

BROWARD-BOCA-PALM BEACH EDITION
FALL 2019

SOUTH FLORIDA
LUXURY
GUIDE



LUXURY IN MOTION
THE HOTTEST CARS OF 2020

+ YACHTS, JETS, TOYS & MORE

Bugatti La Voiture Noire



Steelpan's Caribbean Jerk Wings

• Chef Kevin Baker

FLAVORS OF THE CARIBBEAN

Located inside Sonesta Fort Lauderdale Beach, **Steelpan** is a new Caribbean-American fusion restaurant that serves up traditional island flavors combined with inventive cocktails. "Our vision is to provide everyone a chance to experience the culture of the Caribbean," says Chef Kevin Baker, a native of Jamaica. "Our restaurant fuses flavors well-known to the South Florida region, creating a dynamic menu that everyone can enjoy." Here, he shares the recipe for one of Steelpan's signature dishes, the Caribbean jerk wings. 999 N. Fort Lauderdale Beach Blvd., Fort Lauderdale; 954.302.5252; steelpanfil.com

Caribbean Jerk Wings

FOR THE MARINADE:

- 1 cup rice wine vinegar
- 3 oz water
- 1 cup low-sodium soy sauce
- 5 oz dark brown sugar

Bring the liquids to a simmer and stir in brown sugar until it dissolves.

FOR THE JERK BARBECUE SAUCE:

- 5 cups ketchup
- ½ cup Jamaican Pride jerk spice
- ¼ cup marinade (see above)

Combine all ingredients.

FOR THE CHICKEN:

Marinate approximately 5 pounds of chicken wings for at least 8 hours. Drain well. On a raised rack, in a roasting pan, roast at 375 F for 20 minutes. At this point, you can cool them and hold them for up to 2 days or continue by tossing them lightly in the jerk barbecue sauce. Finish them on a barbecue or in a single layer on a raised rack at 400 F for about 12 minutes. Serve.

NEAT & NEW

If you're wishing for whiskey, this 17th Street Causeway cocktail lounge will be your favorite new watering hole. Created by executives from Old School Hospitality, the masterminds behind Good Spirits Fifth and Fed, **Whiskey Neat Cocktail Lounge** features more than 200 whiskeys complemented by unexpected ingredients and plenty of creative ice varieties. During happy hour (5 to 7 p.m.), each round of drinks is accompanied by a rotating selection of tapas. 1035 SE 17th St., Fort Lauderdale; whiskeyneatbar.com



Whiskey Neat signature cocktail



High Tide at Bahia Mar Fort Lauderdale Beach

ON THE WATER

One of Fort Lauderdale's biggest draws is how easy it is to sail your way to a gourmet meal. In celebration of the upcoming Fort Lauderdale International Boat Show (Oct. 30 – Nov. 3), we've compiled a list of some of the best boat-accessible restaurants the city has to offer.

Bahia Mar Fort Lauderdale Beach recently opened its new rooftop pool lounge **High Tide**, inviting the public and hotel guests to experience beautiful panoramic views of the ocean and yacht-filled marina while enjoying cocktails, craft beers and tasty bites. 801 Seabreeze Blvd., Fort Lauderdale; 954.764.2233; bahiamar.com

Arrive by boat or gondola to indulge in **Casa Sensei's** pan-Asian comfort food masterfully blended with a Latin twist. The restaurant also offers guests a rare selection of sakes and Japanese whiskies. 1200 E. Las Olas Blvd., #101, Fort Lauderdale; 954.994.1768; casasensei.com

Boathouse at the Riverside offers boaters the opportunity to dock and dine along the water with ease. As part of the historic **Riverside Hotel**, this eatery features a variety of dishes inspired by coastal cuisine. 620 E. Las Olas Blvd., Fort Lauderdale; 954.377.5494; boathouseriverside.com

One of Fort Lauderdale's most popular restaurants, **Shooters Waterfront** is a must-visit for seafaring diners. Aside from plenty of outdoor seating, it also has a private ballroom and hosts dockside concerts throughout the year. 3033 NE 32nd Ave., Fort Lauderdale; 954.566.2855; shooterswaterfront.com



Seafood platter from Shooters Waterfront