

FOOD & DRINK

guide

global intentions. 60
Andrew Young International Blvd. NE, 404.525.3399, cutsatlanta.com **\$\$**

Local Motives **N** The W Atlanta - Downtown has incorporated the vibrancy of the city in this BeltLine-inspired restaurant. With a MARTA-esque entrance and a concrete interior with street-style art, this new addition to the hotel seeks to emulate Atlanta's colorful culture. Doubling as a restaurant and watering hole, Local Motives features a dining area and bar (not to mention the spiked milkshakes) as well as grab-n-go items with countless coffee options for the nearby office worker. 45 *Ivan Allen Jr Blvd. NW, 404.582.5757, marriott.com* **\$**

Nikolai's Roof Awash in seafoam green, cream and shades of gray, the space is all about understated elegance. American and French are primary influences with a few nods to Russian flair, such as the brilliant black trumpet mushroom piroshki and tenderly delicious braised pork cheek. Try the caviar service or the selection of infused vodkas; peach is ambrosial. 255 *Courtland St. NE, 404.221.6362* **\$\$**

Polaris Situated on the Atlanta skyline where it garners the most attention, the blue-domed Polaris has long been one of the most visible landmarks in the city. After closing in the mid-aughts, the space was recently gutted and reimaged in the guise of

Don Draper's after-hours hangout by The Johnson Studio at Cooper Carry. Executive chef Martin Pfefferkorn's menu promises to oscillate every couple of weeks, but, for now, expect small plates such as white asparagus soup with truffle powder and steak Oscar with bearnaise and Dungeness crab. One thing that hasn't changed? The classic peach daiquiri—a nod to its storied past. 265 *Peachtree St. NE, 404.460.6425, polarisatlanta.com* **\$\$\$**

Sear **N** Tucked inside the Atlanta Marriott Marquis lies the revamped in-house restaurant, Sear. The new industrial interior—which includes an outstanding bourbon bar and private dining rooms—is bound to

leave the resto more buzzy than ever. With a refreshed menu featuring a spectacular dry-aged steak, seared scallops and an array of fresh, local ingredients, you'll never want to leave. 265 *Peachtree Center Ave. NE, 404.586.6134, marriott.com* **\$\$\$**

White Oak Kitchen & Cocktails Known for serving up self-dubbed "contemporary Southern cuisine from inland areas," this 17,000-square-foot eatery is pleasing Downtown diners' palates through a seasonally changing menu of lunch, dinner and dessert options that include beignets with rock shrimp and chives; low-country stew with Sapelo Island clams; and sweet-potato panna cotta for

the perfect finish. 270 *Peachtree St. NE, 404.524.7200, whiteoakkitchen.com* **\$\$**

MIDTOWN

5Church Welcome to Colony Square the North Carolina-imported 5Church, a delightfully modern American eatery brought to Atlanta by restaurateur Ayman Kamel. With the vibe of a hip and happening lounge and the menu of a top-notch resto (thanks to executive chef Scotley Innis), we can't help but make this our go-to Saturday-night spot. If you're feeling adventurous, try the famed 60 Second NY strip steak and pair it with one of the restaurant's 200 bottles of wine for a meal whose ending