THE MODERNLUXURY

# ATLANTAN



### THEFEASTISSUE

MUST TRY EATERIES FROM NEW YORK TO HAWAII TOP NEW RESTAURANTS AND THE HOT CULINARY SCENE IN ATLANTA MEET A 7-YEAR-OLD SOCIAL MEDIA SUPERSTAR 71 SPOTLIGHT Marvelously modern, the newly unveiled Waterworks Studio collection offers streamlined fittings for the bath.

72 TRENDS Whimsical butterflies take flight as an elegant new design trend.

74 ON THE MARKET. This stately mansion may be in Buckhead, but it has the feel of an English countryside manor.

76 ON THE MARKET Occupying almost 2 acres, this stunning home exudes Old World charm and elegance.

### TRAVEL& RECREATION

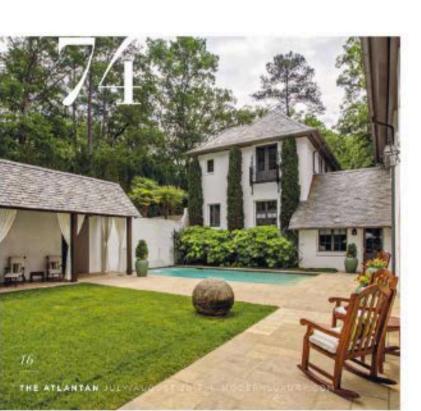
109 SPOTLIGHT At The Resort at Paws Up in Montana, the nation's finest chefs cook amid broathtaking sceners,

110. SPORTS Experience the BB&T Atlanta Open, one of the most exciting sporting events of the year, with new VIP amenities.

112 JUTSET The sparkling wines of Italy's Franciacorta region are reason enough to visit—the stunning landscape and cuisine are a delightful added bonus.

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### FOOD & DRINK

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## TRAVELL &RECREATION



The dining pavilion at the resort's Cliffside Camp overfluence of the Blackfoot River and Elk Creek. GIDDY UP As exquisite a blend of rusticity and luxury as may be found anywhere, The Resort at Paws Up has become a destination for many fun things since its inception in 2005—weddings, fly-fishing, cattle driving and lively family bonding among them. But this 37,000-acre property, 35 minutes outside Missoula, Mont., is rapidly becoming best known as a place to eat. There are good restaurants, of course—Pomp, for elevated American; Trough, for haunting huckleberry pancakes; and Tank, for bespoke cocktails with a mountain view—but the real reason epicureans make the trek is because Paws Up reigns as one of the foremost spots where toques like to go and cook. Among other delicious events, this year the resort started Cookbook Live, a series wherein big-time chefs visit and spend a few days showing you, up close, how they make their magic. Check the schedule and make a reservation; after a day on horseback, followed by a hot stone massage with rocks pulled from the Blackfoot River, you're bound to have an appetite. Rates from \$1,215 per night, pawsup.com—David Zivan