

101 Steak: Eatery brings Brooklyn vibe to Vinings

[LaTria Garnigan](#) Mar 7, 2017

It's no longer necessary to make the trip to Buckhead for a classic steakhouse meal. The owners behind 101 Steak in Vinings — the 101 Concepts team of Steve Buero, Chris Segal and Phil Roness — have brought their Brooklyn background in their new, chef-driven eatery. With almost 6,500 square feet of space, the “Rat Pack meets Polo” inspired feel truly makes it seem as if you've been transported to New York.

On opening a steakhouse in Vinings, Buero said they knew the demographics would support the venture and that the neighborhood was looking for such a spot.

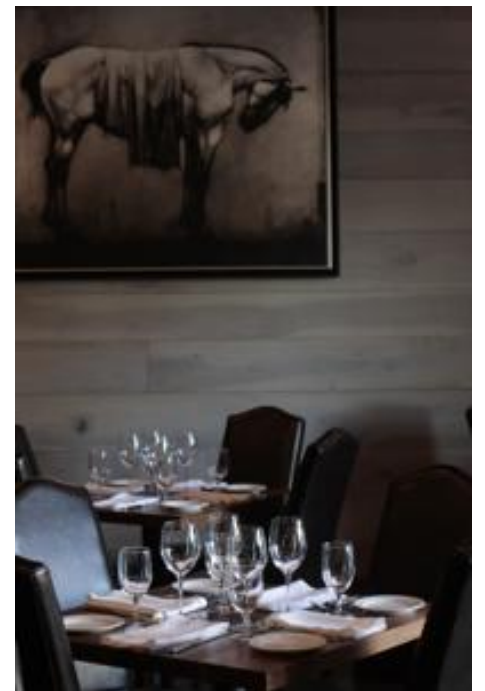
“The community has been fantastic,” said Buero. “We thought the area would support it and so far it has worked out in a great way.”

At the helm of the cuisine is Chef Joe Ahn, who has crafted a delicious menu full of flavors from a multitude of cultures. Dishes have bolder flavors and you won't see just meat and potatoes on the menu. Ahn took care in crafting a menu with some non-traditional dishes, as well as his personal take on a few classics.

The Dish

Chef Ahn made quite the spread for our visit and we began with the Sea Salted Beet Salad. Made with a mixture of red and golden beets, it is served with a tart, creamy Vermont goat cheese that is coated with toasted pistachios that give it a crunch. It also comes with arugula on the side dressed with extra

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virgin olive oil and fig vincotto vinegar.

Next up was the Wagyu Beef Carpaccio — very thinly sliced American Wagyu beef served with a garlic aioli, parmesan reggiano, micro arugula, fried shallot, gherkins and Gaufrette potatoes (made in-house). This made for a pleasing appetizer with the flavors of the beef, aioli and Gherkins topped off with the crispiness of the waffle-cut potato chips.

This being a steakhouse, you can bet there's a signature steak on the menu. And it's a beauty! So much so, that two people can have it sliced to share and order the a la carte menu items on the side. The 24-ounce, 36-day dry aged bone-in Ribeye was our next dish. The process of dry-aging meat made for some great tenderization and a concentration of flavor. It was cooked to perfection with just the right amount of pinkness on the inside and a crispy outside.

For a side to the mouth-watering steak, one of first was the House Pimento Mac-n-Cheese with Smoked Bacon (the bacon can be removed per customer preference). And while mac and cheese is something of a staple in most steakhouses, Chef Ahn makes his unique. First off, it's made from crest di gallo pasta — sourced from Pasta Mami in Marietta, which has a macaroni shape with frilly ends that lends to holding the sauce well. Speaking of the sauce, it's made with smoked bacon (which can be taken out), a Karst cheddar with hints of gruyere culture out of Vermont, fresh roasted peppers and cream. All of these flavors perfectly melded together for a tasty side dish.

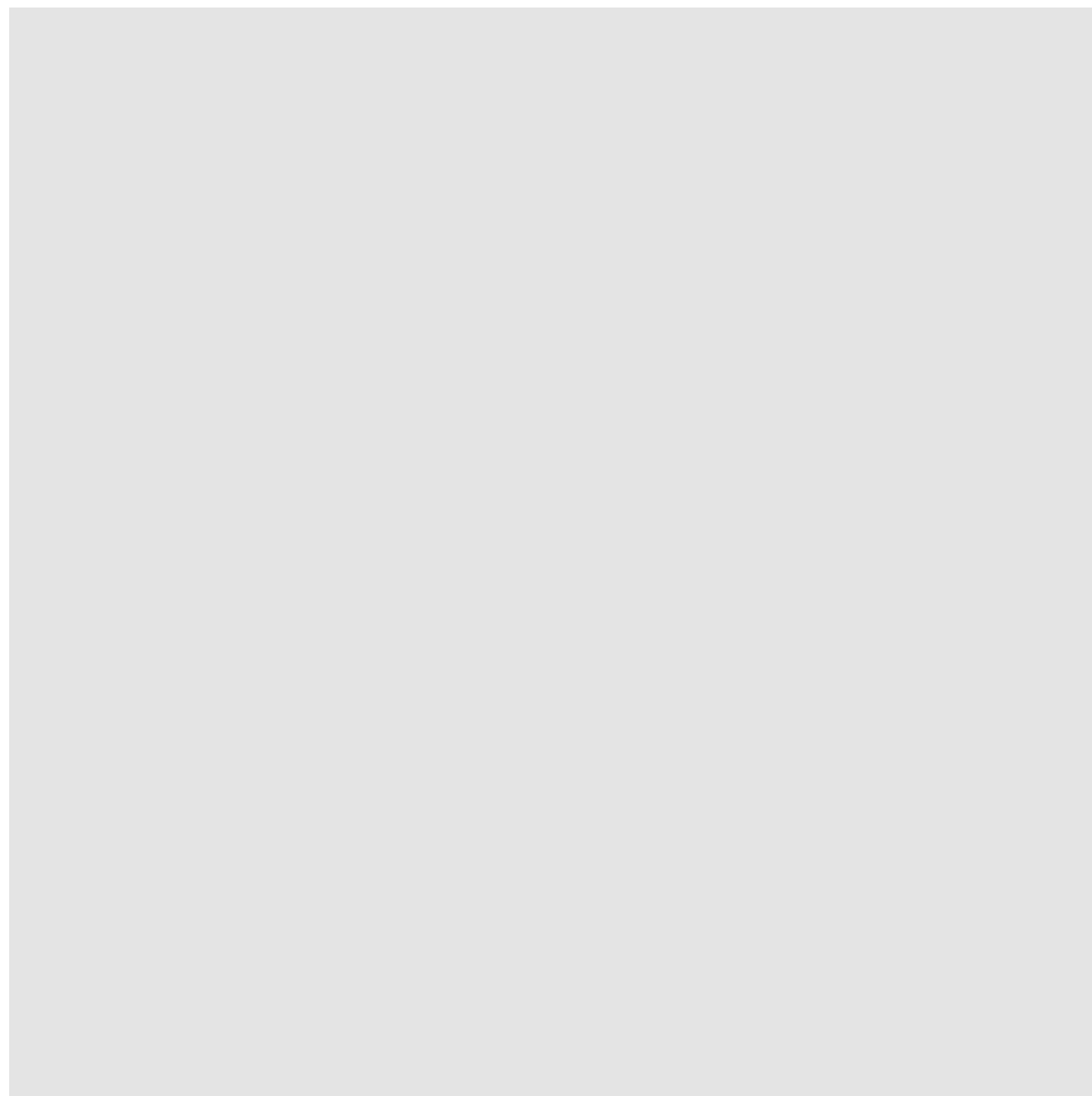
My undisputed favorite side of the day was what came next: the Jalapeño Corn Brulee with Pancetta. Think of a traditional brulee, but made with savory corn in a creamy sauce. This perfectly paired with the steak! Made with fresh corn off the cob, it is cooked with jalapeños, cream cheese, fresh cream and smoked bacon. But it's not done yet. It is then topped with turbinado sugar, which is scorched with a torch for a sweet ending to every bite.

Chef Ahn couldn't let us leave without also trying the Sweet Water Onion Rings with remoulade and steak sauce. These are not your average thinly-sliced onion rings, they're mammoth in size as well as flavor.

With so much savory going on, we had to end the visit on a sweet note with Chef Ahn's creamy NY-Style Cheesecake.

And while you'll more than likely visit for dinner, don't miss out on their lunch and Sunday brunch menus as well. Just as a hint — there's Chef Ahn's Rubeen that is brined for seven to 10 days, smoked for eight hours and then coated with honey and smoked black pepper the next morning. If that's not enough to get you in during the day, I don't know what is.

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