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SHAMIN ABAS
COMMUNICATIONS FOR ULTRA-LUXURY BRANDS

COURTESY OF BRONWYN KNIGHT

Seeing Stars

If Michelin Guide judges ever travel a bit farther in South Florida, here are 10 restaurants in Broward and Palm Beach counties we think are worthy of star treatment

By Eric Barton

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The Butcher's Club

400 Avenue of the Champions, Palm Beach Gardens, pgaresort.com/dine

As part of the PGA National's major overhaul, the resort brought in chef Jeremy Ford to run the kitchen at this classic American steakhouse. Ford won a Michelin star already at his Miami Beach restaurant, Stubborn Seed, so it would come as little surprise if the Michelin folks took notice of The Butcher's Club tuna crudo, with a flower-dotted crispy chip floating above it like a passing cloud, or the Martin County tomatoes dotted like islands in a sea of burrata.

Cafe Boulud

301 Australian Ave., Palm Beach, cafeboulud.com/palmbeach

It's celebrity chef Daniel Boulud who put his name behind this outpost in the Brazilian Court, but Boulud has always installed someone in the kitchen who's an up-and-coming talent. In 2021, Belgium-born Dieter Samijn took over as executive chef, continuing the restaurant's tradition of serving creative French dishes like halibut wrapped in halibut bacon, along with Boulud classics, from a burger to a Dover sole.



Cafe Boulud



Chef Dieter Samijn



Cafe Boulud, Octopus

