

Review: Lintons

By DairyFreeGina

Atlanta Botanical Gardens

Atlanta, Georgia

<http://www.lintonsinthegarden.com/>

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Linton's Restaurant is a gem in the heart of the Atlanta Botanical Gardens. Lintons is a fine dining restaurant and its goal is to serve Garden to Plate dining using locally sourced products.

Since we were going to the Gardens to see the Chihuly Gardens at Night Exhibit, we decided to try Lintons. The menu looked interesting and when I called to inquire about food allergy accommodations, the woman answering the phone seemed knowledgeable not only about food allergies but also the issue of cross contamination. So we took a chance and made a reservation. To my surprise it was a great experience! Trying a new restaurant, especially in a new city, is always a

challenge for me. Immediately the server, a young man named Justin, put me at ease by showing his understanding of food allergies and the issues surrounding eating food that can actually make you sick and even kill you. I asked to speak to the chef and felt even more at ease when the chef explained his procedures for keeping my food safe. Chef Jason went over the menu and pointed out items that could be made dairy-free and safe to eat.

We ordered the black eyed pea hummus as an appetizer which was served with vegetables and bread. The appetizer was brought to us with the bread in the plate with the hummus. Justin quickly realized the bread may not be dairy free and said he would get a new hummus spread for us with just veggies. When he brought it back to our table he assured us that it was made fresh.



The Chilled Zucchini Soup was my next course. It was made dairy free and vegan by omitting the crawfish and the sunchoke chips. The soup was absolutely delicious and made with herbs grown right at the Botanical Gardens. The chef explained that the creamy consistency came from it being pureed and blended. He even told me the ingredients used to make the soup and I'm going to attempt it with zucchini and herbs grown in my garden. On a hot day this soup was truly refreshing and the flavors abundant.



Dean enjoyed the Heirloom Tomato Salad and said the tomatoes blended well with the dressing and seasonings.



For dinner I chose the Blackened Cabbage, first explaining to Chef that I generally don't like blackened food because I find it too salty. I also asked if the ricotta filled squash blossom could be made dairy-free. The chef assured me that he would pan fry a squash blossom without any dairy and that he could make the cabbage equally delicious without blackening it. He was absolutely correct! The blend of vegetables was so fresh and flavorful and mixed well together.



Dean had the Eggplant Piramide which he said was out of this world!



For dessert Dean ordered Banana Cream Pie, made in-house, as are all of the desserts. It included a unique twist on the traditional pie by using a peanut butter graham crust.



He said it was exquisite! Justin suggested I try the only dessert on the menu which was dairy-free but which he said was excellent: the peach sorbet. He was right, it was delicious. Made with Georgia peaches it was extremely flavorful, delicate and the perfect ending to a delicious meal.



Reservations are highly recommended to eat at Lintons and admission to the Botanical Gardens is required. Lintons is open Tuesday from 11-7pm and Wednesday through Sunday from 11-10:00pm. Indoor and outdoor seating amongst the flowers and plants is available.

So plan on spending an evening with good food, beautiful flowers and plants. You will truly enjoy this unique dining experience!