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## Palm Beach Daily News

THE SHINY SHEET™

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### North End project debate continues

Some neighbors oppose two-story structure at Debra Lane and North Ocean Boulevard.

By **DABRELL BOYBINEZ**  
Daily News Staff Writer

It's an issue that has vexed a lot of Palm Beach

area of late: How — if at all — can the neighborhood charm of the North End be preserved as real estate developers and individual buyers scoop up land and

replace one-story, one-and-a-half-story houses with larger, multi-story homes that may better meet the needs of today's homebuyers? Architectural commissions largely agree there are no easy answers as the conflict between the economic demands of the

marketplace, the urge to redevelop and desire of neighbors to protect the character of neighborhoods. Add evolving floodplain regulations, which demand that new or rebuilt homes be higher above sea level, and the challenge



**STARTING FROM SCRATCH**  
Tim Gannon, son open new restaurant. [Food, A12](#)

### Big voter turnout may set a record

Early voting starts Saturday for primaries, utilities referendum.

By **WILLIAM KELLY**  
Daily News Staff Writer

The double punch of concurrent presidential primaries and a \$20 million ballot question in the March 22 election is expected to spark unusually high voter turnout in Palm Beach.

"Palm Beach is likely to have suppressed turnout," said Rick Anzani of Commerce Solutions, the consulting firm hired by the town to inform voters about the background of the referendum. Specifically, voters are being asked to approve or reject a bond issue to finance a \$100-million bond for all power, cable television and phone lines.

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### A BANNER NIGHT



Stephan McCarthy / Daily News

Julie Pope shows her support for Donald Trump during the American Humane Association Hero Dog Awards luncheon on Tuesday at Mar-a-Lago. The event came hours before Trump's news conference and celebration of his victories on Super Tuesday. Story A2. More photos from Trump's Super Tuesday event at [PalmBeachPost.com](#)

Luigi Rinaldi brings peace outside The Society of the Four Arts on Tuesday. The recently retired political science professor speaks to the society about trust and



### Par 3 Golf Course restaurant hailed for income, hard work

Al Fresco general manager: 'We live in the best place in the world.'

By **ANDRES DAVID LOPEZ**  
Daily News Staff Writer

any Commission had invited Orange's local General Manager Jose Luis Duran to the meeting so he could update the commission on restaurant operations. Commission members singled out Orange general

manager Al Fresco for its success from the water to the beach, everything, the owners, we all work together toward one goal."

As part of its agreement with the town, Al Fresco, which opened in 2014, gives the town about 10 percent of its annual

# Food



Photos by Alissa Dragan / Southmoon Photography

At Bolay, diners can build their own bowls, choosing a protein, base, vegetable and sauce.



Bolay opened last week, above, in Wellington. Palm Beach resident Tim Gannon, left, and his son, Chris Gannon, hope to add more local locations.

# 'Back in the GAME'

Outback Steakhouse co-founder  
and son create new restaurant concept

By **ALEESE KOPF**  
Daily News Staff Writer

**P**alm Beacher Tim Gannon was 40 when he co-founded Outback Steakhouse in 1988. Nearly three decades later, he's back in the restaurant industry with his 32-year-old son, Chris Gannon.

On Friday, the two opened the doors to Bolay, a casual dining restaurant where

customers build bowls packed with nutrient-dense super foods and seared proteins. It's located inside the newly built Buckingham Plaza at 250 S. State Road 7 in Wellington.

"This is mine and my son's first time that we created something from scratch since 30 years ago," said Tim Gannon, who owns the South Florida franchise of PDQ. "I'm just thrilled to be back in the game. PDQ was a franchise,

not a concept that I started from scratch. This has got more heart and soul into it."

Gannon said he helped develop the ingredients, flavors and taste with Chef Martin Oswald, a former protégé of Wolfgang Puck. But it was his son, Chris, who had the initial idea for health-conscious bowls, cold-pressed juices, infused

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## BOLAY Father, son work well together

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teas, and local craft beer and wine.

"I always warned my son how hard the restaurant business is," Tim Gannon said. "It's fabulously rewarding when you're successful, but there are long hours, a lot of moving parts and a lot of risk involved, especially opening a new venture from scratch. It's not for the faint of heart, but that's what we did."

Gannon said he didn't always think he would someday open a restaurant with his son, but it turns out the two work well together.

"I think he respects my understanding of food and flavor, and I respect his understanding of millennials and healthy eating and living," Gannon said. "He's very gracious and hardworking, and his attention to detail and awareness of social media

and connecting technology far outweighs mine. He's done a lot of the work. I'm looking back and trying to find out where I can fit in. That's where you want to be. My role now is to be a great coach and cheerleader of the next generation."

### Moving up in the ranks

Chris Gannon, who lives in Jupiter, was born and raised in New Orleans, and went to high school in Tampa and college at Florida State University. He has been in the food industry for years, from busing and waiting tables to training at Truluck's and helping manage the South Florida PDQ group. He said it's an amazing feeling to create something of his own.

"From high-end dining to fast food to casual dining, it's been wonderful, a perfect evolution," he said. "They all have one thing in common — taking care of people — and that's one of my specialties. I'm not necessarily the food guy or the tech guy, but I love building



Bolay features cold-pressed juices with such ingredients as spinach, kale, almond milk, fruit, coffee, spices and herbs.

*Allissa  
Dragon /  
Southmoon  
Photography*

teams of wonderful people."

Chris said it's been an incredible experience working with his father.

"There are a lot of businesses started by a generation and then passed to the next generation," he said.

"This was two generations starting it together. That's unique. I have the perspective of the

millennial generation, a younger eye, and he has a keen eye for seeing what's worked from the years of experience he's had throughout his whole career. That knowledge in my back pocket is priceless. He's the best partner you could have."

Chris said the two might occasionally disagree, but they talk openly and always find a

middle ground.

Once Bolay is well-established in Wellington, where the Gannons used to live and Tim owned a polo team, they plan to expand locally.

"I love to grow companies," Tim Gannon said. "I think this one has the ingredients to be everything Outback was and more. Steakhouses are somewhat confined; they don't do as well in places like India and Asia. With the use of vegetables, rice, sauces and season-

ings, Bolay has tremendous flexibility to fit into almost any culture. You can always change the proteins."

For more information on the restaurant visit [bolay-restaurant-wellington.com](http://bolay-restaurant-wellington.com).

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