

LIFE

Food

WRITTEN AND PRODUCED BY SEJAL BHIMA

(web)

HUNGRY? GET AN EXTRA HELPING OF FOODIE EVENTS AT ATLANTAHOMESMAG.COM

## WHERE TO GO:

>> SPRIG RESTAURANT'S DEBUT FARMERS MARKET CONTINUES THROUGH AUGUST. EVERY SATURDAY, THE DECATUR EATERY TRANSFORMS AN ADJACENT PARKING LOT INTO A MECCA OF FRESH PRODUCE, MEATS AND OTHER WHOLESOME GOODNESS, SUCH AS HAND-POURED JAM. EACH WEEK, SPRIG'S HEAD CHEF CHRIS NEFF AND MARKET VENDORS PRESENT DEMONSTRATIONS RANGING FROM PICKLING TO COFFEE PRESSING. 8:30-11:30 A.M., THROUGH WINTER. 2860 LAVISTA RD., DECATUR 30033. (404) 248-9700; SPRIGRESTAURANT.COM

>> CANOE RESTAURANT CELEBRATES THE END OF SUMMER IN TRUE SOUTHERN FASHION WITH A BARBECUE SOIRÉE BENEFITTING THE SAVE THE HOOCH CAMPAIGN. AMID LIVE MUSIC, GUESTS WILL FEAST ON SAVORY DISHES WHIPPED UP BY CHEF CARVEL GRANT GOULD USING FRESH, LOCALLY SOURCED INGREDIENTS. SWEETWATER BREWERY'S TRADE-MARK LOCAL BEERS WILL COMPLEMENT THE SUMMERTIME FARE. ADVANCE TICKETS, \$25. 8/13, 1-4 P.M. 4199 PACES FERRY PL., NW, ATLANTA 30339. (770) 432-2663; CANOEATL.COM



>> INCREASING THE CHILL FACTOR THIS SULTRY SUMMER IS SPICE MARKET'S "90 DEGREE FREEZE" PROMOTION, CULMINATING AT THIS MONTH'S END. WHEN THE WEATHER CHANNEL REPORTS TEMPERATURES TOPPING 90 DEGREES, SPICE MARKET PATRONS SPENDING A MINIMUM OF \$5 CAN COOL OFF WITH COMPLIMENTARY ICE CREAM OR SORBET FROM THE RESTAURANT'S ROSTER OF UNIQUE FLAVORS, INCLUDING GREEN TEA, BANANA CASHEW AND PASSION FRUIT. THROUGH 8/31. 188 14TH ST., NE, ATLANTA 30361. (404) 724-2550; SPICEMARKETATLANTA.COM

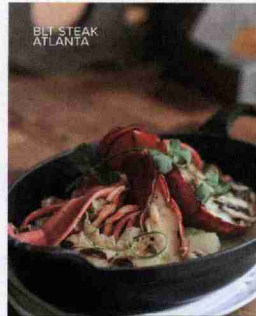
ATLANTA 30307. (404) 584-2500; MORELLISICECREAM.COM

>> FARM BURGER ADDS A SECOND LOCATION THIS SUMMER, THIS ONE IN BUCKHEAD'S TOWER PLACE. KNOWN FOR ITS GRASS-FED BEEF BURGERS, THE RUSTIC EATERY WILL CONTINUE TO SOURCE ITS DELICIOUSLY FRESH INGREDIENTS—SUCH AS VINE-RIPENED TOMATOES, ARUGULA AND PICKLED JALAPEÑOS—FROM LOCAL CO-OP FARMS. 3365 PIEDMONT RD., ATLANTA 30305. (404) 378-5077; FARBURGER.NET

>> THE COOK'S WAREHOUSE OPENS THE DOORS TO ITS FOURTH LOCATION—AND THE FIRST ONE OUTSIDE THE PERIMETER—IN EAST COBB THIS MONTH, GIVING SUBURBAN GOURMANDS EASIER ACCESS TO THE STORE'S EXPANSIVE COOKWARE AND APPLIANCE SELECTIONS, AS WELL AS COOKING CLASSES TAUGHT IN THE DEMONSTRATION KITCHEN. 1285-1325 JOHNSON FERRY RD., MARIETTA 30068. COOKWAREHOUSE.COM



>> CACAO UNVEILS ITS SECOND VIRGINIA-HIGHLAND LOCATION THIS MONTH, NEIGHBORING FELLOW ARTISANAL FOOD-CENTRIC BOUTIQUE BELLA CUCINA. WHILE PASTRIES AND OTHER SWEET GOODS ARE BAKED DAILY ON SITE, GOURMET CHOCOLATE CONFECTIONS ARE "IMPORTED" FROM CACAO'S ORIGINAL INMAN PARK LOCATION—ALL FOR PATRONS TO ENJOY IN THE NEW OUTPOST'S CHARMING INDOOR OR OUTDOOR SEATING. 1064 NORTH HIGHLAND AVE., NE, ATLANTA 30306. (404) 221-9090; CACAOATLANTA.COM



## THE SCOOP

CHEF CYRILLE HOLOTA HAS BEEN NAMED EXECUTIVE CHEF OF BLT STEAK ATLANTA, AS FORMER TOP TOQUE JEAN-LUC MONGODIN MAKES HIS WAY TO LONDON'S RESTAURANT SCENE. HOLOTA IS SET TO INTRODUCE TANTALIZING BLACKBOARD MENU SPECIALS THAT WILL REFLECT HIS CLASSICAL FRENCH TRAINING. 45 IVAN ALLEN JR. BLVD., ATLANTA 30308. (404) 577-7601; BLTSTEAK.COM

HISTORIC ROSWELL WELCOMES NEW SOUTHERN FINE-DINING RESTAURANT TABLE & MAIN, EXECUTIVE CHEF TED LAHEY, FORMERLY OF PRICCI, CRAFTS A DELECTABLE, REGIONALLY INSPIRED MENU THAT INCLUDES GRILLED GEORGIA TROUT WITH CAULIFLOWER, PORK TOPPED WITH AN ORANGE-AND-MOLASSES GLAZE AND HOUSE-MADE BOURBON BUTTER PECAN ICE CREAM. 1028 CANTON ST., ROSWELL 30075. TABLEANDMAIN.COM

CHEF-RESTAURATEUR RICCARDO ULLIO INTRODUCED ATLANTANS TO HIS MEXICAN TEQUILA BAR AND CANTINA, ESCORPION, THIS SUMMER. COMPLEMENTING THE EXTENSIVE AGAVE-BASED SIPPING SELECTIONS IS A DINING MENU FULL OF AUTHENTIC LATIN FLAVORS, TRANSLATED BY CHEFS EDGAR CRUZ AND MARIA PALMA INTO CONTEMPORARY DISHES SUCH AS CINNAMON-LACED MOLE WITH CHICKEN. 800 PEACHTREE ST., NE, ATLANTA 30308. (678) 666-5198

TOP PHOTOGRAPHY COURTESY OF BLT STEAK

