

PALM BEACH ILLUSTRATED®

MODERN NOMAD

*A Palm Beacher
takes on the world,
starting with Moab* ❖

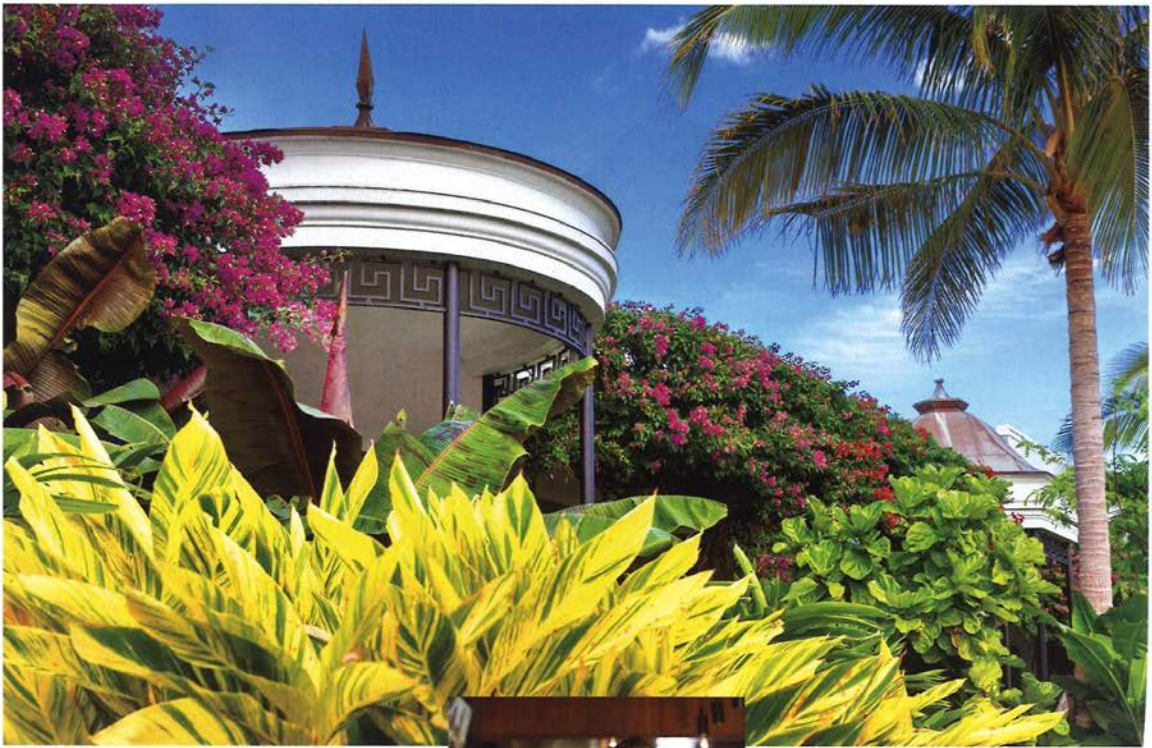
MARISA MARULLI

THE PBI AWARDS

*Best of the Best:
OUR TOP PICKS*

+

BACK TO SCHOOL
*Local leaders on the
future of education*



BEST Restoration in Town

John Volk—architect to the Vanderbilts, Fords, and Pultizers—was the mastermind behind The Royal Poinciana Plaza. When it opened in the late 1950s, it was a pulsing retail center, but it slowly fell into the sleepy lull of recent memory. This year finally saw The Royal restored to its original glory, and its transformation is truly a sign of the times in Palm Beach. Verdant, intimate courtyards and checkerboard terrazzo surround a fresh lineup of tenants. Hermès Birkin bags coexist with Coyo Taco, a hip, albeit gourmet, taco joint. Locals flock to new classics like The Honor Bar and old hits like TooJay's. Retailers like Kirna Zabête, Assouline, Cremieux, Cynthia Rowley, and Collective capture the town's joie de vivre. But The Royal is more than a chic shopping destination. It's home to temporary art exhibitions, plein air yoga, world-class musical performances, and—above all—memories. Who could forget the haute Easter egg hunt? Or savoring a Sant Ambroeus gelato while admiring the surfboard Christmas tree? Just as The Royal is alive with youthful energy and charm, so too is this community.



THE ROYAL POINCIANA PLAZA HAS WELCOMED TENANTS SUCH AS BOOK PUBLISHER ASSOULINE, LUXURY BRAND HERMÈS, AND THE HONOR BAR.

TASTE

VEGAN & VEGETARIAN

MEATLESS MAGIC

The veggie burger has come a long way: Once a frozen patty classified as the token meatless menu item, it is fast becoming a serious culinary category all its own. Here is an assortment of restaurants that bring energy and creativity to the dish. —Mark Spivak



At **The Office**, diners may choose between vegan and veggie versions. The veggie burger has a base of forbidden rice, wheat gluten, mushrooms, and onions, and is spiked with tamari, vegan Worcestershire, garlic, and miso paste. Both are presented on a potato bun, and the veggie burger adds cheese as well as the standard caramelized onions, house-made pickles, and sun-dried tomato aioli. *Delray Beach (theofficedelray.com)*

At **Death or Glory**, diners may choose between vegan and veggie versions. The vegan burger has a base of forbidden rice, wheat gluten, mushrooms, and onions, and is spiked with tamari, vegan Worcestershire, garlic, and miso paste. Both are presented on a potato bun, and the veggie burger adds cheese as well as the standard caramelized onions, house-made pickles, and sun-dried tomato aioli. *Delray Beach (deathorglorybar.com)*

Rather than create its own, **Cucina** focuses on the newly launched Impossible Burger. "There's nothing we could make here that would be as good in terms of taste or consistency," says partner Kent Thurston. The ingenious "bleeding" veggie burger comes with vegan aioli and fries. "It has the mouth feel and umami flavor of real beef, and it's just as popular as our regular beef burger." *Palm Beach (cucinapalmbeach.com)*

Plant-based bistro **Darbster** is home to the Black & Bleu Burger. Composed of blackened brown rice and lentils, the burger is baked and topped with tofu bleu cheese, smoky marinated tofu bacon, grilled onions, and balsamic ketchup, and served on a challah bun. *West Palm Beach (darbster.com)*



COCKTAIL CORNER

OLD CUBAN

Developed by cocktail matriarch Audrey Saunders, the Old Cuban is often referred to as the mojito's more sophisticated sibling. It utilizes aged rum (hence the name) for a sweet, spicy kick, and bubbly to balance the sharp mint, lime, and bitters. The result is a complex yet highly drinkable cocktail, favored by many bartenders including Randy Evans, beverage director of Hillstone Restaurant Group. Sample this modern classic at **The Honor Bar** in The Royal Poinciana Plaza. *Palm Beach (honorbar.com) -L.P.*

Old Cuban

- ½ lime, skin removed
- ½ oz. simple syrup
- 6 mint leaves
- 2 oz. Bacardi 8
- 2 dashes Angostura bitters
- 2 oz. sparkling wine

In a cocktail shaker, add lime, simple syrup, and mint leaves, and gently muddle. Next, add rum and bitters, followed by ice. Shake and double strain with a Hawthorne and fine strainer into a chilled martini glass. Top with sparkling wine. Garnish with a healthy sprig of mint or lime.

