

SPECIAL ADVERTISING SECTION

Restaurant

WaterHaven Creating a Splash With Sustainable Appeal

Cool and calm, WaterHaven is a green retreat from the hustle and bustle of Midtown's urban activity. Local ingredients shine on a menu that ranges from shrimp and grits cakes to fried green tomatoes to fresh Georgia trout wrapped in applewood smoked bacon, a favorite with WaterHaven customers. "Great food and service are at the forefront of our business model, along with a focus on local and sustainable products, and I think that's appealing to Atlantans," says Joe McCarthy, owner of WaterHaven.

Executive Chef Chris Lee serves contemporary fare that highlights local farms and purveyors. Because local food doesn't have to travel very far, the carbon dioxide emissions and packing materials that would be used in shipping are reduced.

McCarthy goes beyond sustainable dishes. He is committed to green practices throughout WaterHaven, from the low-VOC (volatile organic compounds) paint on the walls right down to the



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100 percent recyclable modular carpet on the floor. The kitchen equipment—stoves, broilers and grills—uses clean, efficient natural gas. "A large part of this commitment is our focus on extensive recycling, low-water usage dishwasher, biodegradable/compostable to-go packaging and subsidizing MARTA cards for our staff," he adds, noting that the restaurant is located within walking distance of the Midtown MARTA station.

"We believe that it is our responsibility to be good stewards of our resources," says McCarthy. "When WaterHaven started, we consciously chose to have in our mission/vision statement our commitment to our community, employees, guests and environment."

For more information, visit waterhavenat.com.

Georgia Trout With Applewood Smoked Bacon and Mushroom "Lasagna" With Sage Brown Butter

Ingredients

This recipe serves four and is adapted for the home kitchen.

- 4 to 8 10-ounce Georgia trout filets, skin on and deboned
- 8 thin slices of applewood smoked bacon cut in half on bias
- 16-ounce container ricotta cheese, preferably hand dipped
- 8 large shitake mushrooms cut into eighths
- 1 large Portobello mushroom cut into 1/4-inch wedges
- 1 medium Vidalia onion, medium diced
- 2 teaspoons fresh thyme, chopped
- 1 tablespoon shallot, finely diced
- 20 sage leaves
- 4 ounces of unsalted butter
- 12 3- to 4-inch fresh pasta circles (or substitute for wonton skins cooked in salted boiling water until tender)
- 1/4 to 1/2 cup extra virgin olive oil
- Salt and pepper to taste

Directions

For the Lasagna

Preheat oven to 350°. Sauté the Vidalia onion, shallots and fresh thyme in olive oil until translucent. Add mushrooms and cook until tender. Remove from heat and cool. Fold cooled mixture into ricotta and season with salt and fresh cracked pepper. In a brownie pan or other ovenproof pan greased with olive oil, layer pasta circles and ricotta (starting with the pasta). Brush top layer with olive oil; cover pan with foil. Cook lasagna for twelve to fifteen minutes until heated through.

For the Trout

Pat filets down with a paper towel to remove excess moisture. Lay the bacon on the filets. Set aside. Heat griddle or large saute pan to medium high. Place filets bacon-side down and cook until bacon begins to brown. Turn and cook for three more minutes.

For the Sauce

Heat small saute pan on high heat until a drop of water steams away the minute it hits the pan. Add butter. As it begins to melt, it will start to brown on the edge. Let it continue to brown. Add eight sage leaves and 1/2 teaspoon of salt. Before butter is completely melted, add 2 ounces of chicken stock. The butter/stock mixture will immediately boil. Swirl the pan; the mix will emulsify. Swirl until butter is melted and sauce is emulsified. Set aside.

For the Garnish

Fry the remaining sage leaves in olive oil, removing them to a paper towel when they are crisp.

To Plate

Place trout and lasagna onto a plate. Cover both with a thin layer of sauce, allowing some to overflow onto the plate. Garnish with sage leaves.

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