

PALM BEACH

ILLUSTRATED®

← Ocean House



SUNNY STYLE

*What to wear on
all your summer
adventures*

FOODIE ROAD TRIP

*Eat (and drink)
your way through
the Sunshine State*

HELLO, SUMMER!

NAPLES ILLUSTRATED®

REVVED UP!

*RVs and foodie
road-trips*

ADRIENNE
GILHART

*Naples outdoors
enthusiast*

FASHION
THAT'S
CHIC IN
THE HEAT

SUMMER
FUN

FORT LAUDERDALE

ILLUSTRATED

FOODIE ROAD TRIP

*Eat (and drink)
your way through
the Sunshine State*

+

SEA AND BE SEEN

*What to wear on
all your summer
adventures*

SUMMER STYLE

Foodie Roadtrip



Whether you long for adventure, cultural discovery, or fabulous food, these destinations close to home will surprise and delight



MIAMI HEAT

The Magic City sizzles at the forefront of America's restaurant scene

By Paul Rubio

Hot Spot

A "Once Upon a Time in Mexico" whimsical storybook setting comes to life at **Serena** (serenamiami.com). The Oaxacan-inspired rooftop garden dazzles with colorful clusters of design-forward tables and couches, cloaked in lush foliage and buzzing with beautiful people. A shared plates menu—crafted by the masterminds behind Wynwood's Coyo Taco—impresses with flavor-rich aguachiles, tostadas, quesadillas, and huaraches. Within this set of excellence, the best of the best includes the uni and crab tostada, the Maine diver scallops aguachile verde, and the squash blossom quesadilla.

Nightlife sophistication peaks at **MILA** (milarestaurant.com), a vibe-heavy restaurant, bar, and lounge inviting the city's tastiest eye candy to sip on next-level cocktails by award-winning duo Jennifer Le Nechet and Mido Yahi, nibble on MediterrAsian cuisine, delight in multi-sensory entertainment, show off the latest fashion trends, stand, pose, flirt, and party.

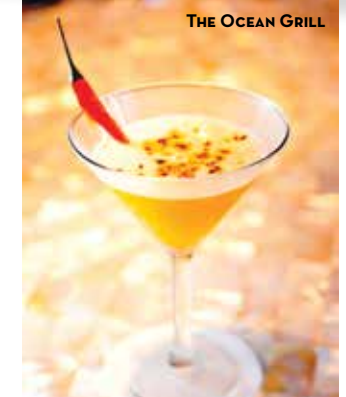


JUVIA MIAMI BEACH ROOFTOP (ABOVE); SALMON AT JUVIA (TOP RIGHT); SUSHI YASU TANAKA BY MASUMURA (RIGHT AND BELOW).



HIDDEN GEM

AMONG THE FLASH OF THE MIAMI DESIGN DISTRICT, TUCKED IN THE FAR CORNER OF THE MIA MARKET FOOD HALL, LIES THE UNASSUMING BUT AMAZING SUSHI YASU TANAKA BY MASUMURA (MIAMARKET.COM). HERE, THE HYPER-TALENTED CHEF YASU PREPARES NIGIRI-FOCUSED SUSHI BY HAND AT HIS MICRO-RESTAURANT AND DELIVERS A TEN-COURSE OMAKASE THAT'S BOTH AUTHENTIC AND AFFORDABLE (\$59).



THE OCEAN GRILL

Locals' Favorite

With dreamy views of the Atlantic and an inviting open-air design, **The Ocean Grill** at The Setai, Miami Beach (thesetaihotels.com) is idyllic for languid lunches, sunset martinis, and memorable dinners. Loyalists can't get enough of the ambience, the Mediterranean-inspired menu (underscored by a highly addicting black truffle pizza and a wood-grilled whole branzino), and the exquisite presentations. (For Instagram gold, order and photograph the salmon carpaccio, artistically surrounded by grated boiled egg, chives, minced red onions, and edible flowers, topped with caviar and crème fraîche.)

In a city where being new is everything, **Juvia Miami Beach** (juviamiami.com) flaunts a winning recipe for keeping timeless.

The rooftop restaurant, which has been wowing Magic City A-listers since 2012, still ticks all the boxes: splashy design, sweeping views, cool vibe, great service, and remarkable gastronomy that combines French, Japanese, and Peruvian cooking styles. Dishes that keep us coming back include the sweet and savory Perigord truffle ceviche, the pancake-sized spicy tuna crispy rice, and the melt-in-your-mouth Chilean sea bass en papillote.



THE RITZ-CARLTON, SOUTH BEACH

WHERE TO STAY

Following a three-year, \$90 million renovation, **The Ritz-Carlton, South Beach** (ritzcarlton.com) returns with a fresh approach to Miami tropical chic and new amenities aplenty. This includes the stunning Lapidus Bar, a design-forward take on a 1950s cocktail bar, and Fuego y Mar restaurant, whose menu reflects Miami's diverse Latin American influences, from Cuban to Colombian. Start with the roasted sweet plantains and esquites (Mexican street corn) before moving on to a sofrito-laced seafood rice or a chimichurri-topped Wagyu steak with sides like tostones and yucca fries.

Also sporting a new look is **W South Beach** (marriott.com). The all-suite hotel was reimaged with beach house-

style millwork and furnishings in coral and teal. Enjoy a DJ-led pool scene by day, cocktails at outdoor tropical bar Irma's at sunset, and elevated Chinese cuisine at Mr. Chow come nightfall, a feast for all the senses.



TAKE IT HOME

A FAVORITE SPIRIT AMONG MIAMI MIXOLOGISTS, COCONUT CARTEL SPECIAL (COCONUTCARTEL.CO) IS THE CREATION OF YOUNG LOCAL ENTREPRENEUR DANIELLE ZIGI, NAMED ONE OF FORBES' 30 UNDER 30 IN 2021. THE SINGLE-ORIGIN GUATEMALAN DARK RUM IS AGED IN AMERICAN WHITE OAK BARRELS FOR UP TO 12 YEARS, INFUSED WITH FRESH COCONUT WATER FROM EL SALVADOR, AND DISTRIBUTED OUT OF MIAMI. IT'S AVAILABLE AT LOCAL RETAILERS, INCLUDING TOTAL WINE & MORE.



SERENA ROOFTOP GARDEN RESTAURANT (TOP); UNI AND CRAB TOSTADA AT SERENA (ABOVE); INTERIOR OF MILA IN SOUTH BEACH (RIGHT).





EXPECT FRESH GULF SEAFOOD AND DRINKS WITH A VIEW IN FLORIDA'S PANHANDLE, ESPECIALLY IN THE TOWN OF SOUTH WALTON, WHERE THE CULINARY SCENE RANGES FROM UPSCALE TO BREEZY, TOES-IN-THE-SAND SPOTS.

COLLIS THOMPSON



THE HENDERSON

HENDERSON BEACH RESORT



ST. JOE HOSPITALITY

PRIME PANHANDLE

Discover sublime southern Gulf cuisine across the beach towns of South Walton (visitsouthwalton.com) and Destin

By Paul Rubio

NORTH BEACH SOCIAL



COLLEEN DUFFLEY



OVIDE AT HOTEL EFFIE

GARY BOGDON

Chef-Driven

The Florida Panhandle solidifies its status as a foodie destination with the opening of **Ovide** (hoteleffie.com), the latest plot point by multiple James Beard Award-winning chef

Hugh Acheson. At his chic Sandestin restaurant, the acclaimed chef, author, and TV personality wows with eclectic preparations of local seafood and produce, including dishes like snapper crudo in ponzu with charred scallions, pan roasted red snapper in Thai chili emulsion, and wild mushroom butatini with smoked breadcrumbs. Expect perfection in every bite.

Chef Jim Shirley is another

household name thanks to an impressive nine restaurants, the latest of which is the toes-in-the-sand **North Beach Social** (northbeach.social) in Santa Rosa Beach. Order oysters, fried crab claws, and a slice of pecan pie-stuffed cheesecake (yep!) from the counter and eat the day away planted on a beachfront bench.

For something slightly more formal, head across the street to **The Bay** (baysouthwalton.com), also on the water but with sit-down service, artisan cocktails, and an even greater selection of Shirley's southern Gulf Coast dishes, including his famous grouper-and-pesto-topped goat cheese ravioli (an unlikely combo that proves epic).

Hot Spot

In the heart of Alys Beach, a picture-perfect beach town defined by its striking all-white layout, lies the hottest table in the Panhandle: **The Citizen** (citizenalys.com). This design-forward coastal tavern specializes in flavorful preparations of Gulf-to-table riches with an Instagram-worthy cocktail menu to match.



THE CITIZEN AT ALYS BEACH

VISIT SOUTH WALTON

Order the Andiamo!! (a tableside-prepared, vodka-spiked Aperol spritz over Japanese shaved ice), and feast on a Thai-style Gulf tuna poke, spicy and citrusy Gulf shrimp, potato agnolotti with kale pecan pesto, and local roasted grouper prepared in a savory lemon-thyme sauce with tomato, capers, and bacon.

TAKE IT HOME

FAMILY-RUN DISTILLERY 98 (DISTILLERY98.COM) IN SANTA ROSA BEACH PRODUCES THE REGION'S FAVORITE LOCAVORE SPIRIT: DUNE LAKER VODKA. IT'S MADE IN SMALL BATCHES FROM LOCALLY GROWN CORN, FILTERED THROUGH OYSTER SHELLS, HAND-BOTTLED ON SITE, AND HITS THE PALATE REMARKABLY SOFT AND SMOOTH. YOU CAN PICK UP THE GRAIN-TO-GLASS GREATNESS CURBSIDE AT THE DISTILLERY OR AT MOST NON-CHAIN LIQUOR STORES IN THE PANHANDLE.



WHERE TO STAY

Opened in February 2021, **Hotel Effie** (hoteleffie.com) is a modern 250-room hotel within Sandestin Golf and Beach Resort, a 2,400-acre destination resort that includes four championship golf courses, a 123-slip marina and a sprawling pedestrian village brimming with retailers and restaurants. The new property is home to the aforementioned Ovide restaurant and the only rooftop pool on Florida's Emerald Coast.

Slightly further east in Destin, **The Henderson** (hendersonbeachresort.com) captures the essence of old Florida with a design that recalls stately seaside manors of yore. For fun in the sun, the 178-key property offers immediate access to the pristine white-sand beaches of Henderson State Park plus a duo of swimming pools—one for adults only, and one geared to families (complete with a lazy river). Book a Gulf-view room to maximize sunset views or head up to the rooftop bar to watch the sun's stunning descent.



HOTEL EFFIE



COURTESY OF ALYS BEACH, FLORIDA

TASTING ROOM AT NEAT

BAR SCENE

IN ALYS BEACH, BEGIN OR CAP THE EVENING AT COCKTAIL LOUNGE NEAT (ALYSBEACH.COM/NEAT), WHICH DEBUTS NEW SPECIALTY COCKTAILS MONTHLY. A HIGHLIGHT FROM APRIL'S MENU INCLUDED THE "CRIME OF PASSION," AN ENTICING BLEND OF DARK RUM, AMARO, BITTERS, LIME JUICE, AND PASSION FRUIT JUICE.



Locals' Favorite

FOOW (foow30a.com), short for Fish Out of Water, is a regional institution in the blink-and-you-might-miss-it town of Watercolor. Ogle the white sands and emerald hues of the Gulf shore while enjoying buckets of Gulf shrimp (blackened, grilled, or fried), Wagyu beef-blend burgers, or surf and turf with your choice of fixings.

Still, ask anyone across South Walton their favorite spot in town and you'll get the same answer: **The Red Bar** (theredbar.com), a legendary restaurant, bar, and



VISIT SOUTH WALTON

live music venue in Grayton Beach. Come for the jazz band and the strong drinks; stay for the all-welcoming vibe, kitschy decor, colorful bar flies, and delicious jumbo crab cakes.

ECLECTIC AND FUNKY, THE RED BAR (LEFT) IS A HOT SPOT FOR DRINKS AND LIVE MUSIC. THE RED BAR JAZZ BAND PLAYS ALMOST NIGHTLY.

Experiences

For a special occasion—or a treat-yourself moment—book the Chef's Table at **Primrose** in Destin (hendersonbeachresort.com). Watch the magic unfold inside the kitchen as celebrated chef Gary Palm prepares a multi-course dinner that showcases both his talent and the region's finest ingredients. A recent meal to remember included wine-paired presentations of driftwood smoked salmon, lobster in citrus paste and butter, and scallops atop root vegetables followed by a decadent chocolate-blackberry dome dessert.



DINNER AT PRIMROSE

THE HENDERSON