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JEZERE

UPSCALE ATLANTA LIVING

100 BEST RESTAURANTS of 2005

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EVA LONGORIA

(TALK ABOUT A HOT AND SPICY DISH...)

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100 Best Restaurants

2005

It's finally here. The moment you have all been waiting for. JEZEBEL's 100 Best Restaurants of 2005. Actually, we really should say *your* 100 best restaurants, since it is you, the readers, who decided. Having met your standards on such criteria as food quality, atmosphere, presentation, price, service, wine list and clientele, each and every restaurant on this list offers an excellent dining experience. From Moroccan to Mexican to innovative and modern American, this list is a testament to the calibre of restaurants our city has to offer.

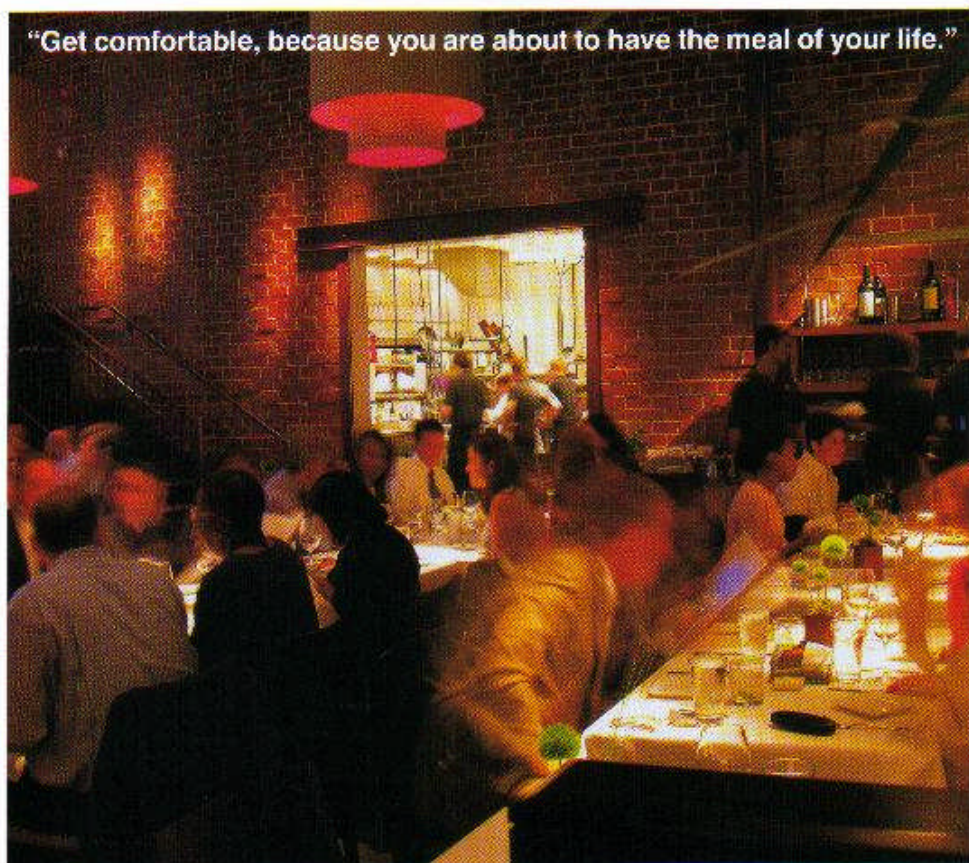
Also inside is the "Best of" section. In addition to voting for your favorite restaurants overall, votes were cast for specific categories, from "Best Happy Hour" and "Best Pizza" to "Best New Restaurant" and "Best View."

So go ahead. Grab a fork and knife, and dig right in. —BP



PHOTOGRAPH BY PHILIPPO DI GIACOMO FOR JAZZ

top ten



"Get comfortable, because you are about to have the meal of your life."

rathbun's

112 King Street, Suite R
404.524.2220
Modern American \$14-\$35
Reservations 6022908

Owners: Kevin and Melissa Rathbun,
Mike Parks and Cliff Brumby

Executive Chef: Kevin Rathbun

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"Do they have chills back there or priests? Because this is just heaven," said the bartender at a neighboring table. And as diont as that sounds, he was speaking the truth. Owner/Chief Kevin Rathbun's consensuses are, indeed, divine. Open for just more than a year, Rathbun's hit the Atlanta dining scene hard and hasn't looked back. In addition to making the top 10, the restaurant also is the winner of the Best New Restaurant category. Located in a turn-of-the-century industrial metal works building in Inman Park, the restaurant was designed by The Johnson Studio. With exposed brick walls, an open kitchen, pops of vibrant color and soft jazz music playing in the background, the décor is best described as industrial meets modern. If you sit in a booth, you will find pillars of

ectric on. Get comfortable, because you are about to have the meal of your life. The waitstaff is more than knowledgeable; we recommend taking all of their suggestions. For starters, the crispy calamari is an incredible blend of sweet and spicy, and the Thai red beef and red onion salad with kaffir lime is amazing. While the big plates all are tempting, skip down to the "seasonal vegetable" section on the menu and order either the Navel Orange and roasted goat or the soft taco on the center-cut 10-oz. beef flat iron crown in the juic. Make sure to order a slice of creamed white corn and goat's cheese, smooth and buttery, it is phenomenal. The desserts are small, so order one, even if you can't squeeze in another. In the banana peanut butter crisp pie, the pie man said, is heaven

Photo courtesy of Rathbun's