

Atlanta Restaurant Scene

3 questions with Christopher Grossman of Atlas

By Carolyn Desalu
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Who's your chef?

Christopher Grossman, executive chef at **Atlas** shares his one-year anniversary highlights; the most popular dish on the menu; and more in this edition of "3 questions with."

You recently celebrated your one-year anniversary at Atlas. What are some of the highlights?

I couldn't image a better first year. There were a few hiccups at the beginning and I thought there would be more of a curve, but we have a really strong core of cooks. We were able to get up to speed quickly and execute an [exceptional] caliber of food on a daily basis. Now we're in a position to move forward and continue raising the bar.

What's your secret ingredient?

I cook with whatever is the freshest and the best right now. For example, it's peak season for Vidalia spring onions; I shouldn't have to do too much with them to make it taste good. It's a solid, fundamental cooking technique.

What's the most popular dish on the current menu?

Our signature dish is the beef pierogi, and we've had that on the menu since inception. I really like the foie gras torchon. I started teaching the cooks how to make it. It's a very simple dish, but it takes refinement and very good execution throughout the torchon-making process. We're currently serving it with shortbread, fresh arugula and a strawberry sauce.

BONUS: When you're not in the kitchen, where do you like to dine in Atlanta?

One favorite is Heirloom Market Barbecue. You'll also find me up and down Buford Highway at the ethnic restaurants.

Atlas is located at 88 West Paces Ferry Road N.W. in Atlanta. 404-600-6471. www.atlasrestaurant.com.