



## FLIPPING OUT

Burger fans will completely flip for this happening burger joint in West Midtown, a partnership between chef Richard Blais (a finalist on Bravo's "Top Chef: Chicago") and Barry Mills. The menu fluctuates, but typically offers between 15 and 20 different burgers, all served on fluffy, buttery brioche buns. Smaller than average, but larger than sliders, the size encourages ordering more than one—good bets include the rBQ, with pulled brisket and coleslaw; a country-fried burger smeared with tangy pimento cheese and topped with house-made pickles; and a Japanese Kobe burger crowned with seared foie gras, truffle butter, bread-and-butter pickles, onion-and-red-wine jam and frisee. Add some sweet potato tots or "vodka battered" onion rings and wash it down with a nitrogen-frozen Krispy Kreme milkshake—delicious! 587 Howell Mill Rd., 404-352-3547, [www.flipburgerboutique.com](http://www.flipburgerboutique.com).

## CHOCOLATE BONANZA

Decadent doesn't even begin to describe the Chocolate Buffet, an all-you-can-eat chocolate bonanza available Friday nights from 9 to midnight in the Park 75 Lounge at the Four Seasons Hotel. Offered for six delicious Fridays beginning Feb. 19, the lineup includes everything from chocolate coffee toffee brownies to chocolate raspberry truffle cake and chocolate mousse parfait. Also in the mix, Chef Robert Gerstenecker will invite local celebrities to join him in the kitchen to contribute their own chocolate recipes, and share why they love them so. Invited guests include fashion designer Mychael Knight, radio personality Frank Ski, Atlanta Ballet Artistic Director John McFall, President and CEO of the Trumpet Awards Foundation Xernona Clayton, executive director of Fulton County Animal Services David York, and bestselling author Emily Giffin. The buffet includes up to 15 ever-changing chocolate temptations; \$20 per person. 75 14th St., 404-253-2840, [www.fourseasons.com](http://www.fourseasons.com).



## TIP OF THE MONTH

**SPIN CITY** The Sun Dial Restaurant, Bar & View, a revolving restaurant that sits high above the city in the 73-story Westin Peachtree Plaza Hotel, has replaced all 6,350 of its windows (damaged in the 2008 tornado), and is back open for business, just in time for Valentine's Day, no less. Good thing, too, because the restaurant is one of the city's most popular destinations for marriage proposals, averaging one proposal per night, or more than 400 a year. In fact, management expects 40 marriage proposals to take place this Valentine's Day alone! A prix-fixe dinner is \$69 per person, but aaah, the memories! Those are priceless. 210 Peachtree St., 404-589-7506, [www.sundialrestaurant.com](http://www.sundialrestaurant.com).



## A Perfect Union

The same-old same-old is not on the menu at Miller Union. The Southern-inspired fare showcases dairy, meat, cheeses, herbs and produce sourced from local farmers, and thus the menu evolves with the season as well as Chef Steven Satterfield's creative whims. Sustainability and freshness are key goals conveyed through dishes such as carrot and parsnip soup, slow-braised rabbit with wild mushrooms and grits, grass-fed beef skirt steak with brussels sprouts, and fresh chevre cheesecake with glazed fruit. A simple, rustic style extends from the plate to the surrounding décor via features like recycled snow fencing, reclaimed wood, reused windows and refinished furnishings. Within the 70-seat dining room are six distinct spaces—inside any of which your taste buds will thank you for dining. 999 Brady Ave., 678-733-8550, [www.millerunion.com](http://www.millerunion.com). —H.P.



➔ Have a hankering for Indian food? Moksha Indian Cuisine, Atlanta's only upscale Indian restaurant, offers delicious Indian favorites (678-205-5799).