

# ACCENT + FOOD & DINING



Topside at the Beacon bar offers a view of the Jupiter Lighthouse and Inlet waters from its rooftop perch. C.J. WALKER

## ELEVATED experience

Rooftop restaurants, bars offer drinks with a local view

Liz Balmaseda Palm Beach Post | USA TODAY NETWORK

If you're feeling like "a room without a roof," here's a constellation of local rooftop bars to match your mood.

### JUPITER

#### Topside at the Beacon

This rooftop bar gives you that postcard-from-paradise view from above. And that view is punctuated by the iconic Jupiter Lighthouse and its surrounding Inlet waters. Topside at the Beacon is part of the year-old, Joe Namath-backed restaurant complex known as Charlie and Joe's at Love Street. Loungy and dotted with fun hanging-basket chairs, Topside is appointed with lush greenery that allows for cozy, open-air conversation nooks. The bites are festive and tapas-size. (Think Spanish cheeses and cured meats, wood-roasted local fish dip and dessert churros.) The drinks are glammed-up tiki.

Topside at the Beacon: 1116 Love St., Jupiter, 561-532-3270, TopsideJupiter.com

### WEST PALM BEACH

#### Spruzzo

Take in the most sweeping, sparkling view on the downtown West Palm Beach waterfront from this rooftop bar. Peep out from Spruzzo, the bar located atop the 2-year-old boutique hotel The Ben, and you'll see the ever-expanding metropolis as well as glimmers of state-ly Palm Beach island. Spruzzo is the place for enjoying tweaked-classic cocktails like the Smoky Negroni (High West American Prairie whiskey, Aperol, Antica Formula vermouth, chocolate bitters) and Mediterranean-inspired small plates like octopus carpaccio, lamb merguez kebab and Marguerita pizetas. Grab a seat at the 360-degree bar or a spot at any of the lounging areas on the deck - which is scattered with

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RH Rooftop crowns the Restoration Hardware building in West Palm Beach and offers stylishly set areas. LIZ BALMASEDA/PALM BEACH POST

## A creamy-crunchy, crowd-pleasing chicken salad

Naz Deravian The New York Times

A quintessential American casserole, hot chicken salad is timeless, a comfort food that never disappoints and comes together in no time. It takes the components of a classic chicken salad, tops it off with something salty and crisp, and bakes in the oven until warm, bubbly, creamy and crunchy.

While it's difficult to pinpoint the dish's provenance, as early as the late 1890s, recipes appear in community cookbooks from Kentucky, the Carolinas, Georgia and Tennessee, to the Midwest and even parts of the Northwest. With each recipe, the filling and toppings vary. The main components are cooked chicken (a cut-up rotisserie or

poached chicken works great), mayonnaise, celery, grated cheese, lemon juice and slivered almonds for texture. In the 1951 edition of "The Joy of Cooking," the first time hot chicken salad appeared in the book, the dish included a béchamel sauce.

That it's so easily prepared with staples is part of what makes it "the first thing to come through the door" to provide comfort and support, said Kathleen Purvis, a former food editor at the Charlotte Observer and the author of "Distilling the South."

Equally worthy of entertaining, dropping off for a friend in need or simply enjoying on a weeknight, hot chicken salad does precisely what is asked of a casserole: to soothe, lift up and spread joy.

### Hot Chicken Salad

By Naz Deravian

Yield: 6 servings

Total time: 1 hour

#### Ingredients:

- 2 pounds cooked chicken, cut into 1-inch pieces
- 5 large celery stalks, cut into 1/2-inch slices at an angle
- 1 cup mayonnaise
- 1 cup grated sharp cheddar (3 ounces)
- 1/2 cup slivered almonds
- 2 tablespoons lemon juice

1 teaspoon onion salt

Salt and black pepper

4 cups potato chips (classic or ruffled), lightly crushed, plus more as needed

#### Preparation:

1. Heat oven to 350 degrees with a rack positioned in the center.
2. Place the chicken, celery, mayonnaise, cheddar, almonds, lemon juice and onion salt in a large bowl and mix to combine well. Taste for seasoning, and add salt and pepper as needed. The amount will depend on how seasoned your chicken is.

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