



Sushi rice wrapped in nori with katsu lionfish seared with foie gras crab toro tartar and caviar lemon creme. Topped with Thai basil and 24-karat gold flakes.

FROM COLOR AND TEXTURE TO SHAPE AND balance, many elements converge to create an artful food presentation. In 2018, the art of plating has shifted from a more natural, random style to razor-sharp precision, structure, and focus. Chefs around the world have turned to effects such as scaling, molding and fanning. Food Network's World Extreme Chef Terry French — the new executive chef at UMI whose masterful creation is pictured here — traces his love of plating to his passion for art as a child. "I had always thought of what it would be like to be an assistant to Michelangelo and mix the paints that made his visions come alive," says French. As it turns out, French has become an artist in his own right, creating not only mesmerizing but delicious works of art.

THE ART OF PLATING

PG. 14-45



World Extreme Chef
Terry French

UMI

JAPANESE CUISINE & SUSHI BAR

Experience Winter Park's exciting new flavors as legacy Japanese cuisine melds with international culinary influences. Traditional favorites include Robatayaki grilled meats, seafood and vegetables, and masterly crafted sushi rolls. Japanese fusion cuisine adds an intriguing twist to the dining experience, with innovative originals such as Tuna Tataki, Lemon Citrus Lobster, Hamachi Kama and Matcha Green Tea Panna Cotta. Tapas-style plating allows patrons to share and sample while enjoying fine wines and one of the region's most extensive collections of premium Japanese beer and sake.



525 Park Ave S
umiwinterpark.com
407.960.3993



Chef Stephen Doyle

HAMILTON'S KITCHEN



Named for Hamilton Holt, president of Rollins College from 1925 to 1949, Hamilton's Kitchen embodies one man's pursuit of innovation. The iconic president was known for inviting too many people over for dinner, saying "If you can find a chair, you're welcome in my kitchen." Different styles of chairs pop up as homage to Holt throughout the restaurant, where locally sourced ingredients fuse with the rustic charm of a bygone era. Located in The Alford Inn, Hamilton's serves breakfast, lunch and dinner seven days a week.

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THE RAVENOUS PIG

James Beard-nominated chef duo James and Julie Petrakis are at the helm of this critically acclaimed restaurant, serving sustainable food created with passion and prepared using ingredients sourced in Florida. The Ravenous Pig offers an extensive menu ranging from traditional pub fare to house-made pastas, creative salads and fresh seafood, in addition to seasonal cocktails, an extensive wine list and Cask & Larder craft beer brewed on site. Dinner 7 days a week, Lunch Wednesday–Saturday, and Sunday Brunch.

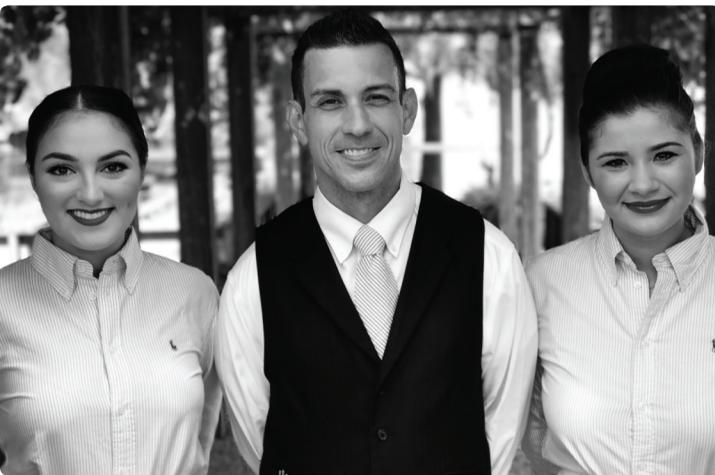
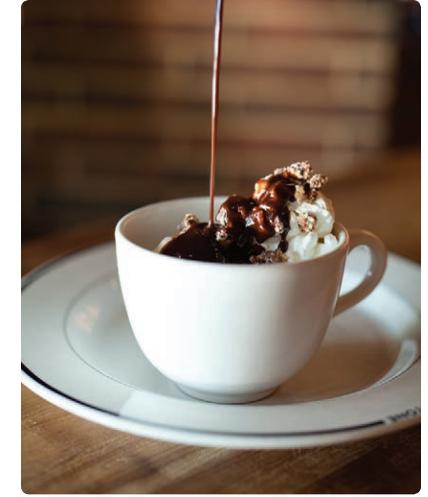


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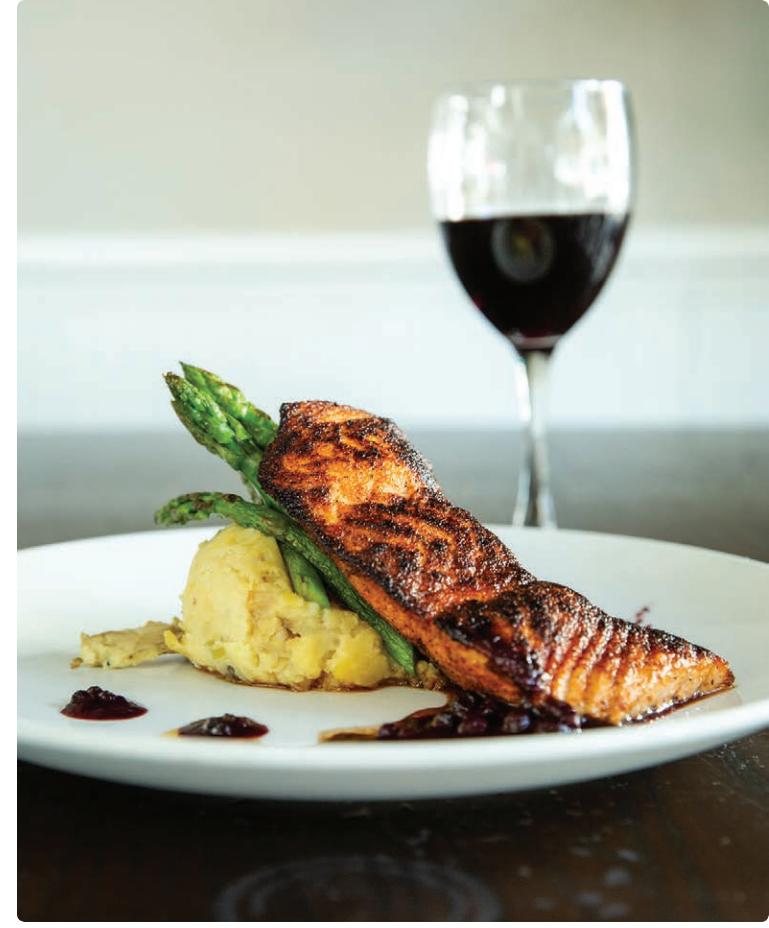
JoAnne McMahon,
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310 PARK SOUTH BLU ON THE AVENUE

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Chef Camilo Velasco and Chef Norman Van Aken

1921 BY NORMAN VAN AKEN

Multiple James Beard award winner Norman Van Aken's rustic-refined restaurant in Mount Dora is a celebration of modern artisans fused with respect for craftsmanship, community and culinary diversity. With artwork that marries form and function and Modern Florida Cuisine like yellow-edge grouper with Kaffir lime, 1921 and its partner, the adjacent Modernism Museum, set the stage for a destination that nourishes the body and soul.



142 E Fourth Ave
1921nva.com
352.385.1921



PLATING WITH **NORMAN VAN AKEN**

What is your approach to plating a dish before it is served?

The time before one plates a dish is one of the most crucial factors in the final outcome. The colors of the food, the textures intended, the time between when the food is plated and when the guest receives it, the shape of the best dish to select are all at hand when these moments are in play.

What tools should a home cook have to take it up a notch?

I advise on keeping things simple and without artifice. And I mean that whether it's from our professional kitchens or yours at home. Often when folks try to doll things up too much, there are unintended consequences. Clean, classic lines worked in fashion for Cary Grant, and they work in cuisine too.

What are your favorite ways to plate for holiday dinners?

Elegance is the first thing that comes to mind. I don't go for snowmen and manger scenes when it comes to cuisine. We've been blessed by receiving heirloom china, silver and glassware handed down through the generations. Tablecloths and linen napkins are used. Candles are lit. Chafing dishes that are usually too over the top are divinely celebratory this time of year.

How much is too much when finishing a plate?

It's like that house-of-cards game. If you get anywhere near a concern that things will topple over, you have gone too far.

What is your favorite garnish to use?

White space.





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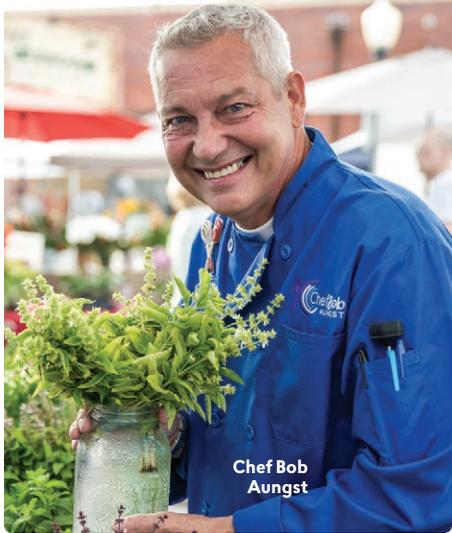
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Chef Bob Aungst



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Matt Wall and Chef Jerry Craft



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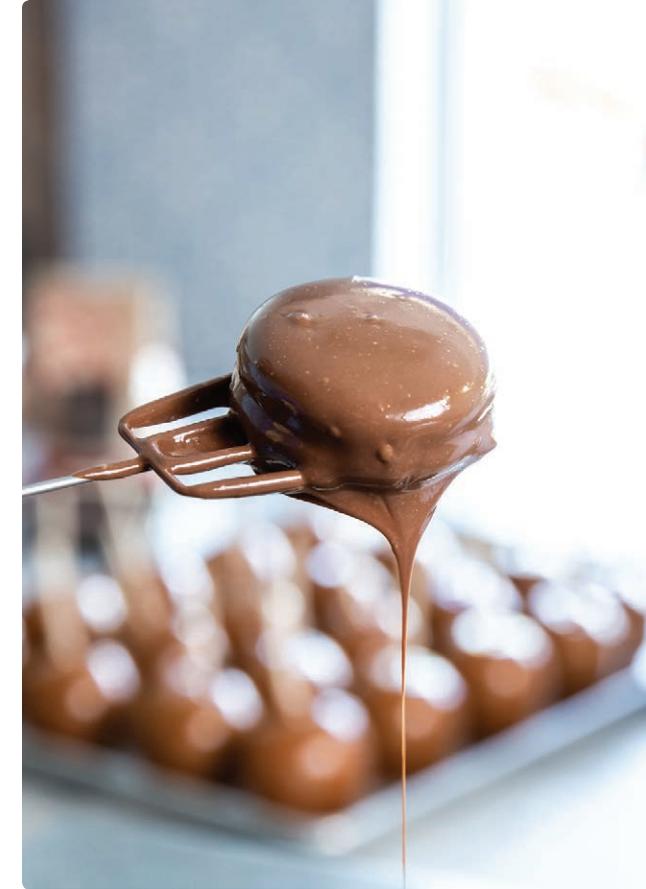


THE BRIARPATCH

For nearly 40 years, The Briarpatch has called Park Avenue home, delivering every day on its reputation as one of Winter Park's most iconic restaurants. We serve from-scratch contemporary American cuisine in a rustic-chic atmosphere, inviting diners to go beyond the usual, to explore a mélange of flavors in new and creative ways — from our Nutella waffle with fresh strawberries and mascarpone to our hand-ground California burger to our famous desserts. Our daily specials rotate with the season and always feature the freshest ingredients we can source.



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Aiello



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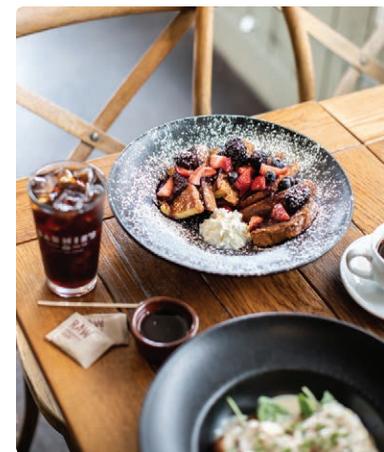
At Bernie's, coffee is so much more than a morning routine. It's a ritual, a meditation, a daily celebration over a cup of perfectly roasted beans. It's a journey through layer upon layer of rich flavor, sourced from the best coffee crops around the world. At Bernie's CoffeeKitchen, our cafe on Park Avenue, we perfect our micro-roasts, push the limits of coffee artistry, and create exciting menu items like our savory BCK Benedict. Bernie's doesn't just get you going; it gives you grounds for adventure.



BARNIE'S COFFEEKITCHEN



Chef Josh Feliciano



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