

# FOOD DRINK DISH!

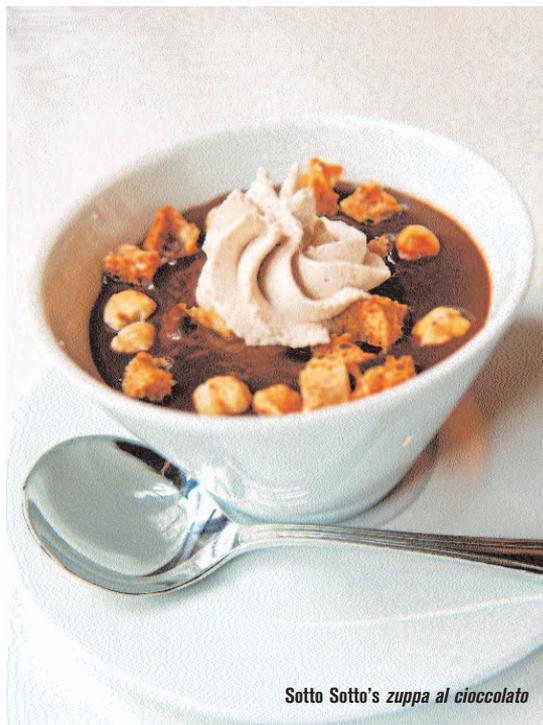
BY SARAH GLEIM



Warm chocolate cheesecake at Aria



Food Studio's lemon basil bomb



Sotto Sotto's zuppa al cioccolato

## IT'S A SIN! *When it comes to desserts in the ATL, it doesn't get more decadent than this.*

As Atlantans, we've become spoiled when it comes to dining out. Just like New York and Chicago, we now have some of the best chefs and restaurants in the country—and some of the best pastry chefs. With so many tricked out after-dinner desserts at our disposal, we wanted to know where to go for the most decadent. And after searching high and low, we returned to three tried-and-true treats to once again appreciate why they've been menu staples for years.

**SAY CHEESE!** We weren't surprised that one of the desserts making our list comes from the menu of pastry chef Kathryn King of Aria. Many of her creations are inspired from her grandmother's original recipes, but the muse for her now-famous warm chocolate cheesecake was chef/owner Gerry Klaskala, who wanted a cheesecake that would never be refrigerated. The filling's a velvety blend of both dark and bittersweet chocolates with cream cheese, and the crust of ground walnuts is sweetened with just a hint of sugar. *Aria*, 490 East Paces Ferry Road, 404.233.7673 or [www.aria-atl.com](http://www.aria-atl.com).

**IT'S THE BOMB** There's a reason the lemon basil bomb has been on the menu at Food Studio since it opened in 1996. The restaurant's signature dessert puts a twist on traditional parfait and kicks it up a notch with a refreshing lemon basil filling surrounded by homemade vanilla ice cream. But don't expect this treat to come in parfait glass. The pear-shaped dessert is frozen solid, sliced to unveil the creamy center, and served with fresh fruit and pineapple citrus sauce. *Food Studio*, 887 West Marietta St., 404.815.6677 or [www.thefoodstudio.com](http://www.thefoodstudio.com).

**SOUP'S ON** We thought there was nothing more enticing than a hot cup of cocoa on a cold fall day—until we found Sotto Sotto's *zuppa al cioccolato* (aka chocolate soup). It's a thick, creamy mixture of dark Valrhona chocolate, cream, sugar, and—what else?—rum, topped with hazelnut whipped cream and house-made sweetened croutons. Think of it as a cup of hot chocolate, adult style. *Sotto Sotto*, 313 North Highland Ave., 404.523.6678 or [www.sottosottorestaurant.com](http://www.sottosottorestaurant.com). 

CHEESECAKE PHOTO BY IAIN BAGWELL; CHOCOLATE SOUP PHOTO COURTESY THE REYNOLDS GROUP; PARFAIT PHOTO COURTESY MELISSA LIBBY PR.