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SAVOR THE SEASON

The dish on the city's
hottest new restaurants

TASTY STOPS FOR
TACO LOVERS

BEST LOCAL
BEERS

⤴ DON'T MISS

Memories of the 50s come to life at The Silver Skillet, which is celebrating 60 years in Atlanta.

Atlanta where now

The savvy traveler's guide to hot food and cold beer in the city



CAPE DUTCH

Cape Dutch is like a portal to a vineyard-draped countryside. Chic and alluring lounge seating is tucked into the front corners of the restaurant facing a metropolitan bar that's ground zero for an exemplary selection of global wines. Retreat further into the space to find the elegant dining room. Owner Justin Anthony's wife, Kelly, is also his interior designer. Her knack for conveying a restaurant's personality through a tasteful symphony of color, texture and scale further rounds out the multisensory one-two punch that Cape Dutch provides.

If the wine list and ambience are the one-two punch, then the food is a roundhouse kick. Executive Chef Philippe Haddad's Belgian background transmutes onto the menu as a flurry of European influences, some more subtle than others. European influences aside, Anthony's South African roots pop up throughout the menu. Many dishes are cooked on the "braai," Afrikaans for "grill." Proteins like elk and lamb neighbor the likes of branzino and sea bass. Meanwhile, a stunning assortment of vegetables stand on their

own merit, like the wild mushrooms, roasted butternut-squash steaks and root vegetables.

Reservations recommended.