

FLAVORS

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Jet-Setting
RECIPES

**LOCAL
DISTILLING
GOES LEGIT**

SMOKED TROUT SALAD
WITH PEA RAVIOLI
by Bistro VG
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SUMMER 2017 \$4.95



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RESTAURANT OPENINGS, AWARDS AND CHEF NEWS, PLUS RECIPES AND OTHER TASTY MORSELS

Compiled by Denise Wellenstein / Photographed by Haigwood Studios

BUTTER AND CREAM COMES TO ROSWELL SQUARE

Butter and Cream, first opened in Decatur in 2014, now has a second location in Roswell. Its trademark is handcrafted batches of ice cream using real butter, cream and sugar. Along with classic flavors such as strawberry and French vanilla, natural ingredients are infused into the ice cream to create unusual flavors such as Freckled Chocolate, Bourbon Toffee and Island Coconut Rum. Other sweet options include sundaes topped with house-made butterscotch, caramel or hot fudge sauce, as well as brownies, cookies, toffee, cakes and cobblers. This new site will be located at 26 Webb Street in Roswell. For more information, visit butterandcream.com.

HENRI'S RELOCATES TO NEARBY LOCATION

The Buckhead location of **Henri's Bakery** will transition into nearby **Andrews Square** this year. Founded by **Henri Fiscus** in 1929, the popular sweet spot remains family-owned. Fiscus' granddaughter, **Madeline Leonard**, runs the business with several family members, preserving the bakery's legacy of desserts, sweets and sandwiches. Leonard also runs a location of Henri's in Sandy Springs. The new space will be in Andrews Square at 56 E. Andrews Drive N.W. For more information, visit henribakery.com.

BIRON HERBAL TEAS WINS BEST BEVERAGE CATEGORY

The herbal tea company won a grand prize from the **University of Georgia's 2017 Flavor of Georgia Contest** for Best Beverage with their Worryfree Tea. The artisanal company was founded by Macon native **Andi Biron**, who earned a Master of Science in homeopathy at **American University of Complementary Medicine** in Los Angeles. Biron uses her passion and knowledge to create herbal formulas with therapeutic benefits for holistic wellness. All of Biron's teas are made from whole herbs and full leaves. For more information, visit flavorofga.com.



The award-winning Worryfree Tea is a blend of calm-inducing herbs such as chamomile, jasmine, lavender, kava kava and ashwagandha. For more information, visit birontea.com.

BUCKHEAD WELCOMES SWEET CHARLIE'S

The first franchised location of the Philadelphia-based rolled ice cream and yogurt shop is headed to Buckhead. The concept was created by **Kyle Billig**, a 19-year-old entrepreneur who, after watching a video about the trend of Thai-inspired rolled ice cream, teamed up with his older brother, **Jacob**, to replicate the treat in the U.S. Starting with a base of ice cream or yogurt (vegan options available), each dessert is made to-order on a super-cold surface on which tiny ice crystals form quickly, eliminating the need to add stabilizers, emulsifiers and preservatives. The dessert is placed in a carrying cup and topped with the shop's flavors and toppings. **Sweet Charlie's** will be located at 3872 Roswell Road. For more information, visit sweetcharlies.com.

KROG STREET MARKET ADDS A SPANISH TAPAS BAR

Castellucci Hospitality Group (CHG), the team behind **Cooks & Soldiers**, **Double Zero**, **The Iberian Pig** and **Sugo**, debuts **Bar Mercado**, focused on Spanish tapas. Inspired by Spain's food culture and the traditional tapas bars of Madrid, Bar Mercado aims to capture that authenticity with a thoughtful menu of small, flavorful classic tapas dishes, meats and cheeses, including artichokes, stuffed peppers and Spanish stew. A selection of Spanish wines and cocktails round out the beverage options. Three of the restaurant group's noteworthy chefs are collaborating on the menu, including **Landon Thompson** (Cooks & Soldiers), **Eric Roberts** (The Iberian Pig) and Chef **John Castellucci** (CHG co-owner). Bar Mercado will be located in **Krog Street Market** at 99 Krog Street. For more information, visit castelluccibg.com.



Georgia Grinders makes a variety of different nut butters, which are available at farmers markets, specialty shops, Whole Foods across the southeast and in Fresh Markets nationwide. Order online at naturalmond.com.

GEORGIA GRINDERS TAKES TOP PRIZE

Harry and Jaime Foster, owners of **Georgia Grinders Premium Nut Butters**, won the grand prize in the **University of Georgia's 2017 Flavor of Georgia Contest** for their Georgia Grinders Pecan Butter. The annual contest, conducted by the **UGA Center for Agribusiness and Economic Development**, uses a team of food industry experts and grocery buyers to rate regional products on qualities including innovation, use of a Georgia theme, market potential and flavor. All winners and finalists earn the right to have their products stamped with the 2017 Flavor of Georgia logo. For more information, visit flavorofga.com.

JENI'S OPENS AT AVALON

Jeni's Splendid Ice Creams' Alpharetta shop is the fourth to join the list of Atlanta-area locations, which includes **Westside Provisions**, **Decatur Square** and **Krog Street Market**. **Jeni Britton Bauer**, founder of the ice cream chain, opened Jeni's Splendid Ice Creams in 2002 in Columbus, Ohio and now operates several shops nationwide. Pints are available at various markets nationally, as well as at the scoop shops. Jeni's Splendid Ice Creams' newest Atlanta location is in **Avalon** at 2200 Avalon Boulevard in Alpharetta. For more information, visit jeni.com.