creatively presented and highly praised, with
attentive service, intimate seating and relaxed
atmosphere. sushiken.co.

UMI 3050 Peachtree Road NW, Atl. 404/864-0040. Modern Japanese flavors in a sophisticated,
contemporary setting. Chef Fuyuhiko Ito's menu
caters to the freshest fish from the world's finest
markets. Diverse beverages include exclusive craft
sake, handcrafted cocktails and artisan roasted coffee.

MEDITERRANEAN
ECOO 40 7th St., Atl. 404/347-9555. A bold
approach to seasonal European cuisine, from
paninis, pastas and pizza to glazed lamb loin,
served in a warm, welcoming setting, with award-
winning Old World and New World wine lists and
hand-crafted cocktails. scoocoatlanta.com.

MEXICAN
NUEVO LAREDO CANTINA 1485
Chattahoochee Ave., Atl. 404/352-9009. Fresh
Mexican fare, including chicken mole, pork tender
loins, lobster tacos and enchiladas, served by an
energetic staff in a fun, casual environment.

IMPERIAL FEZ MOROCCAN 2285 Peachtree
Road, Atl. 404/351-0870. An oasis of good
food and entertainment with traditional cuisine
including fresh legumes, meats and fish.

NEW ORLEANS
PARISH: FOODS & GOODS 240 North
Highland Ave., Atl. 404/681-4434. New Orleans-
inspired, bi-level restaurant and market in the
beautifully restored 1890s Atlanta Pipe and
Foundry Company terminal building.

PERSIAN
RUMI'S KITCHEN 6152 Roswell Road, Atl.
404/477-2100. Fresh Persian dishes, from kabobs
and dolmeh to fresh-baked flat bread, served in an
intimate dining room with attentive hospitality.

QUICK GUIDE
reservations
dress restrictions
entrees $10-20
entrees $20-30
entrees $30+

SOUTHERN
SEASONS STARS
★ great
★★ excellent
★★★ superb
★★★★ the best

IN THE KITCHEN

ADD A PINCH: EASIER, FASTER, FRESHER
SOUTHERN CLASSICS, ROBYN STONE
(CLARKSPOTTER, MARCH 29)
The debut cookbook of Georgia culinary
blogger Robyn Stone offers a modern spin on
Southern favorites, with over 100 recipes for hearty
skillet suppers, scrumptious casseroles and
tomato-based dishes. Think fried chicken, honey-
glazed ham, mashed potatoes and collard
greens. Each dish, from appetizer to dessert,
is tailored to fit busier schedules and healthier
diets, with simple "swaps" to reduce sugar and
salt. Heavy cream and butter. Celebrating the
bounty of the garden, novel offerings include
glazed watermelon and peach salad with basil
and feta, black-eyed pea hummus, and heirloom
tomato salad with cheddar and dill. Handy
cravings recipes with fewer ingredients, quick
prep time, and freezer-friendly options.

THE SNOB EXPERIENCE: SLIGHTLY
NORTH OF BROAD, FRANK LEE (ADVANTAGE
MEDIA GROUP)
With a flair for French technique and a passion
for Southern ingredients, chef Frank Lee
opened an eclectic Lowcountry bistro in
Charleston, S.C., in 1993. Today, the Slightly
North of Broad restaurant - SNOB - is a
city treasure, where Lee served as
executive chef until 2016. His new cookbook
is a compilation of SNOB's classics, long-
running seasonal plates and popular side
dishes and sauces. Among the recipes proudly
shared: beef carpaccio, roasted leg of lamb with
mint vinegar, and softshell crab. Beautifully
photographed by fellow chef Bob Waggoner,
the book also shares insight into Lee's role as a
pioneer and leader of the initiative to forge personal
relationships with local farmers, making him a
dlloyd in Charleston's culinary community.
Interesting narratives tell the restaurant's story.

FLAVORS OF THE SOUTHERN COAST:
COOKING WITH TOMMY BAHAMA, RICK
RODGERS (CHRONICLE BOOKS)
Brimming with delicious dishes and photos, this
second volume on regional cuisine explores the
rich heritage of the Gulf Coast, from Galveston,
Texas, to the Florida Keys. The curated
collection of 100-plus recipes, honoring both
land and sea, incorporates dynamic ingredients
of the South: spicy chilies and fragrant citrus
fruits to succulent shrimp and market greens.
Savor baby back ribs with blackberry brandy
sauce, quinoa succotash and Key lime pie. Chef
author Rick Rodgers shares his own smoked
and baked Texas brisket, BBQ shrimp with spicy
ear sauce and smothered green beans. Unique
cocktails capture the charm of the coast.