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30th ANNIVERSARY SEASON

The Most BEAUTIFUL Atlantans

Meet the Beauties Turning Heads Around Town

CAROLINE GREGORY

SAVOR



Brasserie Margot elevates Girl Dinner with decadent caviar and perfectly chilled martinis.

Dinner, Darling

Caesar salads, truffle fries, teeny martinis and plenty of caviar—Atlanta's best Girl Dinners prove a proper meal is whatever we say it is.

by ERIN KAIN



Brasserie Margot's chic environs are the perfect complement to a Girl Dinner.

Atrium
Girl Dinner is yours for the making at Atrium, where weekday happy hour brings $8 Tini Martinis and a lineup of snacks primed for sharing. Choose your tiny tipple—the Filthy and lychee are among the options—then settle in with Caesar salad, truffle fries and chicken nuggets. The playful spread suits Atrium's equally spirited Ponce City Market setting, known for its bold colors, whimsical details and lively bar scene. *atriumatl.com*

Bar Avize
Bar Avize gives the classic Happy Meal a decidedly grown-up spin with its NYC Happy Meal. A classic mini martini arrives alongside unlimited truffle fries and broccoli Caesar salad, giving you every Girl Dinner essential in one tidy package. Add a $13 caviar bump when the occasion calls for a little excess, then settle into the intimate West Midtown bar, where tufted banquettes, marble tables and Alpine-inspired details encourage lingering long after the first round of fries. *avizeatlanta.com/bar-avize*

Brasserie Margot
Thursdays at Brasserie Margot call for oysters, martinis and as many fries as the table can handle. The $35 Girl Dinner pairs Caesar salad and two oysters with unlimited house fries and a Freezer Door Martini, finished with your choice of pimento olive, blue cheese olive or lemon twist. It's a fitting lineup for the moody Parisian glamour of its Four Seasons Hotel Atlanta setting—and for heartier appetites, the $55 version adds steak frites. *brasseriemargot.com*



Carmel Woodfire Seafood & Oyster Bar
Create your own coastal take on Girl Dinner at Carmel, where the Oyster Bar menu offers plenty of suitably indulgent building blocks. Freshly shucked oysters and Caesar salad make a fine start, but caviar fries and full caviar service are where things get interesting. Pair the spread with the Brine Time Martini, finished with caviar-stuffed olives, and linger over it all in Carmel's breezy Buckhead Village setting. *carmelatl.com*

Little Sparrow
Girl Dinner takes a French turn at Little Sparrow, where the menu is yours to mix and match into a particularly chic spread. Begin with Le Petit Martini, then bring on the Salade Maison and a generous order of frites with aioli, bearnaise or raclette service. Iberico ham and Kaluga Reserve or Platinum Ossetra caviar up the ante, while the intimate West Midtown brasserie's moody Parisian sensibility makes for an ideal setting to graze the evening away. *littlesparrowatl.com*

The Bank Bar
Build your own Girl Dinner during happy hour at The Bank Bar, where truffle fries and half-price oysters provide a strong foundation for the evening. Crostini and a charcuterie board of imported meats and cheeses can join the table as hunger dictates, but save room for Bambini's teeny-tiny 'tinis, offered in white cosmo, Paper Plane and dirty martini varieties. The petite pours feel right at home amid the polished, convivial surroundings of this Buckhead cocktail spot. *bankbaratl.com*

The Betty
The Betty understands that a proper Girl Dinner needn't be complicated. Its $30 offering brings together the signature It Girl Salad and crispy truffle fries, with a Hot Girl Martini or glass of wine rounding out the trio. Served daily, the cheekily named spread feels especially fitting in The Betty's sultry Buckhead dining room, where midcentury style and Old Hollywood glamour channel the romance of a bygone supper club. *thebettyatl.com*

From left: Little Sparrow's raclette service is a must; nothing screams Girl Dinner like an ice-cold martini, perfected at Brasserie Margot.







From left: Tini Martini hour at Atrium; a sumptuous seafood tower at Carmel Woodfire Seafood & Oyster Bar.

CLOCKWISE FROM TOP. PHOTOS: BY ANDREW THOMAS LEE; COURTESY OF FOUR SEASONS HOTEL ATLANTA; COURTESY OF OLIVA RESTAURANT GROUP; COURTESY OF OLIVA RESTAURANT GROUP