



RICHARDBLAIS.NET

## QUICK FIRE

Celebrity chef Richard Blais is best known for the whimsical dishes he created on the television cooking competition *Top Chef*, but his love of all things culinary is more personal than molecular gastronomy or fine dining. “I ate everything as a child, but certainly growing up in a blue-collar, working family there wasn’t much ‘gourmet’ happening,” he says. Since taking home the *Top Chef* title on the series’ all-star season, Blais has gone on to open several restaurants, pen a couple tomes, judge countless cooking shows, and launch his own podcast. On April 11, he’ll share his love of avant-garde cuisine and the science of food at the **South Florida Science Center and Aquarium’s** annual gala at The Breakers in Palm Beach. *PBI* caught up with Blais for a round of rapid-fire questions on everything from ingredients to inspiration. ([sfsciencecenter.org](http://sfsciencecenter.org)) —Mary Murray

- 1. How he became a chef:** “To be honest, I sort of fell into it. I always worked in restaurants, and eventually fell in love with cooking. Or more accurately, I lost track of time while learning the craft.”
- 2. Biggest takeaway from *Top Chef*:** “I certainly

- learned how to make things happen under pressure, and how to let go a bit and just have fun.”
- 3. How he conceptualizes a new dish:** “Inspiration comes from everywhere. The classics are always a good thing to reference and then build upon.”
- 4. Go-to kitchen gadget:** “My team built a prototype flamethrower, so that’s fun!”
- 5. Current favorite ingredients:** “Dried Persian lime? Caraway? Nutmeg? These things change all the time.”

- 6. Non-chef celebrities and artists who inspire him:** “Wes Anderson, Serena Williams, Vampire Weekend, Q-Tip, Migos, Hans Christian Andersen, Malcolm Gladwell, and Gary Vaynerchuk.”
- 7. His podcast philosophy:** “My podcast focuses less on food, more on the behind-the-scenes and personalities behind your favorite restaurants, food-focused TV shows, etc. In general, analogies and abstract comparisons help a listener understand what you’re referring to.”

# A selective guide to Palm Beach-area restaurants

## THE LISTINGS

The Palm Beach County dining scene has something for everyone, from funky burger bars and gastropubs to the glam style of iconic Palm Beach lounges. Here, find a listing of area standouts, organized by cuisine type, with descriptions, contact information, and price details for each. What the icons mean:

- \$** Dinner entree under \$10  
**\$\$** Most entrees \$10-\$25  
**\$\$\$** Most entrees \$25 or more

While not all-inclusive due to space limitations, our dining listings may vary every month and are constantly updated to showcase the culinary diversity of the area. Find more information on local dining options on [palmbeachillustrated.com](http://palmbeachillustrated.com).

**NOTICE TO RESTAURATEURS:** The establishments listed and their descriptions are printed at the discretion of the editors of *Palm Beach Illustrated*. They are not a form of advertisement, nor do they serve as a restaurant review. For more information, email [editorial@palmbeachmedia.com](mailto:editorial@palmbeachmedia.com)

## AMERICAN

- 11 MAPLE STREET** The menu fuses organic produce, fresh seafood, and free-range game into inventive fare. 3224 N.E. Maple Ave., Jensen Beach ([elevenmaple.com](http://elevenmaple.com)) **\$\$\$**
- 1000 NORTH** The Jupiter Lighthouse serves as the backdrop for chef Lee Morris’ global takes on classic dishes. Elegant environs and more than 40 rare wines by the glass complete the picture. 1000 North U.S. Hwy. 1, Jupiter ([1000north.com](http://1000north.com)) **\$\$\$**
- AARON’S TABLE** This chic eatery presents skillful takes on chef Aaron Fuller’s farm-fresh philosophy. 1153 Town Center Drive, Jupiter ([aaronstable.com](http://aaronstable.com)) **\$\$\$**
- ANGLE** The Eau Palm Beach Resort & Spa’s signature restaurant features contemporary American cuisine made with locally sourced and sustainable ingredients. 100 S. Ocean Blvd., Manalapan ([anglerrestaurant.com](http://anglerrestaurant.com)) **\$\$\$**
- AVOCADO GRILL** This small but lively resto packs flavorful Florida-Caribbean bites. 125 Datura St., West Palm Beach; 11701 Lake Victoria Gardens Ave., Palm Beach Gardens ([avocadogrillwpb.com](http://avocadogrillwpb.com)) **\$\$**
- BREEZE OCEAN KITCHEN** Enjoy craft beer, specialty cocktails, and distinctly Floridian cuisine at this seaside gem located at the Eau Palm Beach Resort & Spa. 100 S. Ocean Blvd., Manalapan ([eapalmbeach.com](http://eapalmbeach.com)) **\$\$**
- BUCCAN** Chef Clay Conley offers a wide-ranging menu of small plates that changes with the seasons. 350 S. County Road, Palm Beach ([buccanpalmbeach.com](http://buccanpalmbeach.com)) **\$\$**
- BURGER BAR** The sleek, fun atmosphere inside and out regularly draws a large crowd for gourmet specialty

burgers. 4650 Donald Ross Road, Suite 100, Palm Beach Gardens ([burgerbar.com](http://burgerbar.com)) **\$\$**

**BURT AND MAX’S** This beloved establishment specializes in made-from-scratch plates—created using locally sourced ingredients—spread across lunch, brunch, and dinner menus. 9089 W. Atlantic Ave., Suite 100, Delray Beach ([burtandmaxs.com](http://burtandmaxs.com)) **\$\$**

**CAFÉ CHARDONNAY** Chef-owner Frank Eucalitto has augmented the menu with influences from Latin America and Asia. 4533 PGA Blvd., Palm Beach Gardens ([cafechardonnay.com](http://cafechardonnay.com)) **\$\$\$**

**CITY CELLAR WINE BAR AND GRILL** A fixture of the CityPlace dining scene, City Cellar offers hearth-baked pizza, dry-aged steaks, fresh pasta, and seafood. 700 S. Rosemary Ave., West Palm Beach ([citycellarwpb.com](http://citycellarwpb.com)) **\$\$**

**COOLINARY CAFE** Chef-owner Tim Lipman uses surprising ingredients to cook up fresh, creative cuisine. 4650 Donald Ross Road, Suite 110, Palm Beach Gardens ([coolinarycafe.com](http://coolinarycafe.com)) **\$\$**

**THE COOPER CRAFT KITCHEN AND BAR** Practicing farm-to-table cooking in PGA Commons, The Cooper presents innovative takes on classics from pasta to cocktails. 4610 PGA Blvd., Suite 100, Palm Beach Gardens ([thecooperrestaurant.com](http://thecooperrestaurant.com)) **\$\$**

**CPB** As The Colony Hotel’s new signature restaurant, CPB features contemporary American plates that showcase local ingredients and chef Tom Whitaker’s British heritage. 155 Hammon Ave., Palm Beach ([thecolonypalmbeach.com](http://thecolonypalmbeach.com)) **\$\$\$**