

BEST & WORST RESTAURANTS, POLITICIANS, STORES, & MORE  
COOL HOTEL BARS • THE REAL BEN BRADLEE • HOT LOCAL STOCKS

# WASHINGTONIAN

JULY 2003

## BEST BITES

What's **NEW**, What's **HOT**, What's **GOOD**.  
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### HAND-CRAFTED ICE CREAMS FOR HOT-WEATHER RELIEF



When chef **Leland Atkinson** moved his catering business into a former ice-cream parlor, he inherited a soft-serve yogurt machine and began using it to make ice cream and sorbets. This was the beginning of **Simplicity**, a line of ice creams and sorbets now sold at **Sutton Place Gourmet**. Chef Atkinson says his ice creams are hand-crafted and made with freshly toasted nuts and spices, just-squeezed juices, and no extracts except "a little vanilla extract to round out flavors." The line includes Bourbon Madagascar Vanilla, Cappuccino Crunch, and Chocolate Chimp, made with milk chocolate, banana, and marshmallow. Summer flavors include margarita sorbet and blackberry-and-lemon-thyme sorbet.

Atkinson has also begun working with chefs to supply custom flavors for their restaurants—Jamie's Jolt (Cafe Mocha with Kahlua) for Jamie Leeds at **15 Ria**; chocolate-tequila sorbet for Glen Adams of **Taqueria Poblano**; and for the **Sweetwater Taverns**, a line of sorbets made with their house-brewed beers.

**Simplicity**  
Ice Cream