

John Barnes and Donald Osborne



Jeffrey and Frances Fisher



Tiffany and Simon Isaacs



Christina and Benjamin MacFarland

## Classic cars power up VIP reception at Ann Norton Sculpture Gardens

By Jan Sjostrom  
Daily News Staff Writer

More than 1,000 people made their way to the Ann Norton Sculpture Gardens on Nov. 16 to see the nearly 20 rare classic cars on display during the third edition of the gardens' annual Sculpture in Motion - The Art of Pre and Post-War Automobiles.

But as night fell and the crowd departed, a much smaller group of VIP guests gathered for the Vintage Cars & Classic Cocktails reception. They strolled the two-acre garden, inspected the cars and talked to the owners, including many Palm Beach collectors.

In addition to hors d'oeuvres and other refreshments, fine bourbon and chocolate truffles were served. Board chairwoman Frances Fisher, whose husband, Jeffrey, is an avid car collector, welcomed the guests and introduced Grand Marshall Donald Osborne, the classic car star of CNBC Primetime's Jay Leno's Garage.

Osborne, who trained as an opera singer, surprised the guests with

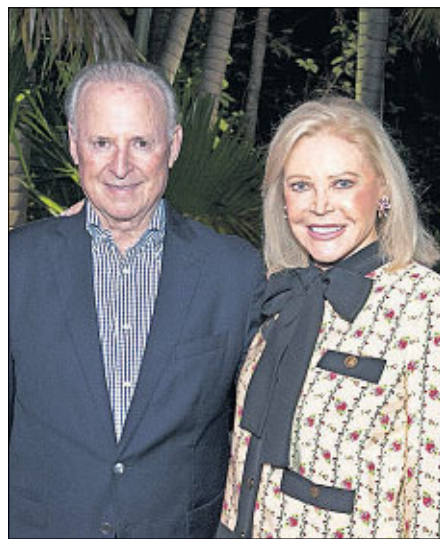
a performance of Cesare Antonio Bixio's La Strada nel Bosco.

Then came the moment everyone was waiting for. **John Barnes**, honorary chairman and lead curator of the event, announced the award-winning cars. They were: Most Artistic, the 1931 Bugatti Type 51 Grand Prix; Most Elegant, the 1929 Duesenberg Model J LeBaron Dual Cowl Phaeton; and Young Connoisseur, the 1958 Fiat 1200 Vignale "Wonderful." The 1975 Citroen H Panel Truck and the 1957 Mercedes Benz 300 SL Roadster tied for People's Choice.

Among those admiring the cars were **Gordon and Nancy Tork, Helene and Matthew Lorentzen, Tiffany and Simon Isaacs, Christina and Benjamin MacFarland, Martin and Audrey Gruss, Sam and Lisa Lehrman, Christine and Bill Aylward, and David and Jillian Gilmour.**

jsjostrom@pbdailynews.com  
@sjostromjan

[PHOTOS BY MEGHAN MCCARTHY/  
PALMBEACHDAILYNEWS.COM]



Martin and Audrey Gruss



Sam and Lisa Lehrman



Christine and Bill Aylward



Helene and Matthew Lorentzen

## DISH

From Page A1

Management, which manages and leases space at The Esplanade, said in an e-mail. "We have been included in the development and tastings and believe residents and visitors will love this season's offerings (at Hai House)."

Hai House debuted last December in the space formerly occupied by Costa Palm Beach, a Mediterranean restaurant that closed in April 2018 after 15 months in business. Early on, Hai House drew crowds, including diners hungry for old-school Chinese-American cuisine, which isn't the main focus of pan-Asian restaurants on the island.

During its first season, Hai House launched a takeout/delivery business and an adjacent Chinese-American bowl-and-burrito lunch concept. Those are not scheduled to reopen Thursday.

In the spring, the restaurant's first chef, James Strine, formerly of Grato in West Palm Beach and Café Boulud in Palm Beach, departed for another opportunity. Hai House then partnered with South Florida Asian-cuisine chef Kenny Tang and announced a pivot to pan-Asian cuisine. That idea was tabled later; Tang no longer is affiliated with Hai House.

The restaurant closed in August after paring its summer hours to week-ends only.

Hai House's kitchen, where culinary training sessions have been under way, is now helmed by executive chef Malcolm Williams. He has been part of Collab Hospitality's culinary team since last winter and worked as a sous chef at Hai House last



Hai House's menu for this season includes a crispy duck salad. [PHOTO COURTESY HAI HOUSE]

season, Bornia said.

Last spring, Williams was chef of a now-closed chicken-restaurant concession, Bird in the Hand, that Collab opened in Whole Foods in West Palm Beach.

Hai House's new menu includes soups, such as wonton and egg drop; dim sum, ranging from spring rolls to

dumplings and pot stickers; salads, including one with crispy duck; and small plates, "classic" entrees and specialty dishes. Among the small plates: char siu spareribs and salt-and-pepper squid. Entrees include Chinese-American preparations, such as Kung Pao and sweet and sour, with a choice

of proteins (seafood, chicken, pork, beef or tofu). Specialty dishes include tea-smoked duck leg and whole crispy snapper.

"The menu has classics and also specialty items, where we can take some liberties," Bornia said. "But everything is the result of listening to what guests want and working hard to provide that this season."

Hai House plans to be open daily for dinner, including on Christmas Day, when it said it will serve a four-course menu for \$65 (\$25 for children). The restaurant also plans to feature a daily 4 to 6 p.m. happy hour with half-price dim sum and small plates, plus two-for-one cocktails.

For more information, call the restaurant at 561-437-4424 or visit [www.haihousepb.com](http://www.haihousepb.com)

## GRAND HISTORIC WYETH ESTATE SECTION



Magnificently restored important compound with gated privacy and lush tropical grounds.

Large scaled rooms with many custom interior finishes evident throughout the mansion.

Spectacular master bedroom suite with spacious closets and dressing room area.

Gourmet kitchen and large four car garage are included with this six bedrooms plus staff masterpiece.

\$27,500,000

Exclusive

LAWRENCE A. MOENS ASSOCIATES, INC.  
Licensed Real Estate Broker

245 Sunrise Avenue • Palm Beach, Florida 33480  
Tel (561) 655.5510 • Fax (561) 655.6744  
[www.moensrealestate.com](http://www.moensrealestate.com)



## PALM BEACH PRIVATE JET TRAVELERS: Charter more than an aircraft. Charter Meridian.



At Meridian, we've been in business for over 70 years and understand air charter. Our experienced flight support team is available 24/7 to make your trip seamless on one of our many impeccably maintained private jets. Our goal is to make your travel experience enjoyable and safe, each and every time. For your next trip, charter more than an aircraft. Charter Meridian.

[www.meridian.aero](http://www.meridian.aero) | 800-882-2333

