



[editorial]

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**102 Going Dutch**

Restaurateur Justin Anthony wows with his latest resto, Cape Dutch.

# editor's note

While a crown didn't make our fall wardrobe shopping list, a slew of other must-have items did—see our latest fashion pages (“All The Fall Things,” “Fuzzy Logic” and “Well Blended”). Cozy looks filled with layers have quickly become our go-tos, especially with the debut of Cape Dutch (“Going

Dutch”), il Giallo Osteria & Bar (“Raise a Glass”) and Ponce City Market's Central Food Hall (“On the Market”) topping our weekend dining list. Thanksgiving stretchy pants, please! And if you're looking to jump-start those New Year's resolutions without breaking the bank, don't miss “Burnin' on a Budget,” where we're torching cal's for under \$20. Now that's something to be thankful for.

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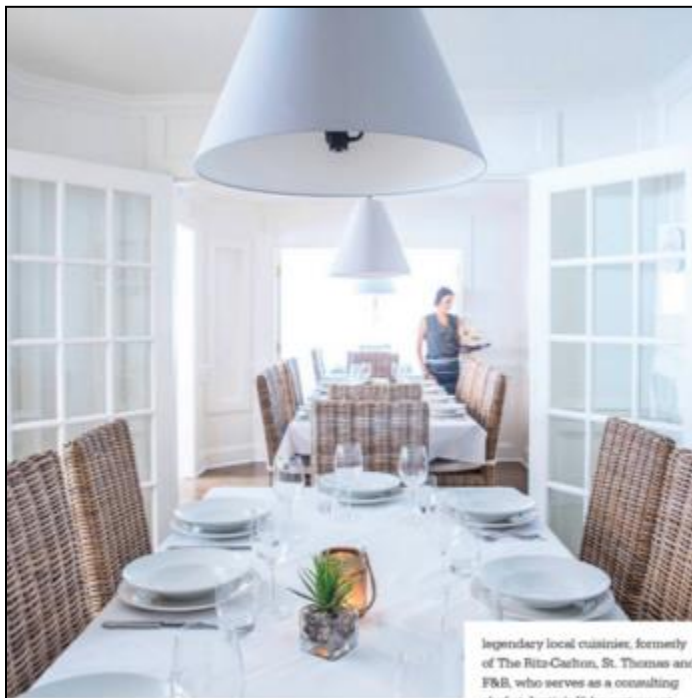
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# Going Dutch

Justin Anthony's globally inspired, immaculately executed casual fine-dining restaurant readies for its debut.



legendary local cuisinier, formerly of The Ritz-Carlton, St. Thomas and F&B, who serves as a consulting

A semiprivate dining space in the back contains three long tables joined by red dining chairs and punctuated by dove-gray pendants—perfect for a birthday party and company get-togethers.



A jaunty barman pours the eatery's refreshing Cape Crusta cocktail.

Even with 20 years in Atlanta and 17 at 10 Degrees South under his belt, acclaimed local restaurateur Justin Anthony had begun to lose faith in the innovativeness of the local culinary scene. A few years ago, he was even shopping for real estate in California before everything changed. "I noticed Atlanta starting to become more of a foodie town. West Midtown

blew up; Inman Park blew up; then Old Fourth Ward," he says. As he set his sights on a new Biltong Bar at Ponce City Market (more on this later), his wife, interior designer Kelly Wolf Anthony, offered a tip about Woodfire Grill, which shuttered this spring. "One morning, she said, 'You should go look at the space.'" Then, Justin's friend Philippe Haddad—the

legendary local cuisinier, formerly of The Ritz-Carlton, St. Thomas and F&B, who serves as a consulting chef at Justin's Yebo restaurant for three years to date—suggested the very same thing. "Then, I had a dream about it," Justin continues. And the dream became a reality.

As soon as he walked through the former Woodfire Grill digs, Justin's memory shot back to a magical February 2015 visit to winemaker Ken Forrester's breathtaking 1694 Cape Dutch estate, just east of Capetown.

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South Africa, which happened to coincide with a very special South African tradition—a braai, or barbecue—surrounded by friends, family, horses, dogs. “I thought: I’m going to recreate that day at Ken Forrester’s and put a South African braai (or grill) in the middle of the dining room.” Thankfully, he had Kelly’s talents in his arsenal. Her design comprises a serene, neutral scheme, complete with dry-brushed woods, tactile textiles, blown-glass lighting and board-and-batten paneling.

Begin at **Cape Dutch**’s front lounge, and don’t miss the custom cocktails by consulting mixologist Lara Creasy, plus a bar menu (\$5 to \$17) that includes items like an heirloom tomato, shaved asparagus, carrot and micro daikon salad with white balsamic-truffle



Flanking the front door, two sumptuous seating spots are completed by handsome Chesterfield sofas, faceted mirror coffee tables, metal-fringe chandeliers and cocooning medium gray-linen draperies.

vinaigrette. The diver scallops with zucchini, quinoa, wheat berries, mint, cumin, olive oil and lemon are impeccable—especially when paired with the eatery’s well-stocked Boschendal Chardonnay-Pinot Noir blend (think Champagne, but without the bubbles).

A few dishes, like the butternut squash steaks and roasted root vegetable plate, make seamless transitions between lounge and main dining room; we loved the latter’s ginger coulis base. Meanwhile, most entrees ring up between \$14 and \$48, and are prepared on the in-dining-room grill. And with Executive Chef Haddad at the helm, Cape Dutch dazzles: steak, duck, cornish hen and wild game celebrate the signature flavors of South Africa (known for its Dutch, German, French, Portuguese, Italian and Greek influences)—with additional



Cape Dutch’s scrumptious Scottish salmon is served with caramelized baby bok choy, local mushrooms (in this case, shiitake) and local veggies like sliced radish in a sizzling sake-butter sauce.

global twists inspired by both Haddad and Justin’s adventures around the world.

Though prepared simply on the grill, meats can be paired with any of six sauces for extra kick. We loved the filet with

Restaurateur Justin Anthony joins longtime friend, Cape Dutch partner and Executive Chef Philippe Haddad at the eye-catching service station behind the host stand—a spot as chic as a residential butler’s pantry.



One of the dining room’s most delectable cold starters is the filet gras creme brulee with roasted figs, porcini mushrooms and espetlette salt.

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peppercorn sauce, accompanied by caramelized nutmeg Brussels sprouts and white asparagus—a dish that paired beautifully with an Alto Moncayo Veraton Garnacha pulled directly from an ice bucket on the trestle table. It's a setup that promotes interaction between sommelier Stacey Blalock, servers and diners, as familiar and comfortable as imbibing in a best friend's home.

Speaking of comforts, you can't leave without sampling the chocolate soup. Made of Belgian chocolate melted over a double boiler with cream, butter and hazelnut, the soup is paired with perfectly fluffy strips of H+F country bread, plus almond cracklings and crisped rice to garnish. Together with the chocolate's sandy texture, it makes for a real winner, especially after such an exotic dinner.



Belgian chocolate soup paired with H+F country bread, crisp rice and almond cracklings

#### **Cape Dutch**

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