

SAVOR



HOKKAIDO SCALLOP GUNKAN AND SPINY LOBSTER GUNKAN WITH PRESSED ASIAN PEAR SAISON

MICHAEL MARQUAND

TWO TO TRY

LOCAL Omakases

» For those who don't think sushi and beer go together, **Moody Tongue Sushi** is here to prove you wrong. Regarded as the world's first Michelin-starred culinary brewery, Moody Tongue encompasses restaurant concepts in Chicago and New York, wherein complex house-crafted beers complement fine-dining plates. At Moody Tongue's new outpost inside the Hilton West Palm Beach (the group's first permanent location in Florida), the focus is on innovative sushi and nigiri, as presented across a 15-course omakase experience conceived by executive sushi chef Hiromi Iwakiri. Crazy cool bites like the Suzuki Rata-touille (finished with slivers of zucchini and sweet

pepper), madai with Florida orange zest and sea salt, and botan ebi with garlic tomato compote and bonito flakes (which has an umami punch to rival any Nonna's Sunday sauce) pair exquisitely with brewmaster Jared Rouben's aromatic high-end beers. Think: Toasted Rice Lager that feels like the perfect substitution for sake, Orange Blossom Belgian Blonde that complements the zest on the madai, and Sour Watermelon Saison that is reminiscent of a Jolly Rancher in the best way possible. Regardless of whether you're more of a sushi snob or a beer connoisseur, this is one meal bound to spark conversation and ignite your imagination. (moodytongue.com)



FROM LEFT: BOTAN EBI, MANAGATSUO, SAWARA, ORA KING SALMON

COURTESY OF SUSHI BAR HOSPITALITY

» Following a successful pop-up over the holiday season, **Sushi | Bar** will return to the Four Seasons Resort Palm Beach for another limited engagement March 14 to April 3. Launched in 2020 in Austin, Texas, **Sushi | Bar** now operates locations in Dallas, Chicago, Miami Beach, and Nashville, and all take the "bar" element to heart. The intimate spaces are centered around a 10-seat counter where patrons receive 17 courses of new-wave nigiri and gems from both the land and sea. In Palm Beach, the Four Seasons transforms its Living

Room lounge to accommodate the speakeasy-style pop-up, which puts a spotlight on the craft of sushi making, as guests watch the courses come together in front of them. Sustainability is a through-line, and highlights include aged bluefin akami with dehydrated red miso and *Everything Bagel* spice, Hokkaido scallops with truffle three ways (white truffle salt, shaved black truffle, and spherified truffle caviar), and an appropriately Hawaiian take on *kanpachi* with pineapple, passionfruit, *sbishito* vinaigrette, and shaved coconut. (sushibarhospitality.com) —M.M.

KITCHEN Matthew Byrne opened his family-run eateries to serve sophisticated but not intimidating fare. 319 Belvedere Road #2, West Palm Beach; 5250 Donald Ross Road #100, Palm Beach Gardens (kitchenpb.com) \$\$\$

LEBAR Á VIN This wine and cocktail bar offers a range of drinks and Italian-tinged fare. 380 S. County Road, Palm Beach (lebarpalmbeach.com) \$\$\$

MR. B'S TAVERN It's always 5 o'clock at this hip hangout that is putting a modern spin on Old Florida vibes and food. 5201 Georgia Ave., West Palm Beach (mrbpspb.com) \$\$

PARK TAVERN Everything from the bread to the condiments is handmade using locally sourced ingredients,

making for an eclectic menu in a spirited setting. 32 S.E. 2nd Ave., Delray Beach (parktaverndelray.com) \$\$

PIG BEACH BBQ New York-based pitmasters bring Americana cuisine to this El Cid hangout. 2400 S. Dixie Hwy., West Palm Beach (pigbeachnyc.com) \$

RH ROOFTOP The top floor of Restoration Hardware boasts a dazzling dining space with plush seating, a fountain, and sparkling chandeliers covered by a glass atrium. 560 Okeechobee Blvd., West Palm Beach (rh.com) \$\$

SURFSIDE DINER This casual breakfast and lunch spot serves classic comfort food like blueberry pancakes in a quintessential diner space. 314 S. County Road, Palm Beach (surfsidediner.com) \$

SWIFTY'S AT THE COLONY Cosmopolitan dining meets island ease, featuring high-end classics such as designer meatloaf. 155 Hammon Ave., Palm Beach (thecolonypalmbeach.com) \$\$\$

THE TIDES Chef Leanne Kelleher's "Treasure Coast cuisine" highlights Florida dishes enhanced by flavors from Latin America, the Caribbean, and the Deep South. 3103 Cardinal Drive, Vero Beach (tidesofvero.com) \$\$\$

TROPICAL BBQ MARKET The team behind Tropical Smokehouse has brought their signature Florida barbecue to this downtown breakfast and lunch spot. 206 S. Olive Ave., West Palm Beach (eattropical.com) \$