



Left: Cook Hall's swanky interior is sure to wow Mom; Above: Shrimp tempura has never looked so good; Genki's "I Heart" Sushi roll; Below: King crab takes center stage in Ocean Prime's eggs Benedict.



Menus to Wow Mama

What better way to show Mom your love than with a special meal? Here are some Buckhead eateries celebrating matriarchs in style:

Look for the Mother's Day blackboard brunch specials at Cook Hall, where you'll also find mom-approved mocktail kits fit for the occasion—think soda, house-made shrubs and tasty mixers.

Sushi lovers will find a complimentary Mother's Day treat at Genki Noodles and Sushi: all moms receive a gratis "I Heart" Sushi roll (shrimp tempura and cream cheese topped with tuna, avocado, wasabi cream and garlic chili sauce) with an entrée purchase, rightfully served in a heart shape.

Head to Ocean Prime for a special brunch menu (starting at 11 a.m.) from Chef Mitch Brumels—don't miss the short rib hash and king crab Benedict.

Though normally closed on Sunday, Paul's will open its doors for a special Mother's Day brunch buffet (from 10:30 a.m. to 3 p.m.), where you'll find a wide array of occasion-worthy options, like a carving station, sushi counter and dessert buffet.

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

Genki Noodles and Sushi
3186 Roswell Road N.W.
Atlanta 30305
404.844.8319
www.genkiatl.com

Ocean Prime
3102 Piedmont Road N.E.
Atlanta 30305
404.846.0905
www.oceanprimeatlanta.com

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

Gamish & Gather, Atlanta's artisanal recipe kit service (think fresh ingredients from local farms, gourmet recipes and chic packaging), is offering a special Mother's Day brunch kit created by Chef Jaye Moore. Eggs Florentine with orange Mornay sauce anchors the meal, while a mixed green salad tossed in a nutty shallot dressing, cheese-infused biscuits and a strawberry-rhubarb tart perfectly complement the delicious strawberry blini. Did we mention all this is just \$100 for four people? There are three Buckhead pickup locations: Buckhead Patagonia, Brookhaven's Cook's Warehouse and Buckhead's Sherlock's Wine Merchant. G&G subscribers get a \$5 discount! Visit www.gamishandgather.com to learn more.

ATLANTA FOOD & WINE FESTIVAL: BUCKHEAD EDITION

The 4th annual Atlanta Food & Wine Festival is back, this time with a bevy of Buckhead chefs, from Ford Fry and Linton Hopkins to Pano Karatassos and Gerry Klaskala. To wit, the Buckhead-centric events you won't want to miss:

PIG OUT: Coastal Style

(May 29 at 7:30 p.m.; \$55/person)
Empire builder Ford Fry (King + Duke, St. Cecilia) will host a beach-inspired bash at JCT Kitchen, featuring an oyster roast and a fish fry.

Two Perspectives on Wine

(May 30 at 1 p.m.; AFWF 3-day/
Saturday/Sunday pass required)
Advanced Sommelier Justin Amick (The Painted Pin) and Michael McNeill (Quality Wine & Spirits) are joining forces for a grape-centric festival seminar.

About South (May 30 at 7:30 p.m.; \$225/person)

Head to the Atlanta History Center to hear chefs like Gerry Klaskala (Aria) wax poetic on Southern food history, complete with live music and Pig Pickin'.

Ark of Taste (May 31 at 11:30 a.m., June 1 at 12:30 p.m.; AFWF 3-day/Saturday/Sunday pass required)

Linton Hopkins (Restaurant Eugene), winner of Delta's culinary competition "Cabin Pressure Cook-Off," will anchor two cooking seminars at the festival presented by the airline.

Rathbuns' Watch List Party

(May 31, 7:30 p.m., \$85/person)
Brothers Kevin (KR Steakbar) and Kent (Dallas' Abacus) team up with ADAC (the Atlanta Decorative Arts Center) to celebrate 10 up-and-coming star chefs from across the region.

Blackberry Farm Third Annual Tribute Dinner to Southern Farmers

(May 31, 7:30 p.m., \$250/person) The South's most celebrated luxury inn is bringing their James Beard award-winning chef, Joseph Lenn, to a Buckhead home to host a legendary dinner party—expect wine pairings and local provisions galore.

For more information or to purchase tickets, visit www.atlfoodandwinefestival.com.



Above: The AF&WF Connoisseur Lounge is designed by William Peace with furnishings from Ballard Design.

Below: The Blackberry Farm tribute dinner takes place at a Buckhead home and honors the region's farmers.



Above: Join Chef Kevin Rathbun and his brother Kent again this year for Rathbun's Watch List Party at ADAC.

Left: Festival Advisory Council members go deep into the South with a meal of history, tradition and inspiration at the Atlanta History Center.



Blackberry Farm Cheese

Blackberry Farm has made several appearances in Atlanta recently—not only will the legendary Tennessee resort and farm be participating in the Atlanta Food & Wine Festival, but they've also been selling their artisanal cheeses at local Whole Foods (Buckhead and Sandy Springs) for the past year.



This month, their Downer Brown cheese (above), a seasonal sheep's milk cheese that took home the 2014 Good Food Award, hits shelves. The pasteurized fromage is bathed in Blackberry Farm's own beer—available exclusively at Buckhead's Holeman & Finch and Restaurant Eugene as of this year—before being dusted with a layer of the said beer's dehydrated spent grain and aged for three weeks. We've brought in Head Cheesemaker Ryan Burger to give us a primer on his tasty rinds:

Singing Brook (\$32)

This unpasteurized sheep's milk cheese has a hard rind—each wheel is aged for a minimum of five months resulting in a rich, nutty and buttery cheese with a sharpness reminiscent of pecorino.



Blackberry Blue (\$28)

Aged for a minimum of three months, this raw sheep's milk cheese is at once herbaceous, rich and earthy, thanks to the balancing blue cheese components.



Brebis (\$12-\$20)

This fresh sheep's milk cheese, which resembles a chèvre, is rich with a supple texture, and yet light on the palate (read: it's incredibly versatile).



Magnolia (\$15)

This aged soft-ripened sheep's milk cheese is named after a magnolia's white bloom—you'll understand why when you see the moldy rind.



Whole Foods
77 West Paces Ferry Road N.W.
Atlanta 30305
404.324.4100

5930 Roswell Road
Atlanta 30328
404.236.0810

www.wholefoodsmarket.com

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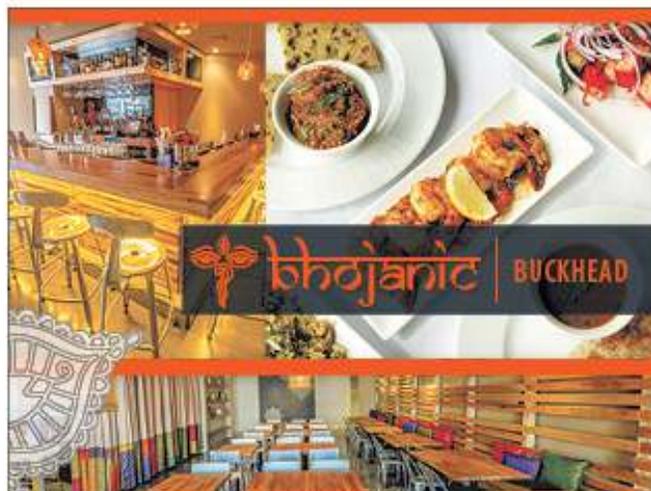
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