

BEAUTY & THE BEACH:
HOT SUMMER SWIMWEAR

[FIRE UP THE GRILL]
GREAT BBQ TIPS

SHARK STORIES

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THE [ONLY] BOCA RATON MAGAZINE

COVER GIRL
WINNER
DELRAY'S
JESSICA
STIEHM

best of
booca
& beyond
200+ WINNERS MAKE SOUTH
FLORIDA'S ULTIMATE
"IT" LIST

FROM LEFT:
Owners Brent
Barkow and
Philip Thomas



EVERYDAY DINING

Max's Grille, in Boca Raton, is still as good as it gets, from the radiatore pasta to the meatloaf and chopped salads—you name it, these people invented the word "consistency." Ditto to the **Tin Muffin** (left) in downtown Boca Raton. Aside from wickedly good cookies, they have taken the ladies-who-lunch menu to new heights. Try the quiche; inhale the chicken salad.

ARTISANAL FOOD

It's hard not to like Jennifer Behar (below), the self-made Miami businesswoman and founder of **Jennifer's Homemade**, who schemed up her business while stuck in rush-hour traffic one day. Behar uses the best of everything to turn out a simple yet incredibly delicious array of baked goods: several varieties of biscotti, flatbreads and bread sticks. They are all addictive, of course. Go local—eat biscotti made in Miami (on sale at Whole Foods and Fresh Market). Plus, you can feel a little less guilty about eating all those carbs because 5 percent of all proceeds goes to charity.



Reason to Break Your Diet

It's a pie! It's a fruit tart! It's crème brûlée! Actually, it's the **crème brûlée pie** at **Max's Grille** (Boca Raton), and it's an absolutely wicked slice of dessert heaven. It takes the best elements of three great desserts—flaky pie crust, ripe 'n' juicy berries, cashmere-smooth custard and crunchy caramelized sugar crust.

Oh, Enough Already

To all those chefs and barkeeps out there who think they need to do something really "creative" with the Caesar salad, sushi roll and martini, we have this advice: Stop it. Right now. Some things are just **classics** and cannot be improved by the addition of wacky ingredients in revolting combinations. If you must impress us with your boundless creativity, try fixing the damn traffic on I-95.

Thin-crust Pizza

The debate continues: It's a tie between **Coal Mine Pizza** in Boca Raton and **Vic & Angelo's** in Palm Beach Gardens (look for one coming soon to Delray).

Steak

Kobe Club owner Jeffrey Chodorow serves up the Emperor's Flight—a 4-ounce filet mignon, a New

York strip and a 10-ounce rib-eye steak—at his new Miami restaurant. Other steak houses we love: **Prime 112** (Miami Beach), **The Capital Grille** (Fort Lauderdale and Miami), **New York Prime** and **Chops Lobster Bar** (Boca Raton), **Okeechobee Steakhouse** (West Palm Beach), **Strip House** (Palm Beach Gardens), **Morton's The Steakhouse** (Boca Raton and West Palm Beach), **Flagler Steakhouse** (The Breakers, Palm Beach), **Abe & Louie's** (Boca Raton) and on and on. Which goes to show that red meat is as hot today as it ever was—no matter what the diet doctors would have you believe.

Restaurants Worth the Drive

Joe's Stone Crab in South Beach is still the king, origin and master of the mighty stone crab. Another Miami one-of-a-kind is **Versailles** Cuban restaurant, which offers a lively dose of local gossip as well as all

of your Cuban favorites. But we also have been known to sneak off to **Skyline Chili** in Fort Lauderdale for our Cincinnati

LATE-NIGHT DINING

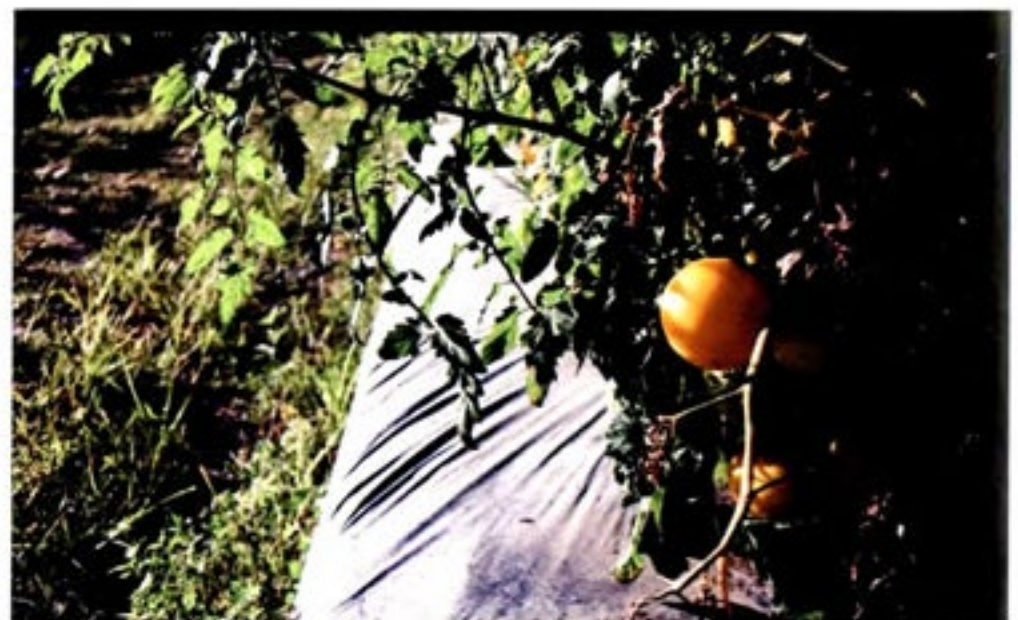


DELRAY BEACH:

Big Al's on Atlantic, at southbound Federal Highway, ain't fancy, but if you crave a late-night Philly cheese steak, the walk-up window solves the problem.

FORT LAUDERDALE: A late-night breakfast or BLT at **The Floridian** on Las Olas is your catcher's mitt after a long night.

BOCA RATON: No cheesy quick fixes here. The very glam **Bova Ristorante** serves dinner until 11 p.m. on weekends, and until midnight on Thursday nights. Not bad for Boca, known more for its early birds than its night owls.



WAY TO GET IT FRESH

Farm-to-table produce. Sign up online to get on the waiting list for homegrown produce from **Green Cay Farms**, Boynton Beach, delivered to your door weekly or biweekly. This community-supported farm grows it all, from microgreens and tomatoes to corn and Swiss chard—you name it. Cukes never tasted so good. For nonsubscribers, we say head to one of these farmers markets:

- **Boca Raton Green Market:** open Saturdays 8 a.m. to 1 p.m., November through mid-April
- **City of West Palm Beach Greenmarket:** open Saturdays 8 a.m. to 1 p.m., October through April
- **Delray Greenmarket in the Park:** open Saturdays 8 a.m. to 1 p.m., October through May
- **Oceanside Farmer's Market (Lake Worth):** open Saturdays 7:30 a.m. to 12:30 p.m., October through April