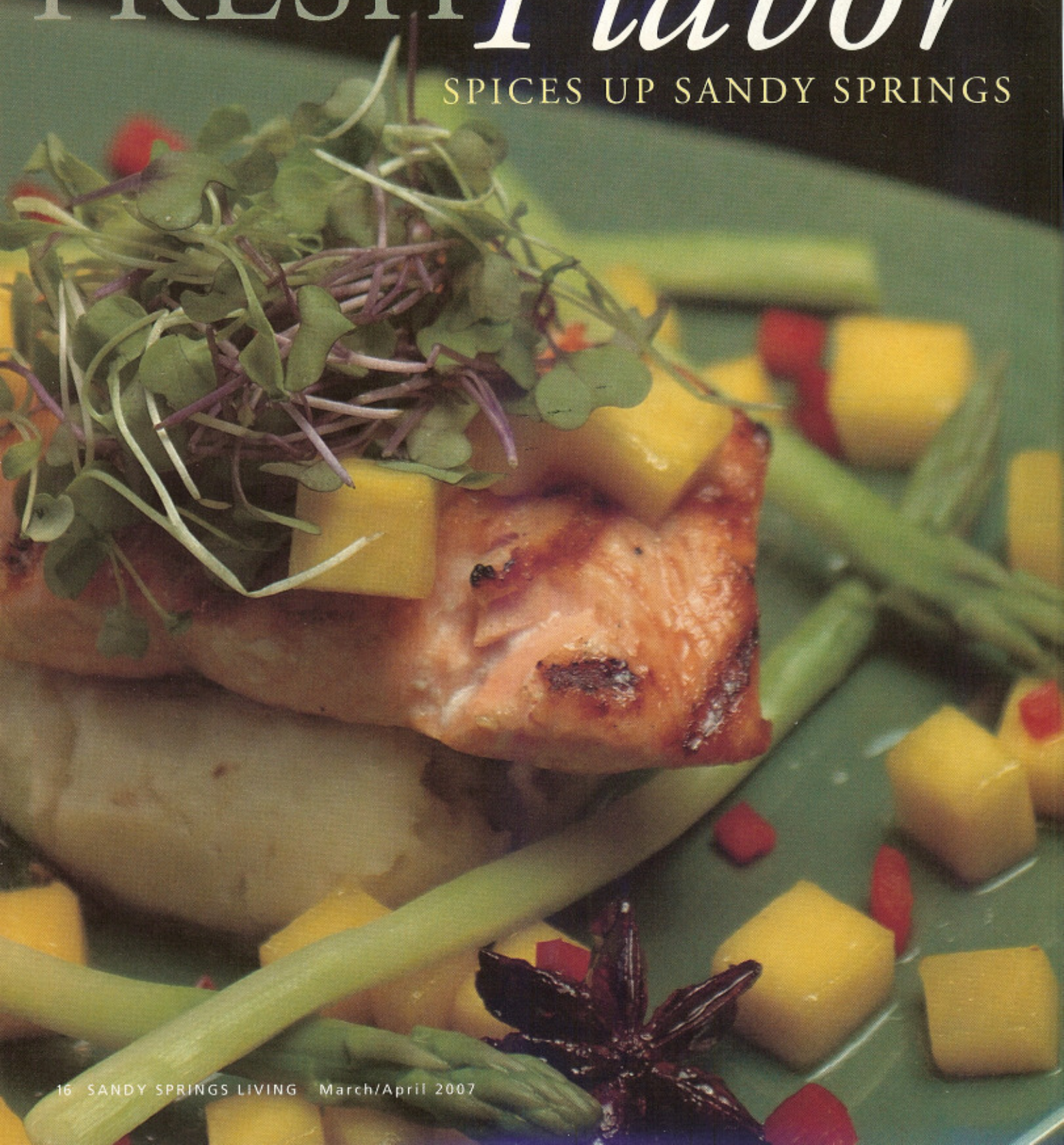


A BREATH OF

# FRESH *Flavor*

SPICES UP SANDY SPRINGS





# PEPPER-CRUSTED TUNA SALAD *with Sesame Vinaigrette and Fresh Wasabi Leaves*

## INGREDIENTS

2 tsps. freshly ground coarse peppercorns	Pinch cayenne pepper
1 Tbsp. coarse salt	2 Tbsp. torn fresh chives
½ tsp. sugar	2 Tbsp. torn fresh flat-leaf parsley
1 (12-ounce) center-cut tuna loin	Salt and ground white pepper
2 Tbsp. rice wine vinegar	3 Tbsp. diagonally sliced green onions
1 Tbsp. soy sauce	½ cup fresh orange segments, skin and white pith removed
1 Tbsp. honey	½ cup toasted cashews, roughly chopped
2 tsps. toasted sesame oil	½ cup crispy wonton strips, optional
1 Asian Salad Blend	
1 Tbsp. peanut or canola oil	

## METHOD

Heat a large, nonstick skillet over medium-high heat for 5 minutes. Mix together the ground peppercorns, coarse salt, and sugar. Pat the pepper mixture all over the tuna loin to form a crust on all sides. Place the seasoned tuna onto the preheated skillet and sear on all sides, about 5 minutes total. Remove the tuna loin from the heat and cool completely. (Tuna should be nicely seared on the outside and rare on the inside.)

In a small bowl, whisk together the vinegar, soy sauce, honey, sesame oil, peanut oil, and cayenne. Remove the wasabi leaves from

the salad blend (the large leaves in the top of the package) and finely chop or cut into thin strips. Place the remaining Asian Wasabi Salad Blend in a large bowl and toss with the wasabi leaves, chives, and parsley. Drizzle the vinaigrette over the leaves, tossing to coat. Season blend with salt and ground white pepper, as needed. Fold in the green onions and orange segments.

Arrange salad on individual plates or a serving platter. Cut tuna into slices and fan out on top of salad. Top with cashews and wonton strips if desired.

Flavor Café Bakery is celebrating its one year anniversary. In January 2006, Peter Teimori, owner and executive chef, opened the Flavor Café Bakery and spiced up Sandy Springs with its menu chocked full of rich, international flavors.

Before opening Flavor Café Bakery, Teimori enjoyed success with many restaurants. He started Pekaso Restaurant in Buckhead, and owned two Pekaki Café Bakeries in Maui, Hawaii. Teimori has also served as the executive corporate pastry chef for the Ritz Carlton and Intercontinental Hotels. He has been the recipient of several gold medals and has won first place in a variety of competitions all over the country. Prior to opening Flavor Café Bakery, Teimori was an executive with the Atlanta Bread Company.

When first creating Flavor Café Bakery, Teimori says, "I wanted to bring flavors from all around the world and create my own variations using a combination of all the international techniques I have learned over the years. I like to use interesting blends of spices, herbs, and fresh ingredients paired with simple cooking techniques. I think this approach has helped me create a vast menu that is not only upscale and delicious, but affordable."

Flavor Café Bakery is family-owned and operated by Teimori and his wife. Simply decorated with comfortable seating, hand-blown crystal, pendant lighting, and urban copper-topped tables, Flavor Café Bakery offers an eclectic international ambiance that provides a cozy atmosphere for breakfast, lunch and dinner. Customers can

either find Teimori perched behind a stainless steel wall preparing his masterpieces in the three-door deck oven or walking through the dining room mingling with customers as if they were family.

Teimori takes pride in only offering the freshest ingredients. "I don't use anything frozen or pre-made, I want everything to look and taste fresh. Not only is the food consistently good, but it is also healthy. In addition to real butter or fresh chicken stock, I make sure I use as many organic products as I possibly can. We do not use pork products or gelatins. When we say it is freshly-made, we mean from scratch. We are the real deal."

Luckily for us, Flavor Café Bakery is open seven days a week and serves breakfast, lunch, and dinner. The breakfast menu features healthy choices such as egg white omelets, crispy turkey bacon, chicken & sage breakfast sausage, delicious coffees, and frothy cappuccinos. Their large lunch menu offers lunch or salad boxes for either take-out or self-seating. Smells of fresh gourmet sandwiches and artisan breads made from scratch welcome customers. Lunch favorites include the Chipotle Turkey Focaccia Sandwich and the Pear Gorgonzola salad that blends fresh mixed greens, Gorgonzola cheese, pistachios, dried cranberries, and fresh pears splashed with pomegranate vinaigrette. The more formal seated dinner menu offers specials such as Mushroom Bisque, Grilled Chicken Tarragon, Baked Tilapia with Crab Crust, Wild Coho Grilled Salmon topped with Mango relish, and mouth-watering Butternut Squash Ravioli.

As if that was not enough to satisfy our salivating palate, Flavor Café Bakery also offers

a fabulous display lined with decadent desserts and high-end pastries that are as beautiful as they are scrumptious. The perfectly-light Tierra Misu made with creamy Mascarpone cheese and the Chocolate Mousse made with honey and raspberry sauce immediately melts in your mouth.

Teimori wants his customers to feel at home, "I want people to know we are here—that they have an authentic and comfortable neighborhood place to go where the prices are good and the food is even better. And when my customers leave here—after standing in line or waiting for a table—I want them to walk away thinking we were definitely 'worth the wait' and they can't wait to come back for more."

Flavor Café Bakery also offers kids meals and catering services.

*Flavor Café Bakery is located in Sandy Springs at 236 Johnson Ferry Road. Hours: Open seven days a week from 7a.m.-9p.m. Monday-Saturday, and 8a.m.-3p.m. Sunday. For further information, contact Teimori at 404-255-7402 or visit their Web site at [www.flavorcafebakery.com](http://www.flavorcafebakery.com).*

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