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THE PALM BEACHER

HIT THE ROAD

FLORIDA
DESTINATIONS
WORTH THE
DRIVE

**CUBAN
COUNTRYSIDE**
TAKE A GASTRONOMIC
CYCLING TOUR

HAPPY HOME
SHARING
A SHORT-TERM
RENTAL GAME
CHANGER

TRAVEL
TO THE
GALAPAGOS
ISLANDS

BOUTIQUE BUZZ



BEACH by Everything But Water

A one-stop shop for all things fun under the sun.

By **Melissa Puppo**

If Everything But Water has been the cool, older friend we could turn to over the years for swimwear essentials, then meet her younger sister, BEACH by Everything But Water, who's inspiring us with her own hot beachwear and resortwear styles.

BEACH, The Gardens Mall's new swimwear destination, is a concept by Sabra Krock who, along with her husband, Randall Blumenthal, has co-owned Everything But Water for the past eight years. They opened the new store in April.

"We launched BEACH in a few locations (including The Royal Poinciana Plaza) where we felt there was an opportunity to offer greater depth in a particular lifestyle," Krock says. "Everything But Water maintains its original store at The Gardens Mall, and the addition of BEACH provides a broader collection that serves a trend-driven, body-conscious shopper."

SURF'S UP

The airy shop's wooden décor and lantern accents make a statement, and appropriately, so does the store's inventory. Take for example the Proud Mary cowrie shell necklace designed with cascading rows of delicate puka shells. From beach chic to edgy styles, there's quite literally a swimsuit for all sizes in an array of cuts. BEACH also carries trendy dresses, shorts and coversups.

"We offer an unparalleled selection of designers and looks," Krock



says. "In the last 30 years, we have developed an expertise for fitting and flattering every curve."

But more importantly, Krock feels choosing swimwear should be a "me" moment. "We want our customers to step into an environment that makes them feel comfortable, not rushed," she says. "At BEACH, you have the luxury to try on items and get assistance from professionals who are trained to help you find the perfect fit."

Browse designers including Robin Piccone, Tori Praver, Dolce Vita, Becca, Fallon and Royce and Pitusa. The raw and invigorating Babe coffee body scrub features granules that will exfoliate and rejuvenate the skin. To fight the sun's rays, check out Brush on Block, which is a translucent coverage sunscreen that's perfect for on-the-go use, while Lucy B's shimmer oil is the perfect way to get glowing skin all summer long. Plus, browse accessories like jewelry, beach totes, handbags and Le Specs sunglasses for all accessory needs.

CAMPAIGN FOR CHANGE

In addition to its commitment to ensuring each customer's satisfaction, the company has created a "Water is Everything" campaign to fight the crises affecting the seas. Both brands will be donating proceeds from select items to organizations such as The 5 Gyres Institute, along with participating in beach clean-ups nationwide and bettering the businesses through sustainability practices.

BEACH by Everything But Water, 3101 PGA Blvd., Ste. 115, Palm Beach Gardens / 561.614.6440 / everythingbutwater.com



Tracy Stern with her husband, Jerry Turco

INSIDE SCOOP:

Tracy Stern

Interior designer, lifestyle entrepreneur, artist and bon vivant Tracy Stern creates lavish and modern spaces that reflect her passion for bright, juicy hues, convivial prints and lots of razzle-dazzle. In December, she opened T&T Design and Development with her fiancé, business partner and real estate developer, Jerry Turco. She oversees design and renovation projects for their residential and commercial properties, and recently renovated six condos at the Palm Beach Hotel. The South Beach native also lent her inimitable design talents to the residences the couple shares in Palm Beach, Idaho, New Jersey, New York City and the Hamptons. In 2016, Stern launched two tea companies and penned a pair of recipe books: *Tea Party* and *Tea For You*, for Random House. In her spare time, she enjoys vintage shopping, supporting Palm Beach County's thriving arts scene and spending time with her family and three rescue cats.

— Kerry Shorr

1. FAVORITE FASHION DESIGNER Roland Mouret

2. ACCESSORY ESSENTIAL Harrison Morgan Koi Fish Necklace

3. SWEET RIDE 2018 Vespa Primavera 50 in Rosa Corallo

4. GASTRO GO-TO Sant Ambroeus. The food is excellent, and we know the staff from the Hamptons

5. WHAT'S PLAYING "Grand Hotel" on Netflix

6. GOOD VIBRATIONS Thelonicus Monk

7. STRESS RELIEVER The couples massage at The Spa at The Breakers

8. WEEKEND PASS Relaxing on our patio listening to Frank Sinatra and sipping iced tea

9. PURSE ESSENTIALS Chanel Rouge Allure Velvet Luminous Matte Lipstick in Rouge Troublant

10. WORTH THE SPLURGE Mark Cross Raspberry Pink Pebble Grain Benchley Rattan Bag

11. AFTERNOON EXCURSIONS Shopping at The Royal Poinciana Plaza and biking the Palm Beach Lake Trail at sunset

12. GREATEST EXTRAVAGANCE Collecting designer vintage jewelry

13. BUCKET LIST Open a rescue to shelter and protect unwanted animals and horses from euthanization

14. PARTY FAVOR My Tracy Stern Tea & Co. teas, of course

15. NEXT GOAL Purchase some homes in Lake Mohawk, New Jersey, and create a cabin lifestyle retreat

16. SOMETHING SECRET I designed a shoe that converts from day to night and sold the patent to a European shoe company



10



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14



4



11

Palm Beach Lake Trail; Photo Courtesy of Discover The Palm Beaches



7

Coyo Taco

Famed Miami taqueria makes its way up to Palm Beach.

By Melissa Puppo

Scott Linquist isn't from Mexico, but that doesn't mean he can't whip up authentic tacos. In fact, the executive chef has been doing it for the past 25 years. A few of his recent ventures include famed Wynwood and Brickell Coyo Taco locations, serving up tacos by the thousands to everyone from students to socialites. Locals flock to the food favorite so often that lines wrap out the door into the wee hours of the night.

Those wanting to take a bite of what's trending can now visit the long-anticipated, taco-centric eatery, Coyo Taco, in Palm Beach at The Royal Poinciana Plaza.

Linquist is on a mission to craft quality food that's true to Mexican culture.

"I learned the splendor of the cuisine sort of organically, not by choice really," he remembers. "Once it sort of

got into my soul I realized that was my focus."

Linquist has been a food and restaurant maven for decades. He began his culinary career in southern California before moving to New York City where he launched a group of restaurants called Dos Caminos. Over the years he'd journey to Mexico and live there for short periods of time, cooking with families in their homes and working alongside

renowned chefs in order to fully immerse himself in the cuisine. He went on to open a string of restaurants across the world. It was during a small consulting stint in Miami that the Coyo Taco concept was dreamt up, a joint effort between founding partners Linquist, Alan Drummond and Sven Vogtland.

SOUTH OF THE BORDER

The quick-service, fast-casual spot is a one-of-a-kind find on Palm Beach island and is somewhere locals can go for a no-fuss lunch, dinner or late-night bite. The taqueria features a main dining room with outdoor seating as an option. Stroll to the back for a full bar—and all the tequila you could dream of—with comfy lounge furniture.

TACO CULTURE

There are numerous ways you can go about a trip to Coyo Taco, but if it's your first time, start with the Esquite (corn off the cob, epazote, chipotle aioli and cotija), paired with tortilla chips. As far as the tacos go, there is more than a dozen to choose from made with fresh hand-pressed corn tortillas.

Linquist thinks highly of the Cochinita Pibil, a Maya-inspired recipe featuring slow-roasted, achiote-marinated pork that's topped with habanero pickled onions and queso. "That is one of the more traditional tacos that we have," he says. "That's a highlight from my perspective. I like the traditional, the ones that I can look back and say, 'OK, I cooked that dish in Mexico in 1994 with so and so in the jungle of Merida.'"

There's also the Carnitas de Pato, a Michoacana carmitas recipe that uses duck legs and thighs instead of pork. Fish taco ingredients range from grouper battered in Modelo beer to the Palm Beach-exclusive Caribbean spiny lobster.

Wash down your fiesta-on-a-plate with a Mexican soda or a margarita, and save room for crispy, chewy churros dipped in chocolate and cajeta (slow-cooked Mexican caramel) sauces.



Coyo Taco, 340 Royal Poinciana Way, Palm Beach / 561.318.8616 / coyo-taco.com