

## The 50 Finest

The Editors | Photo: Angie Mosier and Andrew Thomas Lee | June 27, 2014

When it comes to good taste, Atlanta has it in spades. The city's Southern charm is evident in its wave of new tantalizing trattorias, beguiling brasseries and posh points of interest where menu magic, mixology moxie and dessert decadence deliver the goods. We're serving it all up right here. Hopefully, you've come hungry.

### 4 JAMES BEARD FIRST-TIMERS

Besides being new to getting the James Beard Foundation nomination nod, this Atlanta quartet also made it to the semifinals. While these stars of the culinary world didn't win the coveted award in the end, it certainly speaks volumes that the top brass are noticing these new standouts in our city.

#### Best Chef Southeast: Meherwan Irani

Born in London and raised in India, Meherwan Irani considers himself a self-taught home cook who earned his chef's coat on the job. And earned it, he has. Irani opened Chai Pani in Asheville, N.C., in 2009, and [Chai Pani Decatur](#) in 2013. His approach to traditional Indian street food, combined with an innovative flair, has garnered Irani much attention. *406 W. Ponce de Leon Ave., 404.378.4030*

#### Best Chef Southeast: Todd Ginsberg

Chef Todd Ginsberg (who previously studied under Alice Waters in San Francisco) has been elevating Jewish cooking to a high status at [The General Muir](#) by taking a fine-dining approach to traditional dishes. Next up for Ginsberg: a second Krog Street Market restaurant (a contemporary Israeli outpost, dubbed Yalla) and the new Fred's Meat & Bread sandwich shop (both scheduled to open late summer). *1540 Avenue Place, 678.927.9131*

#### Outstanding Bar Program: [Kimball House](#)

Kimball House is known for its thoughtful pairing of seafood and craft cocktails—and the James Beard Foundation took notice in their first few months out. This hot spot serves up some mean cocktails from mixology whiz Miles Macquarrie (who previously earned great acclaim at Leon's Full Service). *303 E. Howard Ave., 404.378.3502*

#### Outstanding Service: [One Flew South](#)

How interesting is it that an airport restaurant would make the semifinals? Well, One Flew South—located on concourse E—did just that by combining a fine-dining experience (think globally inspired entrees and a robust sushi menu) with exceptional service. *Hartsfield-Jackson Atlanta International Airport, 404.816.3464*

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