

## LOCAL FLAVOR

### Pastry Princess

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Tony's Off Third has built a reputation for baked goods.

How to improve on what's already great? Bring in a first-class pastry chef who will take the baking to the next level. "We want this to be one of the only places in

Southwest Florida to get this level of pastry," says Sukie Honeycutt, a co-owner of the shop with Tony Ridgway.

Emily Duncan, the new pastry chef, has worked at The Breakers Palm Beach and the Ritz-Carlton hotels in Palm Beach and Sarasota. The Iowa native, a graduate of the Pittsburgh Institute of Culinary Arts, specializes in pastries with maximum flavor and minimum sugar, contrasting colors, textures and flavors. Duncan also will be changing the dessert menu at Ridgway Bar & Grill next door. "Emily has been lucky enough to work with the best in the business and is now a pastry artist in her own right, so much so that I have decided to take myself out of the bakery," Ridgway says.

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