

Through the years, Ta-boo, one of the Island's most enduring eateries, has been home of the high & mighty, celebrities, grandes dames & damsels, those with quiet cache (and cash), philosophers & poets, the great Palm Beach clans and those seeking the limelight in whatever their endeavor. Ta-boo is not just an ordinary restaurant -- it is a member of RESTAURANT ROYALTY, with all the attendant magical charms.

One such charm is the ambience. If you're in a relaxed mood, for example, you can be seated in the gazebo, a very handsome room in the back, off to the left. Beside it is a lovely area with a fireplace and a living room feel. In front of the bar, just as you enter is the terrace, a boulevardesque row of tables where it seems all the world passes, and the freshness of shops on Worth Avenue can be flavored. In that area, long-standing pianoman Donald Scherzi weaves his sounds and key mastery, playing the melodies of Cole Porter and other pop American classics, to a very dedicated audience.

More intimate dining takes place in the bistro and courtyard rooms, very private and primal, where the conversation may be hushed but is still laden with the latest gossip and talk-of-the-town. Often, shepherds and their lambs, or people in the circle of power frequent tables in these areas. Specialties like Grilled Eggplant stuffed with Goat Cheese (served with roasted red peppers and arugula), and entrees such as fresh Dover Sole Meuniere, Grilled Tuna and Swordfish, Roasted Black Duck with Orange Blossom Honey-Ginger Sauce, and super specialties like Prime Rib, Steaks, Veal, Main Course Salads, Pasta and Gourmet Pizza fill any and all culinary need or want.

On Friday and Saturday nights, Ta-boo features a DJ for dancing enthusiasts. The restaurant, under the very capable direction of owners Nancy Simmons (formerly Sharigan) and Franklyn deMarco, is open seven days a week for lunch, dinner and Sunday Brunch.

For 56 years, Ta-boo has been a Palm Beach legend -- and with each year it gets better, and richer in folklore, presentation, and most importantly, FOOD.