

) DINING DISH

Couples Who Cook Together



LABOR OF LOVE

Married couple Dan and Ticha Krinsky are co-chefs and co-owners of Midtown's Tierra restaurant. To ensure their partnership sizzles in and out of the kitchen, they have mastered the art of compromise.

"When the restaurant is open, "one of us is always in the kitchen while the other manages the dining room," says Ticha. The couple plans their swap schedule in advance. "It's less stressful for us as a couple that way since there's boundaries. Plus, customers think it's cute that we take turns."

"Our customers know it's a collaboration and joke about who's the better cook," says Dan. But Tierra is a true marriage of the couple's culinary sensibilities, since they plan menus and recipes together and also prep as a team.

Tierra showcases the cuisines of South and Central America, the Caribbean and Mexico with a menu that features traditional dishes as well as creative innovations inspired by regional flavors and ingredients. To help keep the spark alive, "we change the menu every two weeks," says Dan. Standouts include grilled pork medallions with tropical fruit relish and chipotle mashed potatoes; and a dreamy tres leches cake that tastes like true love. 404-874-5951, www.tierrarestaurant.com

-By Hope S. Philbrick

Where There's Smoke There's Fire!

These eight local couples a Atlanta dining scene -HSP

Alon's Bakery & Market show of Pastry Chef Alon Balshan and business management skills of wife Janine. The menu features artisan pastries, cookies, candies, breads, cheeses, wines, meats, soups and much more, 1394 N. Highland Avp. NE, 404-872-6000; 4505 Ashford Dunwoody Rd., 678-397-1781,

Bacchanalia features the contemporary American cuisine of chefs/owners Anne Quatrano and Clifford Harrison. Each four-course menu showcases organic ingredients, many from the couple's farm. 1198 Howell Mill Rd. NW, 404-365-

The Hill at Serenbe combines the talents of Chef Hilary White and eneral Manager Jim White. With a focus on farm-fresh seasonal ingredients, the menu of upscale comfort food changes frequently. 9110 Selborne Lane at Serenbe, 4 770-463-6040, www.the-hil.com

Pura Vida Tapas pairs the bold culinary creations of Chef Hector Santiago and wife Leslie's savvy front-of-house skills. The menu presents innovative bites that blend Puerto Rican and Spanish influences with avante guarde style, 656 N. Highland Ave., 404-870y nuravidatanas con



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traditional It and Giovan guests feel I amily, 467 N. While Chef Scott Serpas of Serpas stirs up creative Southern comfort dishes with Southwestern and Asian influences, wife Dawn manages the finances and keeps tabs on the dining room. 659 Auburn Ave., 404-688-0040, www.serpas-

restaurant.com

editorial

