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### ON THE COVER

*Chefs to Watch: Josh Thomsen, Erik Pettersen, Isaac Cerny*

*Photo by Ian Jacob Photography*







## Breeze Ocean Kitchen

*Eau Palm Beach's reimagined Breeze Ocean Kitchen gives visitors a poolside dining option and offers locals an at-home escape.*

By Alyssa Morlacci

It's the sort of thing that out-of-towners can't understand, but living in paradise doesn't mean life is a year-round vacation. Sometimes we go weeks—maybe months—without seeing the ocean, even though it's only a drive, walk or curtain draw away. The Eau Palm Beach fixes things for us locals who need a reminder that the beach is our backyard. With the rebranding of Breeze Ocean Kitchen at the Eau Palm Beach, dining can be done with a view of the water from under yellow-striped umbrellas, or from the bar under a GPS-controlled roof that moves with the sun.

### BEACHSIDE BITES

Chef Kevin Knierieman leads the restaurant and worked with Eau Palm Beach's executive chef, Josh Thomsen, to create a menu that offers a tropical fusion of Latin and Caribbean flavors. "We try not to use the same ingredient multiple times on the menu," Knierieman says. "We strive to make everything in-house, and do not use cream or butter on any of our dishes." He worked with the Eau for six years before becoming chef de cuisine for Breeze Ocean Kitchen. To kick off a dining experience, he suggests the ceviche, dressed in citrus, fresh black pepper and jalapeños. For the main dish, Knierieman says the mahi-mahi tacos are legendary. They come with a chayote slaw and chipotle aioli. Other notables include the Maine lobster roll and mojo Florida pink shrimp skewers.

### DRINKS AND DESSERTS

To continue the light, refreshing tone of the menu, Knierieman and Thomsen also created "Fr-eau-zen" desserts, like the key lime pops, and virgin or spiked milkshakes—The Lunch Box is a nonalcoholic shake that mixes vanilla bean ice cream, peanut butter and grape jelly while the Bahama Breeze mixes Malibu rum, pineapple juice, coconut milk and vanilla ice cream. At the bar, guests can also order local beers, craft cocktails or Champagne and wine by the glass or bottle.



Strawberry daiquiri

### WHEN YOU VISIT

The Eau offers complimentary valet to diners at all four restaurants—Angle, which offers contemporary American cuisine; Temple Orange Mediterranean Bistro, which speaks for itself; Stir Lounge, which serves cocktail party fare; and then Breeze Ocean Kitchen. Those looking to make a day of it might also explore the award-winning Eau Spa, which includes a garden, pools, hanging chairs, cabanas and plenty of the Eau's signature cupcakes. Lunch or dinner might follow at Breeze Ocean Kitchen, which opens daily at 11 a.m. with the menu switching from lunch to evening tapas at 5 p.m.

*Breeze Ocean Kitchen, 100 S. Ocean Blvd., Manalapan / 561.533.6000 / eapalmbeach.com*



**Grato**

Chef Clay Conley, known for his innovative restaurant Buccan, branches out into rustic Italian cuisine with his latest restaurant, Grato, in West Palm Beach. Enjoy classic Italian dishes with a twist like the beef carpaccio crostini (\$4.50) and the paccheri with "Sunday gravy" meat sauce and ricotta (\$18).

1901 S. Dixie Highway, West Palm Beach; [gratowpb.com](http://gratowpb.com)

**Craft Bar Kitchen**

With Asian hot pots and dumplings to butternut squash soup, this restaurant and cocktail bar blends small plates and appetizers with eclectic new American entrees.

1061 E. Indiantown Road, No. 110, Jupiter; [craftbarkitchen.com](http://craftbarkitchen.com)

**The Parisian**

Owned by a native Parisian, this restaurant and wine bar offers a modern take on French classics with dishes such as the mussels mariniere (\$22) and coq au vin (\$26).

201 U.S. Highway 1, No. 9, Jupiter; [facebook.com/theparisianrestaurant](http://facebook.com/theparisianrestaurant)

**The Woods**

An upscale take on the traditional sports bar, The Woods boasts 42 TVs, 1,500 bottles of wine and even a pro shop. Try The Woods prime burger (\$16) or the mahi mahi fish tacos (two for \$14).

Harbourside Place, 129 Soundings Ave., Jupiter; [woodsjujupiter.com](http://woodsjujupiter.com)

**Salute Market**

A restaurant, bar and boutique wine shop combined into one concept, Salute merges Napa Valley with Palm Beach to offer dishes such as sausage and polenta (\$16) and shrimp risotto (\$24).

5530 PGA Blvd., Ste. 101, Palm Beach Gardens, [salute2u.com](http://salute2u.com)

**Jardin**

Slated to open this month on Clematis Street, Jardin will feature modern American cuisine with global influences with dishes such as the duck choripan and the whole roasted Cornish hen.

330 Clematis St., West Palm Beach; [jardinrestaurant.com](http://jardinrestaurant.com)

**Breeze Ocean Kitchen**

The latest addition to the dining scene at Eau Palm Beach Resort & Spa, Breeze offers a laid-back oceanfront oasis with a flavorful menu that features Cubano tacos (\$15), mojo Florida pink shrimp skewers (\$15) and more.

100 S. Ocean Blvd., Manalapan, [eaupalmbeach.com/dining](http://eaupalmbeach.com/dining)

**Cucina Pizza By Design**

Craft your own pizza starting from the dough and sauce to the tasty toppings, such as ripped mozzarella, crumbled Maytag blue cheese, herbed ricotta, house-made smashed meatballs, smoked corn husk bacon, prosciutto, fresh veggies and more.

1855 Palm Beach Lakes Blvd., Ste. B09, West Palm Beach, [cucinapizza.com](http://cucinapizza.com)



# NEW FOODIE HOT SPOTS

**ADD THESE RESTAURANTS  
TO YOUR BUCKET LIST.**