

# ATLANTA

## THE PHILANTHROPIST: TAMARA KIMBLE

*She's a fund-raiser, a businesswoman, and a girl-about-town. But even a multitasker needs a day off. One Georgia peach shares her favorite places to unwind*

★ **Best Boutique** "Aussie native Amel Ead established her shop, **Merino**, as a key source for international insider favorites such as French jeweler Aris Geldis and the Manhattan-based, Mexican-born designer Christian Cota. She also buys in very limited runs, thus eliminating the question, 'Will anyone else be wearing my outfit to-night?' [3400 Around Lenox Dr. N.E., Suite 200; 404-846-6307]."

★ **Best Reason to Hang Around a Hotel** "Drinkshop, at the W Downtown, is a local hot spot for bespoke cocktails. I usually try something recommended by the brilliant mixologists, but you can't go wrong with the Clover Club, a frothy gin drink made with fresh-squeezed lemon juice, raspberries, and egg whites [45 Ivan Allen Jr. Blvd.; 404-582-5800]."

★ **Best Places to Get Beautiful** "For busy people like me, **Arista Spas**' combined medical and fitness facility is a revolutionary concept [2233 Peachtree Rd. N.E.; 404-760-0960]. When I need a quick escape, **The Spa at Four Seasons Hotel Atlanta** is my in-town retreat. The complimentary valet parking and just-off-the-lobby location make a



Kimble goes for the sweet stuff at Cacao.

lunchtime facial or mani-pedi absolutely doable [75 14th St.; 404-253-3848]."

★ **Best Meal Under \$50** "The festive atmosphere at **Bone Garden Cantina**, especially the Day of the Dead-inspired murals and sculptures and the authentic Mexican food, always puts me in a good mood. I start with the shrimp *sope*, follow with lobster enchiladas, and wash it all down with a *tamarindo* margarita [1425 Ellsworth Industrial Blvd.; 404-418-9072; entrées, \$6-\$10]."

★ **Best Restaurants** "It's fitting that the new eatery **Abattoir**,

and its 'whole animal cuisine' approach, is located in an old meat-packing plant on the industrial Westside. Try the beer-braised rabbit or, for the more adventurous palate, the lamb's tongue with pea sprouts and *oussau iraty* [1170 Howell Mill Rd.; 404-892-3335; entrées, \$12-\$24]. At **MF Sushi-bar**, the fish is flown in daily from the Tsukiji fish market in Tokyo, and the wasabi is hand-grated. It's the best sushi in town [265 Ponce de Leon Ave.; 404-815-8844; entrées, \$8-\$17]."

★ **Best New Sweet Spot** "The truffles at **Cacao**, a jewel box of a chocolate boutique in Inman Park, are absolutely sublime. My favorite flavors are Italian Cowboy, which is espresso and bourbon, and Fields of Joy, with pink peppercorn and rose water [312-C N. Highland Ave.; 404-221-9090]."

★ **Favorite Gallery** "I can spend hours at **Anthony Liggins Studios** at Lindbergh City Center. The space is brimming with his abstract paintings, and there's an impressive collection of art from Africa [524 Main St.; 404-842-0621]."

—Reported by Amy Flurry