

creatively presented and highly praised, with attentive service, intimate seating and relaxed atmosphere. 📞 sushihuku.com.

UMI 3050 Peachtree Road NW, Atl. 404/841-0040. Modern Japanese flavors in a sophisticated, contemporary setting. Chef Fuyuhiko Ito's menu showcases the freshest fish from the world's finest markets; diverse beverages include exclusive craft sake, handmade cocktails and artisan roasted coffee. 📞 📍 📱 umiatlanta.com.

MEDITERRANEAN

ECCO 40 7th St., Atl. 404/347-9555. A bold approach to seasonal European cuisine, from paninis, pastas and pizza to fig-glazed lamb loin, served in a warm, welcoming setting, with award-winning Old World and New World wine lists and hand-crafted cocktails. 📞 📍 📱 ecco-atlanta.com. ★★★

MEXICAN

NUEVO LAREDO CANTINA 1495 Chattahoochee Ave., Atl. 404/352-9009. Fresh Mexican fare, including chicken mole, pork tenderloin, lobster tacos and enchiladas, served by an attentive staff in a fun, casual environment. 📞 📍 volaredocantina.com.

MOROCCAN

IMPERIAL FEZ MOROCCAN 2285 Peachtree Road, Atl. 404/351-0870. An oasis of good food and entertainment with traditional cuisine including fresh legumes, meats and fish. 📞 📍 📱 imperialfez.com.

NEW ORLEANS

PARISH: FOODS & GOODS 240 North Highland Ave., Atl. 404/681-4434. New Orleans-inspired, bi-level restaurant and market in the beautifully restored 1890s Atlanta Pipe and Foundry Company terminal building. 📞 📍 parishatl.com.

PERSIAN

RUMI'S KITCHEN 6152 Roswell Road, Atl. 404/477-2100. Fresh Persian dishes, from kabobs and dolmeh to fresh-baked flat bread, served in an intimate dining room with attentive hospitality. 📞 rumisrestaurant.com.

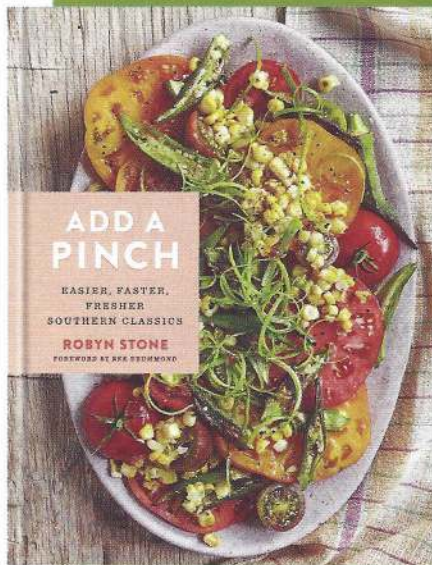
QUICK GUIDE

📞 reservations
 🚫 dress restrictions
 📍 entrees \$10-20
 📍 📍 entrées \$20-30
 📍 📍 📍 entrees \$30+

SOUTHERN SEASONS STARS

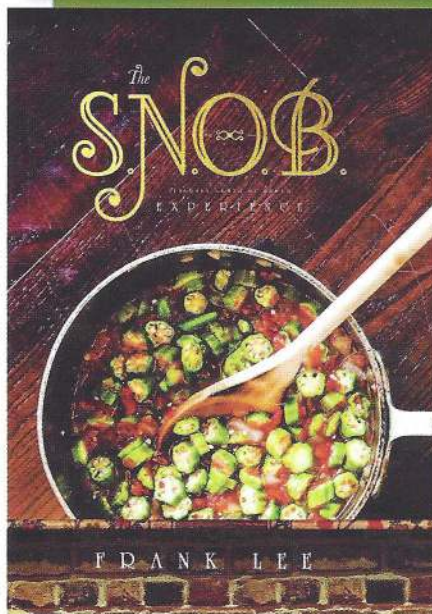
★ great
 ★★ excellent
 ★★★ superb
 ★★★★ the best

IN THE KITCHEN



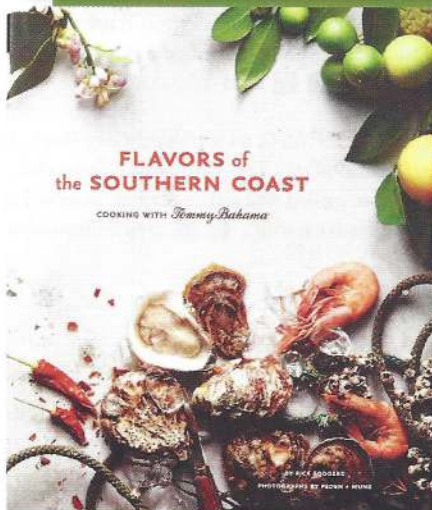
■ **ADD A PINCH: EASIER, FASTER, FRESHER SOUTHERN CLASSICS**, ROBYN STONE (CLARKSON POTTER, MARCH 28)

The debut cookbook of Georgia culinary blogger Robyn Stone offers a modern spin on Southern favorites, with 100 recipes for hearty skillet suppers, scrumptious casseroles and farm-fresh veggies. Think fried chicken, honey-glazed ham, mashed potatoes and collard greens. Each dish, from appetizer to dessert, is tailored to fit busier schedules and healthier diets, with simple "swaps" to reduce sugar and limit heavy cream and butter. Celebrating the bounty of the garden, novel offerings include grilled watermelon and peach salad with basil and feta, black-eyed pea hummus, and heirloom tomato salad with charred corn and okra. Handy icons mark recipes with fewer ingredients, quick prep time, and freezer-friendly options.



■ **THE S.N.O.B. EXPERIENCE: SLIGHTLY NORTH OF BROAD**, FRANK LEE (ADVANTAGE MEDIA GROUP)

With a flair for French technique and a passion for Southern ingredients, chef Frank Lee helped open an eclectic Lowcountry bistro in Charleston, S.C., in 1993. Today, the Slightly North of Broad restaurant – "S.N.O.B." for short – is a city treasure, where Lee served as executive chef until 2016. His new cookbook is a compilation of S.N.O.B. classics, long-running seasonal plates and popular side dishes and sauces. Among the recipes proudly shared: beef carpaccio, roast leg of lamb with mint vinegar, and softshell crab. Beautifully photographed by fellow chef Bob Waggoner, the book also shares insight into Lee's role as a pioneer who led the initiative to forge personal relationships with local farmers, making him a trailblazer in Charleston's culinary community. Interesting narratives tell the restaurant's story.



■ **FLAVORS OF THE SOUTHERN COAST: COOKING WITH TOMMY BAHAMA**, RICK RODGERS (CHRONICLE BOOKS)

Brimming with delicious dishes and photos, this second volume on regional cuisine explores the rich heritage of the Gulf Coast, from Galveston, Texas, to the Florida Keys. The curated collection of 100-plus recipes, honoring both land and sea, incorporates dynamic ingredients of the South: spicy chilies and fragrant citrus fruits to succulent shrimp and market greens. Savor baby back ribs with blackberry brandy sauce, quinoa succotash and Key lime pie. Chef author Rick Rodgers shares his own smoked and baked Texas brisket, BBQ shrimp with spicy beer sauce and smothered green beans. Unique cocktails capture the charm of the coast.