



CHARLES TRAINOR JR./MIAMI HERALD STAFF

Food's

SENIOR MOMENT



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At many of South Florida's retirement communities, institutional food has given way to micro greens, locally sourced produce and made-from-scratch entrees.

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The crystal chandeliers gleam, the women's jewels sparkle, and the red roses in the center of each white-linen-topped table give off a perfume not unlike what indulgence might smell like.

"Hello, darling," chef Christophe Pellier greets diners as he works the room in his chef's coat. "Hello... hello...hello."

Soup of the day is lobster bisque, the salad

mixed greens with artichoke hearts, Kalamata olives and roasted red peppers. Entrees include osso buco, chicken Milanese and pan-seared scallops, with roasted rosemary potatoes and ratatouille.

"Wine?" black-clad servers ask as they navigate from group to group.

Welcome to dinner at The Palace at Coral Gables, a luxury retirement community whose administration believes that aging

• **TURN TO RETIREMENT, 3E**

UPSCALE DINING: Chef Gonzalo Vazquez, top, presents a tray of cucumber and caviar to Bobbie Goldfarb, 76, Marilyn Robinson, 85, Gloria Fishbein, 89, and Joyce Kramer, 85, at lunch. Vazquez oversees the culinary program for Vi at Aventura, a high-end retirement community. Above, Chef Christophe Pellier checks to see how Warren Papin and Florence Ironson are enjoying dinner at The Palace at Coral Gables, a luxury retirement community.