

INSATIABLE

THIRST + HUNGER + WANDERLUST™

OCTOBER 2, 2010

4th & Swift

Though I've heard good things about the restaurant and even interviewed the chef/owner several times, I recently made it to 4th & Swift for the first time.

The restaurant is housed in space that was previously the engine room to Southern Dairies. With exposed brick and concrete floors it has an industrial vibe that Dean and I found quite comfortable: We couldn't resist imagining how we'd set it up as living space for ourselves--but given how great the restaurant is, we don't expect it to be vacant anytime soon.

The menus at 4th & Swift are seasonally driven. During this transitional period between summer and fall that means two menus and many choices. We opted to sample a mix of both.

Bottom Line: Great restaurant that's a new personal favorite.

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

INSATIABLE

THIRST + HUNGER + WANDERLUST™

We started with cocktails:



Bee Keeper (pictured front) is a mix of house-infused lavender vodka, white grape juice, lemon and honey water (\$9). *Agricole Shrub* is a mix of St. James Agricole Rhum, white rum, blackberry shrub, lime, house ginger beer and house bitters (\$9). Both drinks had layered, balanced flavors.

Sunday Paper recently featured the recipe for Jay Swift's sweet corn soup with lump crab, so I had to try it:



This soup proves that corn and crab is a match made in heaven. (\$9/bowl).

The server recommended the Brussels sprouts and North Georgia apple salad (\$9):



The sprouts are flash-fried, retaining their firm bite. The salad is topped with toasted pistachios, a nut that I typically don't enjoy but they worked here.

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

INSATIABLE

THIRST + HUNGER + WANDERLUST™

A pleasant surprise:



Wood-grilled Hawaiian swordfish with soft polenta, grilled asparagus, pearl onions and tomato curry jus (\$27). The fish was cooked to perfection and the combination of flavors proved both creative and comfortable.

I hate to pass up pasta dishes, so I didn't:



Summer Pea Ravioli with artichokes, marinated grape tomatoes, caciocavallo cheese and olives (\$19). The menu description was vague yet I expected green peas; the earthy field or black-eyed peas surprised me, but I wasn't disappointed.

Perhaps the perfect dessert for anyone who craves both chocolate and salt:



Valrhona Caraibe Flourless Cake with Arbequina olive oil gelato and house-made potato chips. This combination sounds odd but definitely works; this olive oil gelato is the best I've ever tasted. And who can deny this is one of the prettiest presentations ever?

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

INSATIABLE

THIRST + HUNGER + WANDERLUST™

A tasty blend of European flavors:



Strauss "Free Raised" veal schnitzel with rosemary spätzle, rainbow Swiss chard, egg, lingonberry jus (\$23). It's hard to go wrong with spätzle, yet rosemary spätzle is inspired. I loved this dish, though remain unconvinced that the egg was necessary.

Though I generally favor chocolate, this dessert proved to be even better:



Sticky Toffee Pudding with sweetened sherry cream. If you love caramel, toffee, brown sugar and maple flavors, save room for this dessert. OK, so maybe it doesn't have those exact flavors per se, but it's in that genre and, most importantly, it's divine. Perhaps not as pretty, but as they say, looks aren't what's most important.

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]