

PALM BEACH ILLUSTRATED®



*WHAT
A SEASON!*

*This year's most
memorable moments*

**PALM BEACH
RISING**

*The next generation
of movers and shakers*

COUTURE ALLURE
Bespoke Masterpieces



33



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ON THE COVER:

PHOTOGRAPHER: DANNY CARDOZO MODEL: PATRICIA VAN DER VLIET CLOTHING: CHANEL HAUTE COUTURE SPRING 2018 DRESS, BOOTS HAIR: ADRIEN COELHO MAKEUP: GINA SIMONE LOCATION: FAENA FORUM, MIAMI BEACH FOR BUYING INFORMATION, TURN TO PAGE 104.



Partypies



PAUL, BEN, AND KATHY LEONE



MARK AND ANN GOLDSCHMIDT



LORI BERG, DONNA LONG, WENDY FRITZ



GAIL, FRANK, AND GABRIELLE CONIGLIO



PAUL CASTRO, JENNIFER STATLER, PATRICK GUNTHERS



TONY, ANNE, AND SYDNEY GREENBERG



TODD HASE, CHRIS PELLUSO



NATHAN JOSEPH, SHAWN AND RANDY WOODS



NICOLE AND KEITH WILLIAMS



FRANCESCA AND WILLIAM FINK

UNIGAMI
WHO: THE ROYAL POINCIANA PLAZA **WHAT:** UNIGAMI ART INSTALLATION **WHERE:** THE ROYAL POINCIANA PLAZA, PALM BEACH **HIGHLIGHTS:** THE ROYAL CELEBRATED ITS FIRST ART INSTALLATION, FEATURING THE WORK OF NATHAN SLATE JOSEPH AND CURATED BY BEN LEONE, WITH COCKTAILS IN THE COURTYARD.

Taste

LA SIRENA This Northern Italian beauty focuses on the cooking of the Amalfi Coast. 6316 S. Dixie Hwy, West Palm Beach (561-585-3128, lasirenaonline.com) \$\$

LOUIE BOSSI'S A beloved addition to the Boca dining scene, Louie Bossi's specializes in sharable Italian favorites. 100 E. Palmetto Park Road, Boca Raton (561-336-6699, louiebossi.com) \$\$

OSTERIA SALINA Owners Tim and Cinzia Gaglio share a taste of Sicilian cuisine at the new South Florida outpost of their Hamptons restaurant. Specialties include fresh seafood and pasta and an ice cream sandwich made from Cinzia's delicate biscotti. 9 S.E. 7th Ave., Delray Beach (561-330-1237, osteriasalina.net) \$\$\$

PREZZO The second iteration of Burt Rapoport's popular Italian joint features old favorites like wood-oven pizza, roasted garlic and focaccia, and fusilli pasta alongside new, modern dishes, a mozzarella bar, and craft cocktails. 5560 N. Military Trail, Boca Raton (561-315-6840, prezzoboca.com) \$\$\$

SANT AMBROEUS Made famous in Manhattan, Sant Ambroeus pairs the essence of Old World Milan with fine dining. 340 Royal Poinciana Way, Palm Beach (561-285-7990, santambroeus.com) \$\$\$

TANZY Presenting creative Italian food, including a parma bar, with American staples like burgers,

Tanzy also caters the menu at iPic Theater, meaning you can enjoy your meal and a movie in a leather recliner. 301 Plaza Real, Boca Raton (561-922-6699, tanzyrestaurant.com) \$\$\$

SEAFOOD

3800 OCEAN Chef Gustavo Calderon takes guests on a culinary journey through Latin America, Asia, and the Mediterranean at this seafood-centric restaurant in the Palm Beach Marriott Singer Island Beach Resort. 3800 N. Ocean Drive, Riviera Beach (561-340-1795, marriott.com) \$\$\$

THE ATLANTIC GRILLE Located in the Seagate Hotel, this restaurant places emphasis on bold and innovative American seafood. 1000 E. Atlantic Ave., Delray Beach (561-665-4900, theatlanticgrille.com) \$\$\$

CITY OYSTER AND SUSHI BAR With a full sushi bar, fresh oysters, and a bakery, City Oyster offers a plethora of options for all tastes. 213 E. Atlantic Ave., Delray Beach (561-272-0220, cityoysterdelray.com) \$\$\$

COD AND CAPERS SEAFOOD MARKET AND RESTAURANT A daily market and restaurant in one, Cod and Capers offers fresh fish to bring home or

will take care of dinner for you. 1201 U.S. 1, North Palm Beach (561-622-0963, codandcapers.com) \$\$

HUTTON Newly opened in Northwood, Hutton offers a casual, vibrant atmosphere ideal for sharing freshly shucked oysters and seafood tapas with Creole flavors. 407 Northwood Road, West Palm Beach (561-847-4085, huttonnorthwood.com) \$\$

PB CATCH This contemporary seafood restaurant is the brainchild of Pistache's Reid Boren and Thierry Beaud, who were craving fresh fish caught locally. 251 Sunrise Ave., Palm Beach (561-655-5558, pbcatch.com) \$\$

THE SEAFOOD BAR AT THE BREAKERS The Seafood Bar offers stunning views of the Atlantic Ocean, along with the freshest fish and shellfish from the four corners of the United States. 1 S. County Road, Palm Beach (561-659-8488, thebreakers.com) \$\$\$

SINCLAIRS OCEAN GRILL The sleek decor matches the mouthwatering menu at this upscale beachfront dining location. 5 N. A1A, Jupiter, in the Jupiter Beach Resort (561-745-7120, sinclairsoceangrill.com) \$\$\$

THE STATION HOUSE While the clam chowder and Ipswich steamers are noteworthy, the specialty is perfectly prepared Maine lobster. 233 W. Lantana Road, Lantana (561-801-5000, thestationhouse.com) \$\$

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FLAVOR FIESTA

"If you have really good bread, you have a really good sandwich. It's the same with tortillas and tacos," says Scott Linquist, co-founder and executive chef at **Coyo Taco**, a new casual Mexican taqueria in The Royal Poinciana Plaza. Since opening its first location in Miami's Wynwood neighborhood three years ago, Coyo has gained a cult following for its unique combinations (think *huillacoche* and mushrooms, masa-crusted octopus, and Michoacán-style duck confit) and DJ sets by the likes of Diplo hosted in its secret back bar.

It all starts with the freshest ingredients and Linquist's hand-pressed corn tortillas, made from a mixture of two masas: stone-ground *nixtamal* and *maseca*. "The *nixtamal* gives the tortilla its traditional flavor because it's cooked with *cal*, a powdered limestone that softens the hulls," he explains. "The *maseca* gives the tortilla its soft texture, so the combination of the two is perfect."

Linquist brings to the table more than 20 years spent cooking Mexican cuisine (he was previously the national



COYO TACO WILL OFFER LATE-NIGHT LIBATIONS AT ITS SECRET BAR.

corporate executive chef of Dos Caminos in New York City) and traveling throughout the country. As a result, his tacos display a marriage of tradition and contemporary nuance: The fillings honor generations-old recipes while the toppings create a complete flavor profile. The five house-made sauces, ranging from mango habanero to salsa verde, make every bite sing.

In addition to tacos, the Palm Beach location offers guacamole, quesadillas, burritos, bowls, and extras like dressed-up corn on the cob and churros, all served in an airy front dining space. And like the Wynwood location, a secret bar in the back slings margaritas, beer, and mezcal. In the coming months, Coyo Taco plans to roll out brunch and hopes to accommodate a late-night crowd with a full cocktail menu. (561-318-8616, coyo-taco.com) —L.P.

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{Last LOOK}



CAPEHART

Beth Buccini

Showstopping fashion has long been a source of inspiration for Beth Buccini, founder of Kirna Zabête. Voted “Best Dressed” in high school, the Virginia native parlayed her keen eye for style into a career in magazines, first as the assistant fashion editor at *Mirabella* and then as fashion editor at *New York Magazine*. She went on to open Kirna Zabête, a favorite of fashion’s in-the-know crowd, in Manhattan’s Soho neighborhood in 1999. Since then, the store has added three more locations—including a newly minted Palm Beach outpost—to share Buccini’s handpicked pieces from big-name designers such as Gucci and Christian Dior, as well as up-and-coming lines like Attico and Monse. With parents and in-laws who own homes in Palm Beach, Buccini, her husband of 17 years, and their four children are frequent visitors to the area. Now, with her luxe retail space in The Royal Poinciana Plaza, she’s eager to lay down roots of her own. —Liz Petoniak

FAVORITE FASHION DESIGNERS Rosie Assoulin and Johanna Ortiz. I love how strong, feminine, and beautiful their clothing makes women feel.

RECENT COVETED PURCHASE Calvin Klein Spring/Summer 2018 look 47

CHERISHED PALM BEACH ACTIVITY A long walk on the beach first thing in the morning

NEVER LEAVES HOME WITHOUT An Angela Puttini pinky ring

BELOVED MUSIC Fleetwood Mac, The Rolling Stones, and '70s classic rock

NOW READING *The Immortalists* by Chloe Benjamin

SIGNATURE DRINK Moscow Mule

ON HER WISH LIST Fendi’s Peekaboo bag with a ribbon handle

GO-TO HOSTESS GIFT Candles from Fornasetti and The Luxuriate, or a coffee-table book like *Rosé All Day: The Essential Guide to Your New Favorite Wine*

BEST PALM BEACH BITE The Macho Salad (chicken, avocado, dates, goat cheese, and corn) at The Honor Bar



CALVIN KLEIN
LOOK 47



ANGELA
PUTTINI



ROSIE
ASSOULIN



FENDI



FORNASETTI



WHAT'S BUCCINI'S PALM BEACH
OBSESSION? FIND OUT AT PALMBEACHILLUSTRATED.COM/BETHBUCCINI