

Food, wine and cocktail stroll coming up in Mizner Park

Mizner Park's annual food and beverage stroll through 10 restaurants lets foodies plunk down \$30 for a dining passport or \$49 for a VIP pass and move from place to place at their leisure, sampling a dish and a cocktail while a rock band plays on the promenade.

This year, Tastemakers at Mizner Park's Rock, Roll & Stroll is 6 to 9:30 p.m. Oct. 13. Restaurants, eager to impress, will serve up everything from braised Angus beef short ribs with a strawberry lemonade cocktail at Tazy, to ahi tuna dressed Hawaiian-style with pineapple and washed down with white sangria at Max's Grille.

Stone crab lovers may notice the date is two days shy of legal harvesting season in Florida. So to usher in the native seafood they'll serve later, Truluck's is offering Pacific island crab claws on ice with a spicy mustard sauce, washed down with a flute of Poema Cava.

Their claws are well cracked, too. "We do the work so you can dine and enjoy yourself and not make a mess," said executive chef Michael Petruso Jr.

The Dubliner Irish Pub is serving shepherd's pie with Guinness mac & cheese and a black velvet, Guinness stout with white sparkling wine on the bottom. For diners who re-

member this food from last year, Chef David Ortiz has changed it up by slow cooking the brisket with real bones, and the mac & cheese may include some truffle or whatever he feels like adding at the moment, he said.

Instead of the noodles they're known for, Kapow! is offering a spicy Banh Mi Vietnamese sandwich on a crispy bannette that will hold up better for the evening, said executive chef Caleb Holman.

Uncle Julio's is staying close to its Mexican roots with a pineapple bacon guacamole with crumbled queso fresco on top, chips and a grapefruit margarita. Chicken tacos are on

the tasting menu at Racks and Yard House, which included a blackened swordfish variety. Villago is serving a bruschetta romana with ham and cheese and a peach puree champagne bellini.

Passports are available now at participating restaurants. VIP dining passports include valet parking, a champagne toast at Lord & Taylor from 5:30 to 6 p.m. and dessert at Sweet Departures from 9 to 9:30 p.m. Part of the proceeds will go to the American Cancer Society's Making Strides Against Breast Cancer Saturday Oct. 24 in Mizner Park.



FINE FOOD

Truluck's executive chef, Michael Petruso Jr., with Pacific island crab claws on ice, washed down with a flute of Poema Cava, a sparkling wine from Spain. PHOTO/MARCI SHATZMAN



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