

FOOD DRINK DISH!

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PLEASURE YOUR PALATE! Clockwise from bottom: The chocolate *clafoutis* at TROIS; Restaurant Eugene's oyster gratin; the uni shot at Steel Restaurant and Lounge; The Tasting Room's S.N.O.B. pizza.

LOVE AT FIRST BITE *Get the night started right with foodie foreplay!*

We all know a little candlelight, atmospheric music and a banquette built for two can help set the mood for a titillating tete-a-tete. (And a cocktail or two doesn't hurt either!) But to really get the sparks flying for the night, set aside the extra dirty martinis for one of these aphrodisiac dishes steeped with ingredients believed to kick-start your libido. Then watch what happens.

LET'S GO ALL THE WAY If you and your date are up for something a little unexpected, take turns sipping the uni shot at **Steel Restaurant and Lounge**. Chef Bryan Hume's concoction is a blend of Champagne, sea urchin (aka uni), smelt roe and quail egg adorned with green onion slices and ponzu sauce. If the salty uni, bubbly fizz of Champagne and spicy bite of the ponzu sauce don't tantalize your taste buds, we don't know what will. But be forewarned: This doozy of a cocktail isn't for the faint of heart, so if you don't have quite the palate for sipping, swig this baby down and prove you're up for just about anything. 950 West Peachtree, Suite 255, 404.477.6111 or www.steelatlanta.com.

SEXUAL CHOCOLATE Clearly the Mayans were on to something; theirs was the first culture to deem chocolate a symbol of life and fertility. Hundreds of years later, we still can't get enough of the stuff, and that goes double for pastry chef-extraordinaire Jonathan St. Hilaire's chocolate *clafoutis* at **TROIS**. The fab dessert is a cross between a flourless cake and soufflé and is warm, bitter, sweet and dense all at the same time. And if that's not enough to get you going, it's topped with spiced cherries, chocolate sorbet and pistachio ice cream. It's almost better than, well, you know. 1180 Peachtree St., 404.815.3337 or www.trois3.com.

AMORE MIO! No wonder Italian pie is one of the most popular dishes in the world. You just can't go wrong with cheese and tomato on a crispy crust. But it's the toppings on **The Tasting Room's** S.N.O.B (slightly north of Buckhead) pizza that bowl us over. The pizza's blend of sweet, dried black mission figs, musky white truffle oil and fresh arugula makes chef Colin Smith the culinary equivalent of a matchmaker. With salty prosciutto, caramelized onions and shaved Parmesan cheese atop the grilled dough, this is one pizza we'll keep going back for. 6010 Sandy Springs Circle, 404.252.8170 or www.atlwinemes.com.

SHELLSHOCK! For centuries, oysters have been considered an aphrodisiac; legend has it even the Romans used the sweet and salty bivalves to stimulate physical desires. Although that may not be the idea behind chef Linton Hopkins' oyster gratin, we can't help but feel satisfied after just one bite of **Restaurant Eugene's** Kumamoto oysters with black truffles and Jerusalem artichoke purée. The dish is tender, moist and creamy, and the combination of earthy and sweet flavors melts in your mouth. 2277 Peachtree Road, 404.355.0321 or www.restauranteeugene.com. **A**