

MODERN LUXURY
PALM BEACH

MAKING
AN
IMPACT

Gal Gadot's
Latest
Power Move

WELL
INTENDED
PALM BEACH'S
HEALTHY,
WELL-THY
& WISE



Amid swaying palms and fresh spring breezes, there was a palpable excitement in the air at Café Boulud (cafeboulud.com) in The Brazilian Court in late March. In the kitchen were some of the world's most celebrated culinary talents—chefs coats starched, knives sharpened and ready for action as they prepared a stunning five-course meal for the Palm Beach elite.

Hosted by chef Daniel Boulud and his team at Café Boulud, Daniel Entre Amis: An Intimate Evening and Luncheon brought together sought-after chefs and their admiring patrons for a first-of-its-kind communion March 30 and 31, signaling—dare we say—

BETWEEN FRIENDS

Chef Daniel Boulud welcomed acclaimed chefs to Palm Beach for a first-of-its-kind event.

BY ELIZABETH HARPER

the official return of the Palm Beach social calendar. Benefiting chef José Andrés' World Central Kitchen, the event showcased the cooking prowess of chefs Emma Bengtsson, George Mendes and Marcus Samuelsson, some of whom had never before cooked in Palm Beach.

As guests settled into their socially distanced tables for the exclusive celebration of food and giving, each chef prepared dishes that spoke to their heritage and singular cooking style. Among them were Swedish-born Bengtsson's dill-cured salmon with asparagus, radishes and preserved lemon gel; Samuelsson's king *krabba* with uni-sea moss mayo and fried

Clockwise from left: Fisher Island oysters with horseradish, green apple and shiso; chef Daniel Boulud; *canard aux cerises*, a dish of spiced roasted duck with cherries and lambic red cabbage confit; chefs Dieter Samijn, Boulud, Emma Bengtsson, Marcus Samuelsson, George Mendes and Julie Franceschini. Opposite page: Florida pink snapper with roasted corn, citrus and sunflower seed emulsion.



chicken-lobster broth inspired by his Swedish-Ethiopian upbringing and drawing from American soul food; Portuguese Mendes' Florida pink snapper with roasted corn, citrus and sunflower seed emulsion; and, finally, Boulud and Café Boulud executive chef Dieter Samijn's French- and Belgian-influenced *canard aux cerises*, a spiced roasted duck with cherries and lambic red cabbage confit. The energy of the event, said Bengtsson, was intoxicating. "It was such a positive vibe that I haven't experienced in some time," she noted. "I felt like I was part of something good."

Central to Daniel Entre Amis was the philanthropic spirit. Although chefs worldwide have driven much-needed support to food charities throughout the pandemic, continued support remains vital. "Making a contribution to an organization that provides a nutritious meal for

families in need is soul-warming," said Mendes of WCK's critical work. "Us chefs are doing our part helping to feed others outside of our restaurants." Added Boulud, "Andrés understood how to engage local chefs all over the world to support communities in distress during disasters and moments of need."

As the event drew to a close and Palm Beach notables, such as Steve and Stephanie Miskew, Allan and Janie Jones, Katherine Boulud, Joanna McDuffee and others, sampled Café Boulud executive pastry chef Julie Franceschini's Ivoire and Citron Noir dessert of Persian lime mousse with Key lime confit and gin tonic sorbet, the sentiment was clear: Food and community are one and the same. Said Samuelsson, "Food brings people together. It unifies communities, and that is exactly what I witnessed at this event." ◊

