

flavors

The Forum for Atlanta Food Culture and Dining



Grace 17.20: Starting with the spring menu, Chef Charles Schwab will introduce cheese plates as a dessert option. The assortments will include three or four cheeses that will reflect a specific theme such as a shared country of origin. Watch for thoughtful garnishes the likes of quince pâté and candied almonds with rosemary embellishing the plates.

JOËL: In keeping with the French menu, Chef Antunes imports specially selected French cheeses that change seasonally.



Top: A cheese plate at Grace 17.20 is likely to feature European cheese selections such as Valencay, Petite Basque, Reblochon and Blissful Buffalo Blue.

Left: Eno's artisan cheese plates may include Buffalo Mozzarella, Abbaye de Bel'loc, Parmigiano-Reggiano, and Point Reyes Bleu, all served with innovative accompaniments.

Right: MidCity Cuisine's custom-designed cheese cart.

Bottom: At Park 75 at Four Seasons Hotel Atlanta, Chef Robert Gerstenecker fills his cheese cart with a changing array of cheeses and accompaniments.



Aria: With half of Pastry Chef Kathryn King's dessert menu invaded by cheese, guests have ample opportunities to indulge in their passions. Choices include creamy French Reblochon made from raw cow's milk, ash-covered Spanish Monte Enebro, and Italian Pecorino Ginepro, a sheep's milk cheese that is bathed in balsamic vinegar, juniper berries and olive oil.

Bacchanalia: At one time, Chefs/Owners Anne Quatrano and Clifford Harrison used to whip up their own cheese. Nowadays, with such remarkable cheese being



MidCity Cuisine: Chef Shaun Doty showcases five artisan cheeses from award-winning cheese makers on a custom-designed cheese cart. Garnishes for the cheeses include organic pecans, dates, chestnut honey and dried cherries.

Park 75 at Four Seasons Hotel Atlanta: On the nightly Park 75 Cheese Cart, Chef Robert Gerstenecker serves 12 to 16 different cheeses from dairies in local, country-wide and global locations. The changing array of garnishes includes chutneys, jellies and fruit, both fresh and dried. The Park 75 servers are well versed in both the cheeses and the pairing of wines that best complement each selection.

Snice Restaurant: A plate called Domestic and