

Palm Beach restaurants: Chefs taking inspiration for new dishes from summer travels



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Inspired by chef Clay Conley's recent summer travels in Maine, Buccan features fried wraps filled with Maine lobster mousse and a sauce with dried shrimp and scallops and cured ham. [Courtesy of Buccan]



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Palm Beach's restaurant chefs are embracing what's otherwise in relative short supply during the busy winter season: extra time to play with food.

With the slower pace of summer, they've been experimenting more with new dishes, testing arcane ingredients or revisiting classic fare with fresh ideas.

They're also making culinary discoveries through another summer perk: travel.

What does all of this mean for dining-out enthusiasts? A glimpse into what's ahead at the island's restaurants. Chefs' summer forays typically influence what is on menus in the coming season.

For Clay Conley and Zach Bell of Buccan and its sister restaurants, "summer is when we take inspiration from our travels — from Clay's trip to Boston and Maine to my barbecue road trip through the south," said Bell, director of culinary operations for Buccan's parent, the Ember Group. "Summer travel introduces us to great new flavors, or reminds us why we love great old ones so much."