



Char-grilled oysters with brown butter, pickled ramps, lemon and garlic breadcrumbs



Cocktail with side of kettle corn



Executive Chef Chad Shaner at the exclusive Chef's Table at 14 Prime

TABLE TALK

14 PRIME: JACKSONVILLE'S ULTIMATE SUPPER CLUB

A classic American steakhouse, a privileged secret



story and photos by
LEIGH CORT

Reminiscent of Prohibition when supper clubs were flourishing in stylish cities, 14 Prime

has arrived.

By the 1950s, these clubs were adult playgrounds where there was sipping and supping, and the era's big bands often reflected abundance and prosperity. There is something about the new 14 Prime that reeks of sophistication similar to when New Yorkers flocked to the legendary El Morocco, Copacabana and Stork Club. Guests seemed to never sleep, but were always ready to party during the heyday of chic and fashionable nightlife. It was unquestionably the golden age of mid-century swank.

When 14 Prime opened this year, the buzz swirled, and restaurant pros yearned to bring their talents and careers into the excitement. They imagined an opportunity that now reflects the restaurant's excellent service as a true education in hospitality. Guests walking through the imposing and grand wood door into the lovely, gently lit dining room surrounded by impeccably attired staff imparts a cool new era of dining in Jacksonville. There has never been a more perfect season for this stunning steakhouse to debut. During its short time, it has become the ultimate supper club that feels like a private, exclusive

dinner party.

For guests who can't choose between a "center of the dining room" table, a romantic luxurious banquet or a seat at 14 Prime's alluring bar, you discover that once smitten with your first visit, you'll dream about the next time you choose a different spot for your dinner experience.

It might even be inside the spotless chef's kitchen enjoying an eight-course feast that you never dreamed would be your style!

Today's popular solo dining trend is a brilliant time to treat yourself to a "Night on the Town with Executive Chef Chad Shaner." You'll be surprised by who is seated with you enjoying this lavish event.

EIGHT-COURSE PRIVATE CHEF'S TABLE

There are many distinctive surprises when dining at 14 Prime, and often it begins with a personalized hand-written letter by Cat Howell, director of guest experiences (a caring and creative concierge). She delivers the "razzle-dazzle" of unexpected gifts just for your special occasion or a "first-date" night. All she needs is a hint into something each guest divulges to her. Whether enjoying the conviviality of sharing an expertly crafted cocktail or a bottle of the sommelier's wine suggestion at the bar or relaxing at your table, it's great to know that "magic" is about to happen.

COCKTAILS WITH A SWEET OR SAVORY SURPRISE

Master Sommelier Marcello Cancelli brings 30 years of global wine knowledge into each guest's evening if they are anxious to have him spark their interest and

curiosity. With a carefully curated menu of nearly 200 global wines that enhance a true steakhouse menu, it's a perfect pour if you love great American cabernets. Note: each cocktail served is paired with a little treat, either sweet or savory, devised by bar manager Ashley Land and Chef Shaner. Happily, my Old Fashioned was served with a small bowl of kettle corn. How sweet!

With USA home to many of the elite steakhouses of the world, the core of 14 Prime is "... a chef experience that is rooted in excellence and bound by nothing." The real treats are broiled on an open charcoal fire, steaks and chops that are paint-brushed in butter, rosemary and thyme. With a sparkle in his eyes, Chef Shaner brings his illustrious culinary passion from many top restaurants, learning from the leading Michelin-star chefs in New York that it's the tiny details making a difference. He sources premiere ingredients, creating every sauce, pasta, bread, garnish and dish with the utmost time-honored techniques to serve show-stopping food.

Chef de Cuisine Louis Kurz brings his own burst of energy into the kitchen that reflects how 14 Prime nurtures the entire staff to feel the joy of cooking and learning together.

BOOTH CREEK FARMS PRIME AMERICAN WAGYU

Proud of serving only the finest Booth Creek Farms Prime American Wagyu beef, Chef Shaner enjoys imparting the heritage of this rare extravagance to 14 Prime guests. Everyone in his vibrant culinary team searches for the best ingredi-

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SUPPER CLUB

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ents, too, from ramps (wild onions native to North America) to heirloom fruits and vegetables from top growers.

With so much to select from on the nightly menu, an indecisive carnivore would have a difficult time, and a vegetarian would have a field day of astutely prepared selections. All pastas are scratch-chef-made and will forever spoil you as a dining adventure must!

TABLESIDE MOZZARELLA AND ARTISAN TOMATOES

Who doesn't love to devour the anticipation of a grand dinner by reading every description on a menu? I dare you to overlook dishes like Wild Burgundy Escargot Pot Pie, French Onion Tortellini or Saffron Campanelle (Maine Lobster Bolognese pasta)! How refreshing that the menu is presented in one lovely page versus the usual steakhouse book; it's worth asking your server questions and being selective.

You will be seduced by Tableside Hand-Stretched Mozzarella (if you

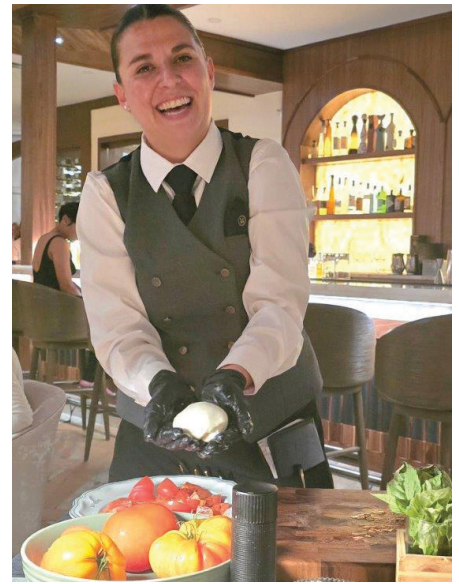
enjoy the drama of the presentation) ... Classic Beluga Caviar Service, Seafood Tower that your camera will swoon over, seafood, lamb, pork and chicken entrees that are global-inspired dreamboats! Just remember that each dish is created to ignite your senses. We all crave memorable moments, and today our phones sometimes "eat first" — with the artistry presented on each plate.

GRILLED OYSTERS, BROWN BUTTER & GARLIC BREADCRUMBS

Nothing has the power to connect with people more than dessert.

Pastry Chef Rachel Presutti knows how to bring joy even when you can't indulge in one more bite. She has the imagination to play a vital role by marrying traditional desserts with modern flavors.

At 14 Prime, each little nibble transforms ordinary ingredients into extraordinary endings! The descriptions are easy to imagine while the miniature beauties astound — Chocolate Mousse Delight, Honey Pie, S'More Please and Baked Alaska are only a few. Presutti's bold flavors and adventurous spirit make the memories you take home forever in your heart.



Marie creating tableside fresh Mozzarella and Tomato

S'MORE PLEASE

Each restaurant and chef have secret ingredients that propel them into the spotlight for discerning guests to treasure. 14 Prime is a masterpiece of passion that can be spotted through the tiniest details that guests might often overlook. Indisputably, it's worth a ticket to Jacksonville for such a beautifully orchestrated evening!

Coastal Casual AT ITS BEST

Specializing in coastal southern cuisine, *Barbara Jean's On The Water* is a favorite among locals and visitors alike, conveniently located in Ponte Vedra Beach and offering picturesque views of the Intracoastal Waterway.



VOTED PONTE VEDRA'S BEST OF THE BEST 6 YEARS IN A ROW

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