

TASTE



OPENINGS

BUSY Bees

Sara McCann's Hive Collective design and lifestyle group is growing with the addition of **Hive Bakery & Café**. The West Palm eatery features an array of baked goods, pastries, soups, salads, take-home dinners, and more courtesy of the husband-and-wife culinary team of Jay and Amber Felton.

Now five years married, the Feltons met in Chicago and worked in San Francisco before moving here in early 2020. While the pandemic put a pause on their restaurant plans, it also enabled them to get to know the area and recipe test at home.

"All the training that we've had is great, but every area has a specific taste that they like," says Jay, who serves as executive chef. Amber is pulling from her Michelin three-star background in her role as executive pastry chef. They've put together an eclectic yet recognizable menu in the hopes of making Hive Bakery & Café a "couple-days-a-week place," says Amber.

Patrons can expect everything from hazelnut and date twice-baked croissants to house-made candies. Decadent desserts such as flourless chocolate cake (made with Cacao Barry Guayaquil 64 percent dark chocolate) can be enjoyed by the slice or as baby cakes, presented in beautiful take-away boxes. "This is perfect for me because I get to do a little bit of everything," adds Amber.

For his savory contributions, Jay is focusing on familiar flavors that pack a punch. Think: truffled mushroom tartine, wood-grilled salmon salad, and a turkey club on Amber's brioche. "I'm not trying to reinvent the wheel," he notes. "I'm trying to make the classics that everybody knows with a small twist." (hivebakeryandcafe.com)—Mary Murray



CLOCKWISE FROM TOP LEFT: JAY AND AMBER FELTON; FLOURLESS CHOCOLATE CAKE; SALMON SALAD.

