

# FOOD DRINK PARTY!

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Chef-manned omelet stations wow guests

## RISE AND DINE

*Wake up and smell the... Champagne screwdrivers... with these stylish brunch ideas.*

There's no better way to start the weekend (or end it) than over a hearty brunch with family and friends. So, why try to wow them with the same old options? "If you're serving guests at your home, create typical breakfast dishes with a twist," suggests Tony Conway of A Legendary Event. "In place of traditional eggs benedict, serve lobster benedict instead." Or allow your guests to design their own gourmet omelets with a chef-manned omelet station. "All you need is a burner, eggs, a variety of fillings and someone to make the omelets. But offer unexpected ingredients like feta cheese and sundried tomatoes along with the obvious mushrooms, bacon and onions." Eggs benedict "your way" is also a great way to put a twist on this idea. "Instead of the chef-attended omelet station, have eggs benedict," he says. "Offer the traditional English muffins with poached eggs, but have a variety of toppings other than just Canadian bacon, like lobster, crab, even eggplant."

But brunch isn't brunch without the right drinks—and we're not talking about orange juice and coffee; Conway says it's really all about the cocktail. "Brunch gives you the option to serve your guests drinks you couldn't serve them at breakfast." His favorites include everything from Champagne screwdrivers (Champagne, vodka and orange juice) and Bloody Marys to orange juice-based martinis and Texas margaritas. "I also love the idea of serving 'bellinitinis.' You can still make them with the Champagne and peach puree, but serve them in a martini glass." His "blooditinis" are also always a hit. "Bloodys are really a must, but you also serve them in a martini glass. The twist is in how you package it." **A**



## MORNING STARS

If you're not up for brunch at home, here are five of Atlanta's best bets:

**MURPHY'S** You can't talk brunch without talking Murphy's, which has served it for more than 25 years. Fan favorites include the Challah bread French toast; the crab cake benedict; or the "eggs slum mulligan." Served 8 a.m. to 4 p.m. Saturday and Sunday. 997 Virginia Ave., 404.872.0904 or [www.murphysvb.com](http://www.murphysvb.com).

**WATERSHED** The Sunday brunch menu from chef Scott Peacock features fresh, Southern specialties like breakfast shrimp on rice; sausage gravy on buttermilk biscuits; and toad in the hole. Served 10:00 a.m. to 3 p.m. 406 West Ponce de Leon Ave., 404.378.4900 or [www.watershedrestaurant.com](http://www.watershedrestaurant.com).

**BABETTE'S** Chef/owner Marla Adams offers up a variety of European-inspired Sunday brunch specialties like Babette's benedict, goat cheese and arugula omelets, and French onion soup. Served 10:30 a.m. to 2 p.m. 573 North Highland Ave., 404.523.9121 or [www.babettescafe.com](http://www.babettescafe.com).

**RITZ-CARLTON, BUCKHEAD** Brunch doesn't get better than this buffet, which includes fresh fruit; custom omelets; caviar; sushi and dim sum; and entrees, pastas and soups. There's also a dessert buffet with sweets like Key lime pie, cupcakes and chocolate fondue. 3434 Peachtree Road, 404.240.7035 or [www.ritzcarlton.com](http://www.ritzcarlton.com).

**EINSTEIN'S** Go for the "Famous (or Infamous) Bloody Mary Bar," which includes a dozen mixes, marinated vegetables, lemon, lime and celery. Choose your vodka and create your own bloody at the bar. Served Saturdays and Sundays, 10 a.m. to 4 p.m. 1077 Juniper St., 404.876.7925 or [www.einsteinsatlanta.com](http://www.einsteinsatlanta.com).