

FLORIDA WEEKLY CUISINE



JAN NORRIS / FLORIDA WEEKLY

A mural by West Palm Beach artist Craig McInnis dominates the north wall of Nev's BBQ. It depicts chef/owner Tommy Nevill's family farm in Newberry, near Gainesville.

OUR THREE FOR 3

Places that opened in 2022

A trio worth noting

1 NEV'S BBQ

Promenade Plaza, 9910 Alternate A1A, Palm Beach Gardens; 561-437-6387 or nevsbarbecue.com.

Chef Tommy Nevill, former chef and co-owner of the now closed III Forks steakhouse, has opened a counter-service barbecue joint in Palm Beach Gardens. The giant wood smoker that sits out back was made in Mesquite, Texas, and he uses it to smoke brisket for 16 hours. The burnt ends are quite popular, he says. Pork sausages are housemade, and he also offers pork and chicken.



FLORIDA WEEKLY FILE PHOTO
Chicken, sausage, pork and brisket from Nev's BBQ.

The Dish: Acharari Pork Shoulder Curry
The Place: Ela Curry Kitchen, 4650 Donald Ross Road, Palm Beach Gardens; 561-345-2196 or elacurrykitchen.com.
The Price: \$27
The Details: Redolent with spices, this tender pork curry was a change from our typical American fare, representing the Indian regional dishes served here. Pickling spice, a family recipe in most Indian homes, has such flavors as fenugreek, coriander, fennel, cumin, asafetida, mustard seed and chiles. The exotic green mango powder, amchoor, provides a slight pungency. Spooned over the tender pork shoulder and fluffy basmati rice, its richness blooms with each bite. Share one and get some of the small plates to experience even more delights. Make reservations on busy nights: It's in the small space formerly occupied by Coolinary Cafe. It's now open for lunch — another option. ■

— Jan Norris,
nativefla@gmail.com

2 AQUAGRILLE

Loggerhead Plaza, 14121 U.S. Highway 1, Juno Beach; 561-355-0438 or www.aquagrillejuno.com.

AquaGrille, "Top Chef" star Stephen Asprinio's latest effort, offers a menu with a mix of small plates, "big salads," seafoods, and meats in a beach-house setting just north of Donald Ross Road in Juno Beach. You could go for oysters, wings, and cocktails. But for dinner, think shrimp and melon salads, seared yellow-fin ahi tuna with avocado, pineapple, cashews, pickled red onion, ginger-soy-lime vinaigrette, and other touches.



FLORIDA WEEKLY FILE PHOTO
Key Lime Baked Alaska from AquaGrille.

3 THE SOSO

4802 S. Dixie Highway, West Palm Beach; 561-486-7676 or www.thesosowpb.com.

This "fast-fine café," which offers modern American cuisine, has become a favorite among diners in the so-called "South of Southern," or "SoSo," neighborhood. The team at Akadis Hospitality (Kye Akavia, Alex DiSchino and Executive Chef Cesar Brea) offers a nice selection of sandwiches, salads and entrees that are available for dining in or taking out. ■

— Compiled by Scott Simmons, ssimmons@floridaweekly.com

THE DISH:

Highlights from local menus

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