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# Vive

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**INSIDE!**

# CONTEMPORARY RESORT

By Sharon Levinsohn

As hotel guests have become savvier and more demanding, smart hoteliers have upgraded their properties to encompass luxurious amenities and solicitous service. Thankfully, many properties have also debuted upscale restaurants with delicious, inventive food, attentive staffers, and plush interiors. As a result, many hotel restaurants have become popular dining destinations for locals and visitors who truly appreciate the deluxe dining experience. The two restaurants, profiled here, are definitely worth the trip.

## THE DETAILS

Angle is the shining culinary star of the stylish Ritz-Carlton, Palm Beach, which emerged from a swank \$60 million renovation and expansion in March of 2007. This deluxe resort, situated on seven splendid acres fronting the Atlantic Ocean in Manalapan—just south of the island of Palm Beach—combines superb amenities, elegant interiors, first-rate service, and delightful dining options. Since Angle debuted with the reopening of the resort last spring, talented Chef de Cuisine, David Mullen, has established a devoted following. Mullen joined Angle with an impressive pedigree—he was a sous chef in New York City under Daniel Boulud, at Daniel, and under Wylie Dufresne at 71 Clinton Fresh Food. It was no surprise that he was just named one of the Rising Stars of South Florida in 2008 by StarChefs.com.

After you dine at Angle, take some time to stroll around this beautifully landscaped property which sports an abundance of water features, including a new tranquility pool with fiber optic lighting and arcing fountains; an expanded art collection; recreational activities (including three tennis courts with two on-site pros), and a 3000-square-foot Oceanfront Terrace with an evening fire pit. You might even want to spend a night... or two.

## THE SETTING

Angle is a stunning restaurant featuring a chic, contemporary design. This dramatic venue features subtle lighting and plenty of flickering candles, soaring ceilings, a back-lit wine wall (which stores 840 bottles at just the right temperature), and a ceiling accented with dark wooden criss-crossed beams. A palette consisting of chocolate brown, pale green, and gold, is played out on the wooden and mirrored walls, the velvet drapes, the flower-patterned fabric



## featured restaurant

Angle

The Ritz-Carlton, Palm Beach, 100 South Ocean Boulevard  
Manalapan

mural, and the upholstered furniture. The centerpiece of this wonderful restaurant is the underlit, onyx communal dining table—the first in the area—topped with oversized silver candelabras. This table—positioned at an interesting angle, of course—seats 12 and is the perfect spot for meeting new friends or hosting a dinner party. All of the tables are smartly positioned, to afford some privacy, and dressed with fine, cream-colored napery and topped with mod crystal votives. All of the mouthwatering dishes are served on square- and rectangular-shaped white china in a variety of sizes. Angle also includes an intimate dining room, off of the main room, that can be closed-off for private parties. Whether you choose to sit at the community table, at an elegant semi-circular settee, or in the smaller room, you will be treated to the Ritz-Carlton's deluxe brand of service.

Charming and genial General Manager Ricardo Mendes, and his talented and considerate staff, continually strive for excellence at Angle.

## THE CUISINE

Chef David Mullen and his dedicated staff continually turn out scrumptious, contemporary American dishes that are inspired by cuisines from all over the globe (notably, Asian, Italian and Spanish). The creative menu highlights a variety of fresh fish and

seafood, but there are also some delectable dishes for meat-lovers.

A swell variety of chilled seafood appetizers make the perfect starter. You should consider combining Gulf Coast shrimp with calypso hot sauce, stone crab claws with mustard sauce, a selection of daily oysters (with several sauces), and a few servings of American sturgeon caviar. After you work through these, dive into an order of Chef Mullen's sublime lemon-thyme gnocchi—this dish will melt in your mouth. The light dish is enhanced by lemon zest, which is folded into the gnocchi before it is lightly sautéed, and served with peekytoe crab meat and brown clam shell mushrooms. I also adore the ceviche of South Carolina fluke, which is served with a julienne vegetable salad (made of peppers, cabbage, fennel, and a little guacamole) and a diaphanous rice crunch; the grilled octopus, which is served with a green tomato soffritto, piquillo peppers and spicy tasso ham; and the pan-seared Nantucket Bay scallops, which are served with roasted cauliflower and potato puree and roasted cauliflower rosettes, served in a port wine reduction with grapes and almonds.

While you will be pleasantly full from the yummy appetizers, there are many inspired entrees that you should try. Standouts include the Marinated Chilean Sea Bass—a flawlessly executed dish—enhanced by a

wonderful soy-honey glaze and served with Portobello mushrooms and sautéed spinach; the Jerk-Rubbed Rib Eye Prime Steak—a carnivore's dream—which is served with an artichoke and potato puree and grilled scallions; and the superb, perfectly cooked Roasted Florida Red Snapper, which is served with baby artichokes and parsnips in a black truffle emulsion. Many of Angle's dedicated diners thrill to Chef Mullen's Five-Spice Short Ribs and Grilled Hangar Steak—a signature entrée—which is cooked for eight to 10 hours until it is supremely tender and is served with a tasty, sweet-potato-pearl cous cous ragout.

Angle's seductive desserts, from the gifted Executive Pastry Chef Jerome LeTeuff, include The ABC, a combo of almond crunch, caramelized bananas and spiced chocolate mousse; the Apple Tart 08, with caramelized apples, hazelnut streusel and vanilla ice cream, dressed with green apple "caviar" and an apple crisp; and the RectAngle, a perfect piece of chocolate praline cake, accented by a dark chocolate swirl and a touch of edible gold, served with vanilla ice cream and a swirl shot. The latter is comprised of mangoes, salty caramel and vanilla, and is topped with a chocolate macaroon.

#### LIBATIONS

Enthusiastic sommelier Robert Aquilino, who joined Angle in January of this year, can help you choose the perfect libation to complement each course of your meal. His distinguished global wine list consists of over 2000 selections with a heavy accent on American and French vintages. Angle also offers 10 wines (including two Champagnes) by the glass, and about 20 half-bottles (which make it easier to taste a variety of wines during your meal). There is also a full bar with plenty of specialty cocktails.

#### THE EXTRAS

Even if you order dessert, you can indulge in the pleasures of Angle's candy cart. This rolling wooden cart with grey marble shelves features a variety of nifty treats including chocolate-covered Pop Rocks lollipops; chocolate-covered ginger, oranges and almonds; and individually wrapped caramels. Your server will be happy to place your choices in a miniature box as a sweet souvenir of your meal.

*Angle serves dinner nightly, from November through March, and Tuesday through Sunday during the rest of the year. For reservations, please phone Angle at 561.540.4850. Additional information is available at [www.ritzcarlton.com/en/properties/palmbeach](http://www.ritzcarlton.com/en/properties/palmbeach).*