

FOOD DRINK BITES

BY KATIE KELLY BELL



BIG ON TASTE: A trio of sliders at Trois

SIZE DOESN'T MATTER *When it comes to small bites, these sliders are the best bet in town.*

Whoever said you have to super size your meal to feel satisfied obviously hasn't had any of the gourmet sliders popping up at some of the ATL's best restaurants. The concept is certainly nothing new, but what have changed are the ingredients. The bite-sized nibbles chefs are adding to their menus these days go way beyond baby beef patties on cute little buns. And we admit we're hooked because the flavors in the sliders we found pack punches so big, they left us wanting more.

SHORT STUFF After just one bite of Trois' beef short rib slider, we knew we'd found a favorite. It's a tiny foccacia bun topped with creamed spinach and piled high with beef so tender it's no surprise exec chef Jeremy Lieb slow-braises the meat for hours in veal stock and red wine. And the smoked salmon and cream cheese on pretzel roll, especially when paired with a glass of bubbly at the bar, is the ultimate after-work app. *Three sliders for \$12. 404.815.3337, 1180 Peachtree St. or www.trois3.com.*

IT'S ALL ABOUT THE BUNS We have no doubt the house-made brioche buns give the sliders at the Park 75 Lounge and Terrace an edge over most others we tried. The menu includes several different kinds—think

sesame-seared tuna with wasabi, Savannah crab cake and Kobe beef short rib. But it's the foie gras with quince and truffle slider that wins us over every time. It's by far one of the most decadent small bites in town. *Trio of sliders for \$12. 75 Fourteenth St., 404.253.3853 or www.fourseasons.com.*

WHERE'S THE BEEF? Of course the entire idea behind the slider is the burger, and that's exactly what you'll get at Mosaic, only these little whoppers are made with Kobe beef. A trio of the mini bites on plain buns would still be worthy of a nod, although we wouldn't dream of ordering them without the combo of spicy soy-ginger glaze and creamy brie cheese. *Trio of Kobe sliders, \$12. 3097 Maple Drive, 404.846.5722 or www.mosaicatl.com.*

BURGER WITH SOME BAM! Leave it to Emeril Lagasse to kick the traditional beef slider up a notch (or two!). His version of this mini meal includes three ultra-thin Kobe beef patties perfectly charred on the grill and then topped with roma tomato, lettuce and of course, a pickle. So what gives them such a kick? A chunky hunk of spicy pepper jack cheese. *Trio of Kobe sliders, \$15. 3500 Lenox Road, #100, 404.564.5600 or www.emerils.com.* 

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