

# 1000 North brings a new dazzle to Jupiter dining

By **Liz Balmaseda**  
The Palm Beach Post

You know that snazzy restaurant co-owned by Michael Jordan, the new-ish place that's perched on the Jupiter waterfront in view of the iconic lighthouse? It's pricey. It's clubby. It doesn't have the best lighthouse view on the inlet.

But here's what you may not know: It's outstanding.

The sprawling 1000 North restaurant and private club, brought to life by a group of investors including Jordan, golf star Ernie Els and Cigar Aficionado's founder/publisher Marvin Shanken, feels like no other food-and-drink establishment in the inlet area. It may share a view with more popular and packed spots, but it rises to a more refined level.

At brunch on a recent Sunday, we booked a table on the waterfront terrace, where the northern edge glimpses the lighthouse. Everything about the setting sparkled – the tableware, the inlet waters, the brunch cocktails, the shades on the fashionable brunchers. The sparkle didn't end there – it extended to the food and sterling service.

The big thrill at brunch, foodwise: The Crab Cake Benedict. The patty is thick, a heap of jumbo lump crab beneath a crispy crust. The poached eggs are on point. A lemony hollandaise brings the dish together in luxurious ways. (In fact, this may be the best hollandaise I've had in a long while.)

The dish is one of the 10 entrées listed on the



**Brunch beauties: 1000 North's heirloom tomatoes.** [PHOTOS BY LIZ BALMASEDA/PALMBEACHPOST.COM]



**A marvelous crab cake Benedict with lemony hollandaise sauce at 1000 North.**

brunch menu. With each, you choose one of eight sides. (Loved the garlicky sautéed spinach and kale in lemon oil.) You also get

a welcome dish of fresh pastries (mini-doughnuts for us), a thick wedge of a crispy potato cake and soft drinks (juice, coffees, tea,

soda). It was more than enough – and worth the \$42. (Okay, \$57 when you add one expensive and not amazing Bloody Mary.)

No, the experience does not come at bargain prices. At brunch, an unlimited rosé option brings the bill to \$68, while unlimited Champagne brings your total to \$98. Not a steal.

Days later, I returned for dinner. And while the dining room and indoor bar area beckoned with their yacht-inspired lines and shiny woods, we chose a table on the terrace again as the night was crisp and serene. Well, it was serene until our appetizer brought the drama. Our order of bourbon and hay-roasted oysters (\$25) smoldered onto our

table. Through veils of smoke, we could pick up the toasty, campfire scent of flickering hay. The hay served as a bed for a half-dozen oysters, which were made all the more rich by tasso ham, brown butter and a golden cornbread crust. Just delicious.

Next came a decadent lobster risotto (\$34) that was studded with bits of artichoke and made luxurious with creamy mascarpone cheese and brown butter. In contrast, the plump and pink lobster meat framed one edge of the plate. We also shared the night's grilled market fish (\$38), a perfectly cooked red snapper fillet served atop a vibrant mound of wilted greens in a lemony butter sauce. The

## Restaurant review

### 1000 NORTH

1000 North U.S. Hwy 1, Jupiter; 561-570-1000; 1000North.com

**FOOD:** A

**SERVICE:** A

**PRICE RANGE:** Expensive

**FULL BAR:** Yes, with separate bar areas

**HOURS:** Open Monday through Thursday from 11:30 a.m. to midnight, Friday and Saturday 11:30 a.m. to 1 a.m., Sunday brunch from 10:30 a.m. to 2:30 p.m. and dinner from 4 p.m. to midnight.

**RESERVATIONS:**

Recommended; available at 1000North.com

greens alone – that same garlicky sautéed spinach and kale we enjoyed at brunch – are addictive. When paired with the fish, they're applause-worthy.

These dishes share the menu with plenty of options: raw-bar starters like tuna poke, prawn cocktail, citrus-cured hamachi, small plates such as Charleston she-crab soup and prime steak tartare, and larger entrees like eight steak options, rack of lamb, prime rib, Dover sole, roast duck.

Most dishes could make for a nice entree for one. But, really, sharing is the way to go here. Not only does it allow you to sample a range of bites, it gives you a good excuse to order more dishes and linger in the glow of a memorable place.

**ON THE COVER: 1000 North's garlicky sautéed spinach and kale in lemon oil.** [LIZ BALMASEDA/PALMBEACHPOST.COM]