



DINING

10 memorable Atlanta restaurants of 2008

By [MERIDITH FORD GOLDMAN](#)
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Every year's end, we look forward to what the new year will bring. But I can't look ahead until I take a moment to look back.

2008 was an exciting year for restaurants and Atlanta dining, from the crowd at Buckhead's Home cheering chef Richard Blais on "Top Chef's" finale to the advent of the gastro pub making its way to Atlanta's restaurant scene. Along the way, we've had exciting openings, changes and growth.

We may be in an economic downturn, but Atlanta's restaurants continue to prove that this city has earned its growing reputation as a great city for dining out. Here, then, are 10 of the most memorable spots I visited this year. Celebrate and enjoy!

4th & Swift ★★★★★

621 North Ave. N.E., Building B., Atlanta. 678-904-0160, www.4thandswift.com

Jay Swift offers a farm-to-table concept with a tiered menu that's light on its feet, with subtle flourishes of seasonal specialties.

The end of summer brought seasonal daily specials such as a chanterelle mushroom and garlic tart in a light, sweet maple-shallot dressing and small plates of local heirloom tomato salad served with tangy, super creamy Vermont feta, olive oil and a sprinkling of pink Himalayan salt. A sweet corn soup, velvety smooth, was like eating a slurpful of summer.

Nothing is affected; everything is fresh, simply prepared and arrives happily at the table from a young, eager staff ready to please.