

COCKTAIL CORNER

The Final Word

"Our cocktail program took a little bit of South Beach, added a little bit of New York, and brought it to Jupiter," says Dave Levbarg, beverage director at **1000 North**. "Many of our cocktails have stories behind them."

A good example is The Final Word, a riff on a pre-Prohibition cocktail called The Last Word. The original version contained equal parts gin, green Chartreuse, lime juice, and maraschino liqueur. At 1000 North, the drink highlights both the herbaceous quality of the Chartreuse and the color and flavor of the added cherry brandy. "It's a gin cocktail for people who don't normally drink gin," says Levbarg. "It's clean and well-balanced, and it appeals to guests on many different levels." (*1000north.com*) —Mark Spivak



The Final Word

1.5 oz. Greenhook gin
3/4 oz. Luxardo cherry liqueur
1/2 oz. Chartreuse

1/4 oz. Cherry Heering
1/2 oz. fresh lime juice
Cherries for garnish

Shake all ingredients with ice for 20 seconds. Strain into a chilled martini glass and garnish with a cherry.



A selective guide to Palm Beach-area restaurants

THE LISTINGS

The Palm Beach County dining scene has something for everyone, from funky burger bars and gastropubs to the glam style of iconic Palm Beach lounges. Here, find a listing of area standouts, organized by cuisine type, with descriptions, contact information, and price details for each. What the icons mean:

- \$ Dinner entree under \$10
- \$\$ Most entrees \$10-\$25
- \$\$\$ Most entrees \$25 or more

While not all-inclusive due to space limitations, our dining listings may vary every month and are constantly updated to showcase the culinary diversity of the area. Find more information on local dining options on *palmbeachillustrated.com*.

NOTICE TO RESTAURATEURS: The establishments listed and their descriptions are printed at the discretion of the editors of *Palm Beach Illustrated*. They are not a form of advertisement, nor do they serve as a restaurant review. For more information, email editorial@palmbeachmedia.com

AMERICAN

11 MAPLE STREET The daily menu fuses organic produce, fresh seafood, and free-range game into inventive fare. 3224 N.E. Maple Ave., Jensen Beach (elevenmaple.com) \$\$\$

AARON'S TABLE This chic eatery presents skillful takes on chef Aaron Fuller's farm-fresh philosophy. 1153 Town Center Drive, Jupiter (aaronstable.com) \$\$\$

AVOCADO GRILL This small but lively resto packs flavorful Florida-Caribbean bites, including island-inspired ceviche and, of course, grilled avocados. 125 Datura St., West Palm Beach; 11701 Lake Victoria Gardens Ave., Palm Beach Gardens (avocadogrillwpb.com) \$\$

BELLE & MAXWELL'S This charming eatery on Antique Row—part tearoom, part café—serves bistro dishes in comfortable surroundings. 3700 S. Dixie Hwy., West Palm Beach (belleandmaxwells.com) \$

BUCCAN Chef Clay Conley offers a menu of small plates that changes with the seasons. 350 S. County Road, Palm Beach (buccanpalmbeach.com) \$\$

BURT AND MAX'S This establishment is a testament to founders Burt Rappoport and Dennis Max and an extension of the powerhouse duo's commitment to using only local, in-season ingredients. 9089 W. Atlantic Ave., Suite 100, Delray Beach (burtandmaxs.com) \$\$

CAFÉ CHARDONNAY Chef-owner Frank Eucalitto has augmented the menu with influences from Latin America and Asia. 4533 PGA Blvd., Palm Beach Gardens (cafechardonnay.com) \$\$\$

CITY CELLAR WINE BAR AND GRILL A fixture of the CityPlace dining scene, City Cellar offers hearth-baked pizza, dry-aged steaks, fresh pasta, and seafood. Draft beer and an award-winning wine collection complement every dish. 700 S. Rosemary Ave., West Palm Beach (citycellarwpb.com) \$\$\$

COOLINARY CAFE Chef-owner Tim Lipman uses surprising ingredients to cook up fresh, creative cuisine like rabbit tacos as well as fried chicken and waffles. 4650 Donald Ross Road, Suite 110, Palm Beach Gardens (coolinarycafe.com) \$\$

THE COOPER CRAFT KITCHEN AND BAR Practicing farm-to-table cooking in PGA Commons, The Cooper presents innovative takes on classics from pasta to cocktails. 4610 PGA Blvd., Suite 100, Palm Beach Gardens (thecooperrrestaurant.com) \$\$\$

DARBSTER This vegetarian bistro faithfully recreates new American dishes with organic ingredients—although meat eaters will never suspect. 8020 S. Dixie Hwy., West Palm Beach (darbster.com) \$\$\$

ENTRE NOUS BISTRO Chef Jason Laudenslager fuses home-style cooking with gourmet fare, offering freshness and consistency in this neighborhood eatery. 123 U.S. Hwy. 1, North Palm Beach (entrenousbistro.com) \$\$\$

FARMER'S TABLE Committed to clean eating, this farm-to-table establishment sources ingredients such as sustainable salmon and cage-free eggs to produce butter-free dishes. 1901 N. Military Trail, Boca Raton (farmerstableboca.com) \$\$\$