

# FLORIDA WEEKLY CUISINE



Mixed Berry Pie from The Upper Crust is both tangy and sweet, with a tender, flaky crust.



SCOTT SIMMONS / FLORIDA WEEKLY  
Strawberry shortcake from Table 26°.

**2** **TABLE 26°**  
1700 S. Dixie Highway, West Palm Beach; 561-855-2660 or [www.table26palm-beach.com](http://www.table26palm-beach.com).  
Table 26°, Eddie Schmidt and Ozzie Medeiros’ restaurant near the Norton Museum, is a haven for comfort food. You won’t want to leave without dessert. The warm bread pudding is soul-satisfying. So is the ganache hot fudge sundae. But we loved the strawberry shortcake, which was a dessert special the night we visited — loads of fresh berries surrounding a tender shortcake topped with crème fraiche. Also sweet — you’ll be greeted by the smiling countenances of Messrs. Schmidt and Medeiros, who treat their customers like family.

FLORIDA WEEKLY FILE PHOTO

## SCOTT’S THREE FOR 3 Places for dessert

A trio worth noting

This Three for 3 is all about self-indulgence. We need a little sweetness in our lives, so why skip dessert — especially when the options are as scrumptious as these?

**1** **THE UPPER CRUST**  
2015 N. Dixie Highway, Lake Worth Beach; 561-586-5456 or [www.theuppercrustpies.com](http://www.theuppercrustpies.com).  
There are few things better than The Upper Crust’s cherry pie — it’s the right mix of sweet and tart, served in a tender, flaky crust. But then again, you really cannot go wrong with any of the bakery’s pies — the chocolate, lemon meringue and others are equally satisfying. The Mixed Berry Pie, with cherries, blueberries and raspberries, is another favorite, delivering a heady mix of sweet and tart. As usual, the crust was perfectly flaky. Upper Crust’s location is a counter-service bakery, but such restaurants as The Farmer Girl, Belle & Maxwell’s, Serenity Gardens Tea House, Kobosko’s Creamery and Grande’s Bella Cucina serve slices of the pies for dessert. You also can find the pies at Bedner’s Farm Markets, TerMarsch Groves and The Yankee Peddler.



SCOTT SIMMONS / FLORIDA WEEKLY  
Orange sorbet from Carmine’s La Trattoria is presented in an orange peel.

**3** **CARMINE’S LA TRATTORIA**  
2401 PGA Blvd., No. 172, Palm Beach Gardens; 561-775-0186 or [www.carmineslatrattoria.com](http://www.carmineslatrattoria.com).  
You can feast on Italian fare, then shop in Carmine’s gourmet market afterward for food upon which you can feast at home later. But don’t skip dessert — the classic tiramisu is as creamy as you might expect. And we loved our orange sorbet, served in the peel — it was fresh and tasted of the sun. The waterfront patio seating at Carmine’s, which overlooks a marina just off the Intracoastal Waterway, combines good food and great views. ■  
— Scott Simmons, [ssimmons@floridaweekly.com](mailto:ssimmons@floridaweekly.com)

## THE DISH: Highlights from local menus

**The Dish:** Key Lime Baked Alaska  
**The Place:** AquaGrille, Loggerhead Plaza, 14121 U.S. Highway 1, Juno Beach; 561-355-0438 or [www.aquagrillejuno.com](http://www.aquagrillejuno.com).  
**The Price:** \$14  
**The Details:** In a world where Key lime pie and crème brûlée are de rigueur on dessert menus, it’s refreshing to see Pastry Chef Jenniffer Woo’s updated version of Baked Alaska on the menu at AquaGrille, one-time “Top Chef” contestant Stephen Asprinio’s new restau-

rant in Juno Beach.  
For this dessert, Key lime ice cream tops a guava cake, which is encased in a Swiss meringue that’s ignited and caramelized at the table.  
The tartness of the lime cuts the sweetness of the meringue, the cake and the passion fruit that compose this dessert, making it a refreshing end to a meal at AquaGrille, a welcome addition to the Juno Beach restaurant scene. ■  
— Scott Simmons, [ssimmons@floridaweekly.com](mailto:ssimmons@floridaweekly.com)



SCOTT SIMMONS / FLORIDA WEEKLY