

# FLORENDA

## TRAVEL + LIFE

YOUR GUIDE TO THE GOOD LIFE

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- SUSAN FRIEDMAN

## coastal cuisine

WE FOUND A PLACE SATIATED WITH FISH SERVED FRESH OFF THE HOOK AND A KNOCK-YOUR-FLIP-FLOPS-OFF KEY LIME PIE + **THE KEYS**



Putting the **Florida Keys** on your plate is chef August Didier's food philosophy. Inside his **Butterfly Café** in Marathon's Tranquility Bay Beach House Resort, everything is baked on-site, so welcome the delicious bread to your table inside this restaurant's indoor/outdoor dining room, where an island-motif decor helps set the mood. A tastefully composed salad with a tropical nuance, such as the Boston Bibb with gorgonzola, spiced nuts and luscious mango balsamic dressing, follows.

The grouper is an idyllic foil for Didier's horseradish crust, which provides texture, but isn't overwhelming. It's beautifully

balanced with a bright fruit coulis made of mango and passion fruit and is accompanied by smooth mashed potatoes and perfectly sautéed snow peas, onions, carrots and zucchini. The plate is as scenic as the setting.

You're in the Keys, so sample the hogfish (known as hog snapper), a local delicacy. This white-fleshed reef fish has a sweetness that suits Didier's preparation: stuffed with lump crabmeat. The passion-fruit beurre blanc surrounding it is aromatic.

An unconventional, nutty-crust Key lime pie made with homegrown Key limes and white-chocolate mousse is the apropos finale to this island dinner. Enjoy it on the veranda, where palm-tree-studded views of the Gulf of Mexico are as memorable as the epicurean meal. Average entrée: \$30. 305.289.7177, tranquilitybay.com

- What could be better than a slice of Key lime pie enjoyed on a veranda in the heart of the Keys?