taqueria**? Even better, these deals are available every day starting at 4 p.m. on their air-conditioned patio.

Make a beeline to Italian mecca **Pricci** for "Jazzy Thursdays"—half-priced wine, \$6 small plates and live jazz beckon.

Barbecue lovers rejoice—every Friday from 5 to 8 p.m., **Bourbon Bar** hosts happy hour on the terrace complete with hot-off-the-grill 'cue, rotating punch specials and live music.

The rest of the week, you can head to its neighbor, **Cook Hall** for "Punch Out at 5": \$5 cups of booze-infused punch alongside \$5 snacks like crispy duck tacos and pulled pork sliders are available 5 to 7 p.m. weekdays.



Below: It's Tuesday—half-price sushi rolls at Paul's are calling.



Left: Cook Cook Hall's \$5 cups of booze-infused punch are the perfect complement to their crispy duck tacos.



Above: \$4 margaritas are too good to pass up at Red Pepper Taqueria.



Head to the sleek Mandarin Oriental for seasonal cocktails like spiked Arnold Palmers.

Bourbon Bar
3315 Peachtree Road N.E.
Atlanta 30326
404.946.9060
www.southernart.com/bourbon-bar

Cook Hall
3377 Peachtree Road N.E.
Atlanta 30326
404.523.3600
www.cookhallatlanta.com

Genki Noodles & Sushi
3186 Roswell Road N.W.
Atlanta 30305
404.844.8319
www.genkial.com

Mandarin Oriental, Atlanta
3376 Peachtree Road N.E.
Atlanta 30326
404.995.7500
www.mandarinoriental.com/atlanta

Paul's
10 King's Circle
Atlanta 30305
404.231.4113
www.greatfoodinc.com

Pricci
500 Pharr Road N.E.
Atlanta 30305
404.237.2941
www.buckheadrestaurants.com/pricci

Red Pepper Taqueria
3135 Piedmont Road
Atlanta 30305
404.869.2773
www.eatredpepper.com



First Look: Big Sky

It's been nearly four months since Big Sky Buckhead opened. Here, we look at what's happening now at the mountain-inspired restaurant and bar.

THE PLAYERS: UGA Bulldogs may recognize owners Adam Berlin and Juan Calle (the duo behind Athens' City Bar and Silver Dollar), while Pura Vida mourners celebrate the return of beloved chef Hector Santiago (who also co-stars at Abattoir). Alongside Santiago is Executive Chef Pedro Matos, who hails from Cakes & Ale and shuttered Super Pan.

THE LOOK: Very few restaurants in Buckhead (or the Southeast, for that matter) make you feel like you're tucked away in a mountain lodge. But the Georgia pine timbers, exposed stonework, Montana's Lone Peak mural and glorious views (only these are of the skyline variety) do just that. The contemporary retreat clocks in at nearly 5,000 square feet split between two stories, each with large glass garage doors for an open-air experience.

THE FOOD: In short: elevated bar fare. The long version includes a plethora of made-from-scratch dishes like Santiago's famous steamed coconut buns—made with a trifecta of coconut: oil, water and milk—stuffed with house-cured pork belly, and a freshly ground burger topped with homemade caramelized onion jam sandwiched in Holeman and Finch's legendary bun. "We wanted to create an approachable, casual environment where you can have a drink but also enjoy affordable, chef-driven food," Berlin explains. Open for brunch, lunch and dinner.

THE VERDICT: Big Sky has given Buckhead a one-of-a-kind watering hole perfect for happy hour and boozy brunches alike. There are not many bars serving this level of food until the wee hours of the night (2:30 a.m. on weekends), but we recommend having bites with your beer rather than beer with your bites.

Big Sky Buckhead
3201 Cairns Hill Place N.W.
Atlanta 30305
404.481.5168
www.bigskybuckhead.com



Mattio Isari, M.D., FRCR

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