

# CHEF SHOWDOWN

BY JULIE DOUGLAS

**H**ave you no taste? No worries, **Taste of Atlanta** has plenty for you and will host **Food Network's Iron Chef America Atlanta** challenge on **Aug. 28**. Atlanta nominees **Gerry Klaskala** of **Aria**, **Linton Hopkins** of

## DINING DISH

**Restaurant Eugene**, **Annie Quatrano** of **Bacchanalia** and **Kevin Rathbun** of **Rathbun's** will compete, with the winner reporting to **Kitchen Stadium** for further battle. In the spirit of "Iron Chef America," a secret ingredient will be ferried over to chefs in advance of the competition. Food Network star and hunk-a-hunk of burning love **Alton Brown** and **Mayor Shirley Franklin** will make the announcement of who has been selected as the Atlanta challenger for Iron Chef America. We'll keep you posted ...

Nutella and 600-count Egyptian cotton sheets? Normally I don't eat in bed and if I do, it's a sure sign something's gone awry. But *you* can now have a tapas-style brunch in bed at **B.E.D. Atlanta** every Saturday and Sunday courtesy of **Chef Nico Romo**. A sneak peak: French toast with truffle honey, parmesan cheese and Nutella. **B.E.D. Atlanta** is located at 110 Marietta St. Reservations are recommended but not required. Call 404-222-7992 for more information.

Have you ever wondered what it would be like to cook for yourself? Me neither, but I couldn't help thinking that the **Kroger School of Cooking Aug. 29** class, entitled "Living the Hi Life," might be a good thing to check out, especially with **Chef Amato** at the helm. After all, one does need to cultivate survival skills. A menu highlight: Georgia mountain trout picatta with sweet corn grits, garlic spinach, vine tomato and caper chardonnay sauce—hopefully I won't have to catch the trout myself. The demonstration and tasting is between 7 and 9 p.m. and the cost is \$40 per person. Oh, and 100 percent of class tuition benefits **Atlanta's Table**, a project of the **Atlanta Community Food Bank**. The Kroger School of Cooking is located at 12460

Crabapple Road in Alpharetta. For more information, call 770-740-2068.

And as long as you're hanging in the ALPH, you may as well check out **Milton's**, a brand spanning new restaurant featuring upscale regional gourmet fare. **Executive Chef Jay Pollock**, formerly of **Vinings Inn**, leads the culinary team. Check out the salt-and-pepper crusted bone-in pork loin with smoked Gouda mash and mushroom-cream sauce. Sweet salivation—just the thought of Gouda tucked into a mound of glorious mashers is motivation enough for me to gas up the car and go. **Milton's** is located at 780 Mayfield Road. For more information, contact 770-817-1132 or visit [www.Miltons-Atl.com](http://www.Miltons-Atl.com).

While you're north of the city, you might as well keep driving. Hit the foothills at **Wolf Mountain Vineyards & Winery** in Dahlonega and pan for gold, drink some wine and listen to jazz while eating a little grub. The fourth annual **Celebration of Jazz in the Vineyard** on Sundays, **Sept. 3, 10, 17 and 24**, features a country French brunch with an array of wine choices. The buffet costs \$25 per person plus tax and gratuity. A tasting of Wolf Mountain's award-winning wines is available for \$8 per person and includes a souvenir tasting glass. An Educational Winemakers Tour and Cellar Tasting will be offered for \$15 a person and will include a souvenir Cellar Master glass. Advance reservations are required. Call 706-867-9862 or visit [www.wolfmountainvineyards.com](http://www.wolfmountainvineyards.com) for more information.

Finally, will you celebrate the tomato already? Really. **Mark your calendars for Sept. 14** when **Restaurant Eugene** continues its seasonal celebration. And this time it's the mater, the humble vegetable that's technically a fruit. **Join Chef Linton Hopkins** and the staff at **Restaurant Eugene** for a four-course dinner centered around the tomato. The cost is \$55 per person and is limited to 18 people. **Restaurant Eugene** is located at the Aramore, 2277 Peachtree Road. For reservations or additional information call 404-355-0321 or visit [www.restaurantegene.com](http://www.restaurantegene.com). **SP**

*Have something for dining dish? E-mail [juliedouglas@sundaypaper.com](mailto:juliedouglas@sundaypaper.com).*