

(Is Wayne Williams Innocent?)
DeKalb's new police chief thinks so

Atlanta

Best New Restaurants

- * top 10 places you must try now
- * bold seafood, gourmet tapas, exotic pizzas & more
- * the Restaurant of the Year

PULL-OUT
GUIDE
Our 101
Favorite
Restaurants
PAGE 186



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PLUS

BOB BARR From GOP attack dog to ACLU hero
BEVERLY HALL Fighting to fix Atlanta Public Schools
RUNAWAY BRIDE Still ticking off single women

Restaurant of the Year

Rathbun's

[112 Krog St., in the Stove Works, 404-524-8280] When a chef of Kevin Rathbun's stature (metaphorical as well as physical) leaves Backhead for a fun, industrial space south of Ponce de León Avenue and puts his name above the door, he sets a bold example. Together with his wife, Melissa, and a great crew that includes his long-time pastry chef, the irrepressible culinarian is a natural entrepreneur. His menu has real muscle. The kitchen runs through a huge number of fresh local ingredients, throwing them at us in the form of wonderful small plates, comfort dishes and mini-desserts, with a few gold-plated specialties for good measure. You will be dazzled by choices ranging from eggplant fries to okra with shrimp and spiced tomatoes, crudo (Italian sashimi), zucchini carpaccio with Reggiano and lemon verbena, brisket in smoked tomato with poblano quesadillas and lobster tacos. There is nothing formulaic about Rathbun's modern American style with its melting pot of flavors. A covered, loading-dock patio and a charming new wine room welcome those who find the handsome dining room to be on the noisy side. His new spot called Krog Bar is in the cute building next door. If Rathbun ever had any doubt about starting a restaurant relatively late in his career, he must be turning cartwheels at being the biggest success in town. **What Makes It Special:** The energy and dedication of the chef, who truly loves what he is doing in an environment which he fully controls. **What to Order:** Lots of small plates, one large entree to share and as many of Kirk Parks' inexpensive mini-desserts as you wish. **When to Go:** When you need a special yet informal place. A double date seems ideal (you can try each other's food), and a larger group will have even more fun. ☉

★ INSPIRED

Rathbun's is the jewel of Inman Park and the toast of Atlanta. Far right, Chef/owner Kevin Rathbun and his wife, Melissa. Lower right, a couple of Pastry Chef Kirk Parks' desserts, and small plates that include Georgia shrimp with hot sesame and serrano chiles.

