

# A Matter of Taste

FOOD & BEVERAGE NEWS & REVIEWS

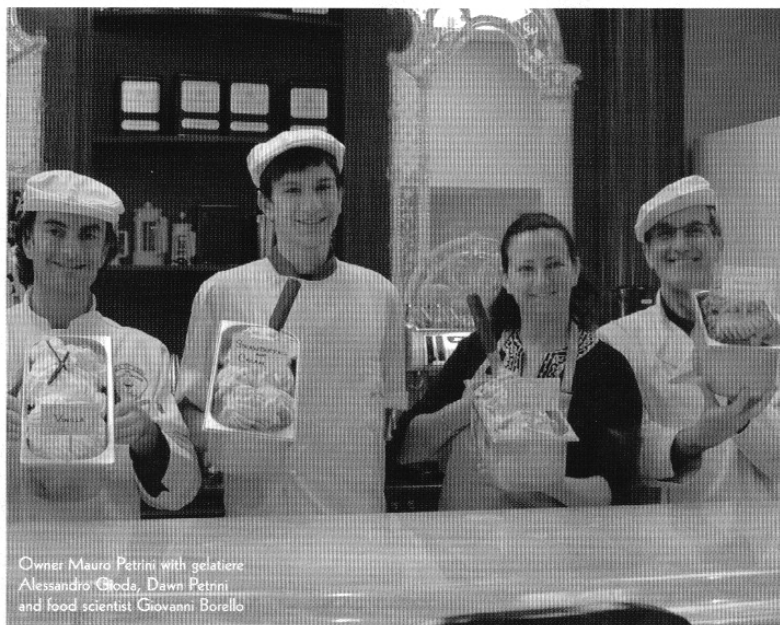
**W**hat better way to celebrate spring's arrival than with food that's fresh and satisfying?

The Blue Fish in Delray Beach – the subject of this month's dining review – serves up sushi and Japanese fusion cuisine that truly stands out for its freshness, flavor and unique presentation. For dessert, The Gelato Shoppe Petrini offers a cool alternative to heavy, fattening ice creams. The shop, which recently opened in West Boca Place, serves nutritious, healthy, Italian-style sorbets and gelatos in every flavor under the sun (minus the guilt).

If you feel like throwing caloric caution to the wind, check out the 13th Annual Bank of America Wine and Culinary Celebration, which takes place April 11th at the Museum of Discovery & Science in Fort Lauderdale. The event promises to be wonderfully decadent, with food and wine pairings from more than 30 of South Florida's top restaurants. Finally, with Mother's Day just around the corner we profile five fabulous holiday brunches designed to satisfy the senses – and make mom feel like a queen.

*Cheers!*

- ➔ **AMAZING GRAZE**  
Celebrate Mother's Day With  
A Brunch To Remember
- ➔ **DINING GUIDE**  
Eating Out In Boca & Beyond
- ➔ **RESTAURANT REVIEW**  
The Blue Fish
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The Stars Are Out



Owner Mauro Petrini with gelatiere  
Alessandro Gioda, Dawn Petrini  
and food scientist Giovanni Borello

## MAMAMIA IT'S A GELATERIA!

The Gelato Shoppe Petrini Opens At West Boca Place

HERE'S GOOD NEWS FOR PEOPLE WHO believe "healthy dessert" is an oxymoron: The Gelato Shoppe Petrini, an authentic Italian gelateria (and the only kosher business of its kind in the area) has opened at West Boca Place.

Owner Mauro Petrini uses only fresh, natural ingredients to create his healthy frozen gelatos and sorbets with items carefully selected to maintain the desserts' integrity: His specially roasted pistachios derive from Sicily and California, while hazelnuts come from growers in Oregon; fruit flavors are prepared using freshly cut and seasonal fruit.

In order to remain on the cutting edge of new flavors and techniques, Petrini has developed close relationships with The Giodas of

Gelateria Flipet, a well-known gelateria just outside Turin, Italy, and Giovanni Borello, a specialist in the field of gelato and food science in Italy. Consequently, Petrini has developed flavors for all palates and food tolerances, including a low-calorie, sugar-free gelato that's rich in fiber, as well as a gelato that incorporates antioxidants such as natural pomegranate, blueberry and acai.

Petrini also produces a variety of gelato cakes and Italian desserts, teas and coffee drinks. Talk about authentic: Even the gelato cups, spoons and pans derive from Italy, and all gelato and sorbets are produced on site via a special Italian-made machine – one of just seven in the world. For more information, call 561-716-0389 or visit [www.thegelatoshoppe.com](http://www.thegelatoshoppe.com). ○