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Press Contact: Caitlin Gooch
The Gab Group
561.750.3500
caitlin@thegabgroup.com

**FARMER'S TABLE, AREA'S LARGEST HEALTH-FOCUSED RESTAURANT,
LAUNCHES IN BOCA RATON**

*Owners Mitchell Robbins and Joey Giannuzzi present nutritious, approachable
and affordable food for the whole family*

BOCA RATON, Fla. – October 2013 – South Florida's health-minded diners have reason to celebrate: Farmer's Table—a healthy, delicious and affordable new dining concept—is opening in Boca Raton this November. Founded by Wyndham Boca Raton Hotel Owner Mitchell Robbins and Chef/Restaurateur Joey Giannuzzi, Farmer's Table seeks to create health, wellness and community through food, offering breakfast, lunch and dinner, as well as a to-go concept, Farmer's Table Café. The cuisine centers on whole, fresh, high-quality ingredients and avoids unhealthy factors like excess salt and fat, antibiotics, hormones and processing. No butter or cream is used in any dishes, and the restaurant does not have a deep fat fryer or microwave. Farmer's Table will accommodate diets such as gluten free, Paleo, vegetarian and low glycemic.

"Finally, Boca Raton has a healthy restaurant that caters to the entire family at a reasonable price," says Robbins. "But we strive to be more than a restaurant: We want to be a meeting place where like-minded members of the community can gather, exchange ideas and embrace a healthy lifestyle."

The largest health-focused restaurant in the area with 200 seats, Farmer's Table will host special events and educational activities to serve as a wellness hub in the community. Ample parking and a location on the corner of 19th Street and Military Trail make the restaurant a convenient destination.

At Farmer's Table, with Wilson Wieggen as executive chef, only sustainable seafood and hormone- and antibiotic-free meats are used, and the "Dirty Dozen" fruits and vegetables (those most likely to carry toxins when grown by traditional commercial means) are always organic. Environmentally conscious practices like high-efficiency appliances and recycling reduce the restaurant's carbon footprint.

Through relationships with local farmers, ranchers and artisans, as well as responsible purveyors nationwide, Farmer's Table utilizes the best ingredients and lets them shine on their own. This translates to healthy, seasonal dishes that are highly flavorful and wholly recognizable, including salads, flatbreads, "handhelds," and meat and seafood entrées. Highlights include the Grass-Fed Beef Burger, Vegetable Lasagna, 19th Street Short Rib Tacos and Zahtar Spiced Salmon.

"There's really something for everybody," says Giannuzzi. "We sought to create dishes that satisfy the highest health standards and energize the body yet are bursting with flavor. Farmer's Table is that rare restaurant where both diet-conscious diners and meat-and-potatoes types will be satisfied."



Desserts contain zero butter, cream, gluten, or refined sugar or flour. Housemade desserts include Brownie-Fudge Bundt Cake and Wood-Fired Apple Crisp. The beverage program features Vero Water, purified, carbonated and bottled in house; organic Oogave Soda; and healthy juice “mocktails.” Farmer’s Table will offer craft beers, wines by the glass and bottle, and handcrafted cocktails with fresh produce.

Children are always welcome at Farmer’s Table, and the Kids Menu caters to young palates while remaining nutritious, with choices such as Multigrain Grilled Cheese and Baked Chicken Fingers. The kid-friendly restaurant also offers allergen-free meals upon request. Farmer’s Table caters to health-minded parents by taking the guesswork out of family dining, providing an enjoyable, stress-free experience for all.

Designed by Peter Niemitz, of Niemitz Design Group of Boston and Palm Beach, the warm, earthy atmosphere features natural materials and vintage details. Guests will enjoy the spacious main dining room, private dining areas, the lengthy bar and the garden terrace.

Plus, Farmer’s Table Café, a to-go dining concept within the restaurant opening November 18, will offer a menu of quick, healthy meal options for breakfast and lunch. Dishes are either made to order or premade daily.

Farmer’s Table is now accepting reservations for Nov. 27 and beyond. Farmer’s Table is located at 1901 N. Military Trail, Boca Raton, adjacent to the Wyndham Hotel. Hours of operation are 7 a.m. to 10 p.m. Monday through Friday, 10 a.m. to 10 p.m. Saturday and 10 a.m. to 9 p.m. Sunday. Farmer’s Table Café is open from 7 a.m. to 3 p.m. Monday through Friday. For reservations and more information, please call 561.417.5836 or visit www.farmerstableboca.com.

About Farmer’s Table

Opened by Hotelier Mitchell Robbins and Chef Joey Giannuzzi, Farmer’s Table is a healthy, delicious and affordable dining destination in Boca Raton. The warm and welcoming restaurant serves breakfast, lunch and dinner and offers take-out options through Farmer’s Table Cafe. Dishes center on fresh, seasonal ingredients in their purest form, devoid of excess fat, salt, processing, toxins and all the other extras you don’t want. No butter or cream is used in any dishes, and the restaurant does not have a deep fat fryer or microwave. Farmer’s Table caters to the whole family, featuring a special, Healthy Kids Menu, while accommodating such diets as gluten free, Paleo and vegetarian. Farmer’s Table hosts special events and educational activities to serve as a wellness hub in the community. The largest health-focused restaurant in the area with 200 seats, Farmer’s Table is located on the corner of 19th and Military Trail, adjacent to the Wyndham Hotel. For more information and online ordering, visit www.farmerstableboca.com.