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JENNI GIRTMAN / Staff

Grace 17:20's menu includes Prince Edward Island mussels and Anson Mills grits — consider them heaven on a plate.

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AJC accessAtlanta / Thursday, December 16, 2004

## EAT



### RECENTLY REVIEWED

THE FOLLOWING RECOMMENDATIONS are based on reviews of restaurants in accessAtlanta. They are arranged by the date of the review, beginning with the most recent. Though we routinely check information to make sure it's up to date, please remember that menus, chefs, prices or decor can change without notice.

**Grace 17:20.** Perhaps faith, grace and mustard seeds are what go into the menu and makings of this Norcross beauty. Executive chef Charles Schwab's contemporary American menu shows off his culinary training, and he knows how to use fresh, seasonal ingredients, even if the menu — and ultimately the restaurant — lack bold personality. 5155 Peachtree Parkway. 678-421-1720. Casual-dressy. Reservations accepted. On-site parking. \$\$-\$\$\$\$. ★★

**Hong Kong.** Hong Kong's menu seems mysterious, but far from unreachable. Frog's legs with leeks, chrysanthemum-style fish, sautéed conch and braised jelly-fish are but an order away. And the holding tanks of stone fish,

The cost for three regular courses, per person, drinks and tip not included: \$\$\$\$ means above \$35; \$\$\$ means \$20 to \$35; \$\$ means \$10 to \$20; \$ means \$10 or less.

Key to ratings:

- ★★★★ **Outstanding.** Sets the standard for fine dining in the region.
- ★★★ **Excellent.** One of the best in the Atlanta area.
- ★★ **Very good.** Merits a drive if you're looking for this kind of dining.
- ★ **Good.** A worthy addition to its neighborhood, but food may be hit and miss.