

# MODERN LUXURY PALM BEACH

## *A Fashionable LIFE*

PB WOMEN OF STYLE  
& SUBSTANCE

*Plus*

Tory Burch Opens  
on Worth, Angle  
Reopens at Eau &  
a Fashion Blogger  
With Style

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ICE CREAM PHOTO BY ERIC STRIFFLER; HILL PORTRAIT BY CHELSEA ANNE

# IN GOOD *company*

The Cooper Restaurant continues as a Palm Beach Gardens mainstay as it quickly approaches its fifth year.

*By Carolina Buia // Photography by Eric Striffler*



Braised beef short rib with roasted celery root, carrots and turnips; horseradish-crushed golden potatoes; and ruby port beef jus

**W**eekend or weeknight, The Cooper restaurant in Palm Beach Gardens' PGA commons is awash in activity. Inside, guests recline on tangerine twill chairs, good cheer spilling over in high decibels. The silver clinks and cocktail glasses beg for another round of Crime and Passion, the restaurant's signature bourbon cocktail.

Outside, more guests have staked a spot in the restaurant's unique nooks: a small bistro table, an elongated communal table, a wraparound bar or the new pergola with slats squinting toward a star-filled sky. Executive chef Adam Brown, 37, is an affable, lithe man who moves with incredible fluidity, sneaking

a stroll through the crowded space to make time for a rapid-fire chat with his guests. Coming up on five years in May, The Cooper has become a mainstay for regulars and visitors alike. "We stay relevant because we care about our guests," Brown says. "We want to be the neighborhood restaurant—whether you come here every week or once a year. We want you to feel as if you've come home."

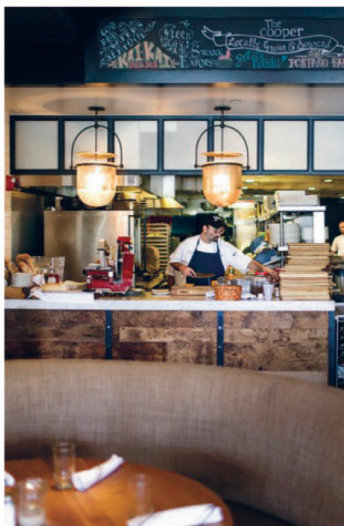
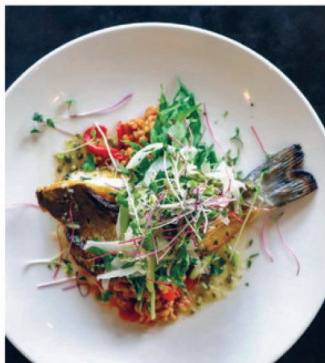
The vibe may draw comparisons to a modern-day *Cheers*, but that's where it ends. The menu, while approachable, is innovative. It mixes genres, high and low ingredients, and techniques. New additions arrive seasonally, such as the current crop that includes crisp olives stuffed with mozzarella curd; Korean pork ribs; and pork belly tacos with green papaya slaw. "I love vegetables," Brown says,

"and we do our best to make them more than just a side order"—this from a chef who wrote college papers on Alice Waters, the doyenne of the farm-to-table movement.

From roasted yellow wax beans to fried General Tso's cauliflower, there's plenty to keep vegetarians happy. The farmers market entree culls ingredients from up to a half-dozen local South Florida farms, where the owners really do know Brown's name. Currently, the features are cauliflower "T-bone," calabaza squash puree, broccolini and beet quinoa.

Seafood dishes are also on point at The Cooper, including a pot of beer-braised mussels in a savory sofrito-ale-nage and an elegant cioppino in a tomato-saffron broth. A scared branzino flown in from Greece pairs marvelously with a piquant red pepper farro and an asparagus-fennel salad. It's refreshing, briny and billowing with myriad textures.

Also this month, a braised short rib, glazed in a ruby port beef jus and served over a bed of roasted root vegetables and horseradish-crushed potatoes, is swoonworthy. Year-round favorites include the bacon-wrapped meatloaf with cheddar mashed potatoes and the restaurant's classic made-to-order burger. "We use freshly ground chuck, brisket, short rib, sirloin and hanger steak," Brown says. It's pure comfort food—as it should be. ■



#### THE COOPER

4610 PGA Blvd., Ste. 100,  
Palm Beach Gardens,  
561.622.0032,  
thecooperrestaurant.com

Sun., 10:30AM-3PM; Mon-Thu.,  
11:30AM-4PM, 4PM-10PM; Fri.-Sat.,  
4PM-11PM

Clockwise from top left: Farmhouse salad featuring Walt Ross' heirloom Farmhouse Tomatoes, shaved red onions, watermelon radishes, watercresses, housemade ranch dressing; a view into the kitchen from the dining room; tuna tartare with avocado jam, Japanese pickled cucumber and ginger salad, gochujang mayo and yuzu ponzo with a side of crispy wontons; pan-seared branzino with roasted red pepper farro, asparagus-fennel salad and lemon-caper vinaigrette.

## PALM BEACH GARDENS

**The Cooper** The hip and artistic rustic space at The Cooper is as inviting as the warm staff; enjoy a diverse farm-to-table menu and craft cocktails right on PGA Boulevard. 4610 PGA Blvd., Ste. 100, 561.622.0032, [thecooperrestaurant.com](http://thecooperrestaurant.com) \$\$\$

**La Masseria** This recently opened sibling of New York's-own La Masseria and Masseria dei Vini, and sure-to-be PGA Boulevard's new staple serves Pugliese and Southern Italian specialties with a focus on wine pairings in a sleek, refined setting. 5520 PGA Blvd., Ste. 104, 561.660.8272, [lamasseriapbg.com](http://lamasseriapbg.com) \$\$\$

**Seasons 52** Enjoy the ever-changing seasonal menu of American fare in Seasons 52's expansive space with high booths, wraparound bar and all-around upscale feel, plus friendly service and a hopping bar crowd—the flatbreads are a favorite. 11611 Ellison Wilson Road, 561.625.5852, [seasons52.com](http://seasons52.com) \$\$-\$\$\$

## JUPITER

**Cafe Des Artistes** At this Parisian intracoastal oasis, expect a bistro setting on the water, classic French fare by chef Thierry Magne and a warm staff who will make you feel right at home (and wishing you spoke French).

A true gem. 318 S. U.S. Highway 1, 561.747.0998, [cafedesartistesjupiter.com](http://cafedesartistesjupiter.com) \$\$\$

**Guanabanas** The bright, lively open-air waterfront restaurant in Jupiter with winding coquina stone pathways, woven tiki huts, and live music serves American and Mexican-style fare with a seafood emphasis, of course—always jammin'! 960 N. Highway A1A, 561.747.8878, [guanabanas.com](http://guanabanas.com) \$\$-\$\$\$

## The Woods

Tiger Woods set out to reimagine the classic sports bar, and he succeeded: Enter into a sleek setting with smooth screens, private dining spaces, and a buzzing steakhouse vibe,

with upscale American cuisine. 129 Soundings Ave., 561.320.9627, [thewoods.tigerwoods.com](http://thewoods.tigerwoods.com) \$\$\$

## BOCA

### Farmer's Table

This rustic-chic farm-to-table favorite adjacent to the Wyndham Hotel presents creative, vegetable-full dishes that meet your nutrient and palate needs. 1901 N. Military Trail, 561.417.5836, [farmerstableboca.com](http://farmerstableboca.com) \$\$

### New York Prime

The classic, high-end steakhouse known for the best steak in the area also features live music and a spirited atmosphere. 2350 Executive Center Drive NW, 561.998.3881, [newyorkprime.com](http://newyorkprime.com) \$\$\$

### Rebel House

Serving up "renegade-eclectic" cuisine under executive chef Michael Saperstein, the fried chicken and croque rebel are among the favorites at this animated quirky spot that's a hit among locals. 297 E. Palmetto Park Road, 561.353.5888, [lifetastesbetter.com](http://lifetastesbetter.com) \$\$\$

### Trattoria Romana

This Boca staple is favorite to many, serving fine Italian favorites in a setting to match—including a trellis overhead—so, expect a crowd. 499 E. Palmetto Park Road, 561.393.6715, [trattoriaromana.com](http://trattoriaromana.com) \$\$\$



## PALM BEACH GARAGE

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