



Chefs Gone Wild

Local takes on new meaning when it's foraged. Chefs are looking to the past—to the days of hunters and gatherers—to craft fresh fare. Taste the new trend at these Atlanta restaurants. | *By Katie Kelly Bell* |
| *Photography by Jamie Hopper and Jeff Moore* |

Linton Hopkins of Restaurant Eugene uses his foraging connections to source everything from morels to black locust blossoms (their floral scent infused into a simple syrup makes a great grantia) to wild ginger. He loves the surprising lemony zip of foraged wood sorrel paired with the clean taste of raw fish, or wild dandelion greens under his slow-cooked pork belly. 2277 Peachtree Road NE, 404.355.0321, restauranteugene.com

If he's not in his chef whites, No. 246's **Drew Belline** is in boots and jeans during mushrooms season, combing the North Georgia hillsides. This season, keep an eye out for wild ramps from his special field in

Blue Ridge... and you'll always find honey from his hives on the menu. Taste his finds in his agnolotti with butternut squash, mascarpone, local mushrooms, browned butter and shaved hazelnuts. 129 E. Ponce De Leon Ave., Decatur, 678.399.8246, no246.com

Keith Robinson, owner of catering and event company Gloriosa, sources locally exotic



ingredients, such as wild harvested figs, pears and mirabelle plums for his menus. He likes to use the wild fruits as accompaniment to a grill station, or along with an array of seasonal jams to accompany artisanal Georgia cheeses. 655 Highland Ave., 404.523.8077, gloriosa-atlanta.com



The Optimist's pastry chef **Taria Camerino** is more of an urban forager. "I use what the city provides," she says. "There's something beautiful and resourceful in harvesting in the middle of an urban environment." She hunts for natural fauna like mimosa flowers that bloom in Ormewood Park and Reynoldstown. "I'll turn them into a tincture and sugar reduction, served alongside a grapefruit tart and Venezuelan white chocolate," she adds. During the season, Camerino scours Atlanta for mulberrys to use them in sweet fried pies. Other secrets spots? "Figs are coming up on the Westside and in the Old Fourth Ward," she shares. "And along the Beltline, there are so many plants to be harvested!" 914 Howell Mill Road, 404.477.6260, theoptimistrestaurant.com **A**

BOUNTY-FUL
Clockwise from top left: Chef Drew Belline of No. 246 forages for wild ramps; pastry chef Taria Camerino forages urban scapes for mimosa flowers and mulberrys; blooms from the mimosa tree; picking more flowers; Belline discovers wild morels on his foraging excursion