

THE ATLANTAN

MODERN LUXURY

7 TRADE ROOT

Recently opened at The Whitley, **Trade Root** showcases executive chef Marc Suennemann's deft hand with colorful Mediterranean fare. The menu melds locally sourced ingredients with exotic flavors common along the spice trade route, yet manages to weave in classic Southern elements throughout. Chef's current favorites include the zucchini cakes, steamed mussels, pork cheeks and collard green tortelloni, and whole-roasted branzino, but be on the lookout for new menu items set to debut this summer, including fried green tomatoes, chorizo mac and cheese, and a short rib sandwich. For now, you'll catch us sipping on *The Dogwood*, a refreshing mix of gin, smoked salt, dill, cucumber, lemon juice and elderflower. 3434 Peachtree Road NW, 404.237.2700, thewhitleyhotel.com/dining/trade-root



The feast issue

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