

# Your Entrée To The Best Of SOUTH FLORIDA LIVING

*With four distinct restaurants, The Club at Ibis raises the bar on the private club culinary experience.*

WEST PALM BEACH, FLORIDA: The Club at Ibis is almost a small town. Fresh off a \$37 million renewal and expansion, its 1,800 residences (33 distinct neighborhoods) have access to a Sports Village and Clubhouse complex, three Nicklaus designed courses, a huge practice facility, and 16 Har-Tru tennis courts with sub-surface irrigation systems. It is the only private community in the world that can boast three Nicklaus-family designed golf courses: the Legend, the Heritage, and the Tradition, created by Jack Nicklaus Sr., Jack Nicklaus Jr., and Steve Nicklaus. Each has a slightly different feel. The Legend Course hosted The

National Senior Club Professional Championship and the LPGA's Office Depot tournament. *Golfweek* named it one of the country's most distinctive courses, and *Golf for Women* rated The Heritage Course most women-friendly in America.

### MADE FROM SCRATCH

With a Costco-sized role of tape, Executive Chef Jerome Nicolas and his kitchen staff methodically designed the movement flow in each of the kitchens. "We were on our hands and knees on a cement floor in the ballroom plotting where equipment should be placed. While the interior designers were more concerned with the look, to me, function over form is critical for success. Our kitchens tend to be busy. I wanted to limit us tripping over one another during hectic times. In The Bistro, we have an impressive 33-foot window that allows you to watch us prepare your meal. I wrangled with the construction crew on placement of our large pizza oven to make sure we had the ability to work without obstructing the members' view.

"We have 3,500 residents," reported Nicolas. "During season, I supervise 65 chefs and 25 support staff. There are a lot



Range rats will find the practice facilities paradise. The tee box, covering 144,000 square feet, is covered in seashore paspalum to provide a superior hitting surface.

**THE CLUB AT IBIS** shares a common property line with the Grassy Waters Nature Preserve. Birdlife doesn't know the difference. The courses are filled with visiting sandhill cranes, blue herons, and roseate spoonbills. The Ibis Wildlife Foundation is dedicated to the rescue, protection, and conservation of local wildlife.

of moving parts to deliver on expectations. The three words I manage by are: product, staff, and boss. Product dictates flavor. If the staff feels fairly treated, they in turn treat the members well. And, as the boss, I try to create a culture that encourages individual responsibility."

### BODYMIND CONNECTION

Most private communities offer healthy living regimes. The Club at Ibis takes it one step further. "Everyone wants to live a healthier life," agreed Nicolas. "However, there is often a disconnect between your eyes, stomach, and mind. Our BodyMind Connection program takes the guesswork out of choosing the right menu items by providing the contents and nutritional information of our entrees. Since our menus change every four weeks, it provides another level of complexity. We have to ensure that when we say 300 calories, we aren't actually serving 500!"

Many of the ingredients in Ibis kitchens are sourced from around the world.

"I had a noticeable uptick in the number of members asking for special orders. That sparked an idea to establish our own version of a Farmers' Market. Now, during our weekly Saturday Morning Market, we sell our own jellies, chutneys, breads, birthday cakes, and offer a cheese of the week, along with many speciality items that cannot be found in your local grocery store." ■

For more information visit [ClubAtIbis.com](http://ClubAtIbis.com).



THE BISTRO (above left) provides a modern dining twist. The menu changes every four weeks with an emphasis on fresh seafood. THE PUB (top) is the perfect spot to watch a game. THE ATRIUM (left) offers a "make your own menu." You dictate sauces, sides, and entrees. PANACHE (above) is the club's fine dining experience. Its eclectic menu mirrors the finest of New York City restaurants.