

NOTE FROM THE PUBLISHER:

In every issue of *The Nooze*, we award our "Marks of Excellence" to a local restaurant that stands above its competition in quality of food, menu diversity, presentation, atmosphere and service. After completion of our first full calendar year we have decided to name one of these restaurants as King, so to speak. It was not an easy choice to make, given the high marks attained by all, but we are proud to give you our choice for...

RESTAURANT OF THE YEAR

2008

YAHoola CREEK GRILL



1810 South Chestatee Street, Dahlonega, GA 30533 706-482-2200 www.yahoolacreekgrill.com

Article
By
Allie Small

I eat out a lot. Nearly everyday. As stated in previous issues, I realize that I am not qualified as a food critic. If you put me in a French restaurant and ask me which fork to use for which course, I would answer that I'm pretty sure you move from the outside in. (Or is it the inside out?) I think that escargot and caviar are both disgusting and unsuitable for human consumption. But that is just my opinion. I do, however, know what I like. Good food, good wine, good presentation, good atmosphere and good service. All of which are provided in abundance at Yahooola Creek Grill in Dahlonega.

Let us start with aesthetics. The interior of the restaurant is extremely clean and woodsy. The main dining room has hardwood floors, comfortable unpretentious furniture and has a beautiful view. The oak tables and chairs are level and do not rock, without the aid of folded up sweet and low packets underneath one of the feet. (This is a pet peeve of mine and has kept more than one restaurant from receiving "Marks of Excellence".) There is a very nice deck with additional seating for the seasonal months as well as an upstairs area which hosts a HD big screen, leather couches and additional oak tables and chairs for dining. Warm, comfortable and clean. Very nice.

The menu consists of what Chef Britt Parrish terms "*sophisticated southern cuisine*". All appetizers, soups, salads, sandwiches and entrees are freshly made using fresh ingredients. Nothing is pre-packaged. So when you order an appetizer of fried okra, they cut up fresh okra, hand bread it and fry it up. I like that. Menu diversity has entrees ranging from a hand-cut 16 oz. ribeye, to a fabulous chicken pot pie, to Chef Britt's signature dish - Yahooola Benedict. This dish is corn griddle

cakes topped with pan-seared mountain trout, poached eggs and hollandaise served with grilled asparagus. Chef Britt studied at the School of Culinary Arts at Art Institute of Atlanta and has been in food service for the last 20 years. His education and experience have provided him with a talent for making the ordinary extraordinary. He prides himself on offering menu items not available anywhere else, and all at affordable prices. There are numerous beef, chicken and seafood entrees to choose from as well as homemade soups, salads and sandwiches. My personal favorite is the beef sirloin tips, fresh mashed potatoes, fresh green beans and pan gravy. I had to take a nap after that one.

"Whether you have expensive taste or if you are just a college student in search of a remarkable cheeseburger, we have something for everybody," says Britt.

In this day and time, pricing is very important. Owners Janice and Darrell Hensley as well as Darrell's brother Darin, who also has an extensive food service background, pride themselves on offering five star quality and service at extremely reasonable prices.

The service at Yahooola Creek is comprised of mostly students from North Georgia State College and are trained well by management. The service is exceptional; friendly, but non intrusive.

The Nooze congratulates Yahooola Creek Grill on receiving our highest award for the year and give our highest recommendation for you to visit them at your earliest convenience.



Shrimp & Grits



Yahooola Benedict