

Hungry? The hotel restaurant in your own hometown could be a very yummy option

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A hotel restaurant such as Saltwood, which is located within the Loews Atlanta Hotel, might just be your best dining option even if you're not traveling.



Saltwood's chefs slice and dice all sorts of tasty meats at the charcuterie station. (Sara Hanna Photography)



Executive chef Olivier Gaupin's cuisine is inspired by the restaurant's design, ambience, and color scheme. "Guests can expect that energy and creativity to translate to the menu," he says. (Sara Hanna Photography)



The charcuterie and cheeses at Saltwood are served on wooden boards. (Sara Hanna Photography)





Just because you're not checked in to the Loews Atlanta Hotel doesn't mean you shouldn't check out its hot new restaurant. (Loews Atlanta Hotel)

I wrote here a few months ago about how, when you're on the road, the best restaurant in town might just actually be in the very hotel you're staying at, as hotel eateries have significantly upped their game over the years, even bringing in celebrity chefs like Tom Colicchio and Jean-Georges Vongerichten to helm their kitchens. To quote [Food & Wine](#) magazine, "Hotel [dining](#) has never been better."

But that news shouldn't just excite food-loving travelers. It's something we all should keep in mind when thinking about where to eat and drink in our own hometowns.

For example, in Atlanta, where I live, the [Loews Atlanta Hotel](#) just opened a brand new restaurant called Saltwood. I dined there last week and would highly recommend it to anyone, especially those of you in a group who like sampling and sharing a bunch of different menu items.

I say that because the concept behind Saltwood is shareable small plates, like the Gulf Coast crudo with cobia, pickled rock shrimp, dill yogurt, smoked oyster aioli, and yuzu juice, or the grass-fed ribeye with duck fat frites, charred ramps, and cracked pepper hollandaise.

Another option is to order something from the charcuterie portion of the menu. Executive chef Olivier Gaupin and staff utilize what looks like one of the world's most expensive slicers in assembling the plates of duck prosciutto, smoked mountain ham, rabbit terrine, and other fine meats.

And don't forget the cheeses. We ordered a plate with the Nickajack, a semi-soft apple cider washed cheese, and the Asher Blue, an aged raw cow's mile blue cheese with a creamy center. Both were delicious stacked on the accompanying walnut raisin batard and topped with either the honey or homemade tomato jam.



Josep Juncosa, the hotel's food and beverage director, said of the recent opening of Saltwood, which replaced the former eatery eleven, "We're thrilled to reveal this fresh look and concept. The ambience, the food, and the drinks all speak to the shift toward the communal and casual dining experiences people are looking for." Chef Gaupin, who is one of only four chefs in the state to carry the Maitres Cuisiniers de France (Master Chef of France) distinction, describes Saltwood's [cuisine](#) as "clean and simple, but with some unique and local twists." It's sure to delight both hotel guests and area residents alike.

For more about Saltwood or to book a room at the Loews Atlanta Hotel, visit www.loewshotels.com/atlanta-hotel.

<http://firstwefeast.com/eat/atlanta-best-cheap-eats-according-to-chefs/>



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