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Florie's: everything about Mauro Colagreco's new restaurant

Owner of two Michelin stars, Argentine superchef opens its first restaurant in the US at the Four Seasons Resort Palm Beach

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Florie's: all about Mauro Colagreco's new restaurant at Four Seasons Resort Palm Beach (Photo: Press Release)

To celebrate its renewal, **Four Seasons Resort Palm Beach** reserved a good surprise for lovers of international gastronomy at the end of the year: **Florie's**, a restaurant in partnership with Argentine chef **Mauro Colagreco**, opens on Saturday 22.12. It is its first restaurant in the United States, and the tenth of its empire, which includes Mirazur in Menton, France, which has two Michelin stars and ranks third in the list of the world's top 50 restaurants.

Known for being a chef without frontiers, Florie's menus are inspired by the Mediterranean spirit of Colagreco and are centralized in the live cooking with a stone oven, yakitori grill and *à la broche*. The owner of an instinctive cooking, rooted in the use of the freshest and handpicked ingredients, the foods in their recipes are transformed as little as possible and prepared in natural presentations. In an exclusive conversation with our culture editor, Nô Mello, the superchef told more details of his work, read on!



Florie's: all about Mauro Colagreco's new restaurant at Four Seasons Resort Palm Beach (Photo: Press Release)

Why did you choose Palm Beach to open your first restaurant in the United States?

Palm Beach reminds me of my house in the South of France with its beautiful sun, water and fresh ingredients. As my cuisine is Mediterranean in spirit, the setting seemed like a natural place for me to open my first restaurant in the United States. When Four Seasons asked to partner with me, **I started to visit Palm Beach** . Have been many times over the past couple of years to get familiar with the area as it was very important for me to feel emotionally connected to all of my restaurants. I was immediately drawn to work with the Four Seasons because of its reputation and commitment to hospitality, which mirrors my personal values.

What is the concept behind the menu?

Florie's's menus are Mediterranean in style, but the bottom line is fire. Since I decided to be a borderless chef, I prefer to use many types of cooking techniques from around the world. Here I use a stone oven and grill similar to the one I use at Mirazur (his restaurant in Menton, France, which won two Michelin stars) and also a yakitori grill. Most of the dishes are touched by fire in some way, since it is the soul of the Florie's menu. I also prefer to cook with natural presentations so that the ingredients can shine on the plate.

Where do the ingredients come from?

We try to provide ingredients as locally as possible so they are fresh and associated with Florida and the Palm Beach region. The menus have a great focus on local fish and local citrus. For example, I'm excited about cooking with Wild Florida Pompano, which I prepare with virgin citrus oil, tomato, thyme and extra virgin olive oil. The grapefruit, lemons and oranges in Florida are some of the best in the world, so I use these in many dishes.

What have you brought from other menus you have already created?

Almost every Florie's menu is new, since I like my menus inspired by the regions where they exist. One recipe I brought from Mirazur is my signature "sharing bread and poem" which is to be shared at the table. It's my grandmother's recipe, freshly baked with lemon ginger oil served with a poem to welcome you into my home. My lamb with sweet potatoes, dates, walnuts and black sesame sauce, and a dessert of white chocolate mousse with passion fruit sorbet are also family recipes from the menus I've cooked before.



The chef Mauro Colagreco (Photo: Divulgação)

What are the new dishes on the menu?

Almost the whole menu is new and based on ingredients from Florida. I am very happy with the Hamachi with citric milk and macadamia and consomme of cold watermelon with beautiful grilled and chorizo oil. We also cook lobster in the rotisserie, which is special, since you do not see lobster prepared that way. There is also pizza, pasta and many other dishes to try.

How do you see Palm Beach as a travel destination?

The climate and the beautiful coast of Palm Beach make it ideal for holidays at any time of the year. Local art and gastronomic scene are also very special and reasons to spend time here. Now with Florie's, there is one more reason to visit!



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