



Photo: Sara Hanna Photography

## Happy Art-iversary

Buckhead is abuzz with news from celebrity chef Art Smith. Not only did the former Oprah personal chef release a cookbook last year—*Art Smith's Healthy Comfort: How America's Favorite Celebrity Chef Got It Together, Lost Weight, and Reclaimed His Health* is the Florida native's tribute to easy-to-prepare recipes that are as delicious as they are healthy—but he's also celebrating two years of Southern comfort at Southern Art and Bourbon Bar with seasonal menu changes, like bourbon-cured smoked salmon with vegetable crudité and duck confit cassoulet with lima beans and roasted root veggies, and a revamped beverage program. In fact, Bourbon Bar is now home to three new and exclusive private labels from Jefferson's, Four Roses and Buffalo Trace. Don't miss the new Ginger Swizzle cocktail, made with Four Roses, lime juice, ginger, Angostura Bitters, and ginger beer. "Southern Art is a reflection not only of the region that I love but also of its rich culinary landscape," Smith says. "It has been an honor to share the comforts of home with guests these past two years." Cheers, Art!

Southern Art  
3315 Peachtree Road N.E.  
Atlanta 30326  
404.946.9070  
[www.southernart.com](http://www.southernart.com)



Interior of Bourbon Bar, home to more than 70 types of bourbon.  
Photo: David Phelps

## HAVE FRY'S WITH THAT?

Empire builder Ford Fry strikes again, this time with a seafood-centric Mediterranean-meets-Northern Italy resto called St. Cecilia, named for the patron saint of music (read: expect a stellar playlist or live music every day). His fifth venture takes up residence in the former Bluepointe space, where a colossal bar goes head to head with a mini version of the wood-fired hearth made famous by Fry's King + Duke. Executive chef Brian Horn's menu features fantastically fresh crudos alongside classic pasta dishes, wood-roasted fish and a made-in-house charcuterie box. Cue the hallelujah chorus.

St. Cecilia  
3435 Peachtree Road N.E.  
Atlanta 30326  
404.554.9995  
[www.stceciliaatl.com](http://www.stceciliaatl.com)

Photo: Suong Nguyen



## Commemorating Chocolate

Chocoholics rejoice! The Ritz-Carlton, Buckhead will once again host its annual 14 Days of Chocolate. Beginning Feb. 1, guests will find creative cocoa-themed perks throughout the hotel each day leading up to Valentine's Day. We're most looking forward to the Chocolate Cherry Facial complete with complimentary Cocoa Truffle Tea at the Spa (a must for those staying on the hotel's new Spa Level), watching the pastry chefs create a chocolate sculpture in the lobby alongside the chocolate fountain on Feb. 13 (strawberries and marshmallows included) and the Club Lounge Port and Chocolate Pairing led by Sommelier Linda Torres Alarcon. Kids will love the gratis chocolate bark they'll receive after completing a self-guided scavenger hunt at check-in.

The Ritz-Carlton, Buckhead  
3434 Peachtree Road N.E.  
Atlanta 30326  
404.237.2700  
[www.ritzcarlton.com/buckhead](http://www.ritzcarlton.com/buckhead)



Miniature chocolate mousse cakes with tiny strawberry macarons at The Ritz-Carlton, Buckhead's Sunday Brunch.





## REGIONAL ITALY AT PRICCI

Travel your way through the varied and vibrant regions of Italy with Pricci's new monthly rotating menus, each influenced by a prominent Italian province or city. Expect a three-course meal (appetizer, entrée and dessert) from Executive Chef Piero Premoli, where classic Italian techniques meet locally sourced ingredients. Up first in January: The historic city of Ravenna, located in Northern Italy's Emilia-Romagna region, brings traditional dishes to the table, like heirloom-tomato-braised spicy tuna meatballs and lamb tenderloin with wild Muscovy mushroom sauce. In February, Chef Piero is moving to Emilia-Romagna's provincial capital city Piacenza, where risotto, polenta, preserved fruits in mustard and salted pork reign supreme. Each meal runs between \$29 and \$32, or \$44 with wine pairings. *Ch Ch!*

**Pricci**  
500 Pharr Road N.E.  
Atlanta 30305  
404.237.2941  
[www.buckheadrestaurants.com/pricci/](http://www.buckheadrestaurants.com/pricci/)



**Matthew Stephens** takes over the kitchen at seafood-centric Kyma.



**Philippe Haddad** returns to Buckhead at F&B.

Photo: Sara Hanna Photography



Italian expert **Mitch Brumels** joins the Buckhead community at Ocean Prime.

Photo: Heidi Goldhaus



**George Schnepf** now runs the catering department at Westin Buckhead.

## Chef Shuffles

Buckhead's restaurant scene is nothing if not constantly evolving, and four hotspots around town have the new chefs to prove it. Seafood mecca Kyma recently welcomed Matthew Stephens (a Culinary Institute of America grad, former Greenbrier Hotel apprentice, and most recently the chef at Temple Orange in Palm Beach, Fla.) as the chef de cuisine. A few miles up the road, F&B Atlanta hired Philippe Haddad, who brings more than 39 years of experience (including opening Buckhead's Philippe's Bistro in 1999), to be their executive chef and restaurant partner. Another CIA vet, Mitch Brumels, is now helming the kitchen at Ocean Prime after spending the last nine years at Vitale's in Ada, Mich., which was named "Italian Restaurant of the Year" four times by *Dining Out* magazine. And The Westin Buckhead appointed George Schnepf, of the Sheraton Suites Galleria, the Macon Marriott City Center and most recently, the Sheraton Gateway Atlanta Airport, as executive chef.

**F&B Atlanta**  
3630 Peachtree Road N.E.  
Atlanta 30326  
404.254.1797  
[www.fandbatl.com](http://www.fandbatl.com)

**Ocean Prime**  
3102 Piedmont Road N.E.  
Atlanta 30305  
404.846.0505  
[www.oceanprimeatlanta.com](http://www.oceanprimeatlanta.com)

**Kyma**  
3085 Piedmont Road N.E.  
Atlanta 30305  
404.262.0702  
[www.buckheadrestaurants.com/kyma](http://www.buckheadrestaurants.com/kyma)

**The Westin Buckhead**  
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