

# FOOD & DRINK

## COUNTRY ROADS, TAKE ME HOME

By *Elissa Rosen*  
Photography by *Heather Fulbright*

Nicolas Bour, formerly the chef at Blue Eyed Daisy Bakeshop ([blueeyeddaisy.com](http://blueeyeddaisy.com)) and The Farmhouse at Serenbe ([serenbefarmhouse.com](http://serenbefarmhouse.com)), has returned to the Serenbe neighborhood. This time he brings his unbridled enthusiasm and creativity, as well as a vision for the future of the food and dining experiences at Serenbe. Known for his beloved Iris restaurant in Atlanta, Bour has spent the past 10 years honing his craft all over the country (most recently he helped open restaurants in Hawaii and Miami). The 49-year-old chef, who has decades of cooking and accolades under his belt, made his way back to the progressive urban utopia with a renewed excitement to create and return to his roots. When Serenbe founder Steve Nygren asked him to return to oversee the current dining and expanded new food concepts, Bour jumped at the opportunity and marveled at how much the community had grown.

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Tip: Order the duck confit on your next visit to The Farmhouse at Serenbe.



«I have brought back the big-city mentality as far as the food goes, but with the sensibility of someone living in the country.» —NICOLAS BOUR »

...CONTINUED The transition has felt completely organic to the chef, who brings with him an arsenal of West Coast influence and a repertoire of new experience. "I have brought back the big-city mentality as far as the food goes, but with the sensibility of someone living in the country," he explains. In chef Bour's new role, he will continue to refine the existing menus. So far, he has transformed the Blue Eyed Daisy Bakeshop into a sandwich concept emulating his favorite spot in Miami Beach, La Sandwicherie. Slowly, he plans to introduce specials to the menu at The Hill ([thehillserenbe.com](http://thehillserenbe.com)), while his addition of fide gas at The Farmhouse is already a hit. Next on his agenda is the opening of Halsa, a Swedish-inspired restaurant within the Mado wellness community. Here, you can expect an upbeat vibe, Swedish aesthetics (the neutral interiors were designed by Smith Hanes Studio) and a very health-conscious and veggied-centric menu featuring superfoods, smoothies, juices and traditional Swedish ingredients. Also in the works is an unnamed Italian concept set to open adjacent to The Hill in the fall. Picture fresh handmade pizza and risotto dishes, charcuterie and an antipasti bar with grab-and-go access. As for the future of food and drink at Serenbe, Bour is filled with ideas. "I have finally found a place where I feel at home. As a chef, that is a very rare thing," he says. "I am excited for what lies ahead." ■

## FOOD & DRINK spotlight



Clockwise from top left: Chef Nicolas Bour's handcrafted scallops with serrano peaches and smoked trout roe. The Farmhouse at Serenbe was one of metro Atlanta's first farm-to-table restaurants.