

MODERN LUXURY

MEN'S BOOK

THE MAGAZINE FOR THE MODERN GENTLEMAN

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Sanjay Gupta's Rx for Healthy Living

ATL's Top Trainers Weigh In

Varasano's Pizzeria Owners Serve
a Slice of the Good Life

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[editorial]



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REVIEW Justin Anthony's new eatery Cape Dutch brings authentic South African flavors to the city's dining scene. . . . 100

FOOD & DRINK

|| REVIEW |||



Out of Africa

Restaurateur Justin Anthony has another hit on his hands with his newly opened South African hot spot, Cape Dutch.

| *By Phebe Wahl* | *Photography by Heidi Geldhauser* |

[editorial]

It's been quite a busy year for Justin Anthony. This fall, the multitasking man behind elegant eateries 10 Degrees South and Yebo opened Biltong Bar at Ponce City Market. The South African native had planned on the counter-service spot featuring his native land's trademark pies and jerky meats to be his main focus until wife and interior designer Kelly Anthony suggested he take a look at the Woodfire Grill spot that had just become available. "We were always fans of the space and the location," Justin says. "Kelly knew that this restaurant could be something really special and was an opportunity that we couldn't pass up. She wouldn't let up and after our executive chef, Philippe Haddad, also told me to look at the space, I eventually gave in. Once I saw the space again, it was love at first sight! My mind was made up, and the vision for what I wanted to do was crystal clear."

And at first glance I see the chic couple's labor of love has been worth every ounce of effort. As I ease into my chair and begin to soak in the sophisticated setting, I am struck by the elegance of Kelly's interior work, which features a carefully curated collection of vintage and modern pieces. "We sourced unique pieces that helped create an atmosphere that feels collected, authentic and not staged," Kelly explains. The subtle color palette is enriched by a mixture of natural materials that include linen, leather and cotton. "We also included lots of wood and copper, creating a high-end, casual feel," she says. The color palette was selected based on Kelly's love for neutrals, black and grays. "I find all of these colors to be harmonious, inviting and calming; and I wanted to create a comfortable, familiar and welcoming feeling."



EYE CANDY The Callebaut Belgian chocolate soup (\$8) is served with locally sourced candied pecans and housemade French bread sticks.

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Cape Dutch

THE FACTS 1782 Cheshire Bridge Road NE,
404.343.0313, capedutchrestaurant.com

THE HOURS Dinner: Mon.-Sat., 5-11PM, Lounge:
Mon.-Wed., 5-11PM; Thu.-Sat., 5PM-12AM

THE COST Starters, \$5-\$17;
entrees, \$14-\$48; desserts, \$8-\$10

SMART SIPS The world-class wine list is not to be missed. The Halter Ranch Syrah with the lamb and the FMC Chenin Blanc with the sea bass would be perfect combinations. "The syrah is rich, complex and smooth, which complements the gaminess of the lamb, and the Chenin Blanc has perfect acidity for the sea bass ingredients," offers owner Justin Anthony.

"My mind was made up and the vision for what I wanted to do was crystal clear."

—JUSTIN ANTHONY

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GETTING FRESH

Sake Scottish salmon (\$29) served with baby bok choy and shiitake mushrooms

A quick glance at the impressive, globally sourced wine list offers a nod to Justin's inspiration for Cape Dutch. "The inspiration came from a day spent at winemaker Ken Forrester's house in Cape Wine Country in South Africa," he explains. "Ken's house was built in the 1600s and is in the style of Cape Dutch architecture. We spent the day grilling great steaks, drinking phenomenal wines and enjoying the amazing views among wonderful people. It was the perfect *braai* [barbeque] day and I want to capture that experience and recreate that in a dining-room setting at Cape Dutch."

A glass of Forrester's famous FMC Chenin Blanc from South Africa fits the bill perfectly and proves the perfect complement to my decadent foie gras creme brulee, served with roasted figs and espelette salt. As I move on to the sea bass, served en papillote with truffled salsify, white and green asparagus, and tomatoes, a second glass of the FMC still proves the perfect pairing with the acidity of the dish.

Although I am stuffed to the gills after my fish, I decide I simply must try the Callebaut Belgian chocolate soup. Served with locally sourced candied pecans and housemade French bread sticks, it is so delicious that I predict dessert soups to be the next sweets sensation to sweep the city. Justin has a knack for bringing us the best of his native land and offering it up in a sophisticated setting thanks to wife Kelly. With 10 Degrees South, Yebo, Biltong Bar and now Cape Dutch as part of their empire, there is no doubt this dynamic duo has the Midas touch. ■

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MOUTH FULL OF SOUTH From top: Interior designer Kelly Anthony sourced many of the accessories from her chic shop, Swoox; Kelly Anthony selected a color palette based on her love of neutrals, black and grays; the Cape Crusta (\$12) features KWV brandy, Van Der Hum orange liqueur, luxardo maraschino, 18.21 bitters and lemon.



[editorial]