



boca
magazine
delray
magazine

THE MENUS ARE IN!

Monday, March 27, 2017

Rain Date: March 28, 2017

Make your reservations for a memorable evening of dining under the stars—and down the double yellow line of famed Atlantic Avenue—at the food and wine event of the year. Join hundreds of guests—and 16 of Downtown Delray's finest restaurants—at Florida's longest dining table, one that runs more than five blocks.

Savor the Avenue reservations are made with the restaurants directly beginning February 1, 2017. This is the event you don't want to miss.

For more information, visit BocaMag.com or
DowntownDelrayBeach.com/SavorTheAvenue
or call 561/243-1077.

*Reservations open Feb. 1, 2017
at all participating restaurants.*

We ask that you please Savor responsibly.

Produced by Downtown Development Authority of Delray Beach, FL.

*A portion of sales will benefit the
Delray Beach Public Library.*

*Thank you to our
event sponsors:*



Event Details

Where & When:

Location: Downtown Delray Beach on East Atlantic Avenue from Swinton Avenue to East Fifth Avenue (U.S. 1)

Date: Monday, March 27

Rain Date: Tuesday, March 28

Time: 5:30 p.m.–9 p.m.

Charity:

Delray Beach Public Library

The Ladies Improvement Association founded the Delray Beach Public Library in 1913, with 40 books. One hundred and three years later, we have more than 36,000 items in just our Children's Department alone. The Delray Beach Public Library exists to enrich the lives of the individuals of Delray Beach's diverse communities by creating and sustaining superior public library services. We provide patrons with extensive book and media collections, access to wireless internet, art exhibits, concerts, volunteer opportunities and extensive programming for adults, young adults and children. Our library is a place for community, learning, and interaction.

Reserve Your Seat:

Reservations are to be made directly with the restaurant of your choice.

Review the restaurant listings within this section. Each restaurant will be serving a specially designed four-course dinner with beverage pairings. The menus are available only online at BocaMag.com or DowntownDelrayBeach.com/SavorTheAvenue or at the restaurant. Contact the restaurant of your choice to make a reservation. Seating is limited. Guests must be 21 or older.

How to Check in:

Arrive the evening of March 27 and make your way to the restaurant location on East Atlantic Avenue.

Each restaurant's tables will be near its physical location. Check in with the host/hostess to receive your Savor the Avenue bracelet. Show the bracelet to receive complimentary cocktails at the beverage stations located within the event.

Visit DowntownDelrayBeach.com/SavorTheAvenue for a Savor restaurant map.

Savor the Avenue Table Décor Contest:

For the fifth year, Savor the Avenue restaurants will be competing for the "Best in Show" table. From elegant to eclectic, each restaurant stages a unique theme through its table settings to showcase its special style or cuisine. We encourage you to arrive early and walk the Avenue to view the beautifully decorated tables.

This year, in addition to the judging panel, there will also be a People's Choice Award granted to the restaurant with the best table décor. Be sure to vote for your favorite Savor the Avenue tablescape by uploading a picture of it to Facebook or Instagram, using #SavorPeoplesChoice and checking in to or tagging the restaurant name.

Greet, Toast & Dine:

5:30–6:15 p.m.: After checking in, enjoy a complimentary drink during the welcome reception provided by each participating restaurant. Locate your seats at Florida's longest dining table, and prepare to enjoy a beautiful night.

6 p.m.: Seating begins.

6:15 p.m.: Welcome comments, grand toast provided by Steve Weagle, Chief Meteorologist, WPTV

6:30–9 p.m.: Four-course dinner to be served with custom adult-beverage pairings.

7:30 p.m.: Table Decor Contest winner announced.

Attire:

Downtown Delray Beach evening casual

Parking:

Public parking lots and garage parking are available, as well as some valet locations. Atlantic Avenue will be closed during the event. Side streets will remain open for vehicle access.

Visit DowntownDelrayBeach.com/parking for more parking information.

Old School Square Parking Garage:

Northeast First Street and Northeast First Avenue

Robert Federspiel Garage:

Southeast First Avenue

After the event, take a moment to complete a quick survey about your experience and enter to win a *Dinner for Two* at your choice of any Downtown Delray Beach restaurant.

To take the short survey, visit SavorAtlanticAve.com.

Share your photos from the evening!

#BocaMag

#SavorTheAvenue

To learn more about Savor the Avenue, visit www.DowntownDelrayBeach.com/SavorTheAvenue



Chef John Thomas changes his menu daily to accommodate only the freshest local and seasonal ingredients. 32 East has a neighborhood bistro ambience, offering a fine dining experience in a comfortable setting. A streetside terrace provides an outdoor dining option, along with our lively, full-service bar and lower and upper level dining rooms.

32 E. Atlantic Ave., 561-276-7868 /32east.com

Hors d'oeuvres

Raspberry Point Oysters
Prince Edward Island, Asian pear mignonette
+

Crispy Crab Croquette
with citrus aioli and chive

Paired with Swanson Vineyards Pinot Grigio, Sonoma County 2015

First

Yellowfin Tuna Poke
honeydew, citrus, charred poblano crema, candied cashews
Paired with Swanson Vineyards Chardonnay, Napa Valley 2014

Second

Braised Short Rib and Root Vegetable Ragù
rigatoncini, fontina and wilted greens
Paired with Swanson Vineyards Merlot, Napa Valley 2012

Third

Charcoal Grilled Lamb Chop
on caramelized fennel puree with roasted heirloom carrots
plum salad and cabernet reduction
Paired with Swanson Vineyards Cabernet Sauvignon, Napa Valley 2013

Dessert

Grapefruit Panna Cotta
with pineapple-mango sauce and coconut toasted almonds
*Paired with Swanson Vineyards "Crepusculé" Semillon, Napa Valley, 2007**
*America's top-rated late harvest Semillon

Extra Pour: Add an extra glass pour of Swanson Alexis to your meal at \$16 per glass

\$150 per guest plus tax and gratuity



50 Ocean Presents

A "GATSBY" Evening

Above the iconic sports bar, Boston's on the Beach, 50 Ocean features a sophisticated, Old Florida atmosphere, panoramic ocean views, and exquisite cuisine with exciting local influences presented by a knowledgeable and seasoned staff. 50 Ocean's award-winning chef Joe Bonavita is a master talent at creating unique dishes, offsetting different textures and custom sauces in his signature dishes of seafood and meats.

50 S. Ocean Blvd. (A1A), 561-278-3364 /50ocean.com

Welcome

Seafood on Ice

Paired with Woodford Reserve Mint Julep

First

Indulge

deviled eggs, finger sandwiches,
oysters Rockefeller, stuffed mushrooms
Paired with Roederer Estate

Second

Fetching

Waldorf salad

Paired with Cakebread Cellars Sauvignon Blanc

Third

Spiced Kurobuta Ham Steak
charred pineapple relish, salacious Swank
toybox vegetables, indecent mash
Paired with Paraduxx by Duckhorn 2012

or

Lobster Thermidor

sultry Swank pole beans, tantalizing matchsticks
Paired with Conundrum, White Proprietary Blend

Dessert

Decadence

Lemon Cake

Paired with Robert Mondavi Moscato D'Oro

\$145 per guest plus tax and gratuity



Zagat: “Delicious” Nuevo Latin food is the draw at this “colorful, vibrant” Delray Beach cantina well served by a “good” staff; festive drinks, including “authentic” mojitos and “thirst-quenching” sangria. “Set the scene for a fun evening” including “people-watching” from the sidewalk seats.

105 E. Atlantic Ave., 561-274-9090/
cabanarestaurant.com

Grand Toast *Spanish Cava*

Welcome Drink *Coconut Pisco Sour*

First
Ceviche
fresh shrimp, octopus, scallops and calamari marinated in aji amarillo, hot rocoto peppers, garlic, lime juice, cilantro, viandas and maíz tostado
Paired with Sauvignon Blanc

Second
Ensalada Cabana
field greens, hearts of palm, queso blanco, tomatoes, red onions, olives, black bean vinaigrette
Paired with Pinot Grigio

Third
Pernil
Latin-American-style braised pork shank, rioja garlic demi-glace, maduros and arroz con gandules
Paired with Malbec

Dessert
Tres Leches with Guava
Paired with Riesling

\$99 per guest plus tax and gratuity



Caffé Luna Rosa is the Italian restaurant on the beach and the oldest Italian restaurant in Delray Beach. Awarded the Delray Beach Restaurant of the Year for both 2014 and 2015, Caffé Luna Rosa offers an ocean-view dining experience where great food and a great environment come together.

34 S. Ocean Blvd., 561-274-8898 ext.1/
caffelunarosa.com

Salad
Jumbo Lump Crab Cocktail
jumbo blue crabmeat, Florida organic corn, fire-roasted peppers and micro herbs
Paired with Prosecco “De Stefani”

Pasta
Cavatelli Con Tartufo
white truffle, roasted exotic mushrooms and brodetto with handmade cavatelli pasta
Paired with Gewurztraminer “Fuchslahn”

Entrée
Forever Braised Wagyu Short Rib
slow-roasted Jackman Ranch organic short rib with creamy soft polenta and barolo demi-glace
Paired with Barolo Sradanova “Antonio Sasa”

Dessert
Cappucino Icebox Cake
homemade sponge cake with espresso, Italian liquors and imported mascarpone mousse
Paired with Birbet Brachetto “Giacomo Vico”

\$125 per guest plus tax and gratuity



RESTAURANT



Che!!! is a new concept that brings authentic Argentinian specialties to Delray Beach. This family company has more than 30 years experience originating in Argentina and then in Spain. At Che!!! guests can enjoy the best Intracoastal views in Delray while having a cocktail in its patio bar and finishing with its delicious steaks. Everything is served in an inviting and friendly atmosphere. See you soon!

900 E. Atlantic Ave., 561-562-5200/cherestaurant.com

Welcome Drink *The Basil Baby*

First
Argentinian Sampler
pickled eggplant, mini sausage, empanada, cheeses, olives
Pairing Wine

Second
Farmhouse Salad with Prawns
Pairing Wine

Third
Parrillada
skirt steak, flank steak, short ribs, lamb chops, chicken, sweetbread, chimichurri, salsa criolla, baked potato
Pairing Wine

Dessert
Apple Pancakes with Ice Cream
Pairing Wine

\$115 per guest plus tax and gratuity



Featuring fresh seafood delivered and prepared daily, City Oyster has a full sushi bar and a rotating selection of fresh oysters from both coasts. House-made desserts, pies, breads, crackers and pastas are fresh from its bakery above the restaurant. The large selection of wines is recognized by *Wine Spectator* as one of the premier wine collections in the country.

213 E. Atlantic Ave., 561-272-0220/
cityoysterdelray.com

Grand Toast *Zardetto Prosecco*

Hors d’oeuvres
Selected Signature Rolls
from the Sushi Bar
Paired with Mastro Campania Greco

Appetizer
Korean-style Braised Duck and Kimchi Egg Roll
Paired with Altesino Toscana Rosso

Entrée
Local Snapper Pan Roasted Shrimp and Crawfish Étouffée, Jasmine Rice
Paired with Cloudline Oregon Pinot Noir

Dessert
English Trifle with Fresh Berries
Paired with Ceretto Moscato d’Asti

\$135 per guest plus tax and gratuity

CUT 432

A MODERN STEAKHOUSE



CUT 432 continues to please. It's been almost 10 years since CUT 432 opened its glass doors and began to challenge the idea of what a steak house could and should be. It offers succulent cuts of beef, inventive dishes and a great wine list.

432 E. Atlantic Ave., 561-272-9898 / cut432.com

Welcome Drink

Piccini Prosecco, Veneto, N.V.

First

Alaskan King Crab Cocktail

Haas avocado, citrus vinaigrette, Asiago croustade, wasabi caviar

Paired with Copain Rosé of Pinot Noir, Mendocino County 2015

Second

Confit of Duck and Farro Salad
pickled candy stripe beets, toasted pine nuts, cranberries, arugula and micro carrot

Paired with Belle Glos "Clark & Telephone" Pinot Noir, Santa Barbara 2014

Third

Seared Prime Filet Mignon
wild mushroom and truffle Carolina Gold rice, bordelaise sauce

Paired with Von Strasser, Diamond Mountain Cabernet 2013

Dessert

House-made Chocolate Peanut Butter S'More

Paired with EOS "Tears of Dew" Moscato, Paso Robles

\$135 per guest plus tax and 20% gratuity



Lemongrass Delray Beach has been the place to go for Thai, Japanese, sushi and Vietnamese since opening. With all rolls and dishes made to order, the chefs can create just about anything to your liking. The notable wine and sake list provides the perfect pairing to any entrée. *Zagat* 2004–2008: "Excellent"; *Sun-Sentinel*: Top 10 Asian Restaurants in Florida; *Florida Trend*: Best New 20 Restaurants in South Florida.

420 E. Atlantic Ave., 561-278-5050/
lemongrassasianbistro.com

Starter

Pan-seared Vegetable Dumplings

Second

Seared Sea Scallop
with a tamarind glazed topped
with Thai mango salsa

Main

Grilled Miso Black Cod
served with a side of Japanese sesame
rice and char-grilled bok choy

or

Premium Nigiri platter
with spicy tuna roll

Dessert

Green Tea Crème Brûlée

\$95 per guest plus tax and gratuity



This year for Savor the Avenue, Gary Rack combined his two Delray Beach locations to offer a one-of-a-kind duo menu to experience both concepts.

Gary Rack's Farmhouse Kitchen is the second location to its flagship store in Boca Raton. This restaurant model is crafted on a philosophy in which the management team takes pride: respecting the guests, honoring the environment and supporting local purveyors. Farmhouse Kitchen serves 'just-good-food.' Situated on the Avenue, Farmhouse Kitchen is known for its popular Saturday and Sunday Brunch (9 a.m. to 3 p.m.) and happy hour every day at 3 p.m.

204 E. Atlantic Ave., 561-266-3642/
farmhousekitchendelray.com

Welcome Drink

Salted Cucumber

Hors d'oeuvres

Kohlrabi Pancakes

tomato sugo, olive currant vinaigrette

Paired with Au Contraire Chardonnay

Entree

Buffalo Prime Rib

spaghetti squash, blueberry, almond granola

Paired with Au Contraire Pinot Noir

\$95 per guest plus tax and gratuity



RACKS Fish House + Oyster Bar is a New England seafood house featuring fresh, high-quality seafood paired with Prohibition-style cocktails. It features a unique, nouveau-nautical décor to match the responsibly sourced ocean-to-table menu. Racks Fish House is known for its buzz-worthy daily happy hour from 4 p.m. to 7 p.m., which includes 50 percent off select drinks and \$1 oysters (*RACKS DOUBLE D proprietary oyster; some exclusions may apply*).

5 S.E. 2nd Ave., 561-450-6718/
racksdelray.com

Grand Toast

Lunetta Sparkling

Appetizer

Jerk Style Shrimp and Grilled Street Corn

opal basil, peanut relish,

blue cheese Sriracha fondue

Paired with Au Contraire Pinot Gris

Dessert

Dessert Duo

banana thyme bread pudding

and magic compost cookies

Paired with Noval 10-year Port

Max's Harvest

FARM TO FORK



Since its debut in 2011, Max's Harvest has been a favorite destination for dinner and weekend brunch in Pineapple Grove. Its heritage of fresh, local, natural ingredients and simple preparations has earned Max's Harvest distinction among its guests and peers as a premier farm-to-table restaurant. Food tastes naturally delicious when grown with care, harvested at precisely the right moment and delivered to its kitchen directly from the source. Fresh ingredients are a delight to the senses and the essence of great cooking. We hope you enjoy the sheer pleasure of seasonal, locally-grown ingredients and the simple, sophisticated flavors that result when you let the land speak for itself.

169 N.E. 2nd Ave., 561-381-9970 /maxsharvest.com

First

Smoked Trout Toast
charred cabbage, pistachio, blood orange

Second

Burrata
chilled pea soup, country ham, morels

Third

Branzino
grapefruit, ramp butter, asparagus, saffron vinaigrette

Fourth

Lamb Chop
buckwheat polenta, radicchio and balsamic

Dessert

Flourless Chocolate Cake
kumquats, sesame brittle and whipped crème fraiche

\$125 per guest plus tax and gratuity

Rocco's Tacos

AND TEQUILA BAR



Rocco's Tacos & Tequila Bar offers an authentic taste of Mexico in a fun, casual environment where guests can sample more than 400 varieties of tequila and enjoy guacamole made tableside.

110 E. Atlantic Ave., 561-808-1100 /roccostacos.com

First

Local Red Snapper Ceviche
leche de tigres marinade, jicama, cilantro, topped with Bull's Blood chilies
Paired with Strawberry Basil Margarita

Second

Posole con Polpo Barbacoa
guajillo broth, charred octopus, radish, white onions, cilantro
Paired with Casamigos Silver Sangrita

Third

Whole Smoked Pig Tacos
house-made corn tortillas with salsa brava
Paired with Peach Pineapple Whiskey Sangria

Dessert

White Chocolate and Passion Fruit Churros
with tequila-spiked chocolates
Paired with Milagro Barrel Select Anejo

\$90 per guest plus tax and gratuity

ROK:BRGR

★ BURGER BAR AND GASTROPUB ★



ROK:BRGR is new to Delray, but it's popularity in South Florida has already won them numerous awards—including "Best Burger in Florida." Serving up American comfort food and specializing in overflowing gourmet burgers, handcrafted cocktails and craft beers, ROK:BRGR's menu has something for everyone. With locations all over South Florida, it's no wonder they've created a cult-like following. Check out their legendary Sunday Social Brunch which offers bottomless mimosas and Bloody Mary's, live music and guaranteed great vibes. We'll understand if you feel the need to photograph your meal before the first bite...#rokbrgr @rokbrgr

4 E. Atlantic Ave., 954-646-0675/ rokbrgr.com

First

The Threesome
tuna poke wonton, mini lobster corn dog, rok:prawn

Second

Smoked Brisket Bourbon BBQ Mac & Cheese

Third

"Double Trouble" Burger Fest:

Double Truffle Brgr
wagyu blend patty, stuffed with foie gras & black truffle, grilled pears, brie cheese, black truffle marmalade

+

The Stoner Brgr
wagyu blend patty, stone crab tempura, gruyere cheese, pepper-mustard sauce

Dessert Duo

Chocolate Chip Bread Pudding
+
Bourbon Strawberry Shortcake

\$90 per guest plus tax and gratuity

SALT

— DELRAY BEACH, FL —



Indulge your palate with modern American sharable plates, gourmet entrees and premium cocktails in a trendy, upscale atmosphere. Our unique name is derived from a blend of seven exotic sea salts used to season our prime steaks and enticing dishes, making them truly unforgettable. We pay attention to every detail ensuring your dining experience is remarkable from the moment you step into SALT 7, on Atlantic Avenue in beautiful Delray Beach.

32 S.E. 2nd Ave., 561-274-7258 /salt7.com

Starter

Beet Salad
goat cheese, pistachio, citrus glaze

Appetizer

Tuna Poke
bigeye, sesame, citrus ponzu

Entree

Filet Mignon and Sea Scallops
10 oz. prime filet with purple mash
cocoa nib seared sea scallops
over butternut squash puree

Dessert

Dark Rum Chocolate Ginger Spice Cake

\$150 per guest plus tax and gratuity

the OFFICE

Prime Burgers, Craft Beer



Feast on delicious, gourmet comfort food at this outstanding American gastropub, where the food is as important as the creative cocktails, the selection of craft beer, and the noteworthy wine list. This wonderful, four-course meal will showcase gifted executive sous chef Brian Cantrell's innovative cuisine, including refreshing salads, sublime small plates, award-winning burgers, enticing chicken, steak, and fish dishes, and delectable desserts.

201 E. Atlantic Ave., 561-276-3600 /theofficedelray.com

First

Baby Iceberg Wedge

house-smoked pepper bacon, heirloom cherry tomatoes, grilled red onion, gorgonzola dolce dressing

Paired with Nautiqua Cote de Provence Rosé

Second

Diver Scallops and Pork Belly

fontina grits, truffled corn puree

Paired with Meiomi Pinot Noir

Third

Soft Shell Crab and Petite Filet Mignon

black garlic, potato and celery roasty, local honey glazed carrots

Paired with Ferrari Carano Sonoma • Chardonnay or Cabernet Sauvignon

Fourth

Assorted Artisan Bonbons

Paired with "April in Paris": Sparkling Brut, St. Germain Elderflower Liqueur, fresh raspberry

\$110 per guest plus tax and gratuity

Reception: 5 p.m. glass of champagne and crudité buffet

ITALIAN DINING Vic & Angelos ENOTECA COAL OVEN



Dine on mouthwatering, rustic Italian cuisine created by talented executive chef Erick Miranda. The expansive menu truly pays homage to the fine culinary traditions of Italy. This enticing four-course meal will showcase the restaurant's superb salads, house-made pasta, fresh seafood, scrumptious veal and chicken entrées, and decadent desserts. The full bar features inventive cocktails, as well as an impressive selection of wine and beer.

290 E. Atlantic Ave., 561-278-9570 /vicandangelos.com

Hors d'oeuvre

Burrata

prosciutto di Parma, arugula, fig balsamic
Paired with Vic & Angelo's Signature Toscana Rosso

Antipasti

Colossal Shrimp Scampi

butter poached, grilled ciabatta, broccoli rabe, lemon, garlic, white wine
Paired with Cuterfranca Rosso, Lo Sparviere

Entrée

14 oz. Center Cut Veal Chop

seared in a cast iron skillet, roasted garlic, Parmesan
smashed potatoes, wild mushroom, onion

or

Oven Roasted Branzino

butter red skin potatoes, Tuscan cucumber salad
Paired with Vini Artico Pinot Grigio

Dolce'

Venetian Cake

Paired with Treviso Prosecco

\$110 per guest plus tax and gratuity