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New food blog showcases locally owned restaurants at Alton Town Center

By Jodie Wagner

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A partnership between the center and the food and travel website Eat Palm Beach, Tour de Alton updates guests on what restaurants are open, what they offer, and what type of food delivery services they provide.

PALM BEACH GARDENS - A local food blogger and Alton Town Center have joined forces to highlight locally owned and operated restaurants at the sprawling retail complex on Donald Ross Road.

Tour de Alton, a partnership between the center and Cristyle Egitto of the food and travel website Eat Palm Beach, updates guests on what restaurants are open, what they offer, and what type of food delivery services they provide through various social media platforms and blogs.

The idea is to show the diversity of dining experiences at Alton Town Center and create consumer confidence in dining out amid the novel coronavirus pandemic, said Lindsay Douglas, an Alton Town Center spokesperson.

“It’s a good way to remind people that we have all these eateries at Alton Town Center, and many of them are locally owned and operated,” she said. “Because of the way it’s set up, you can eat outside very easily. All the restaurants have that capability, and you can go with family.”

Earlier this month, Egitto took a weeklong tour of Alton Town Center, visiting six restaurants with friends or family and then sharing her experiences in a blog posted on Eat Palm Beach and also posted on social media.

She started off with coffee and an açai bowl at Raw Juce, and continued with meals at Bolay, LemonShark Poké, Waxin's Restaurang & Bar, and Habit Burger Grill. Egitto also enjoyed drinks at Lynora's with a friend.

"Alton Town Center offers a diverse selection of dining options throughout the day, from coffee to cocktails," said Egitto, who started Eat Palm Beach in 2013. "It's nice having a collection of locally owned food and beverage outlets in one place. I definitely frequent those more than the national chains.

"It's also very family-friendly, with fast casual options being available to mix and match like at a food court," Egitto said.

Outdoor seating is plentiful at Alton Town Center, giving diners who are hesitant to eat inside amid the pandemic peace of mind, Egitto said.

Most of the restaurants at the 360,203-square-foot retail complex also provide take-out, and some offer curbside and delivery service.

"The social distancing protocols in place are great between Lynora's, Raw Juce and others," Egitto said. "The design of the venues are also complimentary."

Egitto plans to continue her partnership with Alton Town Center, and will return to the complex when new restaurants open.

One of those is kitchen, a contemporary American restaurant under construction at the complex.

"I just love Chef Matthew and Aliza (Byrne)," Egitto said. "Once events are back, I think it would be a fantastic location for food-centric gatherings and fundraisers."

A handful of new businesses have opened at Alton Town Center in the past month, including the Swedish-American restaurant Waxin's, Bergman Jewelers, Selfie Salonbar and State Farm.

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