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85 SPOTLIGHT The High Museum of Art debuts *Joris*Laarman Lab: Design in the Digital Age—an attentiongrabbing exhibition that merges art, science and technology.

88 TRENDS Bring the outdoors in with these contemporary concrete accourrements.

MAN OF THE MOMENT

91 SPOTLIGHT Atlanta's own Dr. Pradeep Sinha shares words of gratitude for being named the first-ever Man of the Moment—*The Atlantan*'s new section dedicated to spotlighting the city's most accomplished gents.

92 CAREER A look at Sinha's most renowned achievements in the medical field

94 DAY IN THE LIFE Sinha talks through a typical weekend itinerary for him and his family

96 INDULGENCES Here, Sinha' top 10 must-haves and hobbies near and dear to his heart

TRAVEL & RECREATION

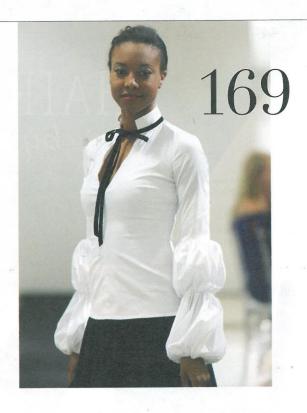
127 SPOTLIGHT Rosewood Mayakoba's stunning new villas are the perfect home away from home.

128 JET SET An Atlantan finds rugged terrain and elegant design at Deplar Farm in Reykjavík, Iceland.

132 GETAWAY Bermuda stakes its claim as an island hideaway for the rich and famous.

136 BUZZ Stoddard's Range and Guns goes beyond the target to talk female empowerment.





FOOD & DRINK

145 SPOTLIGHT Bar Americano bows in Buckhead, serving up Italian eats in a red-hot setting.

146 BITES Melissa Elders brings parents and their tots together for a classy yet kid-friendly meal with new Nibble-squeak; plus Ponce City Market's Bellina Alimentari is pouring a wine of a new hue: orange.

148 DISH Three caterers chat about what it's like cooking up dishes for movie stars filming in Atlanta.

150 PROFILE Mary Blackmon's Farm Star Living is shaking up the way Atlantans source their food.

152 HERITAGE A look into the 45-year history of Nakato Japanese Restaurant as the staple resto raises a glass to its Champagne-worthy milestone.

154 GUIDE The ins and outs of Atlanta's dining scene

SOCIAL SCENE

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Haute Happy Meals

Nibble+squeak founder Melissa

Elders set out to bring a community of like-minded, food-loving families together over restaurant meals. The organization, which launched in New York City, hosts private culinary events for babies, toddlers and their parents; though all ages are welcome. Rather than settle for chicken fingers and mac and cheese, Elders took things up a notch, partnering with renowned chefs and world-class restaurants to offer familycentric epicurean experiences that deliver on both hospitality and a kid-friendly atmosphere. Case in point: Nibble+squeak recently hosted two soldout gigs at the venerated three-Michelin-star Eleven Madison Park in the Big Apple. The organization has been so successful that Elders has since branched out to 13 cities, including Atlanta. Nibble+squeak manages all of the details from menu-planning to securing high chairs and changing tables. Next up? A luncheon at Cakes & Ale March 3. Meal tickets free-\$62, nibbleandsqueak.com -KKB

ORANGE IS THE NEW ROSE

By Katie Kelly Bell

Orange wine may sound like a new riff on rosé, but it has an ancient history that dates back thousands of years. While rosé is made with red wine grapes and fleeting skin contact, orange wine is made with white grapes and extended skin contact. Extra time on the grape skins imparts this wine style's exotic orange color, tannic structure and lusciously psychedelic flavor profile. Indeed, orange wine makes for some fascinating drinking; try for yourself with a sip of these three bottled beauties.

Bellina Alimentari (bellina-alimentari.com) at Ponce City Market offers several orange wine selections. General Manager Bethany Thompson is partial to "the magical fennel and orange peel notes" in Coenobium Ruscum 2013, an orange wine made by nuns living near the Italian Alps. She suggests drinking it with cured meats. For steak lovers, Thompson recommends a bolder orange wine such as the Radikon, Venezia Giulia Oslavje 2008 with heady aromatics of candied orange peel and lime. James Nichols at Perrine's Wine Shop recommends the 2007 Vodopivec from Italy's Friuli-Venezia Giulia region. "Made from a white grape called vitovska and fermented on the skins in clay amphorae for six months, it has beautiful candied citrus, pine resin and nutty flavors. It makes a great pairing with a variety of grilled pork and herbed roast chicken dishes."

