



SUSHI BY BOŪ

There are plenty of fish in the sea—and on your plate—at Sushi By Boū. Hot off the heels of its grand debut at PGA National Resort in Palm Beach Gardens, this Japanese speakeasy experience brings something special to the table: an elevated 12-course and 17-course omakase experience at its 12-seat bar. Partners and Palm Beach County residents Erika London and chef David Bouhadana promise top-tier sushi in a 1920s-inspired ambiance (think vibrant wallpaper, fringed lamps and crystal chandeliers), elevating every day on the greens. *400 Ave. of the Champions, Palm Beach Gardens, sushibybou.com; pgaresort.com*

MIA ROSEBUD

The brilliant brainchild of the beloved Chicago restaurant group, Mia Rosebud by Rosebud Restaurants is heating the culinary scene in Boca Raton. This restaurant brings la dolce vita to Palm Beach County with over five decades of experience in Italian

Full Plate

WITH SO MANY THINGS COOKING IN THE KITCHEN IN PALM BEACH COUNTY, THESE RESTAURANTS SERVE A RECIPE FOR SUCCESS THIS SEASON.

BY RACHEL FEINBLATT



From top: Indulge in omakase by Kapow; Eggplant stack from Mia Rosebud; Sushi by Bou at PGA National Resort.



MODERN LUXURY

cuisine, serving century-old family recipes like classic Chicago meatball salad, Ribbons bolognese and brick chicken. With an exciting feat full of decadent bites and innovative interior details to match—including a 7,700-square-foot open kitchen, indoor bar, outdoor terrace, exterior bar and more—diners will get a first taste of culinary genius. *150 E. Palmetto Park Road, Boca Raton, rosebudrestaurants.com*

KAPOW NOODLE BAR

Kapow uses its noodle in its latest concept, which has all of Boca Raton buzzing with excitement. Introducing an omakase dining experience and premium sushi program, taking South Florida

FROM TOP: PHOTOS BY: KAPOW; ROSEBUD RESTAURANTS GABRIEL CUESTA



Indulge in the velvety hummus, the Australian leg of lamb and the Leila Grill combination for two, all guaranteed to evoke a love-at-first-bite sensation. *120 S. Dixie Highway, West Palm Beach, leilawpb.com*

taste buds on a culinary adventure. Omakase dining consists of chef Nicholas Corral's pre-selecting courses, allowing diners to enjoy a culinary journey of the best the restaurant offers. Spearheading it all is the highly acclaimed restaurateurs of Sub-Culture Group, where stellar sake pairings wash down two seatings of 8-course and 12-course omakase. *402 Plaza Real, Boca Raton, kapownoodlebar.com*

LEILA

Leila in West Palm Beach has stood the test of time (20 years, to be exact) and continues to stay relevant with its delectable Mediterranean cuisine. To commemorate this milestone, Leila will host a celebratory evening featuring an open bar, belly dancing performances and special surprises on April 11.

THE WINE ROOM KITCHEN & BAR

Ditch sleeping in and the breakfast-in-bed routine—head to The Wine Room Kitchen & Bar in Delray Beach for its recently launched beluga, bubbles and brunch experience held every Sunday. Raise your class to a selection of bottomless mimosas and Beluga vodka Bloody Mary bar, complemented by a delectable gourmet menu crafted by The Wine Room. Indulge in an array of endless tapas, or large plates like eggs benedict and shrimp and grits to fulfill all your brunch cravings. Dive in and savor the experience. *411 E Atlantic Ave., Ste. C, Delray Beach, thewineroomonline.com/delray-beach*



From top: Indulge in brunch from The Wine Room Kitchen & Bar; delectable French toast sticks from The Wine Room Kitchen & Bar; mouthwatering mezze from Leila.



THE WINE ROOM PHOTOS BY GYORGY PAPP; LEILA PHOTO BY JUSTIN FORNES