



THIS IS LIVING(STON)!

Acclaimed Chef Gary Mennie (Canoe, Taurus) now helms the kitchen at Livingston, a modern American restaurant that recently opened in the Georgian Terrace Hotel directly across the street from The Fox Theatre. The restaurant takes its name from 1900s Atlanta mayor — and well-known foodie and entertainer — Livingston Mims, whose house sat at the very same location as the now bustling hotel. The two-story dining room is actually home to five distinct eating environments, including a bar, upstairs and downstairs dining rooms (both featuring wonderful large windows), a private dining room and a fantastic outdoor terrace overlooking Peachtree Street that is — without a doubt — one of the best patios in the city. The food lives up to its namesake as well: New American dishes include short rib ravioli, Georgia mountain trout with braised artichokes, and River-view Farms Berkshire pork with Vidalia onion tart. “Our innovative local cuisine marries traditional dishes with unique flavors that pay respect to the Atlanta of yesterday and today,” Mennie says. In other words, here’s to the future but Livingston would be proud. 659 Peachtree St. NE, 404-897-5000, www.livingstonatlanta.com.

★ WaterHaven Makes a Splash

Farm-to-table fare, sustainable practices, a Wolfgang Puck-instructed chef, an owner with 30 years of experience in the food industry and a solid wine list — WaterHaven seems destined for greatness. The relaxed restaurant is the newest endeavor of Joe McCarthy, formerly of the Capital Grille, who has revamped the old Globe space near Georgia Tech with yellow-green walls, a long zinc bar and a stone waterfall (a nod to the restaurant’s name). Executive Chef Chris Lee, a Memphis Culinary Academy graduate, uses local, sustainable ingredients to create contemporary American dishes including Painted Hills hanger steak with house cut fries and crispy caramelized Vidalia onions that, on a recent visit, was cooked to absolute perfection; fresh Georgia trout wrapped in applewood smoked bacon; Alaskan halibut over white beans with roasted red peppers and capers; and fried green tomatoes topped with poblano goat cheese and pumpkin-seed pesto. An additional lite fare menu is available; with quick to-go lunches available on weekdays. 75 Fifth St. NW, 404-214-6740, www.waterhavenatl.com.



TIP OF THE MONTH



SAY CHEESE-CAKE! July 30 is National Cheesecake Day, and in honor of the decadent holiday, The Cheesecake Factory is launching a new flavor, “Stefanie’s Ultimate Red Velvet Cheesecake.” A combination of moist red velvet cake, creamy cheesecake and light vanilla bean mousse frosting and garnished with white chocolate curls, the cheesecake was chosen during an online “What’s Your Flavor?” contest. For a year, \$0.25 from the sale of every slice will be donated to Feeding America, the nation’s largest food bank. 404-816-2555; 404-678-320-0201; 404-5515; 2075 North Ave. NE, Atlanta, GA. www.thecheesecakefactory.com

