

## Haute Cuisine at The Brazilian Court Hotel

PALM BEACH, Fla. -- After the complete renovation and restoration of The Brazilian Court Hotel, the next step was to offer a restaurant with a world-class reputation and a renowned chef. Daniel Boulud was easily convinced to create an affiliate of his Upper East Side Café Boulud, as the sophisticated set who frequent Palm Beach are the same discerning guests who frequent his Manhattan locales. According to Boulud, "When I discovered The Brazilian Court Hotel in Palm Beach I knew it would be a charming, sunny setting for a wonderful southern version of Café Boulud." The allure of the setting, with its 1920s Spanish style buildings and delightful interior courtyards, tucked away on a tree-lined street, won the heart of the Lyon-born New York chef.

The 130-seat Provence-style restaurant offers breakfast, lunch, dinner and impressive Sunday brunch with an indisputable quality of ingredients, expert preparation and stunning presentation. The deeply recessed ceiling, accentuated by terra cotta walls, adds to a subdued radiance fluent throughout The Brazilian Court. Accented with red-veined, limestone tile, quarried in the Corton region of Burgundy, the immaculate striations caused by leaching grape juice from nearby vineyards create an ambience that is complex without being overdone. Spilling out into one of the hotel's discreet courtyards, guests have the option to dine al fresco with a view of the iconic fountain amidst a tidy jungle of exuberant vegetation. Café Boulud is a must on the Palm Beach social scene, which in addition to its suite of comfortable dining rooms offers two elegant private dining rooms, The Ballroom and The Conservatory, accommodating 110 and 50 guests respectively.

The French-American cuisine of Café Boulud is inspired by Daniel's Four Muses: La Tradition, classic French cuisine; La Saison, seasonal specialties of the market; Le Potager, the French vegetable garden & Le Voyage, exotic flavors and cuisines of the world. With an emphasis on specially selected wines by the glass in harmony with the "voyage" menu, Café Boulud offers 500 vintages from every continent arranged by grape variety.

Executive Chef Zachariah Bell, formerly sous-chef at Café Boulud New York attracted national attention for the restaurant including the Wine Spectator's "Best of Award of Excellence" and four stars in the Mobil Travel Guide.

Chef Bell's affinity for meat shines in intensely flavored dishes such as his tartine of squab: grilled sourdough layered with wild mushroom duxelle, braised squab leg and sautéed squab liver, with roasted squab breast and an à la minute jus, finished with foie gras butter and a delicate mâche salad. Serving the freshest fish from Florida and beyond, chef's favorite is mahi-mahi, which he pairs with a summer squash, apple and mussel stew, Colombo curry, coconut milk and cilantro.

On the dessert menu, Daniel and Pastry Chef Matthew Petersen, formerly the executive pastry chef of DB Bistro Moderne, have created a myriad of decadent dishes in harmony with the Four Muses. "Traditional Favorites" include tart tatin or île flottante, "Seasonal Desserts" are inspired by the bounty of the orchard and focus on lighter offerings, such as fragrant sorbets, poached fruits and fruit tarts and sweet treats from Le Voyage are accentuated with exotic spices spanning the globe.

The décor reflects touches of the rich design history of Palm Beach enveloped in cool elegance and warm hospitality with contemporary accents. The pallet of earth tone colors span from warm amber, bronze and terra cotta, to deep gold and citrine. In the dining room, banquettes covered in lush, woven chenille a contrasting fresco inspired terra cotta-toned tapestry cloth, detailed with a hint of golden hued silk. The 1940s inspired club chairs are enveloped in a persimmon Larson square patterned silk paired with a touch of apple green. Artwork by Mark Bowles adorns the walls showcasing large-canvas, abstract landscapes with multi-dimensional layers of light, color and form.

Located in the heart of what is known as "America's Riviera," The Brazilian Court is just steps away from both the beach and Worth Avenue, showcasing some of the world's finest shopping and galleries. The Brazilian Court also features the award-winning Frederic Fekkai Salon & Spa, as well as springtime Author Breakfast Series moderated by Parker Ladd, exclusive Jewelry Luncheons with Marjorie Reed Gordon and an art gallery featuring original works by artist Mark Bowles.

For more information on Café Boulud or The Brazilian Court Hotel, call (800) 552-0335, (561) 655-7740 or visit [www.thebraziliancourt.com](http://www.thebraziliancourt.com).

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