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Six Chefs We Love

These chefs aren't A-list celebrities. Not yet, anyway. But we think it's only a matter of time until they're household names. Taste any of their creations and we bet you'll agree.

BY HOPE S. PHILBRICK

Robert Elliott

"I enjoy the creativity of being a chef," says Chef Robert Elliott. "I enjoy taking something that's been done before and making it more my own by changing things subtly."

Exhibit A: His stroganoff replaces beef with braised lamb and had us swooning with each bite. Southern influences shine through Elliott's cooking since he says he's spent "three quarters of my life in Georgia." He enjoys "getting different ingredients and making them special" such as woodfire-grilled alligator skewers with onion, mushroom, pepper and sweet remoulade. Drawn to the kitchen at an early age thanks to an uncle's restaurant, Elliott worked with chefs in Florida and Georgia before taking the executive chef role at Sprig, which opened last fall. His slight-of-hand ability to tweak seasonings and techniques elevate familiar seasonal ingredients to ethereal heights.

Sprig, 2860 Lavista Rd., 404-248-9700,
www.sprigrestaurant.com



