

THE **ATLANTAN** MODERN LUXURY

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TIME*
THE DE LA RENTA
FASHION LEGACY

*BEST OF
THE CITY*

ATL'S SUPERSTARS OF CULTURE, BEAUTY, STYLE,
DESIGN AND CUISINE

MANSION BORN: A LOOK INSIDE RH'S NEW FLAGSHIP

MUST-SEE SHOWS FROM MODERN DANCE TO MUSICALS



STEPPING UP TO THE PLATE
 Chef Christopher Grossman
 outside new restaurant Atlas
 at The St. Regis Atlanta

**Spilling
 the Beans**

Coffee connoisseurs and Athens transplants longing for a caffeine kick from an orange-tinged cup will love this bit of buzz: The Ritz-Carlton, Atlanta brings the city's first **Jittery Joe's** coffee shop to the Downtown hotel's lobby this month. Known for roasting only the top 1 percent of beans from around the world, the Athens-based coffee with a cult following will soon have a new crowd hooked on its light, medium and dark varieties. Each Jittery Joe's shop has locally inspired decor and this post will follow suit. Pastries by the hotel's 181 Sweets, and a signature blend and drink available exclusively at the luxury locale, make our cups runneth over. 181 Peachtree St. NE, 404.659.0400, ritzcarlton.com/atlanta

Chef d'Oeuvre

In college, friends turned to Christopher Grossman to whip up a tasty meal. "I was always the cook," reveals Grossman. This innate trait allowed him to quickly rise through the ranks of renowned restaurants ranging from Atlanta's Aria to working the kitchen at Thomas Keller's famed The French Laundry. Continuing to add to his impressive culinary résumé, Grossman can now be found at **Atlas**, a new eatery inside The St. Regis Atlanta. "We're going to source as many local and fresh ingredients as we can," says Grossman. His goal? To collaborate with as many farmers as possible. Expect classic American fare with European influences served in an elegant setting (think comfy banquettes, a 40-seat terraced garden and an exhibition kitchen). "I want guests to enjoy the experience," he remarks. 88 W. Paces Ferry Road, 404.563.7900, atlasrestaurant.com



BUZZING ALONG
 Get your coff on at
 Jittery Joe's' new
 location at The
 Ritz-Carlton, Atlanta.

READERS' CHOICE: FOOD & NIGHTLIFE

Atlanta's restaurant scene is hotter than ever. You cast your votes, and here are your thoughts on what's really cooking...



GETTING FRESH
 The tuna tartare at
 Le Bilboquet

- BEST RESTAURANT** As one of the top 10-ranked steakhouses in the United States, **Chops Lobster Bar** takes surf and turf to a new level with live Maine lobster and 42-day aged beef. 70 W. Paces Ferry Road NW, 404.262.2675, buckheadrestaurants.com/chopslobster-bar ¶ **BEST CHEF** The restaurant king of Atlanta, **Ford Fry** continues to build his vast empire of award-winning dining options with his newest ventures, The El Felix and Superica, located in the newly opened Avalon and Krog Street Market, respectively. fordfry.com ¶ **BEST CATERER** From the brains behind beloved Fifth Group Restaurants, **Bold American Events & Catering** packs a punch with award-winning decor and innovative chef-inspired menus, plus top-tier service for any affair. 887 W. Marietta St. NW, 404.815.1178, boldamerican.com ¶ **BEST DRINK SPOT** **Bistro Niko's** classic French fare may have had us at "banjout," but it's its affordably priced wine list, exciting cocktails and extensive craft beer offerings that make for one of the city's liveliest bar scenes. 3344 Peachtree Road, 404.261.6456, buckheadrestaurants.com/bistro-niko ¶ **BEST NEW RESTAURANT** The menu of **Le Bilboquet's** French favorites, like salmon tartare and perfect pomme frites, has you saying "oui, oui," to this Manhattan import. Its exclusive-to-Atlanta walk-up cafe, offering pressed sandwiches and espresso, is your new go-to spot for fueling up. 3035 Peachtree Road NE, 404.869.9944, lebilboquetatlanta.com

