

Sublime™

Natural & Organic Restaurant & Bar



Nanci Alexander
Sublime
Natural and Organic
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Sublime: adjective. *Etymology: Latin sublimis, literally, high, elevated*
1 a: lofty, grand, or exalted in thought, expression, or manner b: of outstanding spiritual, intellectual, or moral worth c: tending to inspire awe usually because of elevated quality (as of beauty, nobility, or grandeur) or transcendent excellence.

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Calling all carnivores—Nanci Alexander cordially invites you to immerse yourself in an experience that will so infuse your senses, so tantalize your palate, and so transform your concept of vegetarian food that you'll seriously reconsider your position. Because for Nanci, it all comes back to one determined focus: compassion for all those lovable creatures with whom we share a delicately balanced planet.

Welcome to Sublime, offering a beguiling arrangement of natural and organic delicacies and spirits. Sublime redefines vegetarian fare. Forget images of brown rice and bland tofu, of bean sprouts and greens. Here the fare is an art form, really, with alluring entrées that conjure up images of lingering longer over a fine wine in some exotic locale. Entrées with names like Forbidden Black Rice Tempura and Margherita Classico, an open hearth flat bread. Or possibly the Chili Relleno made with shredded seitan meat, black beans, quinoa, & avocado cream. Next time try the Grilled Seitan Tenders with plantains and spicy salsa verde. Food like this deserves intimate conversation while it hints of an international adventure.

Sublime. Fascinating food, exquisite environs, and a sense of peaceful feng shui. Italian glass tiles, cascading water walls, and exotic trees earned a "Top Restaurant Décor" from Zagat's renowned guide. And remarkably, 100% of profits support animal welfare, a tribute to Nanci Alexander's passion.

It all started eight years ago with a dream; one that perfectly

suit Nanci's relentless energy and colorful individuality. The dream emerged when Nanci's lifelong love of animals grew into a passionate pursuit of caring and protection for those who cannot speak for themselves.

Or perhaps it started long before, when the child Nanci performed on Broadway under director Josh Logan of

South Pacific, Annie Get Your Gun, and Camelot fame. As a student in Manhattan's legendary Professional Children's School, a private day school for students pursuing careers in the performing arts, Nanci flourished in an environment that fostered independent thinking and flexible creativity. She studied acting under the brilliant tutelage of leading acting teacher Sanford Meisner, whose students internalized his famous quotes such as, "The foundation of acting is the reality of doing," and "You know it's all right to be wrong, but it's not all right not to try."

Never fearing a challenge, Nanci's young adulthood included a stint on Wall Street, where her determination and zest sparked the attention of a handsome broker named Leslie Alexander, then an ambitious Wall Street whiz and now the owner of the Houston Rockets basketball franchise. The couple moved to San Diego where both attended Western State Law School. And through it all, Nanci experienced what could be called an awakening, as her knowledge about animal suffering expanded into a passion to try harder. To do something. To inspire change.

Independent thinking. Creativity. Education. Determination. All of these qualities fuse together into Nanci's dream of promoting respect and compassion for non-human animals. In 1989 she founded the Animal Rights Foundation of Florida, a non-profit organization of more than 4,000 members. Her desire to make an impact culminated in the realization that unless people change their lifestyle and stop eating meat, animals will continue to suffer. She poured her creativity into the evolution of the highest order: Sublime. A place that proves plant-based food can melt in the mouth in pure, delicious excitement. A place that earned four out of four stars in the Sun-Sentinel; USA Today's top 10 in the nation for serving cuisine with a clear conscience; and the 2005 South Beach Wine and Food Festival's best restaurant in Broward County. A place respected by locals, visitors, and celebrities including Pamela Anderson, Paul McCartney, Alec Baldwin, Alicia Silverstone, Florence Henderson and Bob Barker. A place designed to "inspire awe usually because of elevated quality (as of beauty, nobility, or grandeur) or transcendent excellence."

Truly Sublime.

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