

MODERN LUXURY

# JEZEBEL

Atlanta as we see it

The Bite Is Right!

# 100

## Hottest Restaurants

OF-THE-MOMENT  
EAT & DRINK SPOTS

FORK AND THE ROAD

The South's Tastiest  
Food & Wine Festivals

Spring It On!

THE SEASON'S  
TRENDIEST FASHIONS

GUESS WHICH NEW RESTO MADE THE NO. 1 SPOT  
AND THIS DISH...

# PHASE:3

MARKETING AND COMMUNICATIONS

EDITORIAL

# 1 CAPE DUTCH

1782 Cheshire Bridge Road NE | Buckhead | 404.343.0313 | capedutchrestaurant.com | @capedutchatl | \$14-\$82 | R



Interior design superstar Kelly Wolf-Anthony decorated the South African eatery's back dining room with airy white linens, wicker chairs and stunning light fixtures.



Elk chop with spaghetti squash, berry-filled lady apple and oyster mushrooms



Executive Chef Philippe Haddad and owner Justin Anthony



Foie gras brulee with long oyster mushrooms, fig and caperote salt

84

This elegantly finessed concept from Justin Anthony (restaurateur behind 10 Degrees South, Yebo and the brand-new Biltong Bar at Ponce City Market) sits at the top spot on this year's list for good reason. Since opening this past November in the former home of Woodfire Grill on Cheshire Bridge Road, it all but ushered in a real-estate revolution on this somewhat-seedy in-town strip, where even old-school Italian institution Alfredo's will soon close. The message was clear: The future of Atlanta dining is here.

Inspired by the South African wine country from which Anthony hails, Cape Dutch gets its name from the country's most popular mode of architecture. True to theme, its stunning interiors were devised by Anthony's wife—the immensely talented Kelly Wolf-Anthony—and combine the multi-influential design hallmarks of the highly colonized locale with features like dry-brushed woods, weathered metal, tufted upholstery and airy glass accents. (Don't forget to take a pic in front of the "Frankly my dear, I don't give a damn" canvas before your visit's end.)

The buzzing bar scene—relegated to the front half of the restaurant—is comfy but chic, like the keeping room of a well-appointed home where a good-looking crowd routinely fills its numerous seating groups, under the

watchful eye of General Manager Mitch Flowers. Cocktails by lead mixologist Sean Gleason include The Luchador, a tequila version of the Old Fashioned; and the food menu, which is somehow simultaneously light and ultraflavorful, was whipped up by legendary Executive Chef Philippe Haddad (formerly of The Ritz-Carlton and F&B Atlanta). His robust proteins are braai-grilled right in the dining room (sit at table one for the best view). Top menu items include the out-of-this-world elk chop (paired with spaghetti squash, oyster mushrooms and a berry-filled lady apple); melt-in-your-mouth, fall-off-the-bone braised rabbit leg (served on a bed of roasted shallots, carrots and spinach-whipped mashed potatoes); whole Maine Lobster (truffle vinaigrette, anyone?); three cuts of steak (including the shareable 30-ounce porterhouse); and the delicate porcini ravioli bathed in sage, brown butter and Parmesan (splurge for the fresh black truffle shavings). Wines are a big draw here, so be sure to call upon sommelier Stacey Bialock for a few suggestions (she'll help you sample them right at your table); then sweeten the deal with the Callebaut Belgian chocolate soup paired with H&F bread and sweet rice crisps for crunch. This is Anthony and Haddad at their best, and it's better than we ever dreamed.

JENNIFER

**START WITH** Foie gras brulee  
**MAIN COURSE** Elk chop  
**SIP ON** The Luchador  
**END WITH** Callebaut Belgian chocolate soup  
**HOT FACTOR** Sit at the chef's table for the best view of the braai and the entire dining room. (Hint: It's table one.)

PHOTOS BY FRED SALDANHA/STREET





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Elk chop with spaghetti squash, berry-filled lady apple and oyster mushrooms



Executive Chef Philippe Haddad and owner Justin Anthony



Foie gras brulee with king oyster mushrooms, figs and espelette salt