

Food and More with John Kessler

Five chefs to watch for

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Mention Atlanta chefs and several names come up time and again. Anne Quatrano and Linton Hopkins are our standard-bearers for fine local cuisine. Richard Blais and Kevin Gillespie are our celebrities who made it to the bigs via “Top Chef.” Kevin Rathbun is everyone’s favorite purveyor of big flavors. But there are some up-and-coming chefs you’ve probably never heard of, like Nick Rutherford (above). These five have the goods —the palate, the skills, the P.O.V. —to have an impact on the city in years to come.

Who else belongs on this list?



Todd Ginsberg, chef/co-owner, Bocado

Precise technique and plating mark the casual dishes — mostly small plates and sandwiches —at Ginsberg’s Westside restaurant. This 35-year-old learned his lessons under both Joel Antune and Bruno Menard, the two chefs he worked under at the Dining Room at the Ritz-Carlton Buckhead. Yet his food is completely unfussy. “Great ingredients speak for themselves,” Ginsberg says, talking about his signature salad of bibb lettuce with buttermilk dressing, local goat cheese, cranberries and chives.

Atlanta inspires you because: “The dining scene here does not lack variety at all, and there are unique areas to the city, like Buford Highway. I lived in New York, and still to this day think the foods of Southeast Asia are better represented here.”

Where do you see yourself in five years? “Maybe in Paris. I’d like to open an American-style bistro there.”

Bocado: Lunch 11 a.m.-2:30 p.m., Monday-Friday; dinner 5 p.m.-closing, Monday-Saturday; 887 Howell Mill Road; 404-815-1399; bocadoatlanta.com