

EPIC EATS

A DINING TOUR
OF WINTER PARK

Throughout the past decade, Winter Park has grown into a foodie destination lauded for its superstar chefs who are dishing up some of the country's most innovative cuisine. The following seven pages reveal a sampling of their culinary creations, from artfully handcrafted sushi rolls to from-scratch brunch classics with a new twist. Carnivores, vegans, seafood fanatics, and sweet teeth alike will discover an epicurean experience in Winter Park that will leave them longing for more.



LEFT Managing partner Tim Noelke and executive chef/partner Brandon McGlamery are at the helm of Park Lights Hospitality, the powerhouse group behind two of Winter Park's most popular restaurants, Prato and Luke's Kitchen and Bar. **RIGHT** Delicately prepared fish, fresh salads, and refreshing cocktails are among the top draws at Luke's.





ABOVE Only fresh, sustainably sourced fish is on the menu at The Ravenous Pig, the flagship restaurant of James Beard-nominated duo James and Julie Petrakis. **BELOW FROM LEFT** Jumbo shrimp and mussels tossed with handmade fettuccine at Francesco's Ristorante; Hillstone's signature grilled heirloom artichokes, served with housemade remoulade, are grown from root stock passed down by Italian immigrants.

ABOVE BoVine Steakhouse's signature 22-ounce bone-in ribeye pairs well with a glass of Sequoia Grove cabernet sauvignon from Napa Valley. **BELOW** Tuna tartare layered with avocado and topped with ginger vinaigrette at Financier Bistro & Bar à Vin, where sous chef Téo Lemaire and executive chef Théo Goupil also create French classics like croque monsieur and to-die-for eclairs.





OPPOSITE FROM TOP LEFT Veggie pizza made from homemade dough at Rome's Flavours; Umi's spicy tuna roll dressed with kobachi sauce; blu on the Avenue's house-smoked Norwegian salmon chips; Belgian waffle topped with vanilla mascarpone, Nutella, and fresh strawberries at the Briarpatch. **FROM RIGHT** Signature Sprinkle buttermilk brioche donuts from The Glass Knife; restaurateur JoAnne McMahon and executive chef Tony Krueger of 310 Park South; blu's lobster cobb salad wrapped in prosciutto di parma.





ABOVE Wesley DeSouza, food and beverage manager, and executive chef Stephen Doyle oversee operations at The Alford Inn's Hamilton's Kitchen, where surf 'n' turf is served with Creekstone prime filet mignon.
BELOW FROM LEFT Orchid Thai's salmon ginger salad with cashews, topped with crisp eggplant and drizzled with homemade ginger dressing; handcrafted triple-scoop gelato from Peterbrooke Chocolatier.



FRANCESCO'S

RISTORANTE • PIZZERIA

We are in this together and committed to serving our customers safely during these challenging times. In authentic Italian tradition, we select our simple, whole ingredients and combine them by hand with heart, using the time-honored method of open-flame cooking. From handmade mozzarella to artisanal pizzas, pastas and salads, we have a passion for quality and pride in our product that we know you'll appreciate. Reservations suggested.



Francescos-Rist.com
 400 S Orlando Ave, #104
 (407) 960-5533

BEER GARDEN VIBES



Q This has been the hardest year for the restaurant industry in modern history. How did you adapt?

A On top of maintaining a safe and clean environment for our staff and guests, we've made a huge effort to stay connected within our community. We've made ordering more accessible by adding our online store and curbside pickup.

Q What was your inspiration for the new beer garden? What stands out about your concept?

A We like to visit beer gardens when we're in Asheville and wanted to bring something similar here. We imagined a large outdoor area focused on our beers in an environment that reflected our characteristic laid-back, casual style. We also wanted a space where we could host fun events like trivia, live music, and movie nights.

Q What's involved in your brewing process?

A To brew a great beer, we start with reverse-osmosis filtered water, the best malts we can find, and very strict standards for our signature process that we've developed over the years. And there are a few extra bells and whistles in our new 15-barrel system.

Q What are some good food and beer pairings?

A Beer can go places other beverages can't. IPA is the most popular of all craft styles, and we



always have two on tap — a more traditional West Coast style and a hazy New England hops. IPA really brings out the bleu cheese on our pub burger and goes great with our teriyaki wings. Our Belgian Saison du Cochon is a home run with our housemade charcuterie board, and the Lone Palm Golden Ale is awesome with all things seafood. What’s cool is that our beer and food menus are always changing, so there’s always an opportunity for a new pairing.

Q What are the benefits of small-batch production?

A Beer is made to be drank fresh. It’s a living, unpasteurized beverage. Commercial breweries are consistent, but they just can’t deliver the experience smaller breweries can. It’s like the difference between buying a loaf of bread at the grocery store versus an artisan bakery.

Q What’s on tap right now?

A Some of our year-round brews include the Laid Up Lager, Foxtail Coffee Blonde, Trucks & Trains American pale ale, and Working Man Porter. Limited-release seasonal beers like the Lardermelon are perfect for spring and summer.

Q What’s your favorite thing about the beer garden?

A Our basic philosophy is making delicious, clean beers. It takes hard work and integrity not to chase fads. You don’t have to wait in line for our beers. We want friends and families to relax and really enjoy themselves.



THE RAVENOUS PIG

James Beard-nominated chef duo James and Julie Petrakis are at the helm of this critically acclaimed restaurant, serving inspired, sustainable food prepared using ingredients sourced in Florida. The Ravenous Pig offers an extensive menu ranging from traditional pub fare to house-made pastas, fresh seafood and creative desserts. In addition to seasonal cocktails and a sommelier wine list, the Ravenous Pig Brewing Co. craft beer is brewed on-site and poured in the newly minted outdoor Beer Garden. Lunch, brunch and dinner available for dine-in and takeout.



TheRavenousPig.com
565 W Fairbanks Ave
(407) 628-2333



FINANCIER BISTRO & BAR À VIN

Park Avenue or Paris? Financier Bistro & Bar à Vin takes you on a unique voyage to France right here in Winter Park. Named the maker of NYC's best croissant, executive chef Théo Goupil and his team bring the finest in French cuisine to the avenue — from delicate bites to multi-course feasts both savory and sweet. Come for lunch, brunch, or dinner ... and stay for dessert, a glass of wine, or one of our signature wine-based cocktails. This chef-driven bistro has one secret ingredient: love. And you can taste it in every bite.

•FINANCIER•

FinancierBistroBar.com
212 Park Ave N
(321) 972-2284



Téo Lemaire, Sous Chef; Théo Goupil, Executive Chef/General Manager



Théo Goupil, Executive Chef/General Manager; Danielle Goupil, Manager



HILLSTONE

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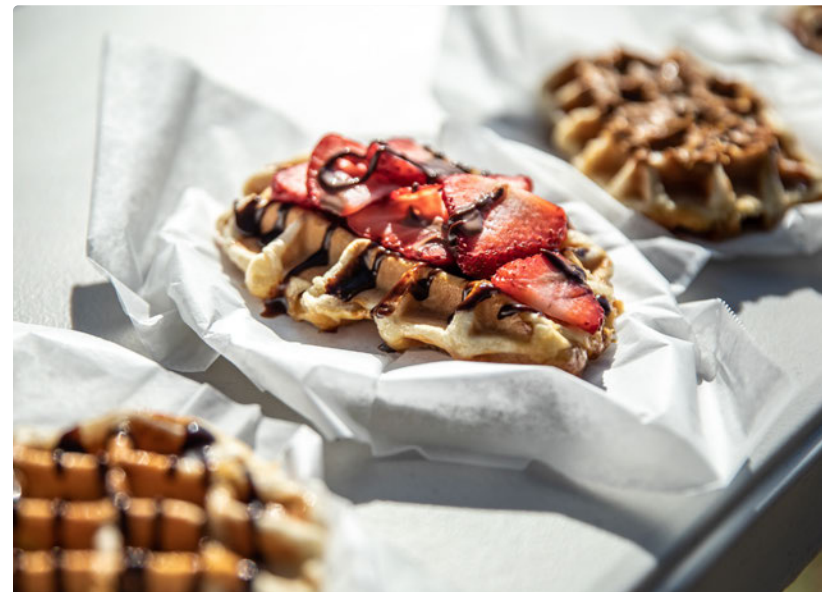
HILLSTONE

Hillstone.com
215 S Orlando Ave
(407) 740-4005

FARM FRESH

WINTER PARK FARMERS MARKET • EVERY SATURDAY

Fresh-pressed lemonade. Exotic produce and artisan bagels. Jars of raw local honey in enticing flavors like cinnamon and key lime. These are just a few of the unique offerings on tap at the Winter Park Farmers Market, where dozens of local vendors showcase their goods and wares every Saturday from 7 a.m. to 1 p.m. For decades, locals and visitors alike have flocked to the market on New England Avenue to grab everything from just-cut wildflowers and fresh-made crepes to vegan baked goods and heirloom veggies. Don't forget to grab a bag of irresistible kettle corn to munch on as you stroll through the stands. CityofWinterPark.com





Chef Jason Campbell



THE GLASS KNIFE

Whether you seek sweet or savory, we're serving the moments you love. With coffee and cuisine from classic to casual, stop in for breakfast, lunch or weekend brunch — even a romantic nightcap for two. And don't forget decadent cakes, elegant desserts and specialty sweet treats that are perfect for any occasion.

TheGlassKnife.com
276 S Orlando Ave
(407) 500-CAKE



LUKE'S

KITCHEN AND BAR

Luke's Kitchen and Bar is the third concept of Park Lights Hospitality Group, led by visionary chef Brandon McGlamery and operations maven Tim Noelke. We are a neighborhood restaurant delivering culturally and community-inspired dishes driven by our unique take on American cuisine. Our trusted team delivers carefully curated oysters, a raw bar, an array of soups and sandwiches, and entrees cooked over an open-fire grill and rotisserie.



EatAtLukes.com
640 S Orlando Ave, Maitland
(407) 674-2400



PRATO

Celebrating cuisine from Italy's rich culinary landscape, Prato seamlessly blends Italian classics with modern techniques and seasonal ingredients. The warm space welcomes guests with its rustic-chic elements, including a long bar, which encourages a vibrant, communal atmosphere. With its window-paned doors and year-round patio seating, Prato emphasizes the "park" of Park Avenue.

Prato-WP.com
124 Park Ave N
(407) 262-0050



Jeffrey Schrader
and Bryan Behling,
Proprietors

THE ANCIENT OLIVE

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TheAncientOlive.com
324 Park Ave N
(321) 972-1899



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SpiceandTea.com
309 Park Ave N
(407) 647-7423



Linda Files, Owner