

EARLY FALL 2018

SOUTHERN

SEASONS

LUXURY
LIFESTYLES
IN THE SOUTH

SHEPHERD
CENTER'S
30TH ANNUAL
LEGENDARY
PARTY

GORGEOUS
BUCKHEAD
GARDEN
WEDDING

MARVELOUS
MID-CENTURY
MODERN ABODE

LUXE CRUISING
ABOARD DISNEY
FANTASY

MISSION +
MARKET
GETS RAVE REVIEW

REINVENTING HEALTHCARE

HIP NATION IS TAKING ATLANTA BY STORM!

SOUTHERN SEASONS MAGAZINE

FALL 2018

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 PHOTO BY KRISTEN ALEXANDER AT THE "PINK CASTLE" IN BUCKHEAD. BRIDE'S MAKEUP: SARAI
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74 SOUTHERN WEDDING
Mary Kathryn Wells and Jonathon Winsett tie the knot in a garden ceremony at Atlanta's Pink Castle.



THE SEASON OF GIVING IS UPON US!

LET THE GAMES BEGIN!

'T is the season when Atlanta's premier charitable organizations vie for the hearts and minds of the South's leading philanthropists. Glamorous five-star fundraising balls, galas and soirees – all representing the worthiest of causes – occur constantly during the fall, hoping that you, the iconic and generous community of Atlanta, will support them for all the right reasons!

The world-renowned accomplishments of the **Shepherd Center**, where countless lives have been saved since its inception in 1975, began treating patients with traumatic spinal and brain injuries at a time when there was no other specialized medical trauma center in the country. The selfless determination of **Alana** and **Harold Shepherd** to save their own son's life inspired them (along with tremendous community support) to create one of the foremost medical facilities of its kind in the world. Your patronage of **The Legendary Party**, slated for Nov. 3, will ensure their mission will continue.

Did the government fix healthcare? Well, not yet! But a brilliant and dedicated team of Atlanta physicians has begun one of the most innovative and affordable new healthcare systems imaginable. **HIPnation** is becoming the talk of the town as it has removed health insurance from the equation of primary healthcare. Co-founder **Dr. Brian Hill** tells us his story in this issue as new HIPnation offices are opening in neighborhoods all over the city.

Mid-century modern design is making a powerful comeback

– not that it ever went away! Our Home & Design feature showcases this stunning, forever youthful and minimalist period of design in the Buckhead home of beloved Atlanta **Chef Kevin Gillespie**.

Paying it forward: Famed Atlanta architect Bill Harrison has long been one of today's most revered industry leaders. The announcement of the **William H. Harrison Scholarship** for ICCA is an impressive endowment to foster the next generation of visionary professionals.

The stunning Italian Baroque setting of Atlanta's "Pink Castle" cast a spell of enchantment on the lovely garden wedding of **Mary Kathryn Wells** and **Jonathon Harris Winsett**. The Tuscan country ambience of the breathtaking reception was created by **Tony Brewer** and catered by **Soiree**.

You will marvel at the images of **Disney Fantasy**, the youngest ship in the **Disney Cruise Line** fleet, which offers sophisticated accommodations and atmosphere for adults as well as families. This iconic brand is all grown up!

Rounding out the fall edition of *Southern Seasons* are fascinating features

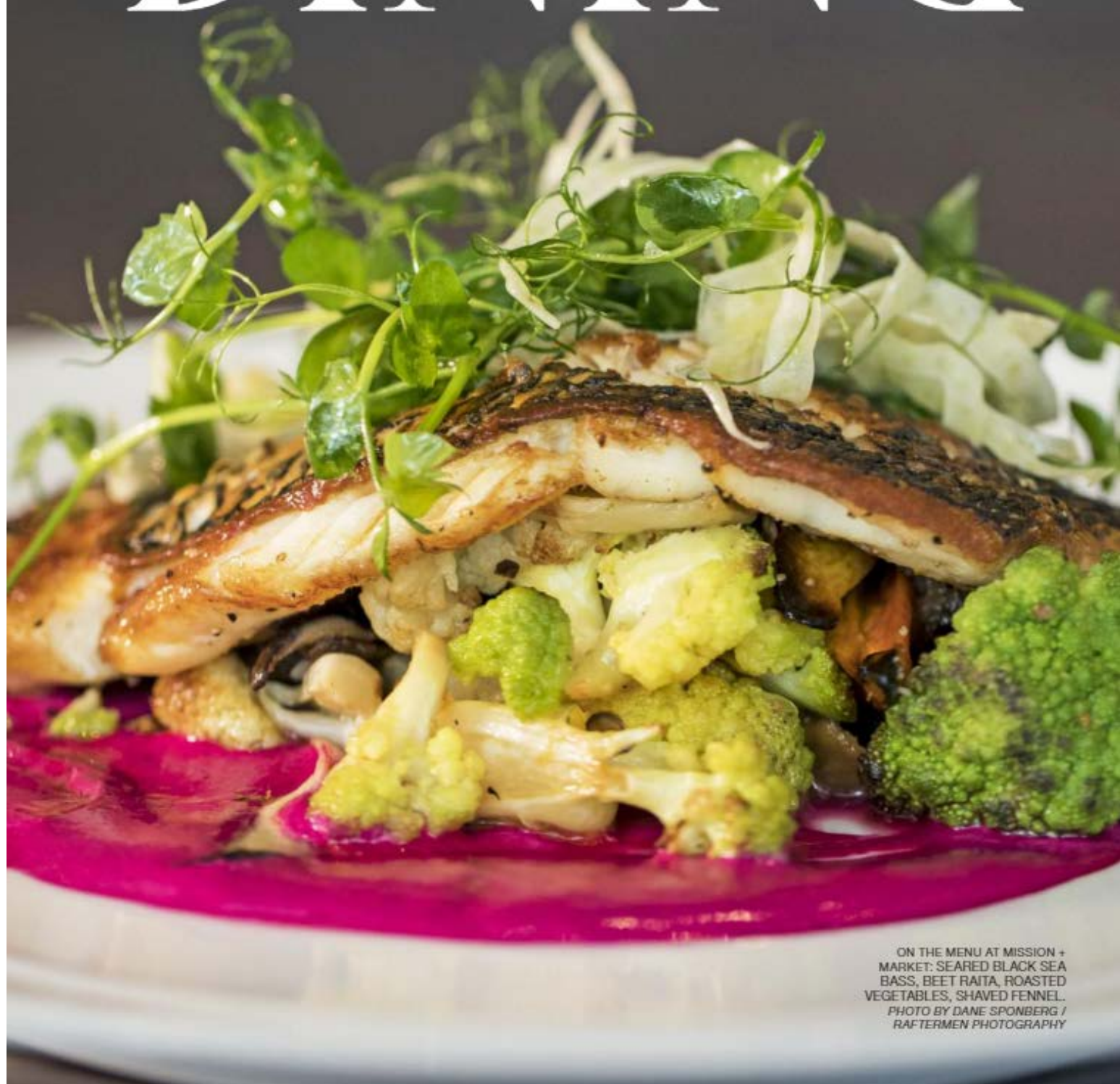
by **Dr. Karin Luise**, who encourages us to be our 'authentic selves'; **Laura Turner Seydel** on Atlanta's growing status among the country's most sustainable cities; **Dr. Ronald Goldstein** on beauty in a flash; Bicoastal Chefs **Jody Williams** and **Wendy Warren** on shopping the farmers markets; and **Jennifer Franklin's** review of **Mission + Market** – making it a cover to cover must-read!



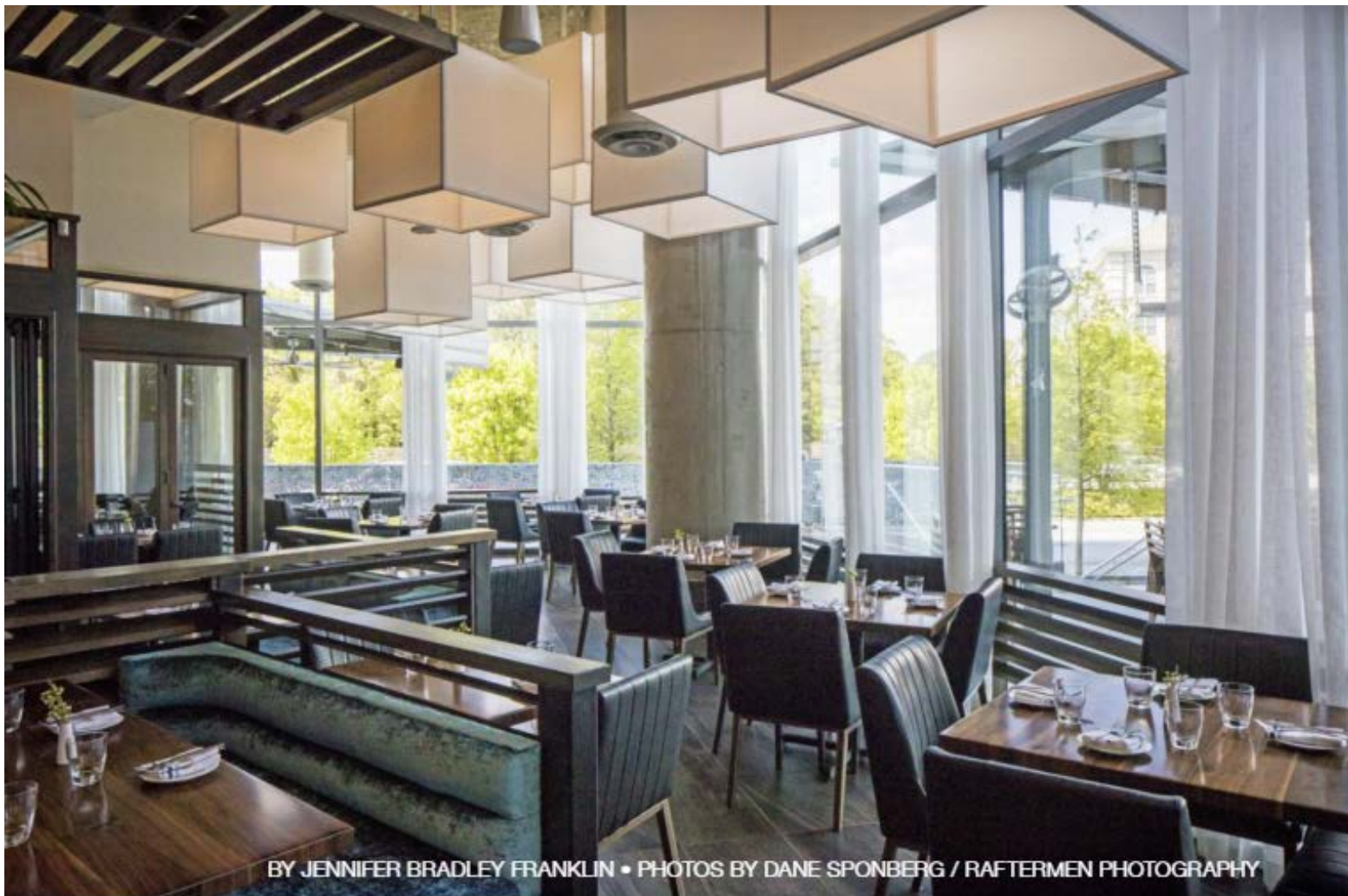
A stylized, handwritten signature of Eileen Gordon in black ink.

Eileen Gordon, Editor in Chief

DINING



ON THE MENU AT MISSION +
MARKET: SEARED BLACK SEA
BASS, BEET RAITA, ROASTED
VEGETABLES, SHAVED FENNEL.
PHOTO BY DANE SPONBERG /
RAFTERMEN PHOTOGRAPHY



BY JENNIFER BRADLEY FRANKLIN • PHOTOS BY DANE SPONBERG / RAFTERMEN PHOTOGRAPHY

CULINARY TRIUMPH

Chef Ian Winslade's sweet homecoming at Mission + Market

Whole books and songs have been written around the idea that you can't go home again. I suppose it's meant to reinforce the idea that memories or stages of life, no matter how good, sweet or special, can't be recovered from the past. But Chef Ian Winslade of Mission + Market, which opened in Buckhead's Three Alliance Center this spring, seems to defy the idea, by coming back to the neighborhood that helped establish his reputation in Atlanta *and* exceeding expectations at every turn.

I first met Winslade when he was the executive chef at Bluepointe, the modern Asian restaurant that once filled the space St. Cecilia now occupies on Peachtree. His food was elegant, the product of his varied culinary experience, which includes his upbringing in England and time under world-class French chefs including Jean-Georges Vongerichten and Eric Ripert. When he left Bluepointe, he went on to cook around

town, most recently at Murphy's, a long-time local favorite in the Virginia-Highland neighborhood. Though it was possible to feel Winslade's fingerprints on the food there, it sometimes lacked his signature subtlety and flair for letting the purity of the ingredients shine through. For fans who know the kind of food Winslade is best at producing, Mission + Market feels like a delightful homecoming.



AMERICAN RED SNAPPER, YUZU
EMULSION, FRESNO CHILIES



OVEN ROASTED LOCH
DUART SALMON, SPRING
SCENTED RICE GRITS,
ASPARAGUS



ALBACORE CHU TORO, PAINTED
WITH SESAME SEEDS



GRILLED SPANISH
OCTOPUS, HAZELNUT
ROMESCO, SHAVED
VEGETABLES



BUTTER BASTED CLAMS,
SMOKED BACON, GRILLED
BREAD, CELERY SALAD



CHEF IAN WINSLADE



The airy 5,300-square-foot restaurant with its wide wraparound patio, living moss wall, stitched leather club chairs, brass accents and floor-to-ceiling windows sets the stage. It feels like it could be in some breezy West Coast town or on the rolling hills of Sonoma wine country, with beautiful people indulging in Winslade's crisp, delicate flavors.

Pop tunes play in the background as polished servers glide past the open kitchen, which serves as the centerpiece of the dining room.

On a recent visit, my sister-in-law joined me, and we settled into a wide booth, with seats decked in textured blue velvet, across from the open kitchen. Between the two of us we ordered the Spiced Daiquiri, made with Plantation Stiggins' Fancy Pineapple Rum and Thai basil over crushed ice and sprinkled with black lava salt, and the Bella Flora, a concoction of reposado tequila, complex falernum syrup, habanero pepper and lime juice, adorned with edible pansies floating on the top of the coupe. The cocktail and wine program, built by general manager Stephen Racheff is a match for the beautifully presented plates.

One of the benefits of dining with family is that everything is shareable, so we started with slices of red snapper almost so thin you could see through them, topped with a tart, creamy yuzu emulsion and Fresno chilies for just a touch of heat. Even non-seafood lovers might be captivated by what became a highlight of the entire meal: Airy slices of country French bread were slightly charred on the grill and provided the cushion for a mound of meaty, butter-soaked clams, crisp thick-cut bacon lardons

WILD MUSHROOM
POLENTA, BONE
MARROW, BEEF
JUS





CANNELLONI
PASTA WITH WILD
MUSHROOMS AND
TALLEGIO CREAM



MISSION + MARKET
PICKLED OYSTERS,
CUCUMBER AND
SZECHUAN PEPPERCORN



CHICKPEA HUMMUS,
EGGPLANT, GRILLED
PITA BREAD



BREAD SERVICE



CHOCOLATE TORTE
WITH ESPRESSO GELATO



MATCHA TEA CAKE WITH
PISTACHIO CREAM AND
STRAWBERRY YUZU

"I wanted to have fun with food again. I've always tried to evolve as a chef, and with Mission + Market we've tried to bring something different and relevant and to stir up excitement."

IAN WINSLADE, PARTNER/EXECUTIVE CHEF

and celery leaves. It was anything but diet-friendly and completely worth blowing whatever nutritional goals we had for the day (or week). To lighten things up, we shared a bright salad of juicy watermelon and mozzarella, tossed with fruity olive oil, torn mint and basil. The clever chef used vino cotto to add a bit of acidity. It was a small touch that made the dish sing.

Don't let the aforementioned delicacy fool you into thinking that the Mission + Market kitchen is afraid of bold flavors or dramatically colorful presentation. We dug into a plump piece of Scottish salmon, oven roasted to a crisp exterior and perfectly medium in the center. It sat on top of rice grits, infused with fragrant green herbs, toothsome lady peas and asparagus, showing off some of the season's best ingredients. I found my favorite dish of the evening in an exquisitely plated sea bass. The flaky white fish came with its skin crispy, over a bed of vibrant tangy red beet raita, roasted cauliflower, carrots, mushrooms and golden beets, with paper-thin slivers of anise-perfumed fennel. Did we need a third entree? No, but the 10-ounce center cut filet was too intriguing to pass up, thanks to its accompaniments. The roasted portobello mushrooms were nearly as meaty as the steak itself, and a striking contrast to the light-as-air potato gnocchi studded with nutty sesame seeds.

Unlike many restaurants that rely on a pastry chef to create their sweets, Winslade leads that course with aplomb as well. The cocoa bread pudding came in its own diminutive cast iron dish, swimming in a pool of velvety tres leches, with a scoop of Nutella gelato.

Visiting this magnificent new restaurant makes something perfectly clear: Bluepointe was a delicious appetizer, simply a stopover on Winslade's way to his true home. Mission + Market is where he was meant to be.

VISIT MISSION + MARKET AT 3550 LENOX ROAD NE, ATLANTA.
404/948-2927. MISSIONANDMARKET.ATL.COM



MARGHERITA
PIZZA, TOMATO,
MOZZARELLA
AND BASIL



SPICED DAIQUIRI,
PLANTATION
STIGGINS PINEAPPLE
RUM, THAI BASIL,
BLACK LAVA SALT