





left Lobster agnolotti with chanterelles and sugar snap peas. below The Chastain's floor-toceiling windows bring the outdoors inside.

Located steps away from its

namesake park, THE CHASTAIN debuts as a neighborhood regular, delivering delectable seasonal dishes

> Written by LAUREN IVERSON Photographed by DAVID CHRISTENSEN



top to bottom Shrimp and grits with Georgia white shrimp and peanut miso broth. The s'more dessert is an elevated take on a classic indulgence.



FEATURING VERDANT VIEWS of Chastain Park, inventive sips and reimagined comfort food, The Chastain—headed by executive chef and operating partner Christopher Grossman—is a bustling café by day and a sophisticated New American restaurant by night.

Located in the former Horseradish Grill space in what originally was a roadside country store in the 1930s, The Chastain brings the building into a new era. Led by ASH Ventures and Siegel Construction & Design, floor-to-ceiling windows bring the lush surroundings indoors, while wood and leather detailing lend feelings of a contemporary barn.

Elements of the original building were salvaged and reused in the design, such as granite from the fireplace, which was repurposed to create the raised beds for the onsite garden. With produce grown and harvested year-round, guests receive only the freshest of ingredients. "I believe that great food doesn't start in the kitchen, but in the soil, so it was important for the menu to be seasonally driven and to reflect our on-site garden," says Grossman.

Guests can expect an array of decadent dishes that reflect ethically grown and sustainable ingredients, from the selection of breakfast bites and pastries at the café to dishes such as the lobster agnolotti during dinner service, featuring butter-poached Maine lobster and vegetables picked from the garden. "The menu is designed to be a choose-your-own-adventure," says Grossman. "I always want to let the ingredients speak for themselves." thechastainatl.com

THE SCOOP

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Chef PHILIPPE HADDAD has cooked in kitchens across the world, and now your kitchen can be on that list too. After hailing as the executive chef at Atlanta institutions like Cape Dutch, F&B and Nikolai's Roof, the celebrated Atlanta culinary artist has pivoted to include private dining services under his umbrella of expertise. Choose from a 3-, 4- or 5-course menu and chef Philippe will create a tailored evening of sips and tastes where you're able to enjoy as a guest at your own table. chefphilippehaddad.com

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