

EARLY FALL 2018

# SOUTHERN

SEASONS

LUXURY  
LIFESTYLES  
IN THE SOUTH

SHEPHERD  
CENTER'S  
30TH ANNUAL  
LEGENDARY  
PARTY

GORGEOUS  
BUCKHEAD  
GARDEN  
WEDDING

MARVELOUS  
MID-CENTURY  
MODERN ABODE

LUXE CRUISING  
ABOARD DISNEY  
FANTASY

MISSION +  
MARKET  
GETS RAVE REVIEW

# REINVENTING HEALTHCARE

HIPNATION IS TAKING ATLANTA BY STORM!



# SOUTHERN SEASONS MAGAZINE

# FALL 2018

33



## IN EVERY ISSUE

- 16 Letter from the Editor
- 20 Letters to the Editor

## PEOPLE & PLACES

- 24 HiPhation's Affordable New Healthcare
- 28 Shepherd Center's Legendary Party
- 33 Bicoastal Chefs: Farm Fresh Fare
- 38 Laura Seydel: Atlanta's Sustainability
- 40 Be Your Authentic Self by Dr. Karin
- 42 Dr. Ronald Goldstein: Faces of Beauty
- 45 Honors for Bill Harrison & Ted Turner
- 46 Southern Tales: Books
- 47 Master Storyteller Jerry Dobson
- 48 Gallery Views: Pierre Cardin Show
- 50 Exhibitions Calendar

## HOME & DESIGN

- 52 Design Finds: Luxe Lighting
- 54 Marvelous Mid-Century Modern Home

## STYLE

- 62 Ziad Nakad's Sparkling Blue Gowns
- 64 Edgy Emerald Evening Wear
- 66 Fall's Fab Palette
- 68 East Meets West with Josie Natori

## WEDDING

- 70 Grace Loves Lace Bridal Gowns
- 74 Mary Kathryn Wells & Jonathon Winsett

## SOCIETY

- 82 Parties for a Cause
- 91 On the Horizon
- 93 The Gallery at Cobb Galleria Centre
- 94 On the Homefront: BHHS GA
- 95 NBAF Gala & Driskell Prize Dinner
- 96 Around Town with Jenny Pruitt
- 97 Andee's Army & Buckhead Coalition
- 98 Etcetera

## CALENDAR

- 100 Fun Around Town
- 108 Performing Arts

## TRAVEL

- 114 Disney Fantasy's Magical Cruise

## DINING

- 120 Culinary Arts: Georgia Flavor
- 122 Restaurant Review: Mission + Market
- 128 Dining Guide: Best Bites in Town
- 133 In the Kitchen: Cookbooks

## COVER CREDITS

**EARLY FALL:** HIPNATION HEALTHCARE: PHOTO BY LEUNGCHOPAN/SHUTTERSTOCK.COM.  
**FALL:** NEWLYWEDS JONATHON WINSETT AND MARY KATHRYN WELLS WITH JONNY WINSETT. PHOTO BY KRISTEN ALEXANDER AT THE "PINK CASTLE" IN BUCKHEAD. BRIDE'S MAKEUP: SARAI MATEO/THE STANDARD LUXURY BEAUTY SERVICES; EARRINGS: MISAYO HOUSE BRIDAL.  
**LATE FALL:** ALANA AND HAROLD SHEPHERD WITH BENTLEY, ONE OF SHEPHERD CENTER'S CANINE COMPANIONS FOR INDEPENDENCE FACILITY DOGS. PHOTO BY BEN ROSE.





28



24



74



122

24 **REINVENTING HEALTHCARE**  
Dr. Brian Hill, co-founder of HIPnation, is making affordable concierge healthcare a reality.

28 **LEGENDARY PARTY**  
Shepherd Center's 30th gala salutes Alana and Harold Shepherd, Nov. 3 at Flourish.

54 **MID-CENTURY MODERN**  
Marvel at the stunning minimalist design of the Buckhead home of Atlanta Chef Kevin Gillespie.

74 **SOUTHERN WEDDING**  
Mary Kathryn Wells and Jonathon Winsett tie the knot in a garden ceremony at Atlanta's Pink Castle.

66



54



52

# THE SEASON OF GIVING IS UPON US!

LET THE GAMES BEGIN!

'**T**his is the season when Atlanta's premier charitable organizations vie for the hearts and minds of the South's leading philanthropists. Glamorous five-star fundraising balls, galas and soirees – all representing the worthiest of causes – occur constantly during the fall, hoping that you, the iconic and generous community of Atlanta, will support them for all the right reasons!

The world-renowned accomplishments of the **Shepherd Center**, where countless lives have been saved since its inception in 1975, began treating patients with traumatic spinal and brain injuries at a time when there was no other specialized medical trauma center in the country. The selfless determination of **Alana and Harold Shepherd** to save their own son's life inspired them (along with tremendous community support) to create one of the foremost medical facilities of its kind in the world. Your patronage of **The Legendary Party**, slated for Nov. 3, will ensure their mission will continue.

Did the government fix healthcare? Well, not yet! But a brilliant and dedicated team of Atlanta physicians has begun one of the most innovative and affordable new healthcare systems imaginable. **HIPnation** is becoming the talk of the town as it has removed health insurance from the equation of primary healthcare. Co-founder **Dr. Brian Hill** tells us his story in this issue as new HIPnation offices are opening in neighborhoods all over the city.

Mid-century modern design is making a powerful comeback

– not that it ever went away! Our Home & Design feature showcases this stunning, forever youthful and minimalist period of design in the Buckhead home of beloved Atlanta **Chef Kevin Gillespie**.

Paying it forward: Famed Atlanta architect Bill Harrison has long been one of today's most revered industry leaders. The announcement of the **William H. Harrison Scholarship** for ICCA is an impressive endowment to foster the next generation of visionary professionals.

The stunning Italian Baroque setting of Atlanta's "Pink Castle" cast a spell of enchantment on the lovely garden wedding of **Mary Kathryn Wells** and **Jonathon Harris Winsett**. The Tuscan country ambience of the breathtaking reception was created by **Tony Brewer** and catered by **Soiree**.

You will marvel at the images of **Disney Fantasy**, the youngest ship in the **Disney Cruise Line** fleet, which offers sophisticated accommodations and atmosphere for adults as well as families. This iconic brand is all grown up!

Rounding out the fall edition of *Southern Seasons* are fascinating features

by **Dr. Karin Luise**, who encourages us to be our 'authentic selves'; **Laura Turner Seydel** on Atlanta's growing status among the country's most sustainable cities; **Dr. Ronald Goldstein** on beauty in a flash; Bicoastal Chefs **Jody Williams** and **Wendy Warren** on shopping the farmers markets; and **Jennifer Franklin's** review of **Mission + Market** – making it a cover to cover must-read!



A handwritten signature in black ink, which appears to read 'Eileen Gordon'. The signature is stylized and fluid.

Eileen Gordon, *Editor in Chief*

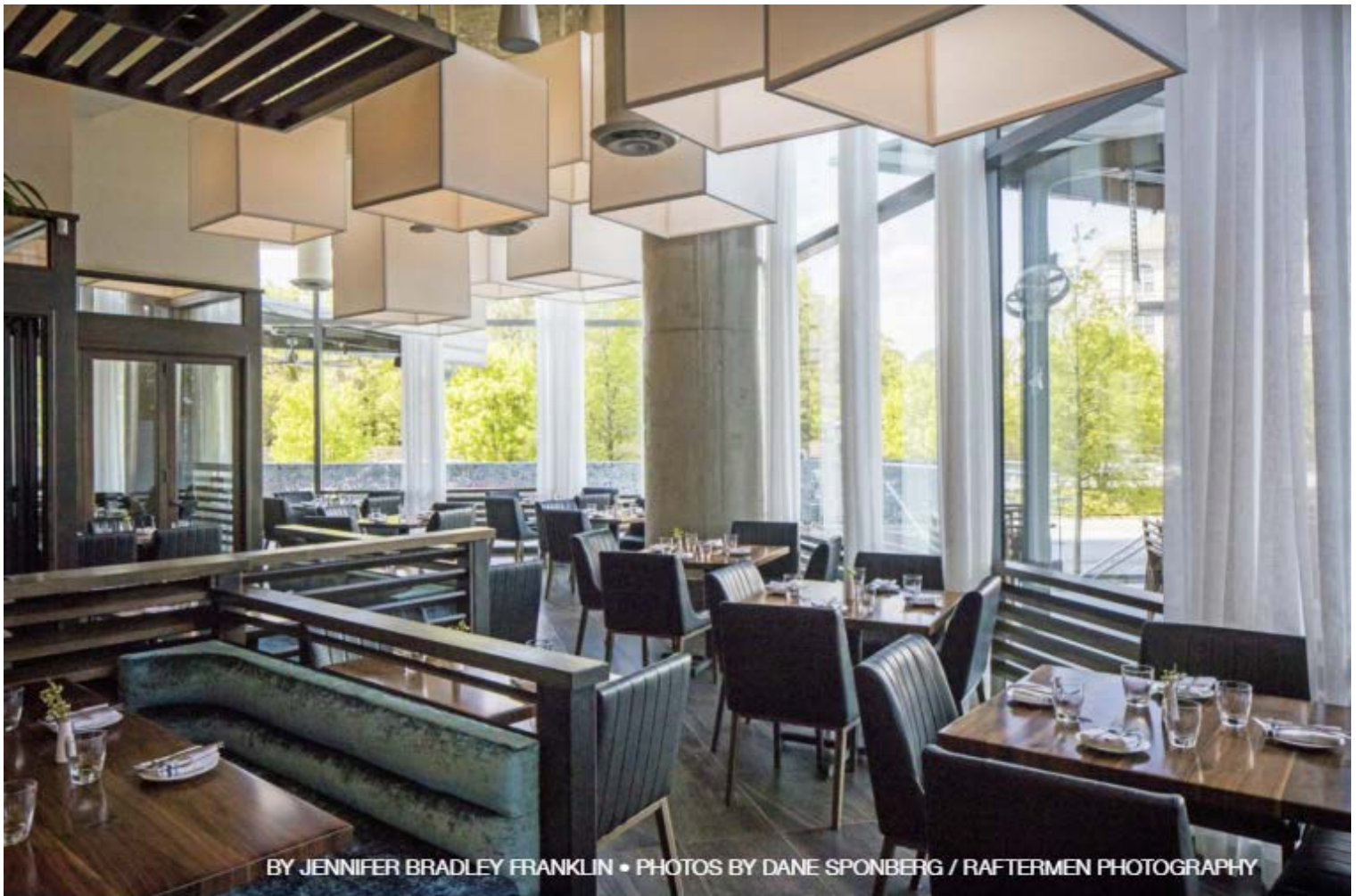


# DINING



ON THE MENU AT MISSION +  
MARKET: SEARED BLACK SEA  
BASS, BEET RAITA, ROASTED  
VEGETABLES, SHAVED FENNEL.  
PHOTO BY DANE SPONBERG /  
RAFTERMEN PHOTOGRAPHY





BY JENNIFER BRADLEY FRANKLIN • PHOTOS BY DANE SPONBERG / RAFTERMEN PHOTOGRAPHY

# CULINARY TRIUMPH

## *Chef Ian Winslade's sweet homecoming at Mission + Market*

Whole books and songs have been written around the idea that you can't go home again. I suppose it's meant to reinforce the idea that memories or stages of life, no matter how good, sweet or special, can't be recovered from the past. But Chef Ian Winslade of Mission + Market, which opened in Buckhead's Three Alliance Center this spring, seems to defy the idea, by coming back to the neighborhood that helped establish his reputation in Atlanta *and* exceeding expectations at every turn.

I first met Winslade when he was the executive chef at Bluepointe, the modern Asian restaurant that once filled the space St. Cecilia now occupies on Peachtree. His food was elegant, the product of his varied culinary experience, which includes his upbringing in England and time under world-class French chefs including Jean-Georges Vongerichten and Eric Ripert. When he left Bluepointe, he went on to cook around

town, most recently at Murphy's, a long-time local favorite in the Virginia-Highland neighborhood. Though it was possible to feel Winslade's fingerprints on the food there, it sometimes lacked his signature subtlety and flair for letting the purity of the ingredients shine through. For fans who know the kind of food Winslade is best at producing, Mission + Market feels like a delightful homecoming.





AMERICAN RED SNAPPER, YUZU EMULSION, FRESNO CHILIES



OVEN ROASTED LOCH DUART SALMON, SPRING SCENTED RICE GRITS, ASPARAGUS



ALBACORE CHU TORO, PAINTED WITH SESAME SEEDS



GRILLED SPANISH OCTOPUS, HAZELNUT ROMESCO, SHAVED VEGETABLES



BUTTER BASTED CLAMS, SMOKED BACON, GRILLED BREAD, CELERY SALAD





CHEF IAN WINSLADE



The airy 5,300-square-foot restaurant with its wide wraparound patio, living moss wall, stitched leather club chairs, brass accents and floor-to-ceiling windows sets the stage. It feels like it could be in some breezy West Coast town or on the rolling hills of Sonoma wine country, with beautiful people indulging in Winslade's crisp, delicate flavors.

Pop tunes play in the background as polished servers glide past the open kitchen, which serves as the centerpiece of the dining room.

On a recent visit, my sister-in-law joined me, and we settled into a wide booth, with seats decked in textured blue velvet, across from the open kitchen. Between the two of us we ordered the Spiced Daiquiri, made with Plantation Stiggins' Fancy Pineapple Rum and Thai basil over crushed ice and sprinkled with black lava salt, and the Bella Flora, a concoction of reposado tequila, complex falernum syrup, habanero pepper and lime juice, adorned with edible pansies floating on the top of the coupe. The cocktail and wine program, built by general manager Stephen Racheff is a match for the beautifully presented plates.

One of the benefits of dining with family is that everything is shareable, so we started with slices of red snapper almost so thin you could see through them, topped with a tart, creamy yuzu emulsion and Fresno chilies for just a touch of heat. Even non-seafood lovers might be captivated by what became a highlight of the entire meal: Airy slices of country French bread were slightly charred on the grill and provided the cushion for a mound of meaty, butter-soaked clams, crisp thick-cut bacon lardons



WILD MUSHROOM  
POLENTA, BONE  
MALLOW, BEEF  
JUS





CANNELLONI  
PASTA WITH WILD  
MUSHROOMS AND  
TALLEGIO CREAM



MISSION + MARKET  
PICKLED OYSTERS,  
CUCUMBER AND  
SZECHUAN PEPPERCORN



CHICKPEA HUMMUS,  
EGGPLANT, GRILLED  
PITA BREAD.



BREAD SERVICE





CHOCOLATE TORTE  
WITH ESPRESSO GELATO



MATCHA TEA CAKE WITH  
PISTACHIO CREAM AND  
STRAWBERRY YUZU

*“I wanted to have fun with food again. I’ve always tried to evolve as a chef, and with Mission + Market we’ve tried to bring something different and relevant and to stir up excitement.”*

IAN WINSLADE, PARTNER/EXECUTIVE CHEF

and celery leaves. It was anything but diet-friendly and completely worth blowing whatever nutritional goals we had for the day (or week). To lighten things up, we shared a bright salad of juicy watermelon and mozzarella, tossed with fruity olive oil, torn mint and basil. The clever chef used vino cotto to add a bit of acidity. It was a small touch that made the dish sing.

Don’t let the aforementioned delicacy fool you into thinking that the Mission + Market kitchen is afraid of bold flavors or dramatically colorful presentation. We dug into a plump piece of Scottish salmon, oven roasted to a crisp exterior and perfectly medium in the center. It sat on top of rice grits, infused with fragrant green herbs, toothsome lady peas and asparagus, showing off some of the season’s best ingredients. I found my favorite dish of the evening in an exquisitely plated sea bass. The flaky white fish came with its skin crispy, over a bed of vibrant tangy red beet raita, roasted cauliflower, carrots, mushrooms and golden beets, with paper-thin slivers of anise-perfumed fennel. Did we need a third entree? No, but the 10-ounce center cut filet was too intriguing to pass up, thanks to its accompaniments. The roasted portobello mushrooms were nearly as meaty as the steak itself, and a striking contrast to the light-as-air potato gnocchi studded with nutty sesame seeds.

Unlike many restaurants that rely on a pastry chef to create their sweets, Winslade leads that course with aplomb as well. The cocoa bread pudding came in its own diminutive cast iron dish, swimming in a pool of velvety tres leches, with a scoop of Nutella gelato.

Visiting this magnificent new restaurant makes something perfectly clear: Bluepointe was a delicious appetizer, simply a stopover on Winslade’s way to his true home. Mission + Market is where he was meant to be.

VISIT MISSION + MARKET AT 3550 LENOX ROAD NE, ATLANTA.  
404/948-2927. MISSIONANDMARKET.ATL.COM





MARGHERITA  
PIZZA, TOMATO,  
MOZZARELLA  
AND BASIL



SPICED DAIQUIRI,  
PLANTATION  
STIGGINS PINEAPPLE  
RUM, THAI BASIL,  
BLACK LAVA SALT