



**GNOOME**  
*Sweet*  
*Home*

New Times  
*Best of*  
**2006**  
Broward-Palm Beach

ed" sub (six, nine, or 12 inches from \$3.19 to \$5.39), though, that defines the genre. Stuffed into one of those warm, crusty rolls, a mound of salami, Italian ham, capicola, and provolone is drizzled with olive oil and vinegar, given a shake of oregano and a handful of tomato, sliced onion, and torn romaine lettuce leaves. The art of the sandwich is indeed a living art.

## Best Croissant

**EUROBREAD & CAFÉ**  
1000 SEMINOLE DR.  
FORT LAUDERDALE 33304  
954-568-3876

Let us school you on the croissant. The best ones are covered with a thin, tan crust that's hard enough so that it resonates a little if you tap it with your fingernail but thin enough to "break" when it's given a little squeeze, like the shell of a robin's egg. Inside, the bread material should be slightly moist, with enough body so that it shreds rather than breaking or balling up when it's pulled apart. It should have a scent of butter, and it should taste like a morning in Provence. All right, maybe we're getting too subjective with that last bit. We must be under the influence of EuroBread & Café, the French bakery in Coral Ridge (there's another one at 6847 Stirling Rd., Davie), where the walls are painted an earthy yellow, like Provence clay, and the croissants are always fresh. There's a buttery smell in the air, as well as the scent of baking bread. Try all of their croissants — the chocolate croissant, with its schmeer of bittersweet chocolate inside, or the almond, which is sweet-toastier, with a sprinkling of crisp almond slices. We'll settle for the croissant plain, warm from the oven, maybe daubed with a little strawberry preserves or English marmalade.

## Best Bread

**GERMAN BREAD HAUS**  
311 E. COMMERCIAL BLVD.  
FORT LAUDERDALE 33334  
954-491-4464

When it comes to the staff of life, Europe rocks. If you're looking for something awesome with which to mop up your gravy, go straight to the Italians, the French, and the Germans. While the first two favor a crusty, airy loaf, the German version is typically too heavy to carry one-handed. It's also lugubrious in mood, slightly sour in flavor, and best when heavily buttered — much, come to think of it, like the national character. Deiter and Norma Dauer, who've owned the German Bread Haus for 20 years — that tiny gingerbread-looking concoction you've passed a thousand times on Commercial Boulevard — import some of their flours from Germany and offer several entirely organic loaves studded with seeds and nuts (like their popular Jogger's Loaf, Survival Power, and other multigrains also sold at Whole Foods) in addition to classic German wheat-rye mixes, sourdough, sweet raisin-inflected

takes you to make up your mind. And by that time, you'll be packing up cherry strudels and bags of ginger and pepper nut cookies too.

## Best Bakery

**LE PETIT PAIN FRENCH BAKERY**  
123 S. THIRD ST.  
LANTANA 33462  
561-582-5844

Somehow during each year's Best Of search, we find ourselves inexorably drawn by the scents of baking brioche, cardamom coffee cakes, and fruit tartelettes, the mixed berry custard strips, the lovingly handmade baguettes and loaves of country and Vienna and dark sourdough, the chocolate mousse cakes and the cream horns — as we were saying, we're drawn by a mysterious, magnetic force back to Le Petit Pain, as if someone (perhaps the movie-star-gorgeous, 30-something proprietress, her equally delicious husband, and their adorable baby) had cast a spell on us. And the main ingredient of that wicked spell is quite evidently... butter. There is butter in the soft, rolled crepes, stacked like expensive Cuban cigars and filled with chocolate and raspberry sauce. There's yet more butter in the brioche, which begs to be taken home and dipped in egg, grilled, and showered with powdered sugar. There's butter in the butter cookies. As for the butter croissants, and even the chocolate croissants, which traditionally are composed by rolling a big block of butter between layers of pastry dough, let's just say that they're made in the grand old French tradition — with lots and lots of butter. The rugalach and the biscottis, the brownies and the Dutch apple pies are also full of it, and so is the princess cake, the Swedish pizza, and the cheesecake. As you slide out the door, don't say we didn't warn you.

## Best Prepared Foods

**C'EST SI BON**  
280 SUNSET AVE.  
PALM BEACH 33480  
561-659-6503

When a wealthy Palm Beach matron throws a party — which she does pretty often — you can bet you won't find her in her kitchen six hours before the big night rolling hundreds of tiny pigs into hundreds of tiny blankets. More likely, she'll be perusing the flats of refrigerated finger foods in the cooler at C'est Si Bon (mini quiches, fig and cheese flatbreads, Palm Beach cheese balls, bite-sized beef Wellingtons). And when it's the cook's day off and Milady wants a no-fuss lunch — something like roast tenderloin of beef with horseradish Dijon sauce and potatoes boulangère — she isn't going to Albertson's deli for her prepared foods. That's why this tiny gourmet shop in the Bradley House Hotel has triumphed through many decades, several changes of management, and the vicissitudes of fortune — the owners have learned to sat-

turkey, peppers, spinach, and mushrooms. In fact, a trip to C'est Si Bon on a Saturday morning to fill the picnic hamper with cream of watercress soup, maple Dijon-glazed corn beef, dilled chicken salad, and orzo primavera is an ideal first step for a trip to the beach, a pleasantly strollable three blocks up the street.

## Best Seafood Market in Broward

**FISH PEDDLER EAST**  
2805 E. COMMERCIAL BLVD.  
FORT LAUDERDALE 33308  
954-491-1441

It's a minefield, buying fish these days. Almost daily, headline news trumpets that the seafood we thought we were virtuously buying (our morally incorrupt, farm-raised, Omega 3-loaded friends) is actually radioactive Godzillas simultaneously decimating the entire food chain and wrecking our immune systems, giving our unborn babies brain damage, and, yes — killing dolphins! And all you wanted to do was put together a simple little fish stew — maybe with a crusty loaf of bread. That's good reason to put yourself between the capable fins of the owners of Fish Peddler East (long since severed from Fish Peddler West). Because even if every single fish they carry isn't entirely baggage-free (the swordfish, the grouper, the sea bass), it looks so vibrantly, glisteningly fresh, you simply can't believe it could possibly be bad for you. As for the beautiful pink Key West shrimp in all different sizes, the fresh Florida blue, stone, king, snow, and dungeness crab in season, the fist-sized to fingernail-sized clams, the Florida and Maine lobsters, the flounder, lemon and gray sole, hybrid striped bass and rainbow trout from North Carolina, you can stuff yourself silly and still get to heaven. Fish Peddler also carries a fantastic array of bottled, frozen, and prepared foods, including yummy pickled vegetables, frozen squid rings, conch, tobiko, crawfish, smoked eel and salmon, fish dips, and jumbo squid steaks — enough to keep that fish-eating grin on your face for a long, long time.

## Best Seafood Market in Palm Beach

**PALM BEACH FISH MARKET AND BISTRO**  
3815 S. DIXIE HWY.  
WEST PALM BEACH 33405  
561-835-0300

[WWW.PBFISHMARKETANDBISTRO.COM](http://WWW.PBFISHMARKETANDBISTRO.COM)  
Yeah, yeah, the only way to buy fresh fish is to get it whole, take it home, and fillet it yourself. Or better yet, put a worm on a hook, cast the hook in the water, blah blah blah. Here's another idea: Find a fishmonger you trust and let him deal with the smelly fish guts. Then you won't have to mess up your pretty party dress. At Palm Beach Fish Market, the pompano and the dolphin have likely been made decent before you get there, the mussels debarbed, the shrimp

spiny lobsters, shrimp, to bay and triple tail your recipe find or you call in you can make Fish Market easy with condiments, cakes, and a che-

## Best

**CALYPSO**  
460 S. CIVIL  
POMPANO BEACH  
954-942-7

Many people all, these but rare is Calypso, looks like you're alive and turns blue but your conc charred) or marin spiced up an old-fashioned nothing is an indie ever had less Ping-thing in a confound come to with a so mouth int the minutely per, and some, bit slug you've

## Best

**ARUBA BISTRO**  
1 COMMERCIAL  
LAUDERDALE  
954-776-C  
WWW.AR

Take in a ture at An pie martin cocktail f in liquid f ternon n potent Sg Rose's lin in a tall n Day One back life. nicely wit (\$5.95), r tended, w and fresh cracker ca an outdoor from Laturquoise scopic bil whipped