



Lily butter from Cibo e Beve

## **BITE-SIZED**

### **Compound Interest**

As with most things, compound butter sounds even better in French: *beurre composé*. By simply mixing new flavors into the rich stuff, a chef lets us know that no detail is overlooked.

#### **Cibo e Beve**

Chef Linda Harrell melts five lily butters into risotto and atop skillet-seared wild salmon. It has five accents from the lily family: chives, leeks, shallots, scallions and garlic. 4969 Roswell Road, 404.250.8988, [ciboatlanta.com](http://ciboatlanta.com)

#### **Livingston Restaurant + Bar**

Chef Zeb Stevenson uses a hazelnut compound butter in his pan-roasted duck breast with kumquat mostardo. 659 Peachtree St. NE, 404.897.5000, [livingstonatlanta.com](http://livingstonatlanta.com)

#### **Parish**

For his smoked garlic butter, chef Joe Schafer smokes the butter, not the garlic. It's the finishing touch to several steaming pasta dishes. 240 N. Highland Ave. NE, 404.681.4434, [parishatl.com](http://parishatl.com)

#### **Peasant Bistro**

Chef Michael Patria's menu features three: *maitre d'* butter with shallots on steak frites, port wine butter tops beef filet and tupelo honey butter on cornmeal pancakes. 250 Park Ave. W., 404.230.1724, [peasantatl.com](http://peasantatl.com)

#### **Wahoo! Grill**

Chef Christian Speigal pairs fresh Georgia trout with pecan pesto butter and sugared pecans. 1042 W. College Ave., 404.373.3331, [wahoogrilldecalatur.com](http://wahoogrilldecalatur.com)

—Hope S. Philbrick