



Chilled white asparagus covered in serrano ham powder with salmon caviar at Livingston.

Good Dirt

Drizzles and puddles of sauce have dried up on plates across the city. Taking their place are dustings, powders and crumbles. Whether as fine as pixie dust or as rugged as gravel, this “dirt” adds texture and visual appeal to dishes from amuse-bouche through dessert. The dusting begins at **Atlanta Grill** (ritzcarlton.com) where fennel pollen garnishes the mussels appetizer. Red velvet cake crumbles top several desserts at **Bakeshop** (bakeshopatl.com) and serrano ham powder covers chilled white asparagus with salmon caviar at **Livingston Restaurant + Bar** (livingstonatlanta.com). Find foie gras powder finishing the pan-roasted scallops with chanterelles at **ONE. midtown kitchen** (onemidtownkitchen.com).