



## "SOUTH FOR WINTER" COCKTAIL FROM TRUE FOOD KITCHEN

### INGREDIENTS

#### FOR THE RUM SOUR MIX:

- 1 oz fresh lime juice
- ½ oz simple syrup
- ½ oz fresh pineapple juice
- ½ oz coconut water

#### FOR THE COCKTAIL:

- ½ oz vanilla liqueur, such as Giffard Vanilla de Madagascar
- ½ oz banana liqueur, such as Giffard Banane du Brésil
- ½ oz pineapple liqueur, such as Giffard Caribbean Pineapple
- 1 ½ oz spiced rum, such as Drake's Organic Spiced Rum
- 2 ½ oz rum sour mix
- Freshly grated nutmeg, for garnish

### DIRECTIONS

1. For the rum sour mix, combine all ingredients in a small jar.
2. For the cocktail, combine liqueurs, rum and rum sour mix in cocktail shaker.
3. Fill cocktail shaker with ice and shake, shake, shake!
4. Pour into glass, preferably a hurricane glass.
5. Garnish with freshly grated nutmeg and enjoy the timeless tastes of vacation!

# PUTTING WEST PALM ON THE CULINARY MAP



MEET THE TALENT BRINGING "FEEL GOOD FOOD"

South Florida conjures laid-back vibes, year-round sunshine and an overall commitment to living well. For food lovers, this is a foundation for fantastic meals. And Downtown West Palm is the perfect place to experience the best of it all. Its urban location and tropical oasis atmosphere make it the hottest new destination, and now four elite chefs and restaurateurs are making West Palm the new crown jewel of the culinary world.

## PLANTA

There was an instant connection to The Square for Steven Salm, CEO of Chase Hospitality Group. After opening his vegan concept in Toronto, Salm wanted to expand in the U.S. in a way that connected with healthier living and his own love of this tropical destination. "I've been coming to Florida my entire life, and specifically to the Palm Beach area," Salm says. "It was kind of a no-brainer that South Florida was going to be the first location [for Planta] in the U.S." The Square location builds on the popularity of the Planta concept in Miami's South Beach and Coconut Grove.

Unlike with stereotypical vegan food, Planta's Chef David Lee makes meatless dining fun and enjoyable, serving pizzas, loaded nachos, sushi and lasagna, all without meat, fish or dairy. "When Planta was first conceptualized, people assumed vegan translated exclusively to things like raw food and kale. There was a misconception of what plant-based really was," Salm explains. "We wanted to create an environment where people recognized that the food they were already eating could easily fit into a plant-based lifestyle."

## TRUE FOOD KITCHEN

With its focus on wellness, community and seasonality, True Food Kitchen was a natural addition in fall 2021. "We couldn't think of a better location in West Palm Beach to bring True Food Kitchen than The Square, surrounded by a dynamic, energetic and wellness-driven community," says Christine Barone, CEO of True Food Kitchen.

Perched with views of the lawn and public art, the airy and bright restaurant feels directly connected to its lush setting, with abundant greenery and potted herbs that surround the outdoor seating serving as a hint of the fresh flavors to come. The health-driven restaurant specializes in fresh, plant-forward dishes and handcrafted beverages, sourcing top-quality ingredients locally and from around the world, including kuzu root, sea buckthorn berry, and wild-caught fish, as well as peak-season produce.

"We utilize eco-friendly materials, including dining chairs made of recycled soda bottles, to further our promise to nourish the body and nurture the planet, as well as natural elements like an earthy color scheme and garden basins filled with fresh herbs and spices," says Barone. That commitment extends from the flavors to the interiors, with walls lined with local art by Chalk & Brush.



From left: Steven Salm, Christine Barone, Peter & Harry Poulakakos, Costas Spiliadis

TO THE NEXT GREAT DINING DESTINATION

## HARRY'S AND ADRIENNE'S

As a coveted destination for New Yorkers in search of a change in weather and pace, it's only fitting that the team behind New York City's iconic power-meal institution, Harry's, has chosen 360 Rosemary as the first Florida location for its namesake restaurant, along with its sister pizza bar, Adrienne's, both opening in 2022. Harry's will bring the tastes of Italy to Rosemary Avenue, and gather diners around the table for classics including oysters, baked clams and tableside Caesar salads, generous bowls of pasta and meaty platters of chicken parmesan and chops. "At Harry's, it's the martini bar, power lunch and power dinner," owner Peter Poulakakos explains.

Hip sibling Adrienne's is the perfect complement, with square-style pizzas, plus roasted mains and sides from the pizza oven, and carafes of Italian wine ideal for sipping on balmy evenings. This Adrienne's will be larger than the New York storefront. "Here we'll have opportunities for more after-work functions, larger lunch, larger brunch and even dynamic business dinners," explains Poulakakos.

For Poulakakos, son of founder and Harry's namesake Harry Poulakakos, this was also in many ways a family decision. "My dad is now a resident of Florida. He wanted a restaurant...to hang his hat," the younger Poulakakos says. "From a family aspect, business aspect and expansion aspect, 360 Rosemary is the right move."

## ESTIATORIO MILOS

Flavors will continue to explode as Costas Spiliadis brings the tastes of Greece to the forthcoming flagship One Flagler office development in 2024 with his world-renowned restaurant, Estiatorio Milos. The chef and owner, who operates eight Milos outposts in cosmopolitan cities around the world, including Miami's South of Fifth district and Hudson Yards in Manhattan, is acclaimed for his exceptional Mediterranean cuisine, delectable fish dishes and elevated versions of Greek favorites.

West Palm conjures some of the same ideals as Spiliadis' native country with warm weather, water views and lush flora with expansive outdoor seating in a garden setting. For Spiliadis, who flies in fresh fish from the Mediterranean each day, it's a natural fit for the pillars of his Milos brand: the food, the open, airy space and the commitment to familial hospitality. "Milos and Related have a partnership that will be further strengthened with this amazing new property," says Spiliadis.

## FORWARD-THINKING RESTAURATEURS

For each of these culinary leaders, West Palm presents an opportunity to showcase exceptional cuisine in one of the most exciting and vibrant cities in the country. "We see a bright future being a part of this thriving culinary and entertainment destination, as we aspire to serve the vibrant South Florida community," says True Food Kitchen's Christine Barone.

Planta's Steven Salm agrees, spotlighting the access to fresh fare. "We're developing a supply-chain ecosystem that goes north to south and supports local whenever we can." The excitement is palpable, as is the appetite for fresh, seasonal cuisine and the enthusiasm shared by the chefs and restaurateurs. "Yes, we are definitely hearing the buzz and I can tell people are moving [South]," says Poulakakos.



## ALMOND PARM ROSEMARY BISCUITS FROM PLANTA

### INGREDIENTS

- 2 cups cold unbleached all-purpose flour
  - 4 tbsp cold plant-based butter
  - ½ tsp baking powder
  - Pinch salt & black pepper
  - 1 tsp lemon juice
  - 1 tbsp chopped fresh rosemary
  - 1 cup almond milk
  - 1 tbsp agave to finish, optional
  - 1 tbsp almond parmesan to finish, optional
- available for purchase from Planta*

### DIRECTIONS

1. Mix the cold flour, cold butter, baking powder, salt, pepper and lemon juice into a mixing bowl.
2. Add in the rosemary and mix.
3. Begin to add the almond milk until it forms a dough; you may not need all of the milk.
4. Without overworking the dough, form a two-inch high square and place in sealed container.
5. Chill in the fridge for four hours.
6. Cut into 1.5 inch squares, and brush the top with a little melted butter.
7. Bake at 425 degrees for five minutes.
8. Remove from oven.
9. Brush with agave and almond parmesan.