

UPCOMING EVENTS



St. Augustine Offers Delicacies for Your Taste Buds

As you prepare your trip to attend the St. Augustine Gam (Nov. 15th-17th), you'll no doubt plan to stay in St. Augustine for additional days. While exploring the city, one of the things you'll want to do is check out the restaurant scene. Here are just a few places worth considering while in the Old City.

Breakfast: **The Blue Hen Café** located in the historic district of Lincolnville is a small unassuming restaurant but worth the wait to get a seat. It offers basic breakfast fare plus items with local flavor like the blue crab quiche. They are known for their biscuits and pride themselves on using fresh, locally-sourced ingredients. They're also open for lunch.

Lunch: Located on St. George St. nestled under St. Augustine's historic Cedar tree is **Spanish Bakery & Café**. They serve up fresh empanadas, picadillo, sandwiches, salads and soups as well as seasonal flavors based on old Florida recipes. They use a stone hearth oven to prepare freshly baked bread daily so it won't be hard to follow that tempting smell right to their door.

Food Trucks: Relatively new is **Village Garden** (Old A1A Hwy.), a food truck haven, which houses six food trucks seven days a week. There are permanent trucks located there as well as space for other trucks that come

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and go on a rotating schedule. On any given day, you'll find Big Island Bowls, New York Beach Bagels, Pele's Wood Fire and The Good Karma Café. Big Island Bowls serves up healthy Hawaiian bowls and smoothies where acai fruit is the main star. New York Beach Bagels serves authentic NY bagels in a multitude of flavors while Pele's Wood Fire utilizes wood-fired cooking to showcase pizzas, wings and burgers. The Good Karma Café uses locally-sourced coffee to make all kinds of coffee from the basic "cup of joe" to specialty concoctions. You can visit their website (www.villagegardenftp.com) to see the rotating truck schedule.

Burgers: **GAS Full Service Restaurant** (Anastasia Blvd.) serves up comfort foods, beef and seafood entrees but they're probably best known for their burgers, particularly the Jalapeno Popper Burger which has been featured on the *Food Network*. It's made from a half pound of grass-fed beef, ground fresh daily, that is stuffed with cream cheese, cheddar cheese and fresh jalapenos then grilled to medium, panko breaded and deep fried! The masterpiece is served on a homemade bun complemented by lettuce, tomato, pickle, onion and ranch dressing.

Seafood: **O' Steen's Restaurant** (Anastasia Blvd.) was long a favorite of locals before visitors found this treasure. They've been serving up fresh seafood accompanied by home-style sides and fresh vegetables for over 50 years. Visitors return again and again for their renowned fried shrimp dinners and tasty side dishes like squash casserole. Be sure you take cash because they don't take credit or debit cards.

View: Just minutes from Beacher's Lodge, who is welcoming SSCA attendees needing sleeping accommodations, is **South Beach Grill** (Cubbedge Rd.). They provide a casual, oceanfront dining experience. The upstairs dining room offers breathtaking views of the Atlantic Ocean and their large outdoor deck sits nestled in the dunes for unique beachfront dining. In addition to the freshest seafood, they create outstanding pasta, chicken and beef entrees.

Dessert: **Crème de la Cocoa** (San Marco Ave.) is a confections company that specializes in custom cakes, handmade chocolates and delectable desserts. You can sample their delicious creations Tuesday-Saturday from 10am-6pm or you'll find them on some of the best menus in town. Flavors and varieties vary daily. Their chocolates are hand-casted or hand-rolled in dark, milk or white chocolate and some of their popular flavors include: Sweet Tea Lemonade, Banana Curry and Dark Datil (St. Augustine's native pepper). For desserts, a couple of house favorites include: The Florida Native (creamy key lime pie topped with a layer of pound cake and brushed with strawberry puree, topped off with orange white chocolate mousse) and Southern Belle (rich gooey

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pecan pie on a shortbread crust topped with vanilla bean mousse).

Sweet Treats: Stephen DiMare had a plan to open a coffee shop but changed his mind after a woman sitting next to him on a plane suggested he consider serving gourmet ice pops in the Mexican style known as *paletas* in his coffee shop. He began experimenting by making the ice pops and combining various flavors in his kitchen and **The Hyppo** was born. The Hyppo (Charlotte St.) combines fresh fruits, herbs and spices, evaporated cane juice and sometimes dairy to create delicious goodness on a stick. Flavors are based on the freshest seasonal produce available so the varieties offered change frequently. Some of their flavorful creations include: Watermelon Basil, Pineapple Hatch Chili, Blackberry Goat Cheese and Avocado Dark Chocolate.

Tasting Tours: If you can't decide where to go, consider taking a tasting tour. There are several tours to choose from that highlight wine, beer and/or food. Just choose the one that suits your palette. The tours are three hours long and allow you to experience the history and culture of St. Augustine through food. For more information, go to www.thetastingtours.com.



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