

# BISCAYNE

# Times

Serving the communities along the Biscayne Corridor, including Arch Creek East, Bay Point, Bayside, Biscayne Park, Belle Meade, Buena Vista, Design District, Downtown, Edgewater, El Portal, Hibiscus Island, Keystone Point, Miami Shores, Morningside, North Bay Island, North Miami, Oakland Grove, Palm Grove, Palm Island, Sans Souci, Shorecrest, Star Island, Wynwood, and Venetian Islands

[www.BiscayneTimes.com](http://www.BiscayneTimes.com)

Volume 7, Issue 8

# Suspended Habitation

*Miami condo questions: Is anyone living in that thing? Wasn't a high-rise going up over there?*



**By Erik Bojnansky**

**Photos by Silvia Ros**

Remember that time, not so long ago, when developers made billions, Realtors made millions, zoning attorneys ruled, neighborhood

activists fumed, property values skyrocketed, and condo-opening parties were A-list spectacles? Back then it looked like luxury communities would be popping up on every block. So dizzying was the pace that few thought the boom could suddenly collapse into a

black hole.

Yet collapse it did, thanks in part to a global meltdown of financial markets, but also to absurdly wild real-estate speculation in South Florida.

Among the few who foresaw the impending doom was local real-estate

consultant Peter Zalewski, a former journalist. His dark vision inspired him to create CondoVultures.com, which advises investors purchasing devalued properties. Today Zalewski is optimistic

*Continued on page 14*

A MODERN ITALIAN CAFFE



**NOW OPEN FOR SATURDAY LUNCH!**

ART FOR CHILDREN, ARTISANAL PIZZAS, AND ICE CREAM SUNDAES

2506 NW 2ND AVENUE ° WYNWOOD, MIAMI ° TELEPHONE: 305.438.0488 ° JOEYSWYNWOOD.COM



# Our Collection of Unique Properties...

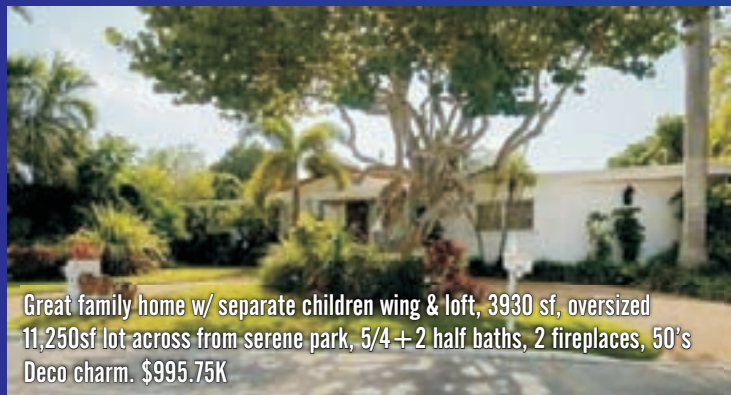
**opendoor**  
by BONNIE AND ILENE



Solimar penthouse, steps to Bal Harbour shops, elegant oceanfront with beautiful sunsets. \$995K



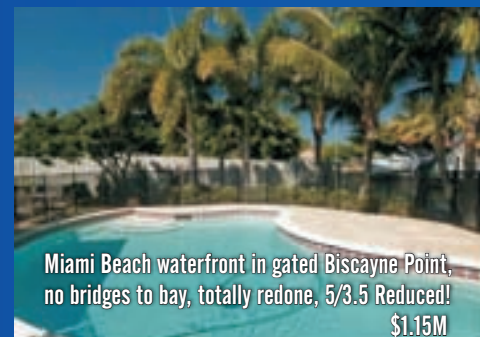
Bal Harbour oceanfront, enormous 2/2, 2525 sf, elegant, full service \$625K



Great family home w/ separate children wing & loft, 3930 sf, oversized 11,250sf lot across from serene park, 5/4 + 2 half baths, 2 fireplaces, 50's Deco charm. \$995.75K



Waterfront on Bay Harbor Isl., open & spacious, 4/4, wood beamed ceilings, dock your boat, new seawall, walk to beaches, houses of worship & shops. \$1.550M



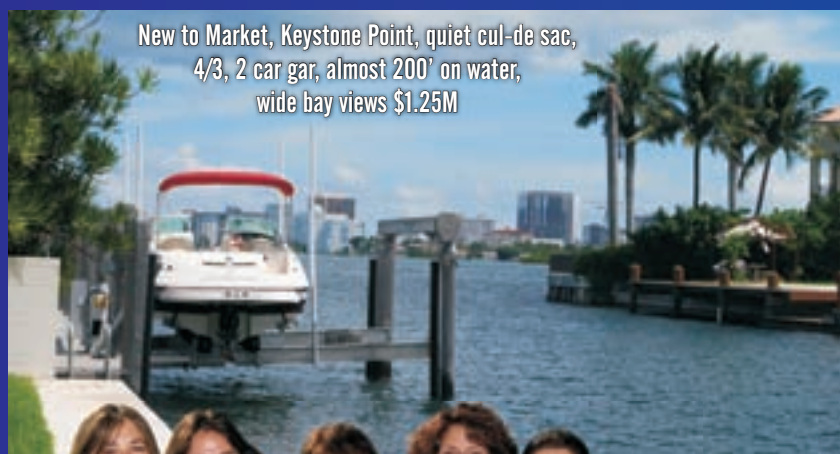
Miami Beach waterfront in gated Biscayne Point, no bridges to bay, totally redone, 5/3.5 Reduced! \$1.15M



Keystone Point waterfront on quiet cul-de-sac, 4/3, pool, A+ schools. WOW! \$895K



Miami Beach, Major Reduction..Old world charm with today's luxury, 2 story, private oversized lot, 5/5, renovated, outstanding finishes, pool, 2 car gar, \$1.799M



New to Market, Keystone Point, quiet cul-de sac, 4/3, 2 car gar, almost 200' on water, wide bay views \$1.25M



Sans Souci Estates one of a kind residence designed by renowned architect. Outdoor courtyard gardens, 5000+ sf, 5/4.5, great floor plan, pool, dock. \$1.99M



FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE [WWW.OPENDOORMIAMI.COM](http://WWW.OPENDOORMIAMI.COM)

**The Open Door Miami Team**  
Bonnie Brooks - 305.206.4186  
Ilene Tessler - 305.458.1200

**opendoor**  
by BONNIE AND ILENE  
**TURNBERRY**  
INTERNATIONAL REALTY  
1021 Kane Concourse, Bay Harbor Island, FL

# OCTOBER

Adrienne Arsht Center  
FOR THE PERFORMING ARTS OF MIAMI-DADE COUNTY



**K** KNIGHT CONCERT HALL   **C** CARNIVAL STUDIO THEATER   **Z** ZIFF BALLETT OPERA HOUSE   **P** PEACOCK FOUNDATION STUDIO

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

Johnson & Wales University and Adrienne Arsht Center  
**Celebrity CHEF**  
Series  
SEASON 2 **LIVE ON STAGE!**

featuring  
**Ingrid Hoffmann  
& Daisy Martinez**



OCTOBER 16

**18 Cabaret & Cocktails:**  
**Sherie Rene Scott**  
Cocktails 3:30PM  
Cabaret 4PM **C**  
**FREE Gospel Sundays**  
4PM **K**

**25 Miami City Ballet**  
**Program I**  
2PM **Z**  
**New World Symphony,**  
**America's**  
**Orchestral Academy**  
**Beethoven's**  
**"Ode To Joy"**  
2PM **K**

OPRAH WINFREY PRESENTS

# The Color Purple

The Musical about Love

October 27 - November 1

ILLUSTRATION BY PETER SYLVAADA

**26 FREE**  
**Arsht Center Tour**  
12-1PM **Z**

**27 The Color Purple**  
8PM **Z**  
A soul-stirring musical based on the classic Pulitzer Prize-winning novel by Alice Walker and the Oscar-nominated film by Steven Spielberg.

**28 The Color Purple**  
8PM **Z**  
"One of the most uplifting and thrilling nights I've ever spent in any theater. It's a winner!"  
-Bill Zwecker, *Chicago Sun-Times*

**29 The Color Purple**  
8PM **Z**  
"A big hit! A really stirring, inspiring show!"  
-*Chicago Tribute*  
**Gal Costa with guitarist Romero Lubambo**  
8PM **K**

**30 The Color Purple**  
8PM **Z**  
"The Color Purple is an inspirationally entertaining experience!"  
-*Oakland Post*

**31 The Color Purple**  
2 & 8PM **Z**  
"This shake-the-rafters musical makes a joyful noise!"  
-*The Mercury News*

**PRELUDE**

BY *Barton G.*

**NEW!**  
**FULL-SERVICE DINING**  
**AT THE CENTER!**  
**305.948.7500**

**OCTOBER 10**  
**MARIONETAS DE LA ESQUINA**

**10 Marionetas de la Esquina**  
11AM; 2\* & 5PM **C**  
Mexico's Marionetas de la Esquina makes it's Miami debut with its unique blend of puppetry and storytelling.  
\*in Spanish

**15 Cabaret & Cocktails:**  
**Sherie Rene Scott**  
Cocktails 7PM  
Cabaret 7:30PM **C**  
The Tony-nominated singing actress has starred in *Dirty Rotten Scoundrels*, *The Little Mermaid*, *Rent* and more!

**CABARET & COCKTAILS**

AN EVENING WITH **SHERIE RENE SCOTT**  
OCTOBER 15-18

**16 Cabaret & Cocktails:**  
**Sherie Rene Scott**  
Cocktails 7:30PM  
Cabaret 8PM **C**  
**Celebrity Chef Series:**  
**Ingrid Hoffmann & Daisy Martinez**  
8PM **K**

**17 Cabaret & Cocktails:**  
**Sherie Rene Scott**  
Cocktails 5 & 8PM **C**  
Cabaret 5:30 & 8:30PM  
**Adrienne Arsht Center**  
**presents SING MIAMI**  
11:30AM-12:30PM **P**  
A fun, free, family hour of singing popular, folk, and traditional songs. Led by Music Director, Timothy A. Sharp

**23 PRELUDE!**  
**by Barton G**  
**OPENS**  
**Miami City Ballet**  
**Program I**  
8PM **Z**  
*Company B*  
*Allegro Brillante*  
*Tschaikovsky Pas de Deux*  
*Symphony in Three Movements*

**24 Miami City Ballet**  
**Program I**  
8PM **Z**  
**New World Symphony,**  
**America's**  
**Orchestral Academy**  
**Beethoven's**  
**"Ode To Joy"**  
8PM **K**  
**Hernán Gamboa**  
8PM **C**

**ORDER NOW**  
305.949.6722 • [arshtcenter.org](http://arshtcenter.org)

**DINING:** **NEW!** **PRELUDE** **FULL-SERVICE DINING**  
**OPENS** **AT THE CENTER!**  
OCT 23 **305.948.7500**

**PARKING:** With several lots and garages conveniently close to the Center, parking is plentiful at every performance. Valet parking also available.

**MIAMI-DADE COUNTY**  
**BISCAYNE Times**

# CONTENTS

- COVER STORY**  
1 Suspended Habitation  
**COMMENTARY**  
6 Feedback: Letters  
10 Miami's King: Jack King  
12 Word on the Street  
**OUR SPONSORS**  
8 BizBuzz  
**NEIGHBORHOOD CORRESPONDENTS**  
20 Jen Karetnick: Don't Trash It, Donate It  
22 Wendy Doscher-Smith: Eros Interrupted  
24 Frank Rollason: The Blame Game  
**COMMUNITY NEWS**  
26 41st Street Oaks Live to See Another Day  
27 Shores CC: Once Exclusive, Now Inclusive  
28 Green Market: From Soup to Nuts, from Apples to Zucchini  
**POLICE REPORTS**  
34 Biscayne Crime Beat  
**ART & CULTURE**  
36 Miami to Art World: Come on Down!  
38 Art Listings  
41 Culture Briefs  
**PARK PATROL**  
42 Roberto Clemente Park: Inspire the Neighborhood  
**COLUMNISTS**  
44 Your Garden: Look! Up in the Tree! It's a...Cactus?  
39 Kids and the City: Mixing It Up in Miami  
40 Pawsitively Pets: Stop Pinching My Arm!  
**DINING GUIDE**  
48 Restaurant Listings: Eight new eateries this month!  
50 Wine: Red, White, and You and Sauvignon Blanc



## BISCAYNE *Times*

PO Box 370566, Miami, FL 33137 [www.biscaynetimes.com](http://www.biscaynetimes.com)

### PUBLISHER & EDITOR

Jim Mullin  
[jim.mullin@biscaynetimes.com](mailto:jim.mullin@biscaynetimes.com)

### INTERN

Brian Horowitz  
[brian.horowitz@biscaynetimes.com](mailto:brian.horowitz@biscaynetimes.com)

### CONTRIBUTORS

Victor Barrenchea, Erik Bojnansky,  
Pamela Robin Brandt,  
Terence Cantarella, Bill Citara,  
Wendy Doscher-Smith, Kathy Glasgow,  
Margaret Griffis, Jim W. Harper,  
Lisa Hartman, Jen Karetnick,  
Jack King, Derek McCann, Jenni Person  
Frank Rollason, Silvia Ros,  
Jeff Shimonski

### ACCOUNT EXECUTIVES

Marco Fernandez  
[marco.fernandez@biscaynetimes.com](mailto:marco.fernandez@biscaynetimes.com)  
Marc Ruehle  
[marc.ruehle@biscaynetimes.com](mailto:marc.ruehle@biscaynetimes.com)

### OFFICE MANAGER

Ileana Cohen  
[ileana.cohen@biscaynetimes.com](mailto:ileana.cohen@biscaynetimes.com)

### ART DIRECTOR

Marcy Mock  
[marseadesign@mac.com](mailto:marseadesign@mac.com)

### ADVERTISING DESIGN

DP Designs  
[production@biscaynetimes.com](mailto:production@biscaynetimes.com)

### CIRCULATION

South Florida Distributors

**FOR ADVERTISING INFORMATION CALL 305-756-6200**

All articles, photos, and artwork in the Biscayne Times are copyrighted by Biscayne Media, LLC. Any duplication or reprinting without authorized written consent from the publisher is prohibited.



Member of the  
Florida Press Association

## it's alive

Classical music is flourishing in South Florida. With perennial favorites and new music coming to light, there's always something fresh to discover. Tune to Classical South Florida today—and feel alive with music.

[classicalsouthflorida.org](http://classicalsouthflorida.org)

**89.7**  
**CLASSICAL**  
**SOUTH FLORIDA**  
101.9 WEST PALM BEACH



# Distinctive Luxury Homes

From Jeff Tomlinson



LOOK FOR ME ON THE  
**Comcast**  
CABLE TELEVISION  
NETWORK

Call: **JEFFERY TOMLINSON**  
REAL ESTATE BROKER

**TOMLINSON**  
REALTY GROUP

24-HRS. 305-895-JEFF (5333)

jeffrebr@bellsouth.net - www.jeffrealtor.com

### KEYSTONE POINT OCEAN ACCESS Also Rent or Lease Option



4BD/3BA, pool, 3153 SF, custom built-in wet-bar and theatre wall units, multi level pool deck and custom dockage for 75' vessel. \$999K or \$3,800 a month rent.

### KEYSTONE POINT WATER FRONT



**DIRECT OCEAN ACCESS  
NO FIXED BRIDGES TO BAY**  
3 Bedrooms, 2 Bath, Marble Floors, Granite Kitchen Counters, 76 ft of waterfront dockage. Priced to sell \$499K.

### KEYSTONE POINT WATERFRONT



4 BR/2BA, HTD POOL, \$12K BOAT LIFT  
Lush private landscaping surrounds gorgeous completely remodeled 2006 home. New tile roof, new central AC & ductwork. Wood & tile floors, Granite kit w/SS App. Crown molding, storm shutters. Gazebo & Bar. \$695K

### Chance of A Lifetime Own Your Own Restaurant



**OWNER WILL FINANCE!**  
Price Includes Business & 1/2 Acre of Land. Located in South Ft. Lauderdale on US1, 4COP Lic. Included. Great Location Priced at Land value. \$2.3M Only 20% down @ 6% fixed int.!!!

### Sans Souci Estates 100' on the Water



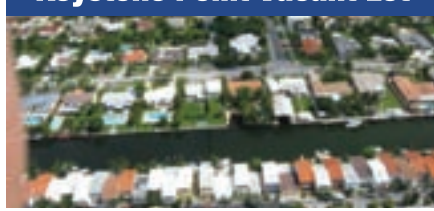
5 Br / 5 Bth, Pool, 2 Car Garage, 5000 Sq Ft, Oversized Lot Features Custom Island, Resort Style Deck. Built by world-renowned architect for WINDJAMMER CRUISE LINE. 100' Dockage with Power. \$1.49M, also rent \$8,000/mnth

### SANS SOUCI ESTATES NON WATER 2009 CONSTRUCTION



**OWNER WILL FINANCE W/ 30% DN**  
4 BR/ 3.5 BA, POOL , 2-CAR GARAGE  
The finest in upgrades thruout this gorgeous home; Center Island Gourmet gas kitchen, 30' Soaring High Cielings, Double fireplaces (Up & Down), The Most Incredible Walk-in Mistr Closet & Huge Hi-Tech Bath. "TO DIE FOR" \$899K, OR LEASE OPTION \$4000/MNTH.

### Keystone Point Vacant Lot



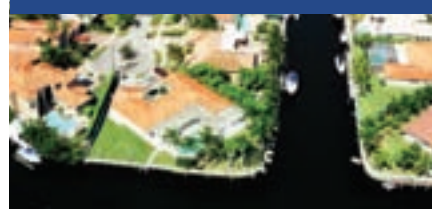
Oversized 80 X 150!! NonWaterfrt Parcel Located in a 24 Hr GuardGated Comm at the end of a Desirable "Cul De Sac" Street!! Beautiful perimeter landscaping already in place. Come build your dream home or one for spec. 399K

### "ESTATE SALE" Keystone Point Waterfront



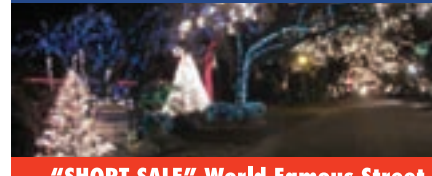
**SOLD BY JEFF!**  
Call Jeff To Place Your Home Here  
3bd/2ba, Pool, 2-Car Garage, Remodeled, New Kitchen, New Hurricane Impact Windows and New 35KW Generator TRY \$625K!!!

### KEYSTONE POINT FORECLOSURE



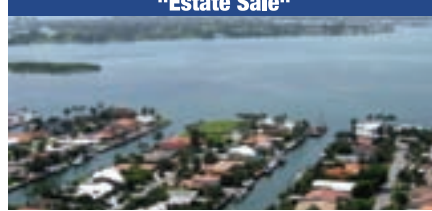
Desirable 1/2 Acre 20,000 Sq Ft Point Lot 4 Bdr 3 Bth Pool 2 Car Garage 3400 Sq Ft Direct Ocean Access No Bridges to Bay! Priced at Land Value! Remodel, or Tear Down and Rebuild... Only 859K!

### Enchanted Place North Miami "The Christmas St" / Live Under Oak Hammock!



**"SHORT SALE" World Famous Street**  
2/1 all brand new: granite kitchen, floors, windows & doors. Lush & tropical, huge 1/3 acre lot. Highly sought after street! Only \$239K

### Sans Souci Waterfront "Estate Sale"



3Bdr 2Bath 3 Car Garage 75' on Water Located only 5 lots off the Bay!! "Land Value Sale" Good Roof, Perfect Seawall, But Home Needs to be Gutted and Redone, Or Tear Down and Build New \$599K

### DRY CLEANERS FOR SALE Includes Land & Business



**OWNER WILL FINANCE W/ 35 % DN**  
PRIME LOCATION ON STATE HIGHWAY!  
75' of Frontage x 125' Deep. Time & Terms Neg. Located on SR 441 City of N. Miami. Priced at land value \$399K

### Vacant Bay Front Build Your Dream Home Prestigious Sans Souci Estates



### OWNER WILL FINANCE

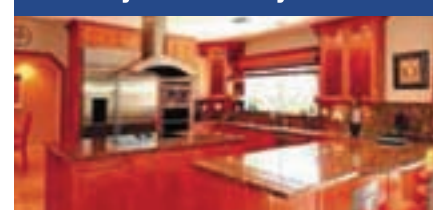
1/3 Acre, 15,000 Sf., 103 Ft. On The Bay You Can See Forever, Wide Open Views! "OWNER WILL FINANCE" \$2.4M Only 20% down @ 6% fixed int.!!!

### Contemporary South Beach Style! Keystone Waterfront Home



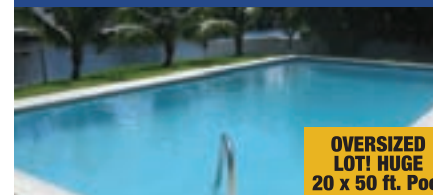
3BDR 2BTH, POOL,  
Hi-vaulted ceilings. Italian custom gas Kitchen, Turnkey! New 75'dock. \$999 or lease option, \$4,000/mnth

### Turnkey Waterfront Keystone Point



3Bdr 3Bth Pool All New 2006 W/Finest Upgrades, Custom Waterfall Entry, 24' Marble Floors, Oversized Wraparound Island Maple & Granite Kit, All Marble Baths, New Roof, 75' of Dockage W/2 Boat Davits. New Schools, \$799K

### KEYSTONE POINT WATERFRONT



**OVERSIZED LOT! HUGE 20 x 50 ft. Pool**  
4 Bdr 3 Bath Pool 2 Car Garage 3000 Sq. Ft. New Granite Kitchen OverSized 1/3 Acre Lot Only 695,000.

## LETTERS TO THE EDITOR

### According to Seth: Flawless

As the subject of the *Biscayne Times* September cover story (“The World According to Seth”), I’d like to say that Myrna and I thought the writing of Margaret Griffis and the photography of Silvia Ros was nothing short of superb.

And unlike articles on history that have appeared in the *Miami Herald*, in which I usually have to write to correct errors, the *only* minor error in the entire piece was in a photograph of me holding a plate. The plate shown is the service plate from the Fleetwood Hotel on Miami Beach, not the Flagler-built Royal Palm Hotel in Miami.

Other than that, flawless.

— Seth H. Bramson  
*Miami Shores*

### According to Rebecca: Viewable

I read with interest Margaret Griffis’ article on Seth Bramson and his remarkable collection. Seth has always been generous in lending objects to the Historical Museum of Southern Florida for exhibitions, for which we are grateful.

I would like to assure *Biscayne Times* readers that when materials are given to the Historical Museum, we do not “hide the items in a basement, where only the occasional scholar would see it.” Most items that are not on display can still be seen by the interested visitor in the museum’s research center, which is open to one and all. To browse our catalogue, or to look at a selection of images from our collections, go to [hmsf.org/collections-visiting-archives.htm](http://hmsf.org/collections-visiting-archives.htm). Then come visit us and take a look at some of our “hidden treasures.”

— Rebecca A. Smith  
*Curator of Research Materials  
Historical Museum of  
Southern Florida*

### According to Glenn: Bizarre

I thank *Biscayne Times* for Erik Bojnansky’s article “King Mango Strut Strife: Not Funny” (September 2009). While some of the facts were “off,” it captured the essence of our parade’s bizarre, unfortunate situation.

When Bill Dobson and I started it, we wanted a weird, small-town parade

in this big city. We got one for 27 years. Now it may be becoming something else, one with a rapidly rising budget, jokes that aren’t funny, and one in which any yahoo on a Harley can participate.

All we need to put on December’s Strut 2009 is \$22,000. Would this fine publication like to sponsor it?

The Strut may be ending, but hey, if it does end, we had a helluva good run.

— Glenn Terry  
*King Mango Strut co-founder  
Coconut Grove*

### According to Elvis: Limits

In Frank Rollason’s column about the 35-foot height limit proposed by Commissioner Marc Sarnoff for the MiMo Historic District (“The Beast That Cannot Be Tamed,” September 2009), he asked, “Where the hell did that come from? Was he attempting to make good on some campaign promise to Morning-side activist Elvis Cruz, a proponent of such limits?”

The answer is a resounding *yes*. Marc Sarnoff promised *all* voters, not just me, to bring a 35-foot height limit to the Upper Eastside. It was a central part of his 2006 campaign, a campaign he went on to win with 65 percent of the vote, then got re-elected the following year with 90 percent of the vote.

The 35-foot height limit will not create the doom and gloom Rollason predicts, the same way similar height limits did not harm Ocean Drive, Lincoln Road, Key West, New Orleans’ French Quarter, and other historic areas. Just the opposite is true. The height limit will protect the integrity of the MiMo district, as well as the residential areas on either side. It will encourage sincere investors and discourage speculators.

Rollason is correct when he writes that parking issues have arisen. However, the culprit has been the hundreds of parking meters recently installed along the Biscayne Corridor. For reasons I don’t understand, the MiMo Association favors those parking meters, even though common sense dictates that getting rid of them as an incentive to bring customers to the district would help the Boulevard’s businesses thrive and would decrease spillover parking into the neighborhoods.

— Elvis Cruz  
*Morningside*



The World at Night is a worldwide exhibition of photographs featuring international landmarks set to celestial backgrounds.

The images will be on display at the  
Shops at Midtown Miami from  
Saturday, October 3 – Sunday, October 18  
Noon – 7 pm

Join us for these exciting complimentary events

Saturday, October 10, 6 pm – 9 pm  
Howl At The Moon

You and your leashed, vaccinated dog, are invited to this fun-filled activity and you can participate in a variety of pet friendly contests.

Saturday, October 17, 11 am – 1 pm  
Kids Creations

Kids of all ages will use their talents to create out-of-this world arts & crafts.

Visit [ShopMidtownMiami.com](http://ShopMidtownMiami.com) for more details and the exact location of the display.



Shops at Midtown Miami • 3401 N Miami Ave. • Miami, FL 33127

LET THE SEDUCTION BEGIN

2009 - 2010 SEASON 69



PAGLIACCI



SUOR ANGELICA

LUCIA DI LAMMERMOOR

BARBER OF SEVILLE

CARMEN

Nov 14 - 28

Jan 23 - 31

Feb 20 - 28

Apr 24 - May 8

TICKETS STARTING AT JUST \$10!

Miami performances at Adrienne Arsht Center for the Performing Arts

www.FGO.org  
SELECT YOUR OWN SEATS

FLORIDA GRAND opera

1-800-741-1010  
MON - FRI, 10 AM - 4 PM

*Pagliacci & Suor Angelica* sponsored by the Arthur F. and Alice E. Adams Foundation, and Stephen Keller and Lesleen Bolt in loving memory of Stephen.  
*Lucia di Lammermoor* sponsored by the Audrey Love Charitable Foundation. *The Barber of Seville* sponsored by Randy Gage.

FGO recognizes its media sponsors and long-time partners:



Florida Grand Opera, recognized for funding by the State of Florida, Department of State, Division of Cultural Affairs, the Florida Arts Council, and the National Endowment for the Arts. Funding is also provided, in part, by the Broward County Board of County Commissioners as recommended by the Broward Cultural Council and the Greater Fort Lauderdale Convention & Visitors Bureau, the Miami-Dade County Department of Cultural Affairs, Cultural Affairs Council, the Mayor and the Miami-Dade County Board of County Commissioners. Program support is provided by the City of Miami Beach, Cultural Affairs Program, Cultural Arts Council, the Miami-Dade County Tourist Development Council, and The Children's Trust, a dedicated source of revenue established by voter referendum to improve the lives of children and families in Miami-Dade County. Florida Grand Opera is a Resident Company of the Adrienne Arsht Center for the Performing Arts of Miami-Dade County and a member company of OPERA America.

# BizBuzz: October 2009

*Sales, special events, and more from the people who make Biscayne Times possible*

By Pamela Robin Brandt  
BT Contributor

Part zombie-infested insane asylum, part dance club. That'd be the Asylum, a new name for **SAVE Dade's 15th annual Halloween fundraiser**. Look for a 12,000-square-foot space (at the Design District's 4141 Building), a costume contest, "macabre interactive performances," and world-class DJs (VIP ticket holders get a second-floor dance area, open bar, and private "chill" lounge with catered eats). All proceeds fuel the fight to save lesbian/gay/bi/transgender folks from discrimination. And save yourself ten bucks by buying advance tix for the October 31 event (\$35 general, \$90 VIP) by calling 305-751-7283 or visiting Asylum's stylishly eerie Website, [www.103109.com](http://www.103109.com).

Meanwhile, speaking of scary, squirmy things: There's a reason most top hair salons refuse to tackle children's cuts. But no need for your little monster to look like a werewolf *all* month long. At the new location of **Hannah & Her Scissors** (611 NE 86th St.; 305-673-1408), Hannah Lasky is offering an October special: \$5 off her normal \$35 haircut price for children under 10. Parents love Lasky's more modern, upbeat style, and as for the behavioral challenges, she says, "I have the patience of Job!"

While you and your kids are getting transformed for Halloween, why not let your old sofa play dress-up, too? Welcome to new advertiser **Designs 2000** (6701 NE 2nd Ct.; 305-300-2329), specialist in slip covers and upholstery for 16 years. Their huge selection of in-stock fabrics includes this season's trendy animal prints, plus luxe-looking cowhides and leather.

October also means Oktoberfest, and this year the **Doggie Bag Café at Smiling Pets Animal Clinic** (7310 Biscayne Blvd.; 305-754-0844) is celebrating with a "Dog-toberfest" fundraiser on October 24. The 4:00 p.m. party starts at the café, which has so far raised more than \$10,000 for local animal rescue organizations, and ends with a dog costume contest and "Barkvarian beer" at the **Royal Bavarian**



Midtown Consignment



Dr. Flor Mayoral

## Schnitzel Haus

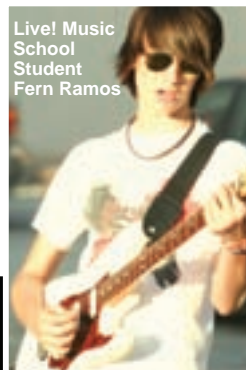
(1085 NE 79th St.; 305-754-8002).

It's not easy to persuade even a basically shameless poodle to don a Hannah Montana Pink Polka Dot Dress costume. So immortalize the event by calling **Pet Portraits by Tim McCarron** (305-807-5273). Astonishingly, McCarron's classy oil paintings start at just \$150.

We know what you were thinking when you saw new *BT* advertiser **Florida Grand Opera** ([fgo.org](http://fgo.org) or 800-741-1010), because we thought the same before visiting the company's Website. Our thought: "No way could we afford it." Surprise! In fact we were floored to find that single-performance tix start at \$10, a price that drops to eight bucks — less than a movie ticket! — with a season subscription. And yes, we're talking real seats, not Standing Room.

For those who favor alternative performing arts, swing by the season kickoff party of **Tigertail Productions** ([tigertail.org](http://tigertail.org)) on October 6. The free music-video-food-performance event is at downtown's River Lounge in the Epic Hotel. Other imminent events are the October 15 launch of Tigertail's seventh South Florida poetry annual, and an October 24 jazz concert by the Netherlands' noted Third Man Trio.

After a tough September 17 elimination round, two bands from *BT* advertiser **Live! School of Music** (2180½ NE 123rd St.; 305-993-0191) will face bands from Beach High at a final Battle of the Bands on October 4. Sponsored by the Surfside Tourist Bureau, the fight is scheduled for 6:00 p.m. on their turf: the beach at 94th Street.



Live! Music School Student Fern Ramos



Smiling Pets



Medi-Sation Crew

Playing "18th century folk songs we wrote last week," the Three Jacks, a Miami-Dade Irish party band, is scheduled to headline an October 17 concert at the Gusman Center (174 E. Flagler St.; 305-372-0925), managed since the mid-1970s by the **Miami Parking Authority**. So park your sandals, don your clogging shoes, and show up by 8:00 p.m. Proceeds will benefit Jackson Memorial Hospital.

Congratulations to advertiser **Yogen Früz** (100 S. Biscayne Blvd.; 305-371-5117) on its second South Florida location, to open in mid-October at 7209 SW 59th Ave. That's melting distance from *BT* territory, but the rapidly expanding chain's healthy new green tea/lychee smoothies will hold up fine.

With free parking; free pool tables; dirt-cheap beer, wine, and mixed drinks; tasty bar nibbles (including BBQ on Sundays); an outdoor bayfront yard; a thrillingly varied jukebox; a super-friendly staff; and a cannon, **Harvey's by the Bay** (305-757-5773; 6445 NE 7th Ave., Miami, hidden inside American Legion Post #29) has everything but the hordes of tourists and trendies from across the puddle. In fact it's the sort of secret place that locals hate to share. But they're a new *BT* advertiser, so share we will — happily.

Another semi-secret but very different venue opens on October 9: local lawyer Frantz Olivier's **The Office** (777 NE 79th St.). From the outside, the space

adjacent to Olivier's law practice looks like a generic conference room. But patrons walk in to décor including a waterfall, multiple handcrafted wooden bars, leather couches, and Frantz's extensive art collection. By early 2010, The Office will transform into a members-only club. Right now it's undergoing velvet-

rope boot camp, call the hotline (786-362-6762) for the weekly password.

Coaching candidates to attain "reality within reach" is the goal of new advertiser **Alan S. Harris Group** (2000 N. Bayshore Dr.; 305-572-0104, [alan-sharrisgroup.com](http://alan-sharrisgroup.com)). The boutique consulting firm will prepare clients to deal successfully with everything from your career to your retirement, your relationships, your computer, your health. When chocolate fails, give ASH a call.

Wow. Too much going on this month. Stress alarm! Luckily new advertiser **Tokyo Massage** (3569 NE 163rd St.; 305-947-9920; [orientalmassagetherapy.net](http://orientalmassagetherapy.net)) opened last month. The personalized massages combine techniques of shiatsu, Swedish, deep tissue, Thai, and "other style of massage you probably didn't know existed." But with massages starting at just \$39, we definitely *want* to know.

Having your skin kneaded may be relaxing, but you still may want to consult with dermatologist **Dr. Flor A. Mayoral**. On October 15, she hosts a fast-paced "Know It All" seminar covering the latest skin rejuvenation procedures and products. Nice! Call 305-665-6166 or e-mail [isa@flormayoral.com](mailto:isa@flormayoral.com) for reservations.

For those whose problem isn't finding a great home but rather keeping it, attorney **Jake Miller** will be repeating last month's very well-attended free seminar on mortgage modification, short sale, and bankruptcy options. Discover which might be your best solution at the Wachovia Bank Building (12550 Biscayne Blvd., 8th floor) on October 7 from 7:00-9:00 p.m. To reserve, send your name and phone number or email address to [RSVP@HelpMeModifyNow.com](mailto:RSVP@HelpMeModifyNow.com) or call 305-758-2020.

*Something special coming up at your business? Send info to [bizbuzz@biscaynetimes.com](mailto:bizbuzz@biscaynetimes.com). For BT advertisers only.*



# 30th ANNIVERSARY

## TIGERTAIL 09-10 SEASON

30th Anniversary Season of Art and Soul

### COME JOIN THE PARTY AND CELEBRATE OUR 30TH SEASON

#### ART AND SOUL, TIGERTAIL SEASON KICK-OFF

Party, music, videos, performances

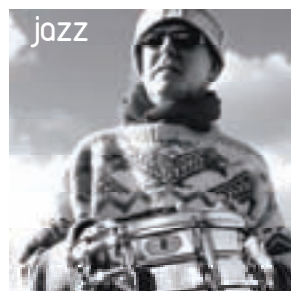
**Tuesday, October 6, 2009, 7:00 – 9:00 pm. FREE** and open to the public!!

**River Lounge/Epic Hotel, 270 Biscayne Boulevard Way, Downtown Miami**



poetry

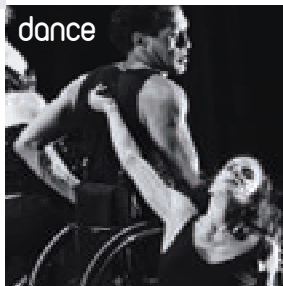
**TIGERTAIL, A SOUTH FLORIDA POETRY ANNUAL, THREE BY THREE**  
Book Launch/Reading  
Thursday | October 15  
7:30 pm  
Books & Books  
Coral Gables



jazz

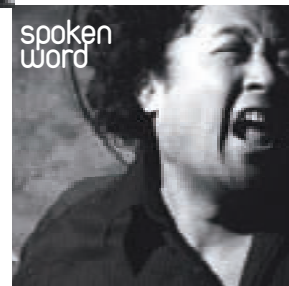
**THIRD MAN TRIO – HAN BENNINK**  
Internationally Recognized Dutch Trio  
*one night only!*  
Saturday | October 24  
8:30 pm  
Byron Carlyle Theater

**AXIS DANCE COMPANY**  
Acclaimed U.S. Company  
Premiere by David Dorfman  
  
Sunday | January 3  
7:00 pm  
Colony Theatre



dance

**SPEAKOUT – GAY & LESBIAN TEEN SPOKEN WORD PROJECT**  
with Regie Cabico  
Friday | January 29  
8:00 pm  
Books & Books  
Coral Gables

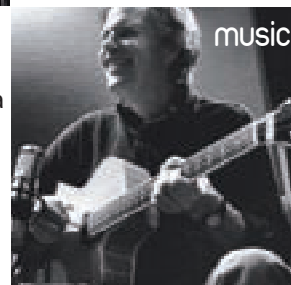


spoken word



blues

**DAVID “HONEYBOY” EDWARDS**  
An Evening with a Delta Blues Legend  
  
Saturday | February 20  
8:30 pm  
Colony Theatre



music

**LEO KOTTKE**  
Virtuoso Accoustic Guitar Player  
*one night only!*  
  
Saturday | March 20  
8:30 pm  
Colony Theatre

**ALTA REALITAT / ÖLELÉS**  
New Dance from Barcelona, Spain  
  
Friday & Saturday  
April 9 & 10  
8:30 pm  
Colony Theatre



dance

**WORDSPEAK – TEEN SPOKEN WORD PROJECT**  
with Iyeoka Okoawo  
Friday | April 16  
8:00 pm  
Books & Books  
Coral Gables



spoken word

FOR TICKETS AND MORE INFORMATION VISIT **TIGERTAIL.ORG** OR CALL **305 545 8546**

photo credits from left to right, top to bottom: Fred van Diem, Andrea Flores, courtesy of Regie Cabico, Earwig Music Company, Inc., Brad Palm, Courtesy of Alta Realitat, Andrew Swaine.



# A Mayor Loses It, a Newspaper Flubs It

*Alvarez shrieks at the Miami Herald, which is getting dumber daily*

By Jack King  
BT Contributor

A couple of weeks ago a fight broke out at county hall. No, it wasn't one of those grand fisticuff events involving a commissioner and a lobbyist. This one was between Miami-Dade County Mayor Carlos Alvarez and the *Miami Herald*. Seems like the mayor took offense to the *Herald* having some reporters snooping around his private domain — namely, the mayor's offices on the 29th floor. They were looking for more employee raises as Alvarez was spouting county poor mouth.

Alvarez called the *Herald* most of the names in the book, even telling them they were a failed business on the verge of bankruptcy. The more he ranted, the more I thought it sounded like what the *Herald* should have said to *him*. In essence, it was the proverbial pot calling the proverbial kettle black. All I could think was that the second estate (the politicians) was badmouthing the fourth estate (the news business), and neither one of them is in very good shape.

And if you think through it a little further, the first and third estates are not in such great shape either. That's the church and the people.

Before this tiff came about, the *Herald* sent out their new local columnist du jour, Myriam Marquez (now also editorial page editor), and she wrote a piece saying that, in her opinion, Miami Mayor Manny Diaz had done a far better job running his government than Alvarez had done running his. For the life of me, I can't understand how she ever came to that conclusion. My only guess is that, since

she's put in just four years at the paper, she hasn't yet been able to find city hall to actually interview Diaz. Someone should tell her that Miami City Hall is in another town — Coconut Grove.

The greater question is how did we end up with these two incompetents as mayors? I'm beginning to think the election process could be somewhat flawed because it does not include an easy way to get *rid* of elected officials. We need a method by which we vote *against* politicians, not just for them. That's already in place for appellate judges (should or should not retain), but I'm not sure just how it would work with politicians. However, I do think it definitely should apply to incumbents who are running unop-

**I'm beginning to think the election process could be somewhat flawed. We need a method by which we vote against politicians, not just for them.**

posed for re-election. They should get an up or down vote, not just an up vote where a single vote would re-elect them.

In so many areas, the electorate has been sold a bill of goods. Look at the "strong mayor" form of government we have in both the city and the county. Before our current mess, we had elected commissioners and a mayor who was really just a glorified commissioner who got to cut ribbons and kiss babies. The governments were in fact run by managers who worked for the commissions. Piss off a majority of commissioners and the manager was gone. It wasn't great, but at least

there was some grass-roots accountability.

About 15 years ago we were told that we needed a professional politician/manager to run the government, one who answered directly to the people. It sounded plausible and we all bought it. Somehow it never translated into what we were sold, and even after several modifications, we ended up pretty much where we began, only now with hundreds more employees, many new levels of bureaucracy, and virtually no accountability to the electorate.

Alvarez, who essentially doesn't have a job, now has a staff of 62. Fifteen years ago, the county mayor's office had 80 percent fewer employees. The City of Miami's now-bloated mayor's office had a secretary and a couple of aides. What do all these new people actually do? Why don't we let them all go and see what jobs truly need to be done?

\*\*\*

And now back to the *Herald*. Last month *Biscayne Times* published a story written by Erik Bojnansky about problems within the so-called leadership of Coconut Grove's King Mango Strut, the goofy little annual parade that lampoons just about everything and everybody ("King Mango Strut Strife: Not Funny"). The last two surviving directors of the nonprofit corporation that controls the Strut have been at odd for several years and have been unable to come to an agreement about the future management of the parade. Actually, management may be the wrong word. How about *operation*?

The *BT* story was straightforward and laid out the issues between co-founder

Glenn Terry and long-time Struttr Antoinette Baldwin. This was by no means the first story about Strut problems, as they have been well documented on local blogs, including *New Times*'s "Riptide 2.0."

Several days after "Strut Strife," the *Herald* ran a front-page story about the Strut, written by veteran reporter Chuck Rabin. The article was basically a rehash of the *BT* story, an indication that the *Herald* once again had been caught sleeping on another good local story. But the article had one glaring omission: Rabin failed to note that Glenn Terry was also a *Herald* columnist. This was not just an omission; it was an egregious journalistic error.

However, the *Herald*, in its matchless fashion, found a way to make it even worse. A week later Terry circulated an e-mail message defending his position and making him look as if he had nothing to do with the parade's problems. A week after that, the exact same piece showed up in the *Herald* as Terry's bi-weekly column in the Grove/Gables "Neighbors" section.

It was nothing more than a soft-core hatchet job on Baldwin, and nobody at the *Herald* even noticed. Forget that there were factual errors throughout the column, including a comment that Terry never made money running the parade. The *Herald* obviously has cut so close to the bone they have no editors left who can read and write. Proof of that is evident every day.

Local politicians are in the toilet. The *Miami Herald* is in the toilet. Is it time to get rid of the politicians and close down Miami's Only Daily, and then start all over?

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

## KNOW IT ALL Progressive Seminar

Join us for an enjoyable, fast-moving seminar to update you on some of the most innovative rejuvenation treatments and products available today

FLOR A. MAYORAL, MD



Presented by experts from each field

Thermage & Fraxel  
Zeltiq  
Vbeam Perfecta Laser  
Botox & Juvederm Dermal Filler  
Bonapelle  
Solblok Sun Protective Clothing

Thursday October 15th, 2009 5:30pm - 7:00pm

6705 Red Road, Suite 314 - Coral Gables Fl, 33143  
In the Whole Foods building across from Sunset Place  
FREE INDOOR GARAGE PARKING

SPACE IS LIMITED CALL TODAY

RSVP: (305) 665-6166 or at [isa@flormayoral.com](mailto:isa@flormayoral.com)  
MORE DETAILS AT [WWW.MYDERMATOLOGIST.COM](http://WWW.MYDERMATOLOGIST.COM)



meet me **on**  
**STAGE**  
OCTOBER

Thursday 15th, 8 PM

**Russian Red**  
+ **Alex Cuba**  
(represented with FUNDART)

**Colony Theater**  
2040 Lincoln Rd Miami Beach  
305 674 2040

Thursday 29th, 8 PM

**Odonata**  
**Compañia Pepe Hevia**  
(Contemporary Dance)

**Byron Carlyle Theater**  
500 71st St. Miami Beach  
305 867 4294

Friday 30th, 8 PM

**Elisao Pajma** + **Rosalía**  
(Folk music from Spain)

**CCE Miami**  
800 Douglas Road Ste. 370, Coral Gables  
305 448 9677

A mix of cultures: Miami's spirit.  
Come and enjoy the gig. FREE ADMISSION.  
Nevertheless, we invite you to make a donation so  
we can keep on offering you the most vibrant events in the city.  
LIMITED TO 4 TICKETS PER PERSON. TO GET YOUR TICKETS  
VISIT CCEMIAMI.ORG OR CALL 305 448 9677

**cce miami**  
centro cultural español

[www.ccemiami.org](http://www.ccemiami.org)  
800 Douglas Rd. suite 170  
Coral Gables, FL 33134



# How much do you rely on computers?

Compiled by Victor Barrenechea — BT Contributor



**Brisje Graves**  
*Student/Sales Associate  
Omni*

A lot. For instance, my computer doesn't work right now and I have homework to do. I can't live without it. It's very convenient and you can get answers very quick on the Internet. You don't have to rely on anyone. It's hard to remember what my life was like before computers.



**Gustavo Marshall**  
*Chiropractic Physician  
Downtown*

Excessively. I use them for business. I even have an iPhone. I use everything in it, from the calculator to the timer. This is attached to me and I feel naked without it. The Internet has become tied in with everything about my business. Without computers the demands of society would outweigh the amount of time on my hands. It would be too much without the use of these tools. I need technology. I need computers.



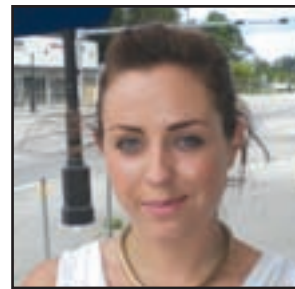
**Yutta Kenney**  
*Stay-at-Home Mom  
Upper Eastside*

Not very much at all. I don't have one. But if I need information, sometimes I'll download it on my phone. I need a human voice when I speak to someone. And I think the Internet demands too much personal information from you, and that makes me wary. My whole life I've been in computer-affiliated employment. I have computer knowledge, but I've never had one of my own. I've made it this far without one.



**Japhet Cintron**  
*Marketing Consultant  
Midtown*

More than I care to. I wake up looking at my e-mail, and my entire day depends on computers, from taking care of my clients' needs to receiving news of the day to staying in touch with family. But I'm not a big fan of computers. I try to use them as little as possible. I'd rather have face-to-face interaction. I think life without computers would be excellent. We'd have better social skills, more time for each other.



**Aoife O'Neill**  
*Bartender  
Miami Shores*

One hundred percent. Basically, if I'm at home, I'm on Facebook, constantly checking it. I'd feel like I wasn't connected to the rest of the world if I didn't have my laptop. I guess it's true that instead of actually meeting people and having real conversations, we're doing it all virtually. But I suppose that makes it easier to talk to people if you don't really know them that well. Without computers life would be boring.



**Roderick Kenney**  
*Executive Chef  
Upper Eastside*

About 80 percent. Pretty much everything we do in business is done by computer. I buy online. We get our ratings online. We do a lot of advertising online. I play around on it. I buy clothes on it. Everything's at the reach of a finger. I don't have to drive. I don't have to leave the house if I don't want. Realistically, we're very fortunate to have the Internet. It saves a lot of time.

**SERAPHIC FIRE**  
PATRICK DUPRÉ QUIGLEY, ARTISTIC DIRECTOR

November 5-8, 2009  
**I'LL FLY AWAY**

**AMERICAN GOSPEL AND FOLK MUSIC**  
Tickets are selling fast. One performance already sold out!  
Tickets at (888) 544-FIRE or SeraphicFire.org

# beau living

INTERIOR | OUTDOOR | ARTWORK | ACCESSORIES | RUGS | LAMPS



*When Autumn leaves*

*begin to fall...*

8101 Biscayne Boulevard, Suite 102, Miami FL 33138 Tel 305 751 1511 Fax 305 751 1512  
contact@beauliving.com www.beauliving.com

Open MON - SAT 11am - 8pm, SUN 12pm - 6pm

## Suspended Habitation

Continued from page 1

that home prices are stabilizing, but he says the market is still “rough,” especially for new projects that cost developers \$300 per square foot or more to build.

Now they have to settle for \$200 per square foot, or even less. According to Zalewski, a likely scenario for high-rise condos already built is that developers will sell their vacant units in bulk to investors, who will use them as rentals.

Looking on the bright side, Seth Gordon, a publicist who represented several Miami developers, says the boom “brought great progress” and believes that Miami’s empty buildings will soon be “filled to the rafters.”

“The real estate market didn’t crash in Buffalo because nobody ever built anything in Buffalo,” Gordon says. Going to the bull pen for a baseball analogy, he

adds, “You know who strikes out the most? Those who hit the most home runs.”

But what about the developers who simply struck out? “To a developer, not making money is like getting killed,” Gordon acknowledges. “But most of those guys raised capital from other investors, so it’s usually not a tremendous amount of their own capital.” Although a few companies may lose properties to foreclosure, or be forced into bankruptcy, individual developers will do just fine. “I don’t think any developer is going to end up in the poor house,” Gordon says.

Regardless of their individual fates, Miami developers have left us with quite a few projects that once held great promise but today are, in one form or another, suspended. The *BT* selected a few of them for a closer look. There are many, many more, of course, that were snuffed out by the crash or are now struggling to stay alive.

## Biscayne Landing

15051 Royal Oaks Lane, North Miami

Developer: Originally Michael Swerdlow, later Boca Developers

Status: Two towers occupied; 188 acres undeveloped

In the 1950s, Florida politicians thought the best way to promote North Dade and honor the cultural and national achievements of the Western Hemisphere was to invest taxpayer money to plan for a permanent world’s fair on 1600 acres near the Oleta River. Called Interama, it would include assorted plazas and landmarks, such as a 1000-foot-tall tower, an underwater tunnel, and a heavy-rail system that would take people to someplace or other. Eventually federal and state officials realized that Interama was a bad idea and the land was divided

Munisport, which promised to create a championship golf course. Instead the land became a poorly run landfill where toxic chemicals and biomedical waste were buried along with other refuse.

When the federal government finally removed Munisport from its Superfund cleanup list in 1999, city officials caught the Interama bug again and dreamed of building an amphitheater, an Olympic training field, schools, and housing atop the former dump.

Enter Michael Swerdlow, who, in 2003, won the right to construct a 193-acre mini city that would include a charter school and library. He would call it Biscayne Landing. Swerdlow brought in a company called Boca Developers as a partner, and got a 200-year lease to construct as many as 5999 living units and at least 100,000 square feet of commercial space.

In exchange, the developers promised to provide one affordable housing unit in North Miami for every new unit they built at Biscayne Landing, and they’d also kick in \$20 million for parks and arts programs. Meanwhile, North

up between Oleta River State Park, Florida International University, and, after paying \$12 million for almost 300 acres, the City of North Miami.

In 1972 North Miami decided to lease its acreage to a company called



**Before Boca Developers delivered on its promise to build a guard house and swimming pool, it surrendered about 160 unsold units in a foreclosure action.**

Miami officials created a community redevelopment district encompassing much of the city, the idea being that new projects would be funded by tax revenues collected at Biscayne Landing.

After buying Swerdlow’s share of the project, Boca Developers took out mortgages totaling nearly \$200 million, then constructed two 25-story residential towers with 373 units between them. When the Oaks at Biscayne opened in 2007, about 200 of the condo units had been sold.

Yet even before Boca Developers delivered on its promise to build a guard house and swimming pool, the company surrendered about 160 unsold condo units to iStar Financial in a “friendly,” \$29 million foreclosure action. Then this past August 31, Credit Suisse foreclosed on the

remaining 188 acres of undeveloped land in order to recoup its \$35 million mortgage.

North Miami officials are not expecting tax revenues anytime soon from the unbuilt 5629 condo units, though they are counting on some \$18 million for parks from Credit Suisse by the end of October, says North Miami Councilman Scott Galvin.

Then there’s the matter of 370 affordable housing units promised to the city. “That’s been a major bone of contention and discussion at our [community redevelopment] meetings,” Galvin says. “There have been some successful rehabs of existing homes, but nowhere near the amount of new or rehabbed housing that we should have.”

Continued on page 16

# HIPERFIT

HIGH PERFORMANCE FITNESS

*Private Personal Training Centers*

## Hiperfit's Award Winning Trainers

Giancarlo

Rowena

Jordan

Vanessa

Jeff

Ray

Michelle

Scott

Miguel



BEFORE

AFTER

BEFORE

AFTER

BEFORE

AFTER

BEFORE

AFTER



**NEW CLIENT SPECIAL** 3 TRAINING SESSIONS **ONLY \$75**  
Body Fat Analysis & Nutritional Counseling

7120 Biscayne Blvd.  
305-762-6600

[WWW.HIPERFIT.COM](http://WWW.HIPERFIT.COM)

465 Arthur Godfrey Rd.  
305-674-9899

## Suspended Habitation

Continued from page 14

### Kubik

5582 NE 4th Ct., Miami

Developer: LAB Developers

Status: Unbuilt

A construction crane stands ready to bring about “Innovation Cubed,” as promised by a nearby billboard. Yet there are no workers in that vacant lot across the street from Mark Soyka’s bustling commercial complex known as 55th Street Station. Just uncut grass, a few scrawny trees, and an empty construction trailer.

This is where LAB Developers hopes to build Kubik, a twin 16-story condominium offering buyers 304 “adaptable” and “innovative” loft living spaces between \$300,000 and \$2.5 million. Planned amenities include an “urban tropical forest,” an herb garden, a cinema, a sunrise meditation terrace, and a wine cellar. A plastic model of Kubik was once proudly displayed in LAB’s sales office at 55th Street Station.

LAB may have vacated its Upper Eastside sales hub, but it hasn’t disappeared. In a phone interview from his office in Palm Beach, Paul Murphy, one of LAB Developers’ partners, says they still intend to build Kubik to its full specifications. “This project will be built come hell or high water,” he vows.

Thus far Murphy and his partners have invested \$25 million in Kubik, while continuing to pay on their mortgage and property taxes. The Miami

City Commission has also, repeatedly, approved Kubik’s 130-foot-tall design, which LAB Developers will have a right to build until the year 2014, says Luciana Gonzalez, spokeswoman for Miami’s Planning Department.

Unless, that is, Kubik’s opponents emerge victorious. The Morningside Civic Association has been fighting Kubik since 2004, arguing that design guidelines limit building heights to 35 feet along that stretch of Biscayne Boulevard. After years of seesaw legal wrangling, Kubik’s fate is in the hands of the Third District Court of Appeal. “They were supposed to give us a decision on June 1,” Murphy sighs. “The courts are backlogged.”

Elvis Cruz, an outspoken member of the Morningside Civic Association, says a 130-foot-tall building is simply incompatible with his neighborhood. The Morningside group, he insists, won’t back off, even if the appeals court rules against them. “We’re in this for the long haul,” he says. Aiding their stubbornness is the fact that their lawyers, also Morningside residents, are waiving their legal fees.

But Zalewski of Condo Vultures thinks time is on Murphy’s side: “He can play hardball with the neighbors and get them to cave.”



### Oasis on the Bay

7951 NE Bayshore Ct., Miami

Developer: The Related Group of Florida

Status: Dead



On those banners that haven’t yet been ripped to shreds by Mother Nature, you can still see the alluring promise of “Sparkling Days, Shimmering Nights.” But behind the fence from which the banners hang? Only barren land, two Clear Channel billboards, and a pile of construction material. Nearby is a disheveled structure surrounded by yellow tape and a Japanese-inspired garden that is slowly being overtaken by weeds.

For three years the structure served as the sales center for Oasis on the Bay as the Related Group sought to build two 20-

Most of the planned 475 units had price tags between \$200,000 and \$300,000.

In spite of strong opposition from nearby Shorecrest homeowners, the City of Miami blessed the project in 2006 and even granted Perez ownership of a block-long stretch of NE Bayshore Court, the public street that divided his twin parcels of land.

And then everything went to heck. “We were not able to get a construction loan and we are not moving forward with our entitlements. We gave the land back to City National Bank [six months ago],” says Related Group project coordinator

Eric Fordin. Asked if the project’s failure had anything to do with the market downturn, Fordin replied, “What do you think?”

Other than noting that the sales center “is already being dismantled, so to speak,” Fordin would not comment

further. Calls to City National Bank were not returned. Luciana Gonzalez of Miami’s Planning Department, says building rights at the Oasis site are vested until March 2010, and could be extended two additional years.

**Despite strong opposition, Miami blessed the project and granted Perez ownership of a block-long stretch of the public street that divided his twin parcels.**

story towers on nearly four acres of land in a project that would include a health spa, a restaurant, a 20-boat marina, a couple of infinity-edge pools, and a 12-seat DVD movie theater. Sensing that the market was oversaturated, in 2005 prolific developer Jorge Perez promoted Oasis as something of a financial oasis for the middle class.

Continued on page 18



# Tomas Regalado Will Put the City Back on the Right Track



## • Making people part of the process

Enacting a policy of true listening shall be the guiding principle of our City government. The two-minute rule that limits the time allotted to residents when speaking before the City of Miami Commission must be abolished. It's an unfair measure that has been enforced while special interests receive hours of attention before commissioners behind closed doors. We shall establish democratic regulations where the people of Miami are encouraged to voice their concerns and assist in determining the future of our city.

## • Pursuing responsible growth in commercial areas

A fundamental change is needed to make the economy work for both residents and businesses established in our commercial areas. The first step should be the creation of incentives geared towards bringing solid enterprises to our neighborhoods. We need to deliver new opportunities for incoming small businesses while still providing motivation for our older businesses to grow. It's time to set out on an essential massive policy, which builds a strong economy based on decent work, fair pay and success within our city boundaries.

## • Promoting growth and controlled development

We shall build towards a future where the benefits of development will be shared by all; where the charm of a growing city is in harmony with our neighborhoods; and where our residents, not outside developers or interests, determine the future of our city.

## • Holding the line against raising property taxes

Without a doubt, we all need property tax relief. We need to fix the current tax burden with comprehensive plans that would replace any additional money expected from more tax revenues. We must provide tools for job creation and investment, and we should cut unnecessary government spending and waste, which are the causes of overtaxing residents.

## • Improving municipal services

Strengthening public provision of essential services must be a vital concern and obligation of city government. We must work to ensure our city departments respond to the needs of our residents with the courtesy, promptness and excellence that are expected. All city employees and department heads should show interest, responsibility and pride in all functions related to their performance as servants of the people. It shall be understood and put into effect that as public servants we have an obligation to provide our residents with the expected services they pay for.

## • Promoting opportunity for all citizens

There can be no more business as usual, no more unfair policies that, under the guise of progress and development, place special interests over the needs our residents.

## • Increasing neighborhood vigilance

Public safety is the first obligation of city government. There should be zero tolerance for street crime. Our city deserves a strong police department. Aggressive crime enforcement shall lead vigilance in all of our residential neighborhoods and commercial areas.

## • Improving housing opportunities for seniors and low income families

It will be a priority to bring about solutions to ease the housing needs of seniors and low income families. We must seek ways to make it possible for all the residents of Miami to live under a safe roof and enjoy a proper quality of life.



**VOTE NOVEMBER 3RD • #80**

**TENACITY • VISION • HONESTY**

**Endorsed by:**  
**The Fraternal Order of Police**  
**The Association of Fire Fighters**  
**American Federation of State, County and**  
**Municipal Employee • And more**

Paid political advertisement paid for and approved by Tomas Regalado for Mayor of Miami.

## Suspended Habitation

Continued from page 16

## Everglades on the Bay

244 Biscayne Blvd., Miami

Developer: Cabi Developers

Status: Slightly occupied

The sales team at Everglades on the Bay has been very busy. So busy they didn't notice that a glass panel on the sales office's 14th floor balcony had shattered one windy and stormy September afternoon. When the *BT*, visiting the high-rise at the moment shards of glass rained down on the sidewalk, informed sales and marketing consultant Joanne Adams of the accident, she was grateful but too busy for an interview.

She and her colleagues have their work cut out for them. Of 850 units, only 80 had been sold by September 2, according to news reports. The previous month Cabi Developers had filed for bankruptcy, seeking protection from hundreds of creditors who are chasing after a reported \$500 million in liabilities.

This massive condo complex was named after the 377-room Everglades Hotel, built in 1926 and imploded by Cabi Developers in 2003. They replaced it with two 49-story towers, whose units originally were priced from \$166,000 to

\$1 million. Selling points: a lobby filled with Romero Britto art; an 1100-space parking garage; and an eighth floor, 100,000-square-foot "amenity deck" boasting two pools, a spa, and a tiki bar.

Cabi Developers managed to rake in deposits for 93 percent of the units by the time the building was topped off in 2008. According to the *South Florida Business Journal*, among those depositors were at least three prominent City of Miami employees — city attorney Julie Bru, Capital Improvements Program spokeswoman Danette Perez, and firefighter union head Robert Suarez.

And then Cabi's leader, 39-year-old Mexican developer Jacobo Cababie,

died of a heart attack in June 2008. As Cababie's brothers took over his empire, which included other projects in Miami, Aventura, and Los Angeles, the real estate market tanked and Everglades buyers — including Bru, Perez, and Suarez — backed out of their contracts.

Cabi Developers filed for bankruptcy in August soon after Bank of America sought to foreclose on a \$256 million mortgage. Federal bankruptcy Judge Laurel Isicoff has scheduled a hearing for October 7.



## Ios on the Bay

720 NE 62nd St., Miami

Developer: Bluestone Development Group

Status: Two units occupied

The concept: Offer buyers a chance to be "far from the city's commotion, yet within minutes of downtown Miami and the Beaches." Part of that formula was to keep things small. Ios on the Bay's two towers stand just three-stories tall and contain a total of 45 units. Omar Garban, a real estate associate with Majestic Properties, reports that Ios was 95 percent "sold out" in pre-construction, when units were marketed for between \$550,000 and \$3 million.

But Ios was not immune to the crash. Prior to its completion last year, most buyers opted not to close on their contracts, Garban says. As of September, a family of four lives in one unit while a second unit is occupied part-time.

But Garban says Ios's lender is working with the Fort Lauderdale developer, allowing for markdowns of 45 percent. The new Ios unit prices, he reports, range from \$215,000 to \$1.5 million. On the Ios job for two months, Garban says he's making progress. "People like it a lot," he notes. "Four sold in five weeks. That's pretty good right now."

Aside from the down market, another obstacle for Ios is its location, at least in the opinion of Peter Zalewski of Condo Vultures. The project is hidden away at the bayfront end of a cul-de-sac in a low-rise neighborhood. "It's a nice project," says Zalewski, "just in the wrong location."

**Most Ios buyers opted not to close on their contracts. As of September, a family of four lives in one unit while a second unit is occupied part-time.**

Continued on page 32

VISION, ENERGY, PROGRESS

Vote for **JOE**  
**SANCHEZ**  
FOR CITY OF MIAMI MAYOR 2009

305-860-1905  
www.joesanchez.com

**"Neighborhoods First"**

**Select #81**

EARLY VOTING: 10/26 - 11/1

ELECTION DAY: November 3, 2009

#### JOE'S CONTRACT WITH MIAMI

I, Joe Sanchez, pledge to the residents and taxpayers of the City of Miami that I will:

**One**, oppose any and all efforts to increase any taxes, and/or any City of Miami Fees; and

**Two**, analyze the City budget on a line by line basis, cutting expenses, and promoting a lean "Live within our means" budget; and

**Three**, advocate to renegotiate highly paid City employee's salaries and benefits; and

**Four**, advocate to renegotiate Union Contracts and related pension costs; and

**Five**, ensure the well being of our senior citizens; and

**Six**, ensure that our City is safe to live, work, and play; and

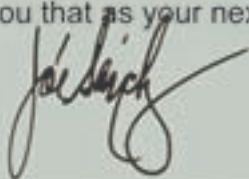
**Seven**, collaborate with our Educational System to ensure our children are prepared well for the future; and

**Eight**, ensure that our City adopts and puts into action "green" initiatives to conserve energy and protect our environment; and

**Nine**, ensure that the creation of sustainable jobs and opportunities for all of Miami residents remains a priority.

This is my Pledge to you, my City of Miami friends and neighbors. With respect and humility, I ask for your vote and your support. I promise you that as your next Mayor together we will move Miami forward. Miami, our moment is now!!!

Sincerely,



Political advertisement paid for and approved by Joe Sanchez for Mayor 2009

# Don't Trash It, Donate It

There are some terrific bargains around town, and they're all for a good cause

By Jen Karetnick  
BT Contributor

I suspected I was in the right place when, after walking into Art & Fashion Showcase on Biscayne Boulevard, just over the Miami Shores line into North Miami, I immediately spotted the early-1980s designer blouse with the Daffy Dan's tag still attached.

Daffy Dan's was located in my rather pretentious hometown of Livingston, New Jersey. During my formative years, which were also in the early to mid-1980s, it sold eclectic designer samples, one-offs, and racks of odd sizes for astonishingly low prices. I liked it even more because my NYC bedroom community peers shopped at Bloomie's and other mall department stores, where the elitist-priced outfits beckoned the less, well, artistically driven. And while Daffy's, as it became formally known in 1987, is these days a clothing, accessories, and home-goods empire with 21

stores all over the Northeast, I still browse there every time I visit my folks.

The price tag bearing the store's older name, Daffy Dan's, confirming the blouse as pre-1987 and therefore an authentic collectible, lent me a private chuckle. I felt an even more pleasant jolt of serendipity when I began to chat with owner Jenni Gordon, who had opened the boutique only a couple of days before I wandered in, she said.

As it turns out, Art & Fashion Showcase is a nonprofit organization. All of the goods in the store — high-quality stuff ranging in purpose and style from an antique foot rest to a Betsy Johnson two-piece — are donated, and profits benefit



art and design students. In fact, she told me, though her grandmother and father, who had been handling the organization, had been turning the money mostly into scholarships for college-age students, she was interested in expanding her reach.

Readers of this column know by now that I've taken a job teaching at Miami Arts, the new charter school for visual arts, music, dance, creative writing, and drama students,

located in the Design District. I'm fortunate enough to have been given two rooms in the building, one for my classroom and one that I'm making into a lounge, where I teach the kids how to workshop each other's poetry and fiction. This is also where we will eventually run the school's literary journal and do the yearbook. The problem is, it's a plain white box of a room: no windows, no furniture, no relief from the uninspiring landscape of fresh plaster. So I've been doing some decorating. And in order to do this on a teacher's salary, I've been thrift-shopping quite a bit.

For me this is no hardship. Not only do I love a bargain for good material, instilled in me from my Daffy Dan days, I have a fondness for old things — so much so I co-authored a craft/sewing book with a designer from New York called *Born-Again Vintage*, even though I've never gone much beyond attaching a button to a shirt. Naturally

Continued on page 21

To find out more about joining the Douglas Elliman Florida team, call today for a confidential interview. (305) 695-6018

douglasellimanflorida  
The Finest in Real Estate  
www.ellimanflorida.com

	<p><b>Design District House with Cottage!</b></p> <p>Fabulous Design District! Priced to sell NOW!! This house &amp; COTTAGE have been totally updated with new bathrooms, kitchen, central a/c. The House is 1,390 SF - 3 BD 2 BA and the cottage is 538 SF 1 BD 1 BA.</p> <p>Jane Russell, P.A. 305-799-7436 janerussell@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$253,000</p>		<p><b>5 Star Living - 1800 Sunset Harbor</b></p> <p>AMAZING RENTAL OPPORTUNITY: Designer ready, turn key unit, better described as a 5 star hotel room hidden at 1800 Sunset Harbor!! Exquisite 3 bed apt converted into 2. Top of the line appliances. Close to everything.</p> <p>Dean Bloch 917-848-9485 dbloch@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$410,000</p>
	<p><b>Another Design District Beauty!</b> 176 NE 44 Street</p> <p>Great Architectural Features! Large 3/3 - Custom concrete floors, fireplace, industrial stainless kitchen with French doors, Garden w/ Doric Columns! Make an OFFER! Easy to show.</p> <p>Jane Russell, P.A. 305-799-7436 janerussell@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$275,000</p>		<p><b>Design District - Historic Buena Vista</b> 90 NE 46th Street</p> <p>MiMo dream in historic Buena Vista East. Contemporary renovation. Large open living spaces. Split level floorplan w/ BRs upstairs. Corner, gated, over 12K sq. ft. lot. Easy access to beach, Midtown, Wynwood &amp; Performing Arts District.</p> <p>Jeffrey J. Wilkinson, P.A. 305-213-1495 jwilkinson@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$649,000</p>
	<p><b>Historic Shorecrest Tropical Retreat!</b></p> <p>Furnished Rental. Easy to show 3/2 Large house &amp; garden w/ Jacuzzi. Available immediately. \$2,700 We LOVE pets! No fear of foreclosure! LONG lease available in pristine condition. All amenities.</p> <p>Jane Russell, P.A. 305-799-7436 janerussell@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$2,700/ month</p>		<p><b>Upper Eastside - Shorecrest - 8260 N Bayshore Drive</b></p> <p>Wonderful 2BR/2BA in Shorecrest on corner lot w/ pool. Vaulted ceilings &amp; wood floors, w/ open floor plan &amp; sun filled FL. rooms. Garage recently converted to 1BR/1BA in-law apt. w/ own entry; extra space also great for home office/studio. Great fenced outdoor area w/ pool on one side &amp; patio on the other.</p> <p>Jeffrey J. Wilkinson, P.A. 305-213-1495 jwilkinson@ellimanflorida.com</p> <p style="text-align: right;">Offered at \$350,000</p>

Residential | Commercial | Leasing

1691 Michigan Ave., Ste 210 • Miami Beach, FL • Ph: (305) 695-6300 • Fax: (305) 695-6301

### Donate It

Continued from page 20

Miami Shores, where there's practically guaranteed to be multiple moving, estate, or garage sales every weekend, has been a good source of stuff for me. And at this point I've been to, or know about, nearly every consignment, vintage, antique, thrift, and donation shop in the area, including the North Miami Goodwill Superstore & Donation Center. Opened this past summer, the North Miami Goodwill Superstore, 11990 W. Dixie Hwy., represents what all of their larger thrift stores will look like in the future: high ceilings, brightly lighted, with clothes divided into size- and sex-appropriate sections like a department store. Plus, as my daughter says, "It doesn't smell bad."

I don't care much about odors — there's always dry cleaning and Febreze — as long as there aren't any moths or other destructive insects. And yes, I have flipped through racks of "vintage" clothing where moths have risen in a fluttering swarm, and the owners just shrug (or worse, berate me) when I tell them.

For this quest, I haven't encountered any unpleasantness. Quite the opposite, in fact. I've never had so much fun scoring funky paintings, throw pillows, and foot stools at relatively low cost. It's amazing how generous folks like Jenni Gordon and Donna Ashby Clark of the Upper Eastside's Divine Trash, become when you talk about teaching. Just mentioning the word "kids" got me pillows for them to sit on from Gordon, and Clark donated a large canvas in addition to knocking prices down on other, smaller pieces. At both sites, I've been invited to hold readings for my MAC students, which will be such a thrill for them — and for me.

Another place I've been haunting, Grubstake/GIVE Good Works (givegoodworks.org) also operates as a charity organization. It takes donations of furniture and goods, for which you can deduct fair-market value from your taxes, and

either gives them to families in need or sells them at its Wynwood Art District thrift store on 24th Street and N. Miami Avenue, about 15 blocks from my school. This place is a treasure trove, crammed with the history of 50 households at any given time, and it's a hoot to wander through the ever-changing merchandise.

Even closer to my school and Miami Shores, Lotus House Thrift (lotushouse-shelter.org) debuted at the end of Sep-

tember on NW 36th Street. Lotus House is a shelter for homeless women and children, and the shop's proceeds go toward maintaining it. Sited in a former art gallery and done up in colors usually reserved for cotton candy, it's also staffed by Lotus House residents, giving them valuable work experience — the proverbial two birds with one thrifty stone. You know I'll be a frequent customer, and not for the ovenware, either. After working in pajamas for 13 years as a freelance

writer, my teacher's wardrobe could use some enhancement. And I don't think I'll be getting donations for that.

Naturally, with my taste for vintage, I've always thought about opening a store of my own. Miami Shores Village would be the ideal place for it, and I've got such a collection of everything from cribbage boards to milk glass that I could probably stake it with items from my own house.

Then again, I've made my commitment to educate teens about writing fiction and poetry, and making them comfortable while they read and critique each other's work — a scary prospect for most of them. So I'll leave it to someone else to scout the perfect location for a funky vintage boutique in the heart of our garage-sale-happy community, perhaps even during the christening of our new Village Place, scheduled for Friday, October 2.

By the time you read this, the celebration will over, but know that I was there, playing at Miss Jane's Music Studio with the Miami Shores Flute Ensemble, using my 30-year-old flute. Which, come to think of it, is a collectible.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

**I'll leave it to someone else to scout the perfect location for a funky vintage boutique in the heart of our garage-sale-happy community.**

## JAKE MILLER LAW

# FREE SEMINAR

to help home owners stay in their home!



This seminar is designed to help you prevent and / or stop foreclosure proceedings.

**Attorney Jake Miller** will conduct this free one hour, informational seminar discussing mortgage modification, short sale, and bankruptcy options so you can make your monthly payments and stay in your home.

**Date:** Wednesday, October 7, 2009

**Time:** 7:00 - 8:00 p.m.

**Location:** Wachovia Bank Building, 12550 Biscayne Blvd. 8th Floor, Miami FL 33181

**RSVP:** Send your name, email, and phone number to [RSVP@HelpMeModifyNow.com](mailto:RSVP@HelpMeModifyNow.com) or call The Law Offices of Jake Miller 305.758.2020.

### JAKE MILLER LAW

THE LAW OFFICES OF  
JAKE MILLER LLC

**Phone:**

305.758.2020

**Address:**

12550 Biscayne Blvd.  
Suite 800  
Miami, FL 33181

**Email:**

[RSVP@HelpMeModifyNow.com](mailto:RSVP@HelpMeModifyNow.com)

[www.HelpMeModifyNow.com](http://www.HelpMeModifyNow.com)

# Eros Interrupted

When the dark and frozen North snuffs out libido, it's time to fight back

By Wendy Doscher-Smith  
BT Contributor

If a Fountain of Youth existed, I'd estimate its location to be in the 305 area code. It's odd. Miami-Dade has a large population of retirees. And you haven't truly experienced Miami until you've sat in a restaurant booth and overheard an elder complaining about hemorrhoids or a looming "procedure." Or if you're lucky, both chats will pop up just as you're about to take a bite of your pork won-ton. Granted, the probability of this event occurring increases once you enter the 954 and especially the 561 area codes, but Miami is no slacker when it comes to appetite-suppressing chitchat.

You might think all that surround-sound maturity makes you feel older than your years. But no! If I stole a coin from said fictitious Fountain of Youth every time old folks in South Florida actually made me feel *young*, I'd be one wealthy woman.



On the other hand, here in Binghamton, New York, the MFT (Merciless Frozen Tundra), I aged 15 years in 12 months. The population here is much younger than anywhere in South Florida, especially Biscayne Park. So what gives?

As usual I have thought through this. So here goes.

This Older Than I Really Am sensation: Is it because of the epidemic number of teenage pregnancies in this area? Maybe. It's kind of unsettling to constantly see 16-year-olds not only with a "bump" but pushing at least one other child around in a stroller. It's downright depressing. For a moment I will forgo

the sociological implications of what this says about the MFT and just add that being a 35-year-old childless woman in New York's Southern Tier makes me more of a novelty than a Good Humor truck in Somalia. Well, at least I'm married. I think that lone fact saves me from "witch" status.

Perhaps this feeling of premature aging is due to the MFT wardrobe requirements? The ratio of flesh to fabric is probably comparable to those of the mummies that will soon make their Halloween appearance. Don't get me wrong. I do like hats, scarves, and mittens. But let's get serious. Strappy heels and sundresses compared with long, puffy coats worthy of the Michelin Man?

Being a native Miamian, I'm gonna say it straight: I like to show the goods. Girls like attention. That's right. I like my breasts and I like to show them off. And I didn't have to pay three grand for

Continued on page 23

## THE ALAN S. HARRIS GROUP

A Subsidiary of SAJ Partners, LLC

### "Reality Within Reach"

We provide the highest caliber of Career and Life Coaching in the areas of:

- Career Coaching
- Life Coaching
- Executive Coaching
- Retirement Coaching

- Career Coaching
- Leadership Development
- Executive Onboarding / Assimilation
- Management Responsibility
- Work-Life Balance / Time Management
- Diversity / Sensitivity Training
- Managing Relationships
- E-culturation
- Role Changes (Professional and Personal)
- Networking and Mentoring

#### The Alan S. Harris Group

"The Cite", 2000 North Bayshore Drive, Suite 1002 Miami, FL 33137

(305) 572-0104

www.alansharrisgroup.com

info@alansharrisgroup.com

Corporate Headquarters: 33 East 33rd Street, 8th Floor, New York, NY 10016 (917) 484-7700

# NEIGHBORHOOD CORRESPONDENTS: BISCAYNE PARK

## Eros

Continued from page 22

them. So shoot me. You can snicker all you want because I feel no shame.

But up here the girls receive no notice. How could they? Just try tossing the word “cleavage” around. In the MFT, people mistake it for that kitchen knife used for hacking up animal carcasses during hunting season. Proof: One day this past summer (all eight weeks of it), I went into a Target with an exposed shoulder. A guy working there almost walked into a display of toaster ovens. That is not a compliment, people. That is just sad.

Let’s talk about Northern Propaganda, the “Great White Myths” that people who live in cold climates tell themselves each winter.

Myth #1: Covering up is really sexy. Well, maybe if you’re an Eskimo. For the rest of us not encased in ice I say this: What a bunch of frostbite crap. Know what else is sexy? The Puritans. Yeah. They really knew how to whoop it up and get down. (Now, as I noted earlier, there are an awful lot of kids having

kids here. However, that has more to do with a lack of sex education, ignorance, and arcane religious beliefs than cold air making people want to fornicate.)

Myth #2: The cold makes you want to snuggle up and have sex. Body heat and all that. Oh, please. I don’t come in from a 20-degree day (that is still warm here) and want to “do it.” I want to defrost, a process akin to offering up your extremities to ravenous armies of red ants. Once the defrost is done, I’ll tell you what I am ready for, and it is *not* a roll in the hay. It’s called getting my tropically reared and now popsicled ass on a plane as fast as possible. I do not become randy. I do not want to snuggle. I become angry. I want to destroy.

Here is a recent example: Three consecutive days of gray skies and rain, typical MFT behavior. What did I do? I am not a particularly violent person, but when pushed, I throw and I break. So I played softball with my husband’s prized, homegrown tomatoes. I grabbed the bubblegum-pink bat usually reserved for playing ball with my dogs, positioned myself on the back porch and — one by one — there they

went: Toss, smack, smash. Toss, smack, smash. Toss, smack, smash.

I watched with pleasure as red pulp and juice ran down the taupe garage walls. Then I went to where the flaccid fruit landed, reclaimed the remnants, and hurled the gooey mass once more. I dropped the bat and wiped my forehead, leaving a trail of seeds above my eyebrows.

Now the leaves are falling, and so is my libido. I am not a biologist and I have not written a thesis, but in my case there seems to be a direct correlation between the hibernation of animals and the hibernation of my vagina. This is, in a word, distressing. Especially when you consider the MFT sees a ten-month winter. Especially when you consider that when I lived in Miami, I was not a dried-out, shriveled-up version of myself. Of course, you do not need a Ph.D. in psychology to know that environment affects libido, and that desire itself originates in the brain.

Still, I have been to doctors about this problem of mine. Every one of them has told me to leave the MFT. Psychologists, psychiatrists, gynecologists,

general practitioners. Some feebly suggest I “embrace winter sports.” The frosty look on my face answers that one.

“Don’t get me wrong,” my doctor said last week, surveying me wearily, “I am not trying to kick you out of New York, but — ”

Recently a phlebotomist performed my hormone panel. Since moving to the MFT my levels of estrogen and testosterone have declined. So there we have it! The MFT is literally robbing me of my womanly juices.

What is the answer to feeling younger, to getting the va-jay-jay operable again? I can increase my estrogen. I can shiver through fewer layers. But I woke up this morning and, as I do each morning, pulled back the window shade with that “kid-on-Christmas-day” hope for sun. And there it was. A big, bright answer.

I extended my hand, palm out, fingers spread, placed it flat on the warm glass, and exhaled. And the answer came to me.

I’m coming home.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

### WATERFRONT HOME - MIAMI BEACH



#### 5451 PINETREE DRIVE

Elegant family home w/ 5,100 remodeled sq. ft. interior space, located on prestigious Millionaires’ Row. Oversized dock w/ remote-controlled boatlift. **For sale or for lease: \$18,000/ M furnished.**  
[www.5451pinetreedrive.com](http://www.5451pinetreedrive.com)

### FAMILY POOL HOME - MORNINGSID



#### 690 NE 57TH STREET

Elegant family home w/ 4 Bed/3.5 Baths w/ 3,910 sq. ft. Very private, fenced & professionally landscaped 12,633 sq. ft. corner lot w/ new pool. Tons of natural light. **Drastically reduced: \$999,000**  
[www.morningsidehistoricschafnerhouse.com](http://www.morningsidehistoricschafnerhouse.com)

### THE STAR ISLAND IN THE SKY - MIAMI BEACH



#### 800 SOUTH POINTE DRIVE - # 604A

4 Bed/ 3½ Baths + media room 4,154 interior sq. ft., 2,441 sq. ft. balcony w/ summer kitchen, A/C 2 car garage, limestone floors. Best line w/ ocean, city & 280 degree unobstructed views! **For sale or for lease: available June 2010.**  
[www.800southpointedrive.com](http://www.800southpointedrive.com)

### MODERN LUXURY- MIAMI BEACH



#### 201 AQUA AVE. - #803 - CHATHAM

Spectacular expanse of 2700 sq. ft. of outdoor living space w/ ocean & city views. Best finishes indoors and out with 2 Bed / 2.5 Baths w/ extraordinary built-ins. **For sale or for lease: \$ 7,800/ M furnished**  
<http://www.reelesates.com/videos/4627.wmv>

### BIG SPACES, BIG VIEWS - MIAMI BEACH



#### 201 AQUA AVE. - #1001 - CHATHAM

Huge 3 Bed / 3.5 Baths w/ 3,211 sq. ft. loft w/ 14 ft. ceilings. Breathtaking panoramic postcard views of ocean, intracoastal and La Gorce Island. **For sale or for lease: \$ 9,500/ M furnished**  
<http://www.reelesates.com/videos/4617.wmv>

### LAKEVIEW NEIGHBORHOOD - MIAMI BEACH



#### 741 WEST 50TH STREET

3 Bed/2 Baths with over 2,215 sq. ft. interior space. Chef’s delight newly updated eat-in galley style kitchen. Nicest in this price range. Move right in! **Reduced: \$829,000**  
<http://www.Obeo.com/512799!>

### OCEAN VIEW CONDO - MIAMI BEACH



#### 5600 COLLINS AVE.- #12T

Beautifully updated 1,660 sq. ft. corner unit with ocean views. 2 Bed/2 Baths. Entire building & unit completely renovated. Full service luxury building. **Reduced: \$479,000**  
<http://tours5.vht.com/STD/T1201354/nobranding>

### NANCY BATCHELOR

Real Estate Just Got Friendlier

[WWW.NANCYBATCHELOR.COM](http://WWW.NANCYBATCHELOR.COM)

305 903 2850

[NANCY@NANCYBATCHELOR.COM](mailto:NANCY@NANCYBATCHELOR.COM)



CHRISTIE'S GREAT ESTATES

### IMMACULATE & CHIC - MIAMI BEACH



#### 6103 AQUA AVE. - #601 - SPEAR

3 Bed/3½ Baths w/ 2,203 sq. ft. interior. Corner unit w/wraparound glass mosaic balcony. White marble flooring. Great price per sq. ft. **For sale: \$799,000**  
[www.Obeo.com/496240](http://www.Obeo.com/496240)

### CONTEMPORARY VILLA - MIAMI BEACH



#### 201 AQUA AVE. - #802 - CHATHAM

One-of-a-kind living spaces created by one of the world’s most important designers including 3 Bed/ 3.5 Baths w/ 2,269 sq.ft. interior & enthralling outdoor gardens on huge terraces. Must see! **New listing**

# The Blame Game

*Pensions for Miami firefighters and police officers did not create the mess we're in today*

By Frank Rollason  
BT Contributor

I'm sure many of you have been following the City of Miami's trials and tribulations dealing with its budget. By the time this edition of *Biscayne Times* hits the street, the budget will be set for the new fiscal year. Our city and county millages (tax rates) will have been set, painful cuts will have been made, and it'll be all over but the crying.

In the midst of all the consternation, the city administration has contended that employee pensions have caused the financial turmoil. If you believe that, I know of a bridge in Brooklyn you might want to buy. The city's pension dilemma was a long time in the making — from way back when the city had control of the various pension boards. From the days when it was common practice for administrators to allow their banking and investment buddies to dump their underperforming stocks in the fire and police



pension funds. From a time when the city was illegally pulling out pension profits to pay Workers Compensation claims.

The unionized firefighters finally had enough of this foolishness. When the problems couldn't be corrected through the negotiation process, they filed a class-action law suit (the so-called Gates Suit) against the city. The firefighters prevailed in their endeavor, and part of the settlement was to have more



firefighters and police officers than city administrators on the pension board.

As we all know, pendulums never sit still in the center. This time the pendulum swung far toward favoring employees, and there it has been for these many years — years, by the way, in which investment returns on these pension funds outperformed any previous years when managed by city administrators. Most of today's financial mess is a result

of the city failing to make appropriate payments when the market was up. The city basically spent the money instead of saving for the inevitable rainy day. And now it's pouring!

Recently the *Miami Herald* published an editorial called "How To Fix the Pension Mess," which was pretty general in its approach because it dealt with the issue on a statewide basis. Since I am most familiar with the City of Miami's pension system, I thought I'd take a stab at explaining a couple of the most important issues affecting it.

First, income earned from overtime work does not count toward pensions, so all the overtime going to firefighters and police officers we've read about has no impact on increasing their pension benefits.

Second, the city's Deferred Retirement Option Plan, known as DROP, benefits both the city and the employees who participate in it. Essentially, DROP

Continued on page 25

North Miami Parks and Recreation Department

# HALLOWEEN

## Haunted Trails

and family Kids Fun Zone

**Friday**  
October  
**30<sup>th</sup>**  
7-11 pm  
Gates close at 10pm



ENCHANTED FOREST PARK

1725 NE 135 Street

Adults \$5  
(13 & up)

Children \$3  
(4-12)

Age 3 & under  
FREE

Pre-sale tickets & FAMILY PACK - QUICK ENTRY \$15  
(Includes 2 adults and up to 3 children)

Tickets on sale now at the  
Parks and Recreation Office, 810 NE 125 Street

New Trails of Terror, Hayrides, Family Fun Zone, Costume Parade and more!

**Refreshments & Food available for purchase**

NEW Green Market

At the Enchanted Forest Park  
The following Thursdays:  
Oct. 8, Nov. 12 and Dec. 10  
11 am - 2 pm  
FREE admission

**Volunteers and vendors are invited to participate.**  
Call us at 305-895-9840 or log on to [northmiamifl.gov/parks](http://northmiamifl.gov/parks) for more details.

The City of North Miami does not discriminate on the basis of disability in the admission or access to or treatment or employment in its programs and activities.

**NEW Green Market**  
At the Enchanted Forest Park  
The following Thursdays:  
Oct. 8, Nov. 12 and Dec. 10  
11 am - 2 pm  
FREE admission



## NEIGHBORHOOD CORRESPONDENTS: BELLE MEADE

### Blame Game

Continued from page 24

allows veteran city employees to officially “retire” but then to continue working at their jobs, earning their normal salaries — but *not* increasing their pensions.

Some people believe that DROP provides for an employee to receive a job promotion and corresponding salary increase just before retiring, thus boosting the employee’s pension benefits. Not true. However, there is a provision that guarantees certain city employees (union members) a five-percent pay raise just before retirement. It is retroactive one year and does in fact increase the employee’s pension benefits.

This DROP salary bump is afforded to most nonunion employees, too, at the discretion of the city manager. Though included in the union contracts, it’s a provision that could be subject to negotiations without compromising the tenets of the DROP program itself.

There is a popular perception that the DROP program costs taxpayers more money than ordinary retirement. This is not the case. For employees to

enter DROP, they must have reached the required age and number of years of service for ordinary retirement. All employees in the DROP plan are officially retired and thus not eligible to gain more credits to increase their pensions. The DROP pension is the same as if the employee took ordinary retirement — except the employee continues to work without increasing his pension benefit.

DROP employees do not directly receive their pension payments as they continue to work for the city. Their money goes into one or more investment plans selected by the employees (thus the “deferred” part of the plan) and accumulates tax-deferred interest — like a 401(k) or IRA — until they completely sever their employment relationship with the city. Once an employee, or rather a retiree, begins to draw on the money that has accumulated, he or she must pay taxes on it as ordinary income.

The advantage for employees is obvious — a tax-sheltered investment that grows while they continue working. The advantage for the city is that it continues to have the service of seasoned employees with institutional knowledge of

city operations, yet it can do so without increasing employees’ pension benefits in later years, when benefits accrue at the highest rate. The advantage for the pension system itself is similar to the city’s: The employees have retired and so benefits cannot be increased.

Considering the amount of time it takes to recruit, hire, and train firefighters and police officers, the DROP program doubles as a valuable planning tool. It gives city officials a chance to look ahead in the hiring process. They can predict when and how many new employees they’ll need to bring aboard to keep these two vital departments adequately staffed. In fact they know several years in advance, so the new positions can be budgeted for the fiscal year actual vacancies will occur. Theoretically this should curtail the huge overtime costs that now seem to be required in order to keep police on the streets and fire trucks in service.

Also consider that you can’t really be a police officer or firefighter in the private sector. For these employees to perform their duties, they need extraordinary powers, which can only be granted and controlled by a governmental entity.

While most City of Miami employees can find similar work in the private sector, this is not the case for police officers or firefighters.

So before anyone goes off half-cocked, ranting about killing the pensions, keep in mind that these are benefits afforded to those who have chosen to stand between you and disaster for most of their lives. These are the men and women who will run into burning buildings when the roaches and rats are literally racing in the other direction, or who will place their body between you and a hail of bullets — that thin blue line between civil order and anarchy.

Why would they do this? Because that is simply what they do. It is in their blood, and they are proud to do it. How many of us would have climbed those stairs at the World Trade Center that fateful day for \$35 an hour and the chance at a decent pension when you are still young and fit enough to enjoy the fruits of your bravery? Not too many, I suspect.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)



Realtor®  
**Alan Beardslee**  
305/218.7200

# Alan BEARDSLEE GROUP

### INVESTMENT OPPORTUNITIES

**9220 Biscayne Blvd - Multifamily**  
8 Apt Units, Offered at \$1,150,000

**831 NE 90 St - Multifamily**  
5 Apt Units, Offered at \$499,000

**701 NE 121 St - Multifamily**  
6 Apt Units, Offered at \$599,000

#### MIAMI SHORES “WATERFRONT HOME”



1060 NE 105 St. - 3/3, Offered at \$799,000

#### MIAMI SHORES “DESIGNER HOME”



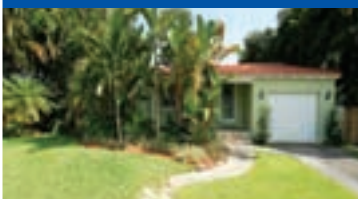
319 Grand Concourse - 3/2, Offered at \$659,000

#### MIAMI SHORES “PRISTINE”



101 NW 101 St. - 2/2, Offered at \$369,500

#### MIAMI SHORES “DECO CHARMER”



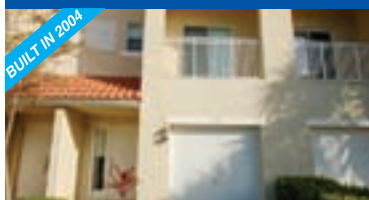
68 NW 97 St. - 2/1, Offered at \$345,000

#### MIAMI SHORES “GREAT VALUE”



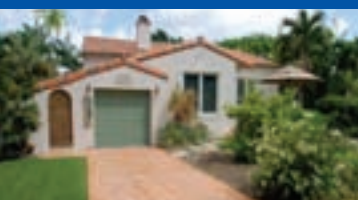
469 NW 111 Ter - 3/2, Offered at \$199,000

#### MIAMI SHORES TOWNHOME



1299 NE 105 St. - 3-2.5, Offered at \$299,000

#### MIAMI SHORES “BREATHTAKING”



133 NW 94 St - 2/2, Offered at \$375,000

#### MIAMI SHORES “STUNNING”



136 NW 96 St - 3/2, Offered at \$429,000

#### MIAMI SHORES “LIKE NEW”



33 NW 93 St. - 2/2, Offered at \$359,900

#### MIAMI SHORES AREA “IMMACULATE”



520 NE 112 St - 2/1.5, Offered at \$223,900

305/218.7200 [www.alanbeardslee.com](http://www.alanbeardslee.com)

Keller Williams Realty - Each office is independently owned and operated.

Information deemed to be reliable although not guaranteed.

# The 41st Street Oaks Live to See Another Day

Or maybe another century, thanks to a couple of activists and many Miami tree lovers

By Terence Cantarella  
BT Contributor

On NE 41st Street, in the heart of Miami's Design District, two majestic, 80-foot-tall Southern Live Oaks, estimated to be nearly 100 years old, narrowly escaped the chainsaw last month thanks to two Biscayne Corridor residents tired of witnessing the destruction of Miami's sparse tree canopy.

On August 26, Miami's Code Enforcement Department posted a sign on a vacant lot at 28 NE 41st Street announcing the approval of an application to cut down the two stately oaks. The applicants, art collectors Carlos and Rosa de la Cruz, hoped to make room for several more vehicles in a soon-to-be-built parking lot on their property, across the street from their new museum, which will showcase their world-renowned collection of contemporary art.

The approval did come with some conditions. Under the city's Master Tree Plan, an initiative that aims to restore Miami's denuded tree canopy, the de la Cruzes were required to either pay money into Miami's Tree Trust Fund or plant new replacement trees on their land. The number and size of the required replacement trees was determined by a formula based on the diameter of the trees being removed. In the case of the 41st Street Oaks, the formula was either 26 trees that are 12 feet tall, or 19 trees that are 14 feet tall.

Since those replacement trees couldn't reasonably be placed on their property, the de la Cruzes agreed to hire



George Perez and Miryam Rojas leaped into action when they learned the trees were to be destroyed.

a contractor and have them planted in a public park instead — the cost of which could have easily exceeded \$10,000.

But George Perez, a local photographer and lover of trees, and Miryam Rojas, who owns property adjacent to the future parking lot, felt that planting younger, smaller trees elsewhere in the city was a poor compromise for cutting down such regal, long-standing oaks.

Less than 48 hours after Code Enforcement posted the notice on the de la Cruzes' property, Perez called Miami's historic preservation officer, Ellen

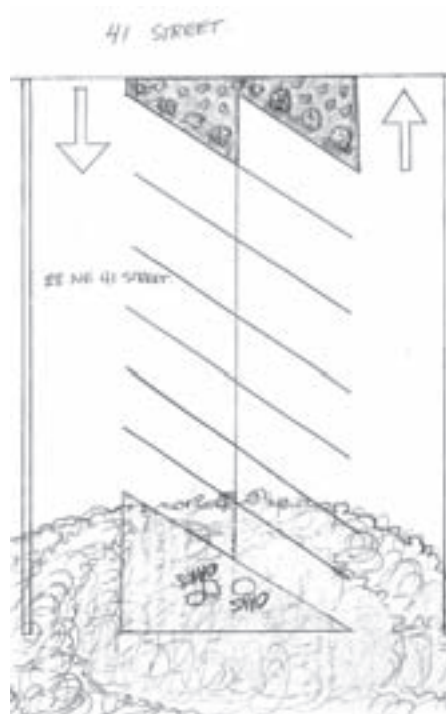


Photo by Bill Mathisen

Miryam Rojas's diagram of one possible solution.

Uguccioni to find out how the city's decision could be appealed. She told him to put his objections in writing and bring them to her office, along with a check for \$150, the hefty fee prescribed by the city. He filed the paperwork on Monday, August 31, effectively stalling the trees' demise until his appeal could be considered by the city's Historic and Environmental Preservation Board at one of their upcoming monthly meetings.

Rojas followed suit, submitting not only a written appeal, but also sketches showing various ways the trees could be incorporated into the design of a parking lot.

Both Perez and Rojas cited a section of Miami's zoning code (Article 8.1, entitled "Tree Protection") in their letters — which aims to ensure that "the design and construction of all development activity is executed in a manner consistent with the preservation of existing trees to the greatest extent possible." After reviewing the paperwork filed for the de la Cruzes' application, Perez and Rojas noted that efforts to preserve the trees were certainly not taken "to the greatest extent possible."

The BT's September article "Solid as an Oak Tree, Dead as a Door Nail," which chronicled the plight of the 41st Street Oaks, triggered "a virtual flood of communications from city residents," according to historic preservation officer Uguccioni. Among the letters was one from the Buena Vista East Historic Neighborhood Association, which is adjacent to the proposed parking lot. "The city has aimed for years to encourage the growth of a substantial tree canopy," wrote association president Brenda Kuhns Neuman, "and destruction of this tree is clearly adverse to that noble and practical interest."

Bob Brennan, a well-known Miami tree expert and chief arborist at Fairchild Tropical Botanic Garden, wrote directly to Rosa de la Cruz with his concerns after inspecting the "twin" trees: "I am sure you have artworks made by people who spent years, maybe lifetimes, creating images and objects to please the eye and perhaps soothe the soul. But I have yet to encounter manmade art that can change the earth's

Continued on page 31

## EMBRACE THE LUXURY OF TEAKWOOD

FACTORY DIRECT PRICES

CELEBRATING OUR 10TH YEAR ANNIVERSARY

IMMEDIATE DELIVERY • DIRECT FROM FACTORY

**SALE \$599**

FOLDING SET - TABLE WITH 4 CHAIRS PRICE \$1035



RETAIL • WHOLESALE • HOSPITALITY

MON - SAT 10AM-6PM • SUN. NOON-5PM

12951 Biscayne Blvd • North Miami

305-892-2131 • www.ascotteakmiami.com

# Once Exclusive, Now Inclusive

The Miami Shores Country Club throws open its doors to one and all

By Mark Sell  
Special to BT

This month the Miami Shores Country Club will celebrate its 70th birthday by opening its doors to the general public. That means friendly people on good behavior will be welcome, whether Shores residents or not. The club will still have golf and tennis memberships, which entitle members to price discounts and other perks. The so-called social-membership program will also continue for those who don't play either sport.

But now virtually anyone can walk through the front doors at 10000 Biscayne Blvd. for a drink, a meal, some music, or just some people-watching. No membership required. By "virtually," the club means everyone who adheres to the "casually elegant" dress code: no flip-flops, tank tops, T-shirts, jeans, or shorts. This, after all, is a country club where a certain decorum is still expected amid the Georgian columns, silken wallpaper, and heavy drapes.

However, old walls both real and imagined are tumbling. "We should have done this years ago," says Alberto Pozzi, the club's general manager since 1991. "There are a lot of people who never set foot in here, and that includes Miami Shores residents."

Pozzi is the tall, 55-year-old, worldly Uruguayan-born fellow with the trademark handlebar mustache you see at the club six days a week, year in and year out. "We are extremely excited at the changes that are taking place," he says. "We look at this as a tremendous opportunity to reposition the facility to reflect the needs of the community."

Economics, of course, compels the change. The old model no longer works.



Now you too can enjoy a \$4 happy-hour martini at the country club's great oval bar.

For one thing, tennis and golf have been in national decline. Florida golf courses were closing during the 2001-2006 real-estate bubble to make way for developers who never developed. Just up the street, the Williams Island golf course is overgrown with weeds rather than 825 townhouses. Recent South Florida golf course casualties are legion: California Club, Presidential, Fontainebleau, Miramar, and Raintree are just part of the list.

The Miami Shores Country Club is not likely to become yet another casualty, but it has dropped below break-even, with about \$3.5 million in revenue this year, down from \$3.8 million two years ago. "For us to start to breathe easy, we

need to be in the \$3.6 to \$3.7-million range," says Pozzi, responsible for a staff of 75 who try to keep greens and facilities pristine on a tight budget. "This is not a last-ditch move by any means, but it's time to do something."

The country club and Village of Miami Shores operate as an economically intertwined public-private partnership, and always have. The village owns the country club's 110 acres and leases the land to the club. Under the current 25-year lease, which expires in 2025, the club, run by Professional Course Management (Pozzi's employer), pays the village \$25,000 a year for the first \$3.6 million in revenue, another \$50,000 for

the first \$100,000 above \$3.6 million, and another \$25,000 for every \$100,000 above that. When the club took in some \$3.8 million two years ago, the village got \$100,000. This year the village will get only \$25,000. So the club's success is very much in the village's interest.

BT photo by Andrew Leins

At its September 1 meeting, the Miami Shores Village Council gave the club its unanimous blessing to open the doors. The seven-member country club advisory board, weighted with baby boomers in their 50s and early 60s, saw no other way. "The bar and dining room are underutilized, and that's the fourth leg of the table needed to make the club successful — along with golf, tennis, and banquets," said board member Jesse Walters, age 53. "Members still can keep any status or bragging rights, so keeping social memberships seemed a good compromise."

Added 58-year-old board member Bob Swan: "This place is a diamond in the rough. It has one of the most beautiful bars in Miami. It has great golf, great tennis. A lot of people didn't feel they were welcome. They *are* welcome."

Historically, not everyone has been welcome at the Miami Shores Country Club. From its opening in November 1939 through the 1950s, membership was capped and restricted to property owners in Miami Shores. Two generations ago, deed restrictions on residences prohibited African Americans and Jews from owning property in the Shores, and thus they were also banned from membership at the country club. Perceptions of prejudice and exclusivity ran deep, though that world changed long ago. Today Miami Shores

Continued on page 29

MIAMI BEACH PEBBLES, INC.

www.BeachPebbles.com

3214 NE 2nd Ave, Miami, FL 33137 P: 305.438.1775

SALE

\$9.99

40lb Bag

## END OF SUMMER SALE

All in-stock Natural and Sealed Beach Pebbles

Regular Price: \$22-\$26 \*Vaild through October 31 or while supplies last.

# From Soup to Nuts and Apples to Zucchini

*The Upper Eastside Green Market finds a new home and (we hope) new life*

By Margaret Griffis  
BT Contributor

When the Upper Eastside Green Market reopens October 31, fans of the farmers market will not only enjoy the Halloween-themed flavor of opening day, they'll also be pleasantly surprised to find the market has moved down to the 55th Street Station commercial complex. Plans are nearly complete to transfer the market from Legion Park to its new home in the south parking lot of Soyka's Restaurant at 5556 NE 4th Ct., where a more compatible atmosphere could boost attendance and provide the weekly market with a permanent home.

The Upper Eastside Green Market is just one of several area open-air ventures produced by Claire Tomlin and her Market Company. Her stable of farmers markets brings local produce and other products to residents of Surfside, Pinecrest, Fort Lauderdale, Aventura, and Normandy Isle in Miami Beach. Tomlin organized her first market on Miami Beach's Lincoln Road Mall in 1995.

For the past two years, the Upper Eastside market has positioned itself at Legion Park, Biscayne Boulevard at 66th Street. "The first year went extraordinarily well," recalls Tomlin, who says she's pleased to remain within the Biscayne Corridor. "Lincoln Road has been excellent, but it's a different kind of market. It's a tourist destination."

The second year at Legion Park, however, didn't quite meet expectations. Tomlin can't specify the reasons behind a marked drop-off in attendance. "I've never been able to figure that out," the



**Claire Tomlin with Commissioner Marc Sarnoff in September 2008: Legion Park didn't work out, but maybe Soyka will.**

veteran market organizer admits, though she suspects that a combination of a weak economy and competition from another market at the nearby Vagabond Motel contributed to the decline.

Tomlin says the City of Miami was expecting her market to use Legion Park for a third season this winter, but some of the negative aspects were too much to overcome. "Parking and bathrooms were a real issue for us," Tomlin concedes. The decline in attendance may have also contributed to the loss of several vendors. Of the 30 original merchants, only 15 returned for a second season. Although Tomlin insists those vendors who left all

had "legitimate reasons" for quitting the market (at least two moved out of town, while a third simply retired), the decrease in products and services only hastened the downward spiral.

While Legion Park may have been a beautiful spot for both vendors and customers, the new location at near Soyka Restaurant provides more than enough amenities to make up for any loss of landscaping. "There's a real synergy at the new place," Tomlin says. "There are restaurants. There are people already going there. Parking will be wonderful. We've got bathrooms right there, so that will be better for vendors and guests.

"We've got a lot of support from Mark Soyka and his crew," she continues. "All his merchants are thrilled we're coming. They're going to help us market it and we're all excited by it."

Ryan York, director of operations at 55th Street Station, could not agree more. "It's something we always hoped and wished to have — a market here at the station," he says. "We came in from the Beach, and being familiar with the Lincoln Road market, we always thought that the Station should have a market. It seems like a logical, natural concept. It reinforces the station as being the 'hub' of the Upper Eastside, and then while [customers] are here visiting the market, there's a good chance they might say, 'Okay, it's lunchtime.' Maybe they snacked a little at the market. They may decide to go to Soyka's or stop at the lounge and have a drink.

"We never really quite connected with Claire and her markets until recently," York recounts. "They were starting to look for a new home and they approached us. Mark and I both very much welcomed the idea. We met several times. They've been working on getting the necessary permits and so forth. From what I understand, the process is close to being complete, although they did run into an issue about being limited to four times a year. They're trying to get a variance or whatever from the almighty people in city hall to allow it to go on many more times than four."

Although Tomlin says she doesn't want to jinx the process by discussing the permitting hurdle, she explains that the market "has to go before the city

*Continued on page 30*



**mPower Project**  
**Fitness**

M I A M I

**\$1.25 NO CONTRACT**  
**A DAY**

9301 NE 6th Ave., Miami Shores 305-758-8600



**ZUMBA**  
With Fernandol FITNESS

**FREE**  
Introductory Classes  
Oct 3 thru Oct 9  
(Call For Schedule)

Zumba is a fusion of Latin and International music dance themes that create a dynamic exciting and effective fitness system!

**305-758-8696**

(\*Annual Membership) Valid Thru Oct. 15, 2009  
Only with this coupon.

## COMMUNITY NEWS

### Inclusive

Continued from page 27

is just 48 percent non-Hispanic white, 25 percent black, and 22 percent Hispanic.

By the late 1970s, social patterns had shifted. Doctors and bankers, faced with the demands of the marketplace, stopped knocking off for Wednesday afternoon golf and martinis. When women entered the labor force in great numbers, the ranks of bridge tables and Welcome Wagons were decimated. Day-long Saturday golf sessions with the guys or gals fell prey to soccer and baseball duty, and the retirees who once migrated to Miami shifted to Broward, Palm Beach, Stuart, Vero Beach, and the West Coast.

When Pozzi arrived in 1991, the Old Guard was still very much present, though somewhat fearful of West Indian im-

migration roiling North Dade (including Miami Shores), flat-lined or declining property values, and lingering memories of the 1980 McDuffie riots. Jackets and ties were still required for Sunday brunch. Pozzi remembers catching hell for trying to loosen that restriction on a hot June day.

As a 50-year member of the club, Carolyne Cadwalader has been through it all, and she confesses mixed feelings about the recently announced changes. She'd prefer at least a token required membership, but on balance she welcomes them. "Some of our groups have been priced out of the club," she says. "Who can pay for \$50 dinners with the 7-percent tax and 20-percent gratuity? But they are making improvements, with better food, better menus, and HDTVs for sports. The jazz nights are

very nice, with wine tastings and very nice hors d'oeuvres. And I'd love to see more of the crowd in their 40s and 50s. Did you see that *Biscayne Times* article on the Dancemasters dance studio? Why not have more dance nights starting with a half-hour lesson? I'll bet the community would love that."

Cadwalader could be right, given the recent popularity of competitive dancing. But while Alberto Pozzi and others ponder that option, visitors without memberships will soon learn that club parking is free, with valets only emerging for Fridays, Sunday brunches, and certain special occasions.

Prices and offerings have changed to accommodate both the Great Recession and the Upper

Eastside's evolving human kaleidoscope. That means anyone can now enjoy a \$4 Skyy vodka martini

**"This place has one of the most beautiful bars in Miami. It has great golf, great tennis. A lot of people didn't feel welcome. They are welcome."**

or \$3 Heineken from the great oval bar overlooking the driving range during the daily 4:00-7:00 p.m. happy hour. For the Friday-night jazz sessions in the dining room (7:00-10:00 p.m.), you can order the \$14 pan-roasted Asian salmon or the \$9 churrasco wrap. Lunch runs Tuesday-Sunday, with all items under \$10. The popular Sunday brunch (11:00 a.m. to 2:00 p.m., reservations required) costs \$18, and is free for kids under 12.

As for golf, the club's mainstay, it has been open to the public for 20 years, a round with cart costing \$60. But through October 31, any South Florida duffer can get an even better deal: \$35 for a round, a cart, a bucket of balls, lunch, and two-for-one drinks.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

## Damage To Your Home?

Fire, Smoke, Water Damage, Vandalism, Hurricane, All Structural Damage

We can help you get more money from your insurance company, even if your case has been closed. It's the law.

No obligation and no risk to you. No recovery, no fee.

Call for a free consultation  
Craig Spencer 305-794-1171

[www.alliedpublicadjusters.com](http://www.alliedpublicadjusters.com)

LIC# P027238

**ASYLUM**

**10.31.09**  
**WWW.103109.COM**

**4141 NE 2ND AVE**  
**MIAMI, FL**  
**8PM-2AM**

**SAVE DADE**

**TICKETS NOW ON SALE!**

**\$35 general • \$90 VIP 9/30 thru 10/30**  
**\$45 general • \$100 VIP at the door**

DEE JAYS: **IVAN** **DJ CHARLMIH** **DJ SAYHO**

**103109.com • facebook.com/asylum.savedade**  
**Asylum@savedade.org • twitter.com/asylumsavedade**

**GREY GOOSE**  
World's Best Tasting Vodka **21+**

**JEFF BARTUCCI**  
PHOTOGRAPHY  
**gretelviñas**  
VISUAL COMMUNICATION

**RACHEL**  
BURNING  
FITNESS  
**UUFF!**  
\*AnokPanda

**BACARDI**  
**LIMÓN**

**BISCAYNE Times**  
**Wire**  
MAGAZINE  
WIREWEEKLY.COM

**HOT spots!**  
**EVENT VISIONS**

## Market

Continued from page 28

commission for a resolution, but [Commissioner] Marc Sarnoff's office is on top of helping us with that." She is positive the market will open as scheduled.

Getting permission to open at Legion Park was a protracted and complicated process. The three years spent obtaining permits to operate within a public park were met with legal obstacles and some public opposition. Instead of envisioning a

focal point that could act as a deterrent to some of the area's less desirable elements, the market's foes feared excessive noise and traffic jams, among other concerns that could spoil the beauty of the park.

Some Upper Eastside neighbors simply did not like the idea of a for-profit business operating in a public park, even if otherwise underutilized. But the project also had its boosters among local residents and activists including, Sarnoff, who worked toward getting it off the ground. The market launched on January 12, 2008, just

outside the park's gates. The process for permitting on private property, however, should be much faster and simpler.

If all goes as planned, the market will be open from Halloween until the first week of May 2010. Hours will be 9:00 a.m. to 4:00 p.m. every Saturday. York hopes that it could turn into a year-round event, though Tomlin is taking a wait-and-see approach.

All the vendors who participated in the second season are expected to return. Among them are a ceviche chef, an orchid vendor, a Turkish foods merchant, a soap-maker, a bread baker, and Harmony Kettle Corn, among other popular draws. Also tapped for the new location will be cheese merchants as well as seafood and honey sellers. Plants, cut



**Orchids at Legion Park: You'll also find them at the 55th Street Station location.**

flowers, pasta, marinades, nuts, jellies, and jams will also be sold.

The market is also recruiting yoga instructors, antique dealers, and massage therapists. But as always, fresh organic and conventional produce from local farmers will be the centerpiece.

*Feedback: letters@biscaynetimes.com*

## Oaks

Continued from page 26

temperature or provide food and shelter to creatures large and small. Only living art can do that.”

Not long after the onslaught of protest letters, code enforcement’s sign disappeared from the 41st Street lot and word reached the *BT* that the de la Cruzes had changed course, deciding to spare the oaks and design their new parking lot around the monumental trees. When reached by phone, property owner Rosa de la Cruz would not comment on the current status of the plans, saying that her construction team, CDC Builders, was handling everything. (The *BT* was unable to reach CDC for comment before press time.)

According to Miryam Rojas, who dealt with the Historic and Environmental Preservation office for her tree-removal appeal, the de la Cruzes are working with the city zoning department to have their “parking requirement” reduced so they can accommodate the oaks. Based on the size of their museum, the city requires them to provide a certain number of parking spots. Since the trees will

occupy several of those spaces, they need the requirement lowered before they can be issued an occupancy permit. Despite repeated attempts, the *BT* was unsuccessful in reaching an authoritative code enforcement official who could elaborate on the negotiations.

Had the de la Cruzes decided to fight Perez and Rojas’ appeal, they would have had to go before the city’s Historic and Environmental Preservation Board and convince them that removal of the trees was absolutely necessary. But with Art Basel Miami Beach closing in, and a planned museum opening date in early December, the appeal process could have easily delayed construction of the parking lot and disrupted the de la Cruzes’ plans.

Miryam Rojas is delighted by Rosa and Carlos de la Cruz’s decision to keep the trees. “I’ve usually found that reputable builders are indeed approachable when it comes to questions and concerns of neighbors adjacent to their projects,” she says. “I truly believe no regrets will be had. ‘The Twins’ are truly irreplaceable works of art. But then again, the proof is in the pudding. I need to see the parking lot completed with the trees

standing in the middle.”

George Perez shares her enthusiasm, and his experience has led him to believe there needs to be a way for residents to monitor tree-removal permits in Miami. “The thing is,” he says, “you don’t really know a tree is going to be cut down until ten days beforehand, and only if you happen to see the city’s notice on the property.”

He goes on to suggest that he may start some kind of citizens watch group. For now, though, he’s sticking to what

he does best: “I’ve decided to start a photo project on urban trees. It’s easy to appreciate a beautiful tree in a meadow, but if it’s in a junk yard, you don’t even notice it.”

With a vast collection of exquisite contemporary art, the de la Cruzes new museum will almost certainly become a popular attraction in the Design District. Their towering twin oaks, however, may prove to be one of their greatest assets.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

**"HELPING OTHERS IN BUSINESS MAKE A PRESENCE"**

**\* 10% OFF**

**NEED CUSTOM DESIGN? FLAT RATE \$25**

**305.772.5917**

**DISCOUNT FOR online ORDERS ONLY\***  
Coupon Code: **SAVEPAD**

business cards starting @ \$16	postcards starting @ \$38	brochures / flyers starting @ \$112	letterheads starting @ \$99	car magnets (set) starting @ \$75
-----------------------------------	------------------------------	--	--------------------------------	--------------------------------------

[www.printingonthemark.com](http://www.printingonthemark.com)

VISA, M.C., AMEX, DISC.

Village of El Portal, Florida

**PUBLIC NOTICE OF PROPOSED ORDINANCE OF THE VILLAGE OF EL PORTAL**

NOTICE IS HEREBY GIVEN that on the 27th day of October, 2009, at a regular meeting of the Council of the Village of El Portal, at 7:00 p.m. in the Village Hall of the Village of El Portal, the Village Council will consider the adoption at second reading of an Ordinance entitled: Election Qualifying Date 2010.

**Ordinance 2009-002**

AN ORDINANCE OF THE VILLAGE COUNCIL OF THE VILLAGE OF EL PORTAL, FLORIDA, AMENDING SEC. 6-4 OF THE CODE OF ORDINANCES OF THE VILLAGE OF EL PORTAL; PROVIDING FOR SEVERABILITY, REPEALER OF ORDINANCES IN CONFLICT, CODIFICATION, AND AN EFFECTIVE DATE.

The public may inspect the proposed Ordinance in the office of the Village Clerk of the Village of El Portal, said office being located in the Village Hall, 500 N.E. 87th Street. Interested parties may appear at the meeting and be heard in respect to the proposed Ordinance. Should any person desire to appeal any decision of the Village Council with respect to any matter to be considered at this meeting, that person must insure that a verbatim record of the proceedings is made including all testimony and evidence upon which any appeal may be based (Chapter 286.0105, F.S.).

Albertha W. Patterson, MSM, CMC  
Village Clerk

Doesn't Your Family Deserve the Best Care?

Open 7 Days a Week including Saturday, Sunday & evenings. Affordable health care for the uninsured. Always physician staffed.

**H1N1 Flu Vaccine Available Mid-October**

**Medi-Station**  
Urgent & Walk-in Medical Care

9600 NE 2nd Ave.  
Miami Shores  
305-603-7650  
[medistationurgentcare.com](http://medistationurgentcare.com)

Suspended Habitation

Continued from page 18

# Paramount Bay

2066 N. Bayshore Dr., Miami  
 Developer: Royal Palm Communities  
**Status: Unoccupied**

Even compared to its other high-rise neighbors towering over the new concrete canyon along N. Bayshore Drive, Paramount Bay is big, *really* big. Reaching 555 feet at its tallest point, the L-shaped tower contains 346 residences, a two-level fitness center, a 40-seat movie theater, nightclub spaces, pedestrian retail, and a rooftop pool.

But during a recent visit, the only signs of life were lighting fixtures in the ceiling of the three-story lobby and a security guard posted at the mouth of the condo's parking garage. Carlos Gutierrez, director of sales, explains that Paramount will get its temporary certificate of occupancy in October and that the sales team hopes to commence "closings" in November.

Officially Paramount Bay sold 75 percent of its units at around \$600 a square foot.



But to avoid an epidemic of buyer's remorse, developer Daniel Kodsí is in the process of renegotiating prices. "We will arrive with a win-win situation with each buyer," Gutierrez says, adding that Paramount's case is different from other projects. "The building was designed for owner-occupants, residents," Gutierrez insists. "It is not an investor building. People bought in order to use it."

One charming feature promised in early promotional materials no longer exists: a grand 1920s house featured in the comedy *There's Something About Mary*. The stately home was the last survivor of an upscale neighborhood once known as Miramar, which thrived from roughly 1910 through the 1920s. Developers erased Miramar's elegant mansions and replaced them with today's high-rises.

Kodsí wanted to preserve the home and use it as a retail and restaurant complex called "The Mary House at Edgewater." Those plans were dashed in March 2008, when a 14,000-pound crane fell from the 37th floor and smashed into the house, killing two construction workers. Deemed unsafe by the city, the structure was demolished months later.

Continued on page 33

*We at Dasani Jewels proudly announce the addition of the one and only Pandora Fine Jewelry and beads to our collection. We also specialize in loose diamonds, engagement settings and exquisite fine jewelry art at the finest prices. Our business days and hours are Mon-Sat from 9am-6pm. We look forward to making your buying experience a pleasant one with us.*

*Thank You, Dasani Family*

"Celebrations calling for expression of sentiment beyond words. A style...A treasure...The perfect gift available at Dasani Jewels."

U.S. Pat. No. 7,007,507



36 NORTH EAST 1ST STREET  
 SEYBOLD BUILDING #114  
 305.374.7746



# Park & Pay by Phone

**NOW AVAILABLE**  
 at all meters and many parking lots in the City of Miami.



Sign up for free:

[www.paybyphone.com](http://www.paybyphone.com) or call **866-990-PARK (7275)**



Suspended Habitation

Continued from page 32



**The Filling Station**

N. Miami Avenue at 17th Street, Miami  
 Developer: The Filling Station Lofts LLC  
 Status: Partially built

This project's snazzy Website makes a bold promise: "Lofts. Done Right." Actually it should read: "Lofts. Done Halfway." The incomplete Filling Station seems frozen in time. According to David Lombardi,

a Wynwood property owner and developer, the ten-story, 77-unit project was topped off, windows were being put in, and stucco applied when work suddenly stopped in March.

The owner is Daniel Holtz, who bought the land in 2003 for \$800,000. (His father, Capital Bank founder Abel Holtz, was convicted in 1994 of lying to a grand jury about public corruption in Miami Beach.) Holtz's company later got a \$26.9 million mortgage from Ocean Bank. Versa Capital purchased the mortgage, and this past August began foreclosure proceedings. If Versa is unable collect, the partially built Filling Station will be sold at auction. Leaving the Wynwood property half-done in the meantime would be "really stupid," Lombardi opines. "The way it is now, the money that was spent is all at risk. Leaving a building open that way — it's a catastrophe."

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

BRING IN THIS AD FOR  
**\$24.95**  
 Oil, Lube, Filter & Tire Rotation  
 Includes 21 Point Safety Inspection  
 Most cars

**OIL CHANGE**

Family owned and operated since 1977.

PLAZA TIRE & AUTO  
 305-573-3878  
 3005 NE 2nd Ave.  
 Complete Car Care  
 Lic.# MV06030 MVR94101094

**NAPA AUTOCARE CENTER**

R.N.  
**PALMER ROOFING COMPANY**  
**305-696-6767**  
 "Three Generations Since 1920"  
 New Roofs • Repairs • Reroofs  
 Residential • Commercial • Industrial

- ▶ **TILE ROOFS**
- ▶ **METAL ROOFS**
- ▶ **SHINGLES**
- ▶ **FLAT ROOFS**

All Work Guaranteed  
 Free Estimates  
 STATE LIC. #CCC057143

**Dart Services**  
 Janitorial • Floors • Carpets

**CARPET CLEANING**

WE CAN RESTORE YOUR TRAFFIC WORN CARPETS USING 'HOST DRY CARPET CLEANING SYSTEM'

**SPECIAL OFFER**  
**\$50 OFF**  
 Residential and Commercial Services

\*\$300 minimum; Valid on Rug and Floor Cleaning or Window and Pressure Cleaning with this ad.

GRINDING AND RESTORATION OF TERRAZO, MARBLE, CUBAN TILE, CONCRETE OR STAINED CONCRETE.

We also specialize in  
**Renovation & Construction Cleaning, & Janitorial Services.**  
**CALL NOW FOR A FREE ESTIMATE!**

Dart Services is going green along with our affiliation with Brulin Products, and uses green products to protect you and our environment.

**305-758-1697**  
**www.dartmaintenance.com**

# Biscayne Crime Beat

Compiled by Derek McCann

## Give Me Back My Ring!

Omni

A woman came to police headquarters to file a complaint against her husband — the knave had filed for divorce and did not give back her wedding ring! The ring, according to the wife, was very important to her. (Remembering past glories?) She wanted charges filed immediately, but police instructed her to wait for divorce court and the judge's decision. The ring has yet to be returned as her future ex-hubby is likely flashing his jewels all around town.



## Anything Can Be Stolen, but Can It Be Fenced?

NE 5th Avenue and 69th Street

Boulevard travelers may have noticed work crews setting up surveying and measuring equipment at various intersections (tying up traffic as a result). Well, in this case, the workers apparently turned their backs for just a moment, and in that instant their equipment vanished. They searched the immediate area, but to

no avail. Who knew there was a black-market demand for surveyor's gear?

## Social Security Nightmare

8445 Biscayne Blvd.

Not having the right documentation requested by the local Social Security office is trouble enough, but it's much worse when you can produce no

documents whatsoever. This man, waiting for his appointment, emptied his wallet and pockets and placed all his important documents on the chair next to him, including a bus pass. He took his eyes off of the documents for a minute or so, and when he looked back, the documents had vanished — not unlike the surveyor's equipment.

## Great Hire!

100 Block of NE 44th Street

This victim left her home secured, but later received a call from a neighbor indicating that two people had kicked open her door. A K-9 unit was called in but the suspects were long gone. The neighbor could not give a good description of the suspects because she "did not get a good look at them." However, she offered that several homes had been broken into recently — after a local crack addict had been hired to do yard work.

## Getting Lower and Lower

200 Block of NE 29th Street

Miami sleaze is oozing in all parts of the city, and it seems to be getting worse. A disabled man in a wheelchair called police after someone stole his knapsack from the back of his chair. This happened on a Metrobus. There are no leads, but we believe divine intervention will take care of the slimeball who did it.

Continued on page 35

Bamboo T-shirts  
Motivational Books  
Pens  
Local Artists' Paintings  
Recycled Wrapping Paper  
Greeting Cards  
Organic Baby Clothing  
MoMA Home Decor  
Natural Soy Candles  
Wall Decor  
Hand Made Jewelry

## A SOFT PLACE TO FALL

**Begin the season here and get**

**50%<sup>off</sup>**  
Decor items by SuRevolution

**20%<sup>off</sup>**  
Jewelry & Recycled Newspaper Purses

**15%<sup>off</sup>**  
Merchandise over \$10

**www.imaginegiftsco.com**  
world sharing gifts

The Shops at Midtown Miami, 3252 NE 1st Avenue, Suite 108 - Miami, FL 33137 (305) 704-8246

## WAREHOUSES AVAILABLE

Clean open spaces with High ceilings in Little River, Wynwood and the Design District.

<p>85 NW 71 STREET 5,000 sq ft bays available</p>	<p>116 NW 52 STREET 7,000 sq ft bays available</p>
<p>7101 NORTH MIAMI AVE 3,000 - 4,000 sq ft bays available</p>	<p>7400 NW MIAMI CT 5,000 - 20,000 sq ft bays available</p>

Available spaces range from 1200 /sq ft to 40,000 /sq ft. Lease prices start at \$8 triple net. Sale prices start at \$110 /sq ft. Please call for additional locations.

## Alex Saá 305-495-8712

**Crime Beat**

Continued from page 34

**Taking Advantage of the Elderly: Lowest of the Low**

*1700 Block of N. Bayshore Drive*  
An elderly woman had hired a caretaker to assist her in her advancing age. The caretaker decided to assist her in other ways by borrowing her purse in order to pay some of her future ex-employer's bills — too bad the older woman did not have online bill pay. After several days had passed, the elderly woman was forced to file a police report. There are no other suspects as the purse-snatcher was the only person who had keys to the apartment.

**English Translator Needed**

*6500 Block of Biscayne Boulevard*  
According to this police report, "victim satted that someone dtook (stole) he Metro P.C.S. cellphone." We get it. The typing job was outsourced to a country where labor is cheap but English is not spoken — or understood.

**This Is Just Dumb!**

*NE 2nd Avenue and NE 54th Street*  
A man was waiting patiently for his prescription to be filled at Walgreens. When his name was called, he went to the counter, leaving his wallet on his chair. When he turned around and went back to his seat, the wallet was gone. At least he got his prescription. Now how about something for that splitting headache?

**More Publix Stories**

*4870 Biscayne Blvd.*  
What would "Crime Beat" be without its monthly Publix theft fix? This time, instead of stealing deodorant, a man picked out a fancy car brush, then stashed it in his briefcase. He actually had a briefcase. The man made no attempt to pay and walked past all the registers. He was arrested in the parking lot. Value of the brush: \$14.99. He can't even sell it to make partial bail since it was returned to the shelves.

**Creative Way Not To Pay a Tab**

*90 NE 11th St.*  
Suspect was hanging around the bar ordering drinks. But when the

bartender turned around, he reached over the bar, grabbed a bottle of Grey Goose vodka, and walked away. Police were flagged down and the dolt could not deny it. He was actually holding the bottle in his hand. No surprise he was arrested on the spot.

**New Miami Selling Point: Conscientious Citizens**

*1000 Block of Biscayne Boulevard*  
Witness observed a man snatching and riding off on a bike that did not belong to him. Fortunately the witness was able to hail a nearby police car and officers were able to catch the thief. The bike was returned to its rightful owner. Hard to believe sometimes, but yes, there are good people in Miami.

**As If FPL Didn't Have Enough Problems**

*6812 Biscayne Blvd.*  
A man wearing an FPL shirt entered this gas station's mini market and told the attendant he needed to check the electric meter. As the attendant and the FPL man left the store, another man slipped into

the office and stole a truckload of cash. Both subjects got away.

**Why Does This Happen?**

*7600 Block of NE 6th Ct.*  
Our victim let two men into his apartment. The visitors then asked their host if he had two dollars to spare. The victim told the duo that he had no money. This proved to be somewhat prophetic, because after they left, the host reported to police that \$100 was missing from his wallet.

**A Bus Driver's Agony**

*8400 NE 2nd Ave.*  
Driving cranky customers around town can be a trying experience for anyone. However, when they steal from you — well, that's another matter entirely. This bus driver had her purse stolen by one of her esteemed passengers. Unfortunately she could not pinpoint the thief was because, in her words: "There were too many passengers."

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

<b>Steven K. Baird, P.A.</b> Attorney at Law	
<ul style="list-style-type: none"> <li>• Business Law</li> <li>• Contracts</li> <li>• Acquisitions</li> <li>• Incorporations</li> </ul>	<ul style="list-style-type: none"> <li>• Real Estate Law</li> <li>• Closings</li> <li>• Title Insurance</li> <li>• Landlord - Tenant</li> </ul>
5981 N.E. 6th Avenue Miami, Florida 305-757-6755	166 N.E. 96th Street Miami Shores, Florida 305-754-8170
<p>Let us be <i>your</i> title company!</p> <p>email: <a href="mailto:SKBPA@cs.com">SKBPA@cs.com</a></p> <p><small>The hiring of a lawyer is an important decision that should not be based solely upon advertisement. Before you decide, ask us to send you free written information about our qualifications and experience.</small></p>	

# THE CAPRI

MIAMI'S UPPER EASTSIDE




## ONE MONTH FREE RENT

**Completely Remodeled 1 Bedroom Apartments**

New Appliances, Central A/C, Tile Floors,  
Hurricane Windows, Laundry Room

**\$800 per month**

575 NE 82nd Street  
First property west of Biscayne Boulevard

# CALL 305-794-5114

# Miami to Art World: Come on Down!

*The Fountainhead Residency brings artists to town, puts them up, and turns them loose*

By Victor Barrenechea  
BT Contributor

Miami's emerging contemporary arts scene has a lot going for it — youth, energy, cultural cross-pollination, even good weather. But it suffers from one vexing problem: isolation. We're down here; the rest of the art world is out there. Part of that is a factor of geography, but it's also simply a matter of being new. Yes, the global art cognoscenti descend upon the city every December with Art Basel Miami Beach, but our own local art often seems to get lost in the commotion.

Many people understand that engagement with the outside art world is essential for growth and maturity. Without that, Miami's art scene risks slipping into irrelevancy. Fortunately a number of local galleries and cultural institutions showcase contemporary talent from all over the world. If that's a good thing, why not take it one step further and bring artists themselves to Miami? That's exactly what husband-and-wife collectors Dan and Kathryn Mikesell have been doing since March 2008, when they launched their Fountainhead Residency program.

The Mikesells have both worked in the computer software industry (Dan currently runs Oracle's communications division in Latin America), and both share a love of art. Kathryn notes that Dan's parents were art collectors, and recalls that Dan himself "had a few pieces when we met — but it's just gone crazy since then. It's only grown."

Indeed their home could be easily mistaken for an art gallery, with works on display in every room, including the garage, where Purvis Young paintings cover the walls. Even their two children's bedrooms are decorated with works of art the kids have chosen for themselves. Clearly this is a family immersed in art. But as Kathryn explains, purchasing art and hanging it on the wall wasn't enough. "We really wanted the opportunity to get to know the artists whose work we collect," she says. "There's something rewarding about seeing the artist's process from start to finish."

Since their marriage 11 years ago, the Mikesells have lived in the Upper Eastside's Morningside neighborhood,



Artist W. Tucker working at the residency.



French artist Richard Hoglund, currently in residency.

though they've been in their current home for just five years. When a three-bedroom house across the street went on sale in 2006, they bought it with the intention of making it a place for their parents to live once they got older and needed more care.

But what to do with the home in the meantime? Rather than rent it, they decided to do something radically different. Why not let artists use it — for

free? Thus was born the Fountainhead Residency, a program that allows select artists to live and work in the house for up to two months at a stretch. Since it opened its doors, the Fountainhead Residency has hosted more than 40 artists, many from New York and Boston, but also from Berlin, Chicago, London, Barcelona, and Los Angeles, among other locales.

Some artists are invited personally by the Mikesells, while others are

selected through an application process. Still more are recommended by fellow artists, local galleries, or other institutions. The program, says Kathryn, also "supports all the local museums and nonprofits by hosting their artists." An artist may be coming to town for an exhibition at the Bass Museum, Miami Art Museum, or even an alternative space like the Bas Fisher Invitational, and the residency puts them up while they install their show. Last summer, for instance, the Mikesells hosted the internationally known, L.A.-based artist Fritz Haeg, who was participating in the Museum of Contemporary Art's "Convention" show. The Fountainhead Residency has also forged a special partnership with the nonprofit Locust Projects, and houses all the gallery's out-of-town guest artists.

For many artists, however, the residency is a just welcome opportunity to work in a fresh, new environment. "It gives people the chance to get out of their daily grind and to have a change of scenery," says Kathryn.

Typically there are two artists staying at the three-bedroom home who've been invited, and another who is in Miami for an exhibition or special event. Most residents work in the 2300-square-foot house, sharing the living room, family room, and dining area, utilizing the spaces in a variety of ways. Kathryn recalls L.A.-based artist W. Tucker hunched over on his knees and drawing on the floor. The 400-square-foot garage is also used as a studio.

Other artists may prefer to be away from their living environment and opt instead to work at the Fountainhead Studios at 7339 NW Miami Ct. These studios, though, are typically rented out by the Mikesells to Miami artists at affordable prices.

In exchange for round-trip air fare and free housing, all artists agree to allow the Fountainhead Residency to choose one work created during their stay and add it to the residency's permanent collection. Eventually the growing collection will be loaned to museums and showcased during Art Basel Miami Beach.

Between the processing of applications, efforts to coordinate with local

Continued on page 37

**Fountainhead Residency**

Continued from page 36

galleries, keeping the house clean and stocked with towels, dishes, and other basics, running the program is quite time-consuming. "To do it well," says Kathryn, "it's almost a full-time job." All that work seems to be appreciated by the artists, many of whom are visiting Miami for the first time.

Though Morningside is centrally located amid all of Miami's popular art hubs, it is a kind of urban oasis, with its quiet, tree-lined streets and proximity to Biscayne Bay and the city's largest bayfront park. Kathryn says some artists have enjoyed their stay so much, they've considered moving here. "I can tell you that six of the artists who've come down have considered moving," she says, adding that four of them are now trying to do just that.

Another appealing aspect of the program is the opportunity for visitors to interact with local artists. Miami's art scene is small compared to many other cities, which fosters a certain camaraderie. As Dan Mikesell describes it: "It's very collaborative.

Miami artists know each other and often work together. They don't compete at all." For example, earlier this year, when New York artist Tom McGrath was at the residency for a show at David Castillo Gallery, he was able to spread the word about colleague Kristopher Benedict, which led to a Benedict show with artist Peter LaBier at Gallery Diet. Says Kathryn: "Open up the dialogue between artists, and the sky's the limit."

The opportunities run both ways. When international artists and Fountainhead residents Mike Swaney, Ronald Cornelissen, and W. Tucker needed someone to help them with tools for their project, Miami artist Lun-yi Tsai stepped up. This collaboration ultimately led to a proposed group show featuring the four artists, to take place in Beijing, China, next year.



**Artist at home: An interior shot of the Fountainhead Residency house.**



**Dan and Kathryn Mikesell.**

Dan and Kathryn Mikesell have yet more plans for strengthening Miami's ties to the outside art world. The Fountainhead Residency, they say, will soon host curators from the U.S. and Europe who will tour the studios of local artists. "Unless you live here, you really don't know what Miami has to offer," says Kathryn. "The benefit I think [Fountainhead] has provided us and the art community has been priceless."

Adds her husband with a smile: "It's a *good* way to spend some money."

For more information visit [www.fountainheadresidency.com](http://www.fountainheadresidency.com)

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

Give the internet a break  
& curl up with a good book.  
After you've read it, exchange it for credit!

Trader John's  
Records & Books

Buy - Sell - Trade  
Rare, Old and Unexpected  
Over 500 paperbacks \$1  
Hard Cover starting at \$5  
Vinyls, DVD's & Comic Books

Open 7 days a week from 10am - 6pm.

484 NE 125th Street N. Miami, FL 33161 Ph. 305-899-7172

**CUSTOM DESIGNS  
INVITATIONS & ANNOUNCEMENTS  
WEDDING • BAR/BAT • BABY  
STATIONERY • UNIQUE GIFTS**

LetterHeads

600 NE 72ND TERRACE • MIAMI, FL 33138  
LETTERHEADSMIAMI.COM • 305.751.4894

**id art**

**ART SUPPLIES  
CUSTOM FRAMING**

**GRAND OPENING AT OUR NEW LOCATION!**  
now with art classes, huge framing department and more....  
1470 Biscayne Blvd, Miami, FL 33132  
Performing Arts Center: 305-385-5586 • Lincoln Rd: 786-228-9200

[www.idartsupply.com](http://www.idartsupply.com)

## ART LISTINGS

WYNWOOD GALLERY WALK & DESIGN DISTRICT  
ART + DESIGN NIGHT  
SATURDAY, OCTOBER 10

## 101/EXHIBIT

101 NE 40th St., Miami  
305-573-2101  
www.101exhibit.com  
October 10 through November 14:  
Solo show by Jason Shawn Alexander  
Reception October 10, 7 to 10 p.m.

## ABBA FINE ART

233 NW 36th St., Miami  
305-576-4278  
www.abbafineart.com  
Through October 8:  
Emmy Cho  
October 10 through November 12:  
"Recent Painting" by Emanuele Cacciatore  
Reception October 10, 7 to 10 p.m.

## ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami  
305-438-0220  
www.alejandravonhartz.net  
Through October 31:  
"The Sources of the Nile" by Manuel Ametzoy

## AMAYA GALLERY

2033 NW 1st Pl., Miami  
917-743-2925  
www.amayagallery.com  
Call gallery for exhibition information.

## ARNO VALERE ART GALLERY BY RICART

3900 NE 1st Ave., Miami  
305-576-5000  
www.valerericartgallery.com  
Call gallery for exhibition information.

## ART FUSION

1 NE 40th St., Miami  
305-573-5730  
www.artfusiongallery.com  
Through December 23: "FUSION VI - CREATIVE VIBRATIONS" with various artists  
Reception October 10, 7 to 10 p.m.

## ART GALLERY AT GOVERNMENT CENTER

111 NW 1st St., Suite 625, Miami  
305-375-4634  
Call gallery for exhibition information.

## ARTFORMZ

171 NW 23rd St., Miami  
305-572-0040  
www.artformz.net  
October 10 through November 7:  
"Carnivale of Souls" with Gisela Savdie and Rai Escala  
Reception October 10, 7 to 10 p.m.

## BAKEHOUSE ART COMPLEX

561 NW 32nd St., Miami  
305-576-2828  
www.bacfl.org  
October 9 through October 26:  
"Blurring the Line" with various artists  
Reception October 9, 7 to 10 p.m.

## BAS FISHER INVITATIONAL

180 NE 39th St., #210, Miami  
By appointment: info@basfisherinvitational.com  
www.basfisherinvitational.com  
Call gallery for exhibition information.

## BERNICE STEINBAUM GALLERY

3550 N. Miami Ave., Miami  
305-573-2700  
www.bernicesteinbaumgallery.com  
October 10 through November 7:  
"Glass Cities" by Courtney Johnson  
Reception October 10, 7 to 10 p.m.

## CALDWELL / LINFIELD GALLERY &amp; STUDIO

8351 NE 8th Ct., Miami  
305-754-2093

Guillermo Kuitca, *El mar dulce*, acrylic on paper mounted on canvas,  
1984, at Miami Art Museum.

www.susannacaldwell.com  
October 17 through June 30:  
"Seductive Assemblages and Wood Sculpture" by  
Susanna Caldwell  
Reception October 17, 4:30 to 8:30 p.m.

## CAROL JAZZAR CONTEMPORARY ART

158 NW 91st St., Miami Shores  
305-490-6906  
www.cjazzart.com  
By appointment: carol@cjazzart.com  
October 16 through November 15:  
"Into the Wild" with Elizabeth Condon, John Defaro, Ai  
Kijima, Luis Garcia-Nerey, Lillian Garcia-Roig, Juanita  
Meneses, and Michelle Weinberg  
Reception October 16, 7:00 to 11:00 p.m.

## CENTER FOR VISUAL COMMUNICATION

541 NW 27th St., Miami  
305-571-1415  
www.visual.org  
Through October 17: "Clarence John Laughlin  
American Master" by Clarence Laughlin

## CHAREST-WEINBERG GALLERY

250 NW 23rd St., Miami  
305-292-0411  
www.charest-weinberg.com  
Through October 5: "Spit-Polishing a Starless Sky/Outer  
Space" with Bhakti Baxter, Nicolas Lobo, Gean Moreno,  
Daniel Newman, Ernesto Oroza, and Gavin Perry  
October 7 through November 21:  
"Into The Void: The Ballad of the Martyr as Told by  
Ingres" with Robert Davis and Michael Langlois  
Reception October 7, 6 to 9 p.m.

## CHELSEA GALLERIA

2441 NW 2nd Ave., Miami  
305-576-2950  
www.chelseagalleria.com  
Call gallery for exhibition information.

## CITY LOFT ART

61 NE 40th St., Miami  
305-438-9006  
www.cityloftart.com  
Through December 31:  
"The Golden Twenties" with Ekaterina More  
Reception October 10, 7 to 10:30 p.m.

## CS GALLERY

787 NE 125th St., North Miami  
305-308-6561  
www.chirinosanchez.com  
Call gallery for exhibition information.

## DAMIEN B. CONTEMPORARY ART CENTER

282 NW 36th St., Miami  
305-573-4949  
www.damienb.com  
Call gallery for exhibition information.

## DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami  
305-573-8110  
www.castilloart.com  
Through October 3: "You might sleep, but you will never  
dream" by Leyden Rodriguez-Casanova and "Flowers  
and Terrorists" by Amir Fallah  
October 10 through November 7:  
"Everyday Travails" by Adler Guerrier  
Reception October 10, 7 to 10 p.m.

## DELUXE ART GALLERY

2051 NW 2nd Ave., Miami  
786-200-4971  
Call gallery for exhibition information.

## DIANA LOWENSTEIN FINE ARTS

2043 N. Miami Ave., Miami  
305-576-1804  
www.dlfinearts.com  
October 10 through November 7:  
"Dewdrop Cloud Machine" by Chris Natrop  
October 10 through November 28:  
"Fugitive Dreams" by Cecilia Paredes  
Reception October 10, 7:30 to 10 p.m.

## DIASPORA VIBE GALLERY

3938 NE 39th St., Miami  
305-573-4046  
www.diasporavibe.net  
October 8 through December 17:  
"Native Intelligence" by Aimee Lee  
Reception October 8, 7 to 10 p.m.

## DORSCH GALLERY

151 NW 24th St., Miami  
305-576-1278  
www.dorschgallery.com  
October 10 through November 14:  
"New Work" by Jenny Brillhart, "Venting" by Richard  
Haden, and "Recorded Eyesight" by John Sanchez  
Reception October 10, 7 to 10 p.m.

## DOT FIFTYONE ART SPACE

51 NW 36th St., Miami  
305-573-9994  
www.dotfiftyone.com  
Through October 30:  
"Girls With Guns" by Natalie Silva and "Fissure  
Postcard" with Patricio Gonzalez Bezanilla and Juan  
Cristobal Gonzalez Bezanilla  
Reception October 10, 7 to 10 p.m.

## EDGAR ACE GALLERY

7520 NE 4th Ct., Miami  
305-877-2401  
Call gallery for exhibition information.

## EDGE ZONES CONTEMPORARY ART

47 NE 25th St., Miami  
305-303-8852

www.edgezones.org

October 10 through October 31:  
"Ménagerie: The Garden of Earthly Delights" by Luise  
Johnson  
October 10 through November 10:  
"Sharing the Press: Miami" with Astrid Dalins, Regina  
Jestrow, Lucinda Linderman, Jose Perez, Hans Rasch,  
Brian Reedy, Gregg Rivero, Javier Sasieta, Kari  
Snyder, Barry Sparkman, Tom Virgin, and Kim Yantis  
Reception October 10, 7 to 11 p.m.

## ELITE ART EDITIONS GALLERY

151 NW 36th St., Miami  
305-403-5856  
www.elitearteditions.com  
Call gallery for exhibition information.

## ETRA FINE ART

10 NE 40th St., Miami  
305-438-4383  
www.etrafineart.com  
Call gallery for exhibition information.

## FACHE ARTS

750 NE 124th St., North Miami #2  
305-975-6933  
www.fachearts.com  
Through October 9:  
"SEXPLORATION" with Carla Fache and R.E. Sanchez

## FREDRIC SNITZER GALLERY

2247 NW 1st Pl., Miami  
305-448-8976  
www.snitzer.com  
Through October 24: "American Odyssey" by Natalya Laskis  
Reception October 10, 7 to 10 p.m.

## GALLERY DIET

174 NW 23rd St., Miami  
305-571-2288  
www.gallerydiet.com  
Through October 3:  
"Steam" by Hills Snyder and "Dolos" by Miller &  
Shellabarger  
October 3 through November 7:  
"My faith — yes — my faith" by Richard Höglund  
Reception October 3, 7 to 10 p.m.

## GARY NADER FINE ART

62 NE 27th St., Miami  
305-576-0256  
www.garynader.com  
Call gallery for exhibition information.

## HARDCORE ARTS CONTEMPORARY SPACE

3326 N. Miami Ave., Miami  
305-576-1645  
www.hardcoreartcontemporary.com  
ongoing: "New Media festival '09, IV Edition" with various  
artists and "Anti-Art Man" by Mariano Costapeuser

## HAROLD GOLEN GALLERY

2294 NW 2nd Ave., Miami  
305-989-3359  
www.haroldgolengallery.com  
Through October 3:  
"Go Ape Shit" by Thorsten Hassenkamm

## ICON ART IMAGES GALLERY / STUDIO

147 NW 36th St., Miami  
305-576-4266  
www.cashappeal.com  
Call gallery for exhibition information.

## INTERFLIGHT STUDIO GALLERY

250 NW 23rd St., Loft 206, Miami  
305-573-1673  
www.flightstudiogallery.com  
Call gallery for exhibition information.

## KELLEY ROY GALLERY

50 NE 29 St., Miami  
305-447-3888  
www.kelleyroygallery.com  
Call gallery for exhibition information.

Continued on page 33

Art Listings

Continued from page 32

KEVIN BRUK GALLERY

2249 NW 1st Pl., Miami  
305-576-2000  
www.kevinbrukgallery.com  
Through October 17:  
"IV) - 369 (Luna)" by Jesse Bransford  
Reception October 10, 7 to 10 p.m.

KUNSTHAUS MIAMI

3312 N. Miami Ave., Miami  
305-438-1333  
www.kunsthhaus.org.mx  
Through November 20:  
"Departure and Return" by Luis Kerch  
Reception October 10, 7 to 10 p.m.

LEITER GALLERY

6900 Biscayne Blvd., Miami  
305-389-2616  
Call gallery for exhibition information.

LOCUST PROJECTS

155 NE 38th St., Miami  
305-576-8570  
www.locustprojects.org  
Through October 17:  
"WHIRL CRASH GO!" by the TM Sisters  
Performance October 10, 8 p.m.

LUIS ADELANTADO GALLERY

98 NW 29th St., Miami  
305-438-0069  
www.luisadelantadomiami.com  
Call gallery for exhibition information.

LURIE-KAVACHNINA GALLERY

46 NW 36th St., Miami  
305-448-3060  
www.lurie-kavachnina.com

Through October 8:  
"Hispanic Heritage Exhibition" with Alonso Mateo, Joel Rojas, Ferran Escote, Carlos Quintana, and Rosario Giovanini

LYLE O. REITZEL GALLERY

2441 NW 2nd Ave., Miami  
305-573-1333  
www.artnet.com/reitzel.html  
Through October 12:  
"Shuffle" solo show by Luciano Goizueta  
Reception October 10, 7 to 10 p.m.

MARIO FLORES GALLERY

12502 NE 8th Ave., North Miami  
561-201-2053  
www.mariofloresgallery.com  
Call gallery for exhibition information.

MIAMI CENTER FOR THE

PHOTOGRAPHIC ARTS  
1601 SW 1st St., Miami  
305-649-9575  
www.mcpagallery.com  
Call gallery for exhibition information.

MIAMI ART GROUP GALLERY

21 NW 36th St., Miami  
305-576-2633  
www.miamiartgroup.com  
Ongoing: Solo exhibition by James Kitchens

MIAMI ART SPACE

244 NW 35th St., Miami  
305-438-9002  
www.miamiartspace.com  
October 10:  
"Miami Art Guide Group Show" with various artists  
Reception October 10, 7 to 10 p.m.

MIAM-DADE COLLEGE, CENTER GALLERY

300 NE 2nd Ave.,  
Bldg. 1, Room 1365, Miami  
305-237-3696



Adler Guerrier, *Everyday Travails*, dimensions variable, 2009, at David Castillo Gallery.

www.mdc.edu  
Through November 7:  
Solo show by Cundo Bermudez

MIAMI INTERNATIONAL UNIVERSITY OF ART AND DESIGN

1501 Biscayne Blvd., Miami  
305-428-5700  
www.mymiu.com  
October 8 through October 24:  
"Miami-Dade County Public School Art Teacher's Exhibition" with various artists  
Reception October 8, 6 to 8 p.m.

MUSEO VAULT

346 NW 29th St., Miami  
305-571-1175  
www.museovault.com

October 10 through November 5:  
"Dust to Life" by Shie Moreno  
Reception October 10, 6 to 10 p.m.

OUR HOUSE WEST OF WYNWOOD

3100 NW 7th Ave., Miami  
305-490-2976  
www.oh-wow.com  
October 31 through November 14:  
"Devil's Disciple" by Neckface  
Reception October 31, 8 to midnight

PANAMERICAN ART PROJECTS

2450 NW 2nd Ave., Miami  
305-573-2400  
www.panamericanart.com  
Through October 3:  
Gustavo Acosta and Carlos Gonzalez  
October 10 through November 7:  
Paul Manes and Armando Mariño  
Reception October 10, 6 to 9 p.m.

PRAXIS INTERNATIONAL ART

2219 NW 2nd Ave., Miami  
305-573-2900  
www.praxis-art.com  
Call gallery for exhibition information.

PRESSITON ART GALLERY

4100 N. Miami Ave., Miami  
786-925-2930  
www.pressitonart.com  
Through October 17:  
Solo show by Barry Gross  
Reception October 10, 7 to 10 p.m.

PUZZLEMENT GALLERY

81 NW 24th St., Miami  
917-929-8559  
www.puzzlementart.com  
Ongoing show with Kevin Brady, Manuel Carbonell,

Continued on page 34

Voted Best Zen Gift Shop • "A Feast For The Senses..."

**FENG SHUI CONSULTING**

Cards · Books & Quality Incense · Treasures From Around The World  
Intuitive Readings · Reiki Circle · Crystal Bowl Meditation

**HEALING HAPPY HOUR EVERY FRIDAY 5-8 PM**

Visit Our Website [www.bagua9.com](http://www.bagua9.com) | 4736 NE 2nd Ave. Design District | PH: 305.757.9857

**WE BEAT ALL INTERNET PRICES!**

planet lighting  
fans bulbs furniture

5120 Biscayne Blvd., Miami, FL 33137  
t:305.757.5001 • [www.planetlighting.com](http://www.planetlighting.com)

**DESIGNS 2000**

Upholstery · Custom Furniture  
Slip Covers · Head Boards

6 YEARS EXPERIENCE \* Large Selection Of Fabrics In Stock

**Commercial & Residential  
Free Estimates**

CALL NOW!!! RICO...  
**305-300-2329**

We stock Cowhides and Leathers

**6701 NE 2ND COURT · MIAMI, FL 33138**  
[www.upholsterydesign2000.com](http://www.upholsterydesign2000.com)

## Art Listings

Continued from page 33

Nichole Chimenti, Carter Davis, Stephen Gamson, Raquel Glottman, Jim Herbert, Jennifer Kaiser, Alex Paiva Lopez, Andy Piedilato, Tomy F. Trujillo, Jonathan "Depoe" Villoch, and Giancarlo Zavala

### SPINELLO GALLERY

155 NE 38th St., Miami  
786-271-4223  
www.spinellogallery.com  
Call gallery for exhibition information.

### STASH GALLERY

162 NE 50 Terr., Miami  
305-992-7652  
www.myspace.com/stashgallery  
Call gallery for exhibition information.

### STEVE MARTIN STUDIO

66 NE 40th St., Miami  
305-484-1491  
www.stevemartinfineart.com  
Call gallery for exhibition information.

### SWAMPSPACE GALLERY

3821 NE 1st Ct., Miami  
swampstyle@gmail.com  
October 10 through October 11  
Collage Installation by Oliver Sanchez

### UNIVERSITY OF MIAMI PROJECTS SPACE

2200 NW 2nd Ave., Miami  
305-284-2542  
Call gallery for exhibition information.

### UNTITLED 2144

2144 NE 2nd Ave., Miami  
305-576-2112  
www.untitled2144.com  
Call gallery for exhibition information.

### WALLFLOWER GALLERY

10 NE 3rd St., Miami  
305-579-0069  
www.wallflowergallery.com  
myspace.com/wallflowergallery  
Call gallery for exhibition information.

### WOLFGANG ROTH & PARTNERS FINE ART

201 NE 39th St., Miami  
305-576-6960  
www.wrpfineart.com  
Through November 14:  
"Women in Photography" with Helmut Newton, Bert Stern, Nobuyoshi Araki, and David LaChapelle

### YEELAN ART GALLERY

250 NW 23rd St., Unit 306, Miami  
954-235-4758  
www.yeelenart.com  
Through November 22: "Kanzo" by Jerome Soimaud

### MUSEUM & COLLECTION EXHIBITS

#### CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami  
305-455-3380  
www.cifo.org  
Through November 8: "Shifting Constructs: CIFO 2009 Grants and Commissions Exhibition" with Miguel Amat, Gabriel Antolinez, Suwon Lee, Juan Carlos Leon, Ricardo Rendon, José Ruiz, Dora Longo Bahia, and Oscar Muñoz

#### FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM

11200 SW 8th St., Miami  
305-348-0496  
http://thefrost.fiu.edu/  
Through October 4: Geoffrey Olsen  
October 9 through December 7: "En Vista" with Eduardo del Valle and Mirta Gómez  
October 9 through January 10: "The Missing Peace: Artists Consider the Dalai Lama" with various artists and "I a c u n a i n t e s t i m o n y" by Navjot Altar



### Jorge Enrique, *Wynwood 983*, mixed media on paper with resin, 2009, at the Bakehouse Art Complex.

#### LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables  
305-284-3535  
www.lowemuseum.org  
Through October 4:  
"Through the Lens: Photography from the Permanent Collection" with various artists  
October 30 through January 24:  
"Kitchen Dreams" by Ricky Bernstein and "Tree of Paradise: Jewish Mosaics from the Roman Empire"

#### MIAMI ART MUSEUM

101 W. Flagler St., Miami  
305-375-3000  
www.miamiartmuseum.org  
Through October 11:  
"Recent Acquisitions" with various artists

October 9 through January 17:

"Guillermo Kuitca: Everything, Paintings and Works on Paper, 1980 – 2008" by Guillermo Kuitca

#### MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami  
305-893-6211  
www.mocanomi.org  
Through November 8:  
"Pivot Points 3" with Magdalena Abakanowicz, Rita Ackermann, Cory Arcangel, Roni Horn, Hank Willis Thomas, Uta Barth, Lothar Baumgarten, Dawoud Bey, COOPER, Gregory Crewdson, Tracey Emin, Anna Gaskell, Felix Gonzalez-Torres, Adler Guerrier, Dan Flavin, Mark Handforth, Nancy Hayes, Zoe Leonard, Allan McCollum, Yoko Ono, Catherine Opie, and Richard Pettibone.

#### THE MARGULIES COLLECTION

591 NW 27th St., Miami  
305-576-1051  
www.margulieswarehouse.com  
Call for operating hours and exhibit information.

#### THE RUBELL FAMILY COLLECTION

95 NW 29th St., Miami  
305-573-6090  
www.rubellfamilycollection.com  
Call for operating hours and exhibit information.

#### WORLD CLASS BOXING

Debra and Dennis Scholl Collection  
170 NW 23rd St., Miami  
305-438-9908  
www.worldclassboxing.org/  
Through October 30  
Solo show by Paul Pfeiffer  
Reception October 10, 7 to 10 p.m.

Compiled by Victor Barrenechea  
Send listings, jpeg images, and events information to  
art@biscaynetimes.com



presents

Friday, 10/9- TRIPLE SEVEN SOUL FRIDAYS -DJ BEN SHAUL AND AFRO CUBAN JAZZ WITH RENOIR EN VIVO

Saturday, 10/10- SEVEN & SEVEN SATURDAYS -DJ SILVER FOX and special guests DISCO CLASSICS JAZZ & SOUL

THE OFFICE- 777 NE 79th Street, Miami, FL 33138

valet parking

PRIVATE CLUB -MEMBERS ONLY

CALL FOR WEEKLY PASSWORD

Hotline # 786-362-6762

sponsored by Olivier & Associates Attorneys at Law  
305-758-1893 www.theofficeonthecauseway.com

**St. Martha-Yamaha**  
**2009-2010 CONCERT SERIES**  
Paul Posnak, Founding Artistic Director

# Red Priest



**Red Priest** is the only early music group to have been compared to the Rolling Stones and Grise du Soleil. Named after the flame-haired priest, Antonio Vivaldi, this "visionary and heretical", "wholly irreverent and highly enlightened" foursome from England has given sell-out concerts at festivals in Hong Kong, Moscow, Schwetzingen, Prague, and Ravinia, and performed throughout Europe, North and Central America, Japan and Australia - and now at St. Martha!

"**Nightmare in Venice**" is their magical, mysterious, fantastical Halloween presentation of some of the most extraordinary chamber music of the baroque era, featuring Vivaldi's Nightmare-Concerto, Tartini's Devil's Trill sonata, Masque music by Robert Johnson, Gluck's *Dance of the Blessed Spirits*, Leclair's *Demon Ains* and Red Priest's own *Fantasia on Corelli's La Follia*.

## Saturday, October 17, 2009 at 7:30 pm

St. Martha Church  
9301 Biscayne Blvd., Miami Shores

Meet the artists at our after-concert reception in The Atrium, included with your tickets.

**TO PURCHASE TICKETS:**  
Visit [www.saintmartha.tix.com](http://www.saintmartha.tix.com) or  
Call 1-800-595-4849  
or purchase at church office or at door  
**\$10 General Admission**  
**\$20 Blue Circle**

The Concert Sponsors: Hannah Flanagan | Series Sponsored by: Piano Music Center



# Culture Briefs

## Siriusly Fun!

In 1609 Galileo crafted a telescope powerful enough to spy on Jupiter's moons and Saturn's rings. Four-hundred revolutions around the sun later, the world celebrates the milestone with the International Year of Astronomy. The Shops at Midtown Miami (3401 N. Miami Ave.) observes the festivities with a series of educational, artistic, and entertaining events, including an astrophotography competition and exhibit. "Stars Over the Shops at Midtown Miami" runs from **October 3 to 18**. A Greater Miami Humane Society fundraiser and adoption will also take place on **October 10** from 6:00 to 9:00 p.m. For more information visit [www.ShopMidtownMiami.com](http://www.ShopMidtownMiami.com) or call 305-573-3371.

## Vowels Not Necessary For Fun

The DWNTWN Miami Concert Series kicks off season two of this *free* series with a trio of local favorites at the Tina Hills Pavilion in Bayfront Park (301 N. Biscayne Blvd.) Taking the stage **Friday, October 9**, at 5:30 p.m. will be Suénalo. Their blend of Latin, rock and hip-hop will shake your hips until it's time to rock to the pop sounds of Fancy Me Yet. Closing the show is roots reggae jammers Jahfé. Food and drink will be available. Click [www.dwntwn.com](http://www.dwntwn.com) or text DWNTWNR to 878787 for the latest information.

## Red Priest Pays Homage to Vivaldi and Halloween

The instrumental English group Red Priest, hailed for its lively Baroque chamber music, is also well known for its onstage theatrics. Dressed in creepy costumes and playing the recorder, harpsichord, violin, and cello, the musicians will perform their "Nightmare in Venice" concert at St. Martha's Church (9401 Biscayne Blvd., Miami Shores) **Saturday, October 17**. Featuring Vivaldi's *Nightmare* concerto, the *Devil's Trill* sonata by Tartini, and more. (Vivaldi, by the way, was nicknamed the Red Priest for his bright red hair.) Tickets are \$10-\$20. Concert begins at 7:30 p.m. Call 800-595-4849 or visit [saintmartha.tix.com](http://saintmartha.tix.com) and [redpriest.com](http://redpriest.com).

## Up in the Sky! It's a... What Is That Thing?

The Kitetoberfest Kite Festival returns this year to Haulover Park (10800 Collins



Beat the Drum For Jazz



Up in the Sky! It's a... What Is That Thing?



Phenomenal World Music

Ave.). The popular event took a breather while the park and Bill Bird Marina were being renovated, but hundreds of crazy and amazing kites will again fly over the green grass on **Sunday, October 18**. Among scheduled events are kite-flying competitions, paper-kite-building classes, and candy drops. The event, which runs from noon to 4:00 p.m., is free. Kites, spinners, and windsocks will be on sale for those who didn't bring their own high-flyers. For more information, call Dan Ward of Skyward Kites at 305-893-0906 or visit [www.skywardkites.net](http://www.skywardkites.net).

## Phenomenal World Music

Bela Fleck of Bela Fleck and the Flecktones, whose incomparable skills on the banjo has earned him eight Grammys, takes a brief hiatus from his band of over 20 years to join two of music's preeminent instrumentalists, Edgar Meyer and Zakir Hussain. The trio plays in concert at the Gusman Center for the Performing Arts (174 E. Flagler St., downtown) **October 18**. Hussain, who may have surpassed his father's genius on the tabla, the dual drum of India, is considered the world's best. Unparalleled on the double bass (a.k.a. the stand-up bass), Meyer himself has three Grammys. Tickets are \$22-\$52. Concert begins 8:00 p.m. Call 305-672-5202 or visit [www.rhythmfoundation.com](http://www.rhythmfoundation.com).

## Shakespeare's Cross-Dressing Classic Given a New Bent

Barry University's Fine Arts Department (11300 NE 2nd Ave., Miami Shores) presents the comedic play *Twelfth Night Project* **October 23-25**. Adapting Shakespeare's *Twelfth Night*, director Hugh Murphy retains the timeless writing but kicks it up a

notch by setting the story in New Orleans, circa 1967's Summer of Love. Expect laugh-out-loud difficulties in the below-the-belt department, as well as a dizzying number of subplots. Shakespearean music ties the hilarity to the past, but also be prepared for Beyonce and Flo Rida as well. Free admission. No reservations. Call 305-899-3423 for show times and details.

## Beat the Drum For Jazz

In 1967, at age 25, avant-garde Dutch jazz percussionist and multi-instrumentalist Han Bennink received the Netherlands' most prestigious jazz award. Four decades later, still intensely creative, he won last year's prestigious European Jazz Prize. Presented by Tigertail Productions, Bennink and his band, Third Man Trio, bring their high-energy improvisation to the Byron Carlyle Theater (500 71st St., Miami Beach) **Saturday, October 24** at 8:30 p.m. Tickets cost \$15 for students/seniors, \$25 for general admission, and \$50 for patron tickets. Call 305-324-4337 or visit [www.tigertail.org](http://www.tigertail.org).

## For a Halloween Scare, the Kids Will Go, but Only if They Dare

Whatever happened to the spooky fear Halloween was meant to instill? It's out there, but you have to hunt for it. Hint: The City of North Miami's annual

Halloween Haunted Trails at Enchanted Forest Park (1725 NE 135th St., North Miami). Bring the little ones in costume **Friday, October 30**. With thoughts of ghouls, goblins, and such, their hearts will definitely be pounding, wondering if the boogie man lurks behind the next tree. There will also be food and hayrides. Admission for kids under age four is \$3; over that it's \$5. Hours 7:00 to 11:00 p.m. Call 305-895-1119.

## Nicole Henry, Chanteuse Extraordinaire

When you first hear Nicole Henry sing, you wonder where has someone this good been? But it's where she's going that's bound to make her greatest headlines. Stints in South Florida (UM grad, singing in local choirs, and our Center for the Performing Arts) led to worldwide tours, praise from *Billboard* magazine, and a musical career that's all that jazz. Returning to where she got her start, she gives back at the Museum of Contemporary Art's Jazz at MOCA (770 NE 125th St., North Miami) **Friday, October 30**. The *free* performance begins at 8:00 p.m. Call 305-893-6211 or visit [www.nicolehenry.com](http://www.nicolehenry.com).

## Take My Zombie, Please!

Witches and monsters will again waltz down Biscayne Boulevard this **October 31** for MiMoWEEN, the MiMo Biscayne Association's yearly celebration of all things trick-or-treat. A 10:30 a.m. walking tour that begins at the Vagabond Motel (7301 Biscayne Blvd.) kicks off the day's events. Spend the rest of the afternoon sampling low-priced tidbits at participating restaurants and enjoying kid-friendly activities along the Boulevard from 55th to 77th streets. A few parent-friendly establishments will offer themed cocktails for those aching feet. And don't forget to whack a few balls at the ghoulishly decorated putt-putt course at the Upper Eastside Garden (7244 Biscayne Blvd.). A full list of activities is available at [www.MiMoBoulevard.org](http://www.MiMoBoulevard.org), or call 305-758-6144.

Compiled by BT intern Brian Horowitz and contributor Margaret Griffis

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

# Inspire the Neighborhood

When the dust clears, Roberto Clemente Park should be the pride of Wynwood

By Jim W. Harper  
BT Contributor

The Caribbean bustle of Miami surrounds Roberto Clemente Park. Chickens patrol front yards while men discuss baseball outside Los Hispanos Supermarket. Salsa rhythms come and go with the passing cars. But inside the park, all is quiet except for construction in one corner. The roof and walls are already in place for Wynwood's new community center. It is named in honor of a 100-year-old community activist still living in the neighborhood: the Dorothy Quintana Community Center at Roberto Clemente Park.

Two great names that go great together. Dorothy Quintana has called the traditionally Puerto Rican neighborhood home for more than 50 years. Her house has served as a shelter for new immigrants, a health clinic, and a soup kitchen. In recent years, she spoke out about the disgraceful dilapidation of nearby Roberto Clemente Park and its former community center building, named after her in 2002, which lacked even a functional restroom and was torn down for the new construction.

Roberto Clemente, also of Puerto Rican heritage, was the first Latin player inducted into Major League Baseball's Hall of Fame. He played 18 years for the Pittsburgh Pirates and died tragically in a plane accident in 1972 while en route to deliver supplies to victims of an earthquake in Nicaragua. In his honor, MLB



Midtown Miami (background) is close but also distant. On the right is the main baseball backstop — God's glove.

awards the annual Roberto Clemente Award for humanitarian service.

The Miami park bearing his name, however, is far from winning any awards. A WPLG-TV (Channel 10) news exposé in August 2008 showed images of squalor, and placed the blame squarely on the City of Miami's mayor and commissioners. A few weeks later, ground was broken for the new community center. But the remainder of the park appears forgotten and is begging for some TLC.

As the only sizable park in the historically impoverished community of Wynwood, Roberto Clemente

BT photos by Jim W. Harper

The \$1.8 million community center will change the park dramatically, and perhaps inspire more revitalization in Wynwood.

Most of the construction is secured behind fencing, but other threats to the safety of current park visitors need to be addressed immediately. Along the park's eastern front, two picnic tables have flipped their lids, thereby exposing thick metal posts with sharp edges. One table top sits forlornly in a corner, waiting to be stolen or vandalized.

Next to the kiddie splash park, opened in 2004 (note the pointless signs warning of 0' water depth), a small fenced-in area is littered with what looks like plastic jugs of chlorine and other debris. Some jugs have faded from a red color to orange, indicating they have been outside for a long time. Someone could easily climb the fence and make an even greater mess.

Speaking of vandalism, the sidewalk near the basketball courts sports some very colorful language. A water fountain has also been defiled. These are not safety concerns, but it does make you wonder about security at the park.

Security would probably be much less a problem if the fence along the park's northern border had a nice big hole in it, one you could easily look through. Yes, a hole that would reveal the county Police Operations Bureau station right next door. Make that hole a double, as the police station has its own barbed-wire fence running alongside the park's fence. The mere presence of police cars parked near the playground — if you could see them — would send the message that this park is being watched.

On a typical Saturday afternoon, though, it appears that hardly anyone is paying attention to the park. One young woman from the city's parks department was standing in front of a trailer that serves as a temporary office, which she would not allow me to enter, and one kid whizzed by on a bicycle. Head count: two. Number of baseball fields: two. Every visitor gets his own diamond!

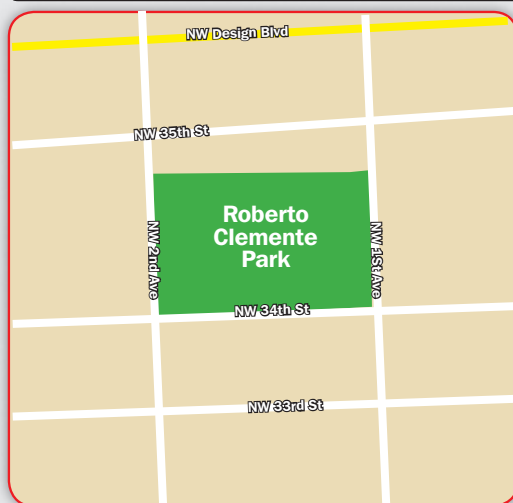
Adjacent to the park department's trailer is another gray, forlorn trailer housing the office of the Wynwood/Edgewater NET (Neighborhood



Simple solution to a problem too often solved with a chainsaw.

has failed miserably to set a positive example for the neighborhood. The area has none of the flair of Edgewater, the mixed residential and commercial neighborhood to the east, with its modern and popular Margaret Pace Park on Biscayne Bay. Although only a few blocks from the Shops at Midtown Miami, the park feels worlds away. Instead of condos and Target, think modest houses and corner bodegas.

## ROBERTO CLEMENTE PARK



### Park Rating



101 NW 34th St.  
Miami  
305-573-6133

Hours: Sunrise to sunset

Picnic tables: Yes

Barbecues: Yes

Picnic pavilions: No

Tennis courts: No

Athletic fields: Yes

Night lighting: Yes

Swimming pool: No

Playground: Yes

Special features: Baseball fields, water play area, community center

**Roberto Clemente**

Continued from page 42

Enhancement Team). These two entities will be very happy to move into the new community center, though the city's entire NET system could be dismantled to save money.

The 8500-square-foot center's plans include a meeting hall, computer lab, and fitness room. Outside, small pavilions are already in place. If the finished building looks anything like its design by Astorino, Inc., it will be quite attractive. The center's rendering shows the existing fence, which is so sturdy that it keeps everyone out and gives the appearance of permanent lockdown. The only access point into the park is through the small parking lot adjacent to the construction site. The locked main entrance faces the community center and has lost some of its lettering, thereby welcoming visitors to "CLEMENTE —RK."

The existing fence wins points on NW 2nd Avenue, however, because of two clever cut-outs that accommodate large tree trunks. By building around the tree instead of trimming it, the City of



Rendering of the Dorothy Quintana Community Center, now under construction.

Miami got this one right.

The park has ample barbecue grills and several picnic benches. The most outstanding feature is behind home plate on the main baseball field. A soaring chain-linked, spherical arch watches over the field and gives the impression that overthrown balls are landing in God's big glove.

Some artistic touches grace the sidewalk along NW 2nd Avenue, including a

series of colorful, Latin-inspired mosaics set into the sidewalk. An interesting mural facing the street adorns a wall and shows what appears to be a silhouette of Roberto Clemente with a tree growing out of his head. Below him perches the symbol of Puerto Rico, the Coquí frog.

Every September the organization Aspira of Florida uses the park to celebrate Roberto Clemente Day, an event also recognized by Major League



Safety alert: The city needs to attend to this hazard immediately.

Baseball on September 2. This year the celebration was a little crowded and a little messy owing to the construction site.

Come September of next year, Roberto Clemente Day should be a day to celebrate a park worthy of his name. It should also have a completed community center worthy of the name Dorothy Quintana. Having lived for 100 years, she deserves to see her wishes fulfilled.

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

**MAKE YOUR SMILE ONE TO REMEMBER !**

**Dental Options™**

**General, Cosmetic & Specialty Dentistry**

- ✓ INSURANCES ACCEPTED
- ✓ FINANCING AVAILABLE
- ✓ EXTENDED HOURS
- ✓ MULTILINGUAL STAFF
- ✓ SEDATION AVAILABLE
- ✓ IN-HOUSE SPECIALISTS

**EMERGENCIES seen the same day**

**Alexandra Gordon, D.D.S.**

**\* CLEAR BRACES SPECIAL \***

**invisalign** Teeth whitening INCLUDED at end of treatment

**\* NEW PATIENT SPECIAL \***

INITIAL EXAM (0150) limited time offer

DIGITAL X-RAYS (0274) **\$59**

CLEANING (1110) with coupon

**11645 BISCAYNE BLVD. SUITE 204 - NORTH MIAMI**

**CALL NOW 305-892-2960**

**midtown consignment**

**Furniture, Lighting, Art, & Accessories**

REVIEWED • REUSED • REPURPOSED

**THE NEW WAY TO SHOP**

**TUES. - FRI. 10am - 6pm**

**SAT. 10am - 3pm**

**2328 N. Miami Ave. Miami, FL 33127 ph. 305.573.5307**

# Look! Up in the Tree! It's a...Cactus?

By Jeff Shimonski  
BT Contributor

A tropical garden never seems complete without a few epiphytes (air plants) growing up in the trees. One of the most interesting but often neglected groups of epiphytes to cultivate are those found in the cactus family. Usually you think of giant saguaros and barrel cactus in the desert as being representative of the cactus family, but this is certainly not the case.

While most cactus are terrestrial, there are a number of species that grow as epiphytes or hemi-epiphytes. Epiphytes are plants that grow on top of other plants and have no roots in the ground. Hemi-epiphytes can either start in the ground and climb into a tree or start in a tree and eventually root in the ground. None of the epiphytes mentioned here are parasites; they hold onto the tree for support only.

All cactus are confined to the New World with one exception, *Rhipsalis baccifera*. This is an attractive epiphytic species with small fruit that may have been carried to the Old World in the digestive tracts of migratory birds. Another epiphytic species is *Hylocereus undatus*, better known as Pitaya (actually the common name given to many species of fruit-bearing epiphytic cactus). This particular species is probably native to Mexico and Central America but is now grown around the world for its delicious fruit. Both the plant and fruit are known as Pitaya.

If, while traveling in a tropical country, you've found on your breakfast plate a large, round, smooth-skinned red

fruit with whitish pulp filled with small black seeds, it's likely from an epiphytic cactus, and it's delicious. Other species of these tree-dwelling cactus have skin and pulp of various colors, leading to a wide choice of tasty and visually appealing fruits.

The cultivated Pitaya have no spines or glochids on their fruit, which makes them much easier to handle and eat. Glochids are modified spines, tiny hairs that have the qualities of fiberglass. You don't feel them at first touch, but will become annoyed by them real quick. Many species of cactus have glochids instead of the typically hard, blood-letting spines.

Here in South Florida, Pitaya (or as the old-timers call it, night-blooming cereus) was once fairly common on many residential properties. My old house had a huge live oak that hosted an immense amount of this thin, spiny cactus up to about 40 feet. Sometimes I would come home late at night and be greeted by the spectacle of hundreds of open, dinner-plate-size flowers and a delightful fragrance. All the flowers would wilt at daybreak, and they only last a single night. Cactus bloom mostly at night to take advantage of nocturnal pollinators, and that is



The flower of the Pitaya, or night-blooming cereus, in all its glory.

BT photo by Jeff Shimonski

certainly the best time to appreciate their striking flowers.

Pitaya can eventually grow into a large and heavy mass in the canopy of a tree. The live oak at my house blew down in Hurricane Andrew and I'm sure the great amount of extra weight from the cactus contributed to its demise. While a small amount of cactus should not be a problem, I've seen branches of various tree species fail under a mass of cactus. Depending on the tree and branch structure, it's a good idea to periodically remove some of the excess weight of any epiphyte when it gets too big.

All of the epiphytic or hemiepiphytic cactus I'm familiar with are easily propagated from cuttings. You

can either use an entire stem segment or a section of a few inches. Whenever I've propagated cactus, I let the cutting dry for a few days in a shady spot. I prefer to lay the stems flat on the soil, making sure the nodes (where the spines come out or would come out) are in contact with the soil. This is usually where the roots grow out.

I use a soil mix with coarse sand and a small bit of compost. But I don't use peat moss in the soil mix because it eventually breaks down and will hold too much moisture for the cactus, which require excellent drainage. If you're going to keep them in containers or grow them in the ground, make sure the roots never have to tolerate saturated soil.

Some species are loaded with spines (Pitaya) while others are not. The cactus with brightly colored flowers, which we commonly see during the holidays, are hybrids of *Schlumbergera* species and have no spines. These species are very easy to propagate — but remember, be careful with the water! They seem to rot overnight when kept too wet.

By the way, you may have noticed that I only used the word "cactus" in this article. Even though the Latin plural of cactus is cacti, I prefer to use the uninflected plural cactus, which is also correctly used in English.

*Jeff Shimonski is an ISA-certified municipal arborist, director of horticulture at Jungle Island, and principal of Tropical Designs of Florida. Contact him at jeff@tropicaldesigns.com.*

*Feedback: letters@biscaynetimes.com*



**GRAND OPENING!**

Free table shower with  
one hour massage!!

After 10 one hour massages you get a  
one hour massage for free!!

Deep Tissue • Pain Relief • Shiatsu • Swedish • Walk On Back • Thai  
Sport • Tuina • 4 Hands • Reflexology • Body Scrub • Prenatal

Open 7 days a week. 10:00 am-10:30 pm  
Walk-ins and appointments welcome

"Professional massage with an Asian touch."



**TOKYO  
MASSAGE**

3569 NE 163rd St., North Miami Beach, FL 33160 | 305.947.9920

Quality Teak Furniture at the Best Price in Town!

**TeakOnly**  
FURNITURE • DESIGN • ACCESSORIES

OCTOBER SPECIAL  
**25% OFF**  
ALL PATIO SETS

(305)895-8665 8300 Biscayne Blvd. www.teakonly.com  
(Inside Don Bailey Carpets)

# Mixing It Up in Miami

*In a town this diverse, interracial couples are no big deal*

By Jenni Person  
BT Contributor

For families of mixed-heritage, culture, and faith, a certain consciousness help to fuse and balance cultural and spiritual identity. One such family with whom we've sorted organics and taken swimming lessons at Morningside Park is Edwidge "Judy" DeJean-Subirats and Fernando Subirats and their kids Amelie, who is in first grade, and newborn Kian.

While Judy's roots are Haitian, Fernando is Cuban. Early in their relationship, while living in New York City, they thought nothing of the fact that they were an interracial couple. As in Miami, it was not uncommon there. Now as parents in their hometown of Miami, surrounded by a small progressive community, they are just another mixed-race family. Says Judy: "Most of my friends are mixed heritage. There are so many families like us down here."

Judy, like many of us, believes it's important her kids understand that all people are different, that even with same skin color, we're not all the same. Families come in all different shapes and colors and configurations.

Both cultures are preserved in the Subirats household, as Amelie is learning Spanish at school and Haitian Kreyol and French at home. They eat lots of different ethnic foods and foster a real connection to the larger world, often referencing a globe in their discussions at home. A strong commonality in heritage shared by Judy and Fernando and their extended families is their Roman Catholic faith.

Enter Swirl, a nonprofit group that describes itself as "a national multi-ethnic organization that challenges society's notions of race through community building, education, and action." Jen Steven, founder of the Miami chapter, got involved in order to create a sense of community for her son, Nico, who is of mixed-heritage, thanks to his mom, who is white, and his dad Von, who is black — and Jewish thanks to both of them.

Because of Swirl, Jen says, Nico now responds with confidence to other kids who may question his mixed heritage. "My son," she notes, "has about 50 other kids to point to and say, 'What are you talking about?'"

The organization's activities really center around the children. Together Swirl families hit the beach, have barbecues, make field trips to the zoo. Jen says when she founded the local chapter, she didn't have any preconceived notions of what people might want it to be. As it turns out, the families are not so much interested in politics as simply meeting and getting together with other families. This is probably a result of the fact that, in Miami, these families are, as Jen puts it: "Totally normal. We're very much a shade of brown in Miami."

While there is not much stigma attached to mixed families here, and therefore perhaps less a need for advocacy, Swirl members do celebrate Loving Day, which marks the anniversary of the Supreme Court's unanimous 1967 ruling that state laws prohibiting interracial marriage were unconstitutional. (The



case is known as the Loving decision, for the Virginia couple — Mildred and Richard Perry Loving — who were the plaintiffs. Swirl uses it to educate children about the history of interracial families.)

As for what impact having an interracial president has on our country and the families involved in Swirl, Jen says, "We welcome people who self-identify however they want, so it's interesting that our country has labeled our president black when he's interracial. Having a president who is mixed heritage — and especially black — is bringing out an overtone of racism. But having Barack Obama as president is a positive role model for mixed children who can say, 'I can be anything. I don't need to be limited by race.'"

Like the Subirats, the Steven family shares a common background through their spiritual heritage, and Jen tells me they meet many mixed-heritage and interfaith families at their synagogue.

But for Jim Wilets and Luis Font, dads of one-year-old Daniel, culture, heritage, and spirituality are a big mixed bag. Jim, who is Anglo, feels very strongly that being Jewish has been a big factor in his life. Luis, who is Puerto Rican, was raised Catholic. "When we got married," Jim says, "it was a Jewish ceremony, not a horrible

clash of cultures. Catholic-Jewish tends to work well because both are kind of neurotic and not about white bread and American cheese." Bring on the brisket and black beans!

Daniel is both black and white, and is being raised amid the cultural traditions of both his dads. To amplify and connect to his own biological African roots, Daniel has been given the name Mandela as one of his middle names. Daniel is learning to speak English and Spanish, and Jim also plans for him to learn Hebrew.

While Swirl is a great resource for mixed-heritage families, Interfaithfamily.com is a great resource for interfaith families. The site features essays on and resources for living as an interfaith family through life cycles, relationships, and making choices. For more information about Swirl, check out their Website ([www.swirlinc.org](http://www.swirlinc.org)) or contact Jen Steven at [jennifers@swirlinc.org](mailto:jennifers@swirlinc.org).

Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

**LIVE! MODERN SCHOOL OF MUSIC**

WE ARE PROUD TO OFFER OUR STUDENTS

- STATE OF THE ART EQUIPMENT
- INNOVATIVE TEACHING METHODS
- A CREATIVE ENVIRONMENT

SIGN UP FOR PRIVATE LESSONS & BAND PRACTICE  
GUITAR | BASS | DRUMS | PIANO | SAXOPHONE | VOICE

Pics&Videos: [WWW.LIVESCHOOLOFMUSIC.COM](http://WWW.LIVESCHOOLOFMUSIC.COM)

2180 1/2 NE 123 ST. | NORTH MIAMI | 33181  
**305.893.0191**  
E-MAIL: [INFO@LIVESCHOOLOFMUSIC.COM](mailto:INFO@LIVESCHOOLOFMUSIC.COM)

**Miss Jane's MUSIC STUDIO**

**305-757-6500**

Come for the fun  
Stay for the Education

- early childhood music classes
- group keyboard & guitar
- private music instruction

[www.missjanesmusic.com](http://www.missjanesmusic.com)  
155 NE 96th St., MIAMI SHORES, FL 33138

# Stop Pinching My Arm!

*How to train a human that dogs can live with*

By Lisa Hartman  
BT Contributor

We all know that living with animals is tough. They require as much emotional support as they do physical exercise and daily upkeep. They display behaviors that are all too often misread by the humans in their lives. But many times owners find themselves frustrated with their pets — canines in particular — when they are certain their dogs are doing something *on purpose*, or that the dogs “know” they shouldn’t be doing something.

Some humans might begin analyzing, for example, why their dog barks obsessively in public, causing them embarrassment. Or why their dog picks fights with other dogs.

Their pet, they believe, should *know better* than to do something like that. Their pet, they feel, is being unappreciative.

“How can you do this to me after all I do for you? After all I put up with from you? I rescued you!”

Thoughts like this are common among dog owners, especially when the problem is embarrassing or when time and money have been spent on practice and training in a specific area. Resentment and anger usually follow, and then it’s just a countdown until the owner starts punishing the dog, verbally or physically or both.

But what can I do as a dog trainer

if the dogs’ owners truly believe their pets understand what is being said to them, and that the dogs are acting out on purpose and should be punished? Or what if the owner is confused regarding what method to use in training, positive or negative? What do I do?

I turn the tables on them.

It’s called the Training Game. I essentially train the owner to do a task just as a dog would be trained — without speaking. Dogs, after all, do not come to their training with knowledge of a human language.

First I decide on the lesson, like having the owner turn on a light switch

or a lamp. Next I train him in the old-school way, using negative or punishing reinforcement. But I do not actually tell

him that — just as I cannot explain to a dog how anything works. I used this very example with a client last year: I trained him to turn on a desk lamp.

Every time the owner took a wrong step away from the desk lamp, I delivered a punisher. In this case, I pinched his arm. The dog’s owner went to sit on the sofa. Pinch. He went toward the chair. Pinch. Looking around the room, the owner again thought I must want him to do something with the sofa and returned to it. Pinch! Even after just three light pinches, I could see the owners’ frustration and anger rising. He paused, and then headed for the television remote



control. Pinch. Fuming, he flew around and irately yelled at me: “Why do you keep pinching my arm? Stop it!” His nostrils were flaring.

My, isn’t it easy to provoke humans to aggression!

After that emotional outburst, I switched my tactics and began to train the owner using positive reinforcement. As he didn’t learn that I wanted him to turn on the desk lamp in the first exercise, I kept that as our goal. Almost casually, my owner looked in the direction of

the lamp. “Good!” I said, and gave him a quarter.

Surprised and still not clear about my wishes, he began walking in circles. He walked past the now ominous sofa. I did nothing. He gingerly glanced at the chair and cautiously walked by it. Again I said nothing.

Looking for inspiration, the owner surveyed the room, glancing back to the corner where the lamp was perched on a desk. “Good!” I exclaimed for the second time, and happily gave him another quarter.

You could almost hear the gears turning in my dog owner’s head. He looked over toward the lamp again. Another quarter. For reassurance, he looked again. Another “Good!” from me and yet another quarter for him.

Now the owner was happy and excited, and moved toward the desk confidently. As he moved in the right direction, I continued to give him positive reinforcement. Another dollar richer as he arrived at the desk, he thought for a second, sat on the desk chair, and looked at me. I said nothing but smiled at him.

I waited, but not for long. He looked back at the lamp, turned the switch, and the light came on. Jackpot!

“Very good!” Quarter, quarter, quarter, quarter!

Using the positive training model, it’s easy to see how the trainee remains motivated and unafraid in trying to understand what you want. You can also bet that the he will eagerly repeat the behavior in the future. He also learned that training is fun and rewarding, which will carry over to the lessons that follow.

*Continued on page 47*

**SMILING PETS.net**  
FULL-SERVICE ANIMAL CLINIC  
**7310 BISCAYNE BLVD**  
← UNDER THE COPPERTONE SIGN  
**305 754-0844**

**SMILING PETS.net** MOBILE VETERINARY CLINIC  
Full Service Animal Practice At Your Door **CATS AND DOGS**  
Wellness Examinations • Vaccinations  
Spay and Neuter • Competitive Fees

**YOU MAY COME TO US, OR WE CAN COME TO YOU**

**Stop**

Continued from page 46

On the other hand, in the negative game, our human became stressed, frustrated, and finally aggressive. And that was following only a few mild upper-arm pinches. Imagine if I had used a choke chain on him! He might have shut down and completely stopped trying. Or he might have actually tried to physically assault me. It's a sure bet that with punishers in the learning stage, the trainee is not

looking forward to the next lesson.

The Training Game serves its purpose in demonstrating to owners what the learning experience is like from an animal's point of view, and how, even with rewards, you can still be unclear as to what behavior is wanted. You will

**The best part of the Training Game is that owners are more compassionate toward their dogs and have a better understanding of the learning process.**

need to practice the behavior and reward it numerous times before the student is sure of your expectations and more confident in his movements. But the best part of the Training Game is that, after playing, owners are always more compassionate toward their dogs and

have a better understanding of the learning process.

And that helps to create an owner dogs can live with.

*Lisa Hartman is head dog trainer for Pawsitively Pets. You can reach her at [pawsitivelypetsonline@yahoo.com](mailto:pawsitivelypetsonline@yahoo.com) or [www.pawsitivelypetsonline.com](http://www.pawsitivelypetsonline.com). You can also keep up with her and her dogs on Facebook at [www.profile.to/dogtrainer](http://www.profile.to/dogtrainer).*


Feedback: [letters@biscaynetimes.com](mailto:letters@biscaynetimes.com)

**HUMANA.**  
**MarketPOINT**

**Richard Prophete**  
Sales Representative

8400 NW 36th St., Ste. 350  
Doral, FL 33166

(305) 389-9163 Cell  
(305) 698-3144 Office  
(800) 462-7587 Toll Free  
[rprophete@humana.com](mailto:rprophete@humana.com)



*Pet Portraits*  
by Tim McCarron



Portraits in oil starting at \$150  
Call 305 807 5273

**Adams**  
**Veterinary Clinic**

"Serving the Upper Eastside since 1965."



Open Monday through Saturday

Specialists with small animals, avian and exotics

672 NE 79th St. • 305-757-7309

**HAPPY HALLOWEEN SPECIAL!**

**\$5 OFF FOR FULL GROOMING**

**4 Paws Only**

- Complete Grooming Services
- Daycare & Packages Available
- Best in Holistique Foods
- Pet Boutique

**Thanks to all Dog Lovers!**

**1071 NE 79th Street Miami, FL 33138**

**To Inquire on Rates and Services Call:**  
**305.756.0200**

# Dining Guide

## RESTAURANT LISTINGS

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 209.

### NEW THIS MONTH

#### MIAMI

##### BRICKELL / DOWNTOWN

#### Balans

901 S. Miami Ave. (Mary Brickell Village)  
305-534-9191; [www.balans.co.uk](http://www.balans.co.uk)

Open until 4:00 a.m. on weekends, this London import (Miami's second Balans) offers a sleeker setting than its perennially popular Lincoln Road progenitor, but the same simple yet sophisticated global menu. The indoor space can get mighty loud, but lounging on the dog-friendly outdoor terrace, over a rich croque monsieur (which comes with an alluringly sweet/sour citrus-dressed side salad), a lobster club on onion toast, some surprisingly solid Asian fusion items, and a cocktail is one of Miami's more relaxing experiences. \$\$\$-\$\$\$

#### Fratelli Milano

213 S. Miami Ave., 305-373-2300

Downtown isn't yet a 24/7 urban center, but it's experiencing a mini explosion of eateries open at night. That includes this family-owned ristorante, where even newcomers feel at home. At lunch it's almost impossible to resist panini, served on focaccia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled

asparagus; homemade pastas like seafood-packed fettuccine al scoglio; or delicate Vitello alla Milanese on arugula. \$\$\$-\$\$\$

#### MIA at Biscayne

20 Biscayne Blvd., 305-642-0032  
[www.miaatbiscayne.com](http://www.miaatbiscayne.com)

At this expansive, ultra-glam restolounge, the eclectic, mostly small-plate menu ranges from the expected (grilled skirt steak with chimichurri; new-style ceviches, and luxe sushi rolls) to a small but tantalizing selection of chef Gerdy Rodriguez's signature creations. Lunch fare includes modernized "Minuta" fish sandwiches (avocado/habanero vinaigrette-dressed hamachi on nori Kaiser rolls), while dinner offers edgier inventions like confit pork belly with a panko-crust egg yolk capsula, the yolk nitrogen-frozen before frying to achieve a crisp crust and delightfully improbable oozing interior. \$\$\$

#### Puntino Downtown

353 SE 2nd Ave., 305-371-9661  
[www.puntinodowntown.com](http://www.puntinodowntown.com)

The first U.S. venture of a hotelier from Naples, this stylish little place is open Monday through Saturday for dinner as well as lunch. Ambiance is fashionably cool Milanese rather than effusively warm Neapolitan. The food too is mostly contemporary rather than traditional. But in true Italian style, the best stuff stays simple: an antipasto platter of imported cold cuts with crostini and housemade marinated veggies; crisp-fried calamari and shrimp; airy gnocchi with sprightly tomato sauce; pools of melted bufala mozzarella, and fresh basil. \$\$\$-\$\$\$

Japanese (spicy tuna, cucumber, avocado), adds Latin sabor (jalapeño, cilantro), wraps it in a flour tortilla, and garnishes it with heat (spicy snow crab mix)? Miami hasn't tended to initiate too many food "firsts," but this Japanese/Pan-Latin fusion place is surely one. Prices are higher than at neighborhood sushi spots, but in keeping with Abokado's Mary Brickell Village neighbors. \$\$\$

#### Acqua

1435 Brickell Ave., Four Seasons Hotel  
305-381-3190

Originally an Italian/Mediterranean restaurant, this comfortably elegant, upscale spot switched chefs in 2006, resulting in a complete menu renovation. Thailand's famed sense of culinary balance is now evident throughout the global (though primarily Asian or Latin American-inspired) menu, in dishes like yuzu/white soya-dressed salad of shrimp tempura, a tender pork shank glazed with spicy Szechuan citrus sauce, or lunchtime's rare tuna burger with lively wasabi aioli and wakame salad. For dessert few chocoholics can resist a buttery-crust tart filled with sinfully rich warm chocolate custard. \$\$\$-\$\$\$

#### Andú

141 SW 7th St.  
786-871-7005

[www.andurestaurant.com](http://www.andurestaurant.com)

This space's futuristic fairyland décor, highlighted by hanging glass pendants, makes it popular as a stylish hangout as much as a restaurant – and loungers are rewarded with a bar menu ranging from the traditional (zataar-spiked hummus) to the trendy (artichoke purée with feta); calamari with Meyer lemon brown butter is especially recommended. Tip: While entrées and sides on the changing main menu are also mostly Mediterranean, some of the kitchen's best shots stretch the concept considerably. So don't miss the fries with chipotle/Key lime aioli. \$\$\$

#### Urbanite Bistro

62 NE 14th St., 305-374-0662  
[www.urbanitebistro.com](http://www.urbanitebistro.com)

Ambitious but neither pretentious nor pricey, this multi-room, indoor/outdoor bistro is just the sort of friendly hangout the neighborhood needs. Chef Frank Imbarlina's menu features hip contemporary fare like natural boar chops with a savory-sweet soy/chopped pecan crust. Fish fans and vegetarians will find equally enjoyable large and small plates: potato-wrapped local pompano; beautifully seasoned veg siu mai; shrimp corn-dogs with mustard and mango dips. Other pluses include an imaginative late-night menu and free valet parking. \$\$\$-\$\$\$

#### MIAMI

##### MIDTOWN / WYNWOOD / DESIGN DISTRICT

#### Clive's Café

2818 N. Miami Ave., 305-576-0277

Some still come for the inexpensive, hearty American breakfasts and lunches that this homey hole-in-the-wall has served for more than 30 years. Since about 1990, though, when owner Pearline Murray ("Ms. Pearl" to regulars) and cook Gloria Chin began emphasizing their native Jamaican specialties, the intensely spiced grilled jerk chicken has been the main item here. Other favorites: savory rice and pigeon peas; eye-opening onion/vinegar-flavored escovitch fish; sweet plantains; and cabbage that redefines the vegetable. \$

#### Area 31

270 Biscayne Boulevard Way  
305-524-5234

[www.area31restaurant.com](http://www.area31restaurant.com)

Not that the sleek interior of this seafood restaurant (named for fishing area 31, stretching from the Carolinas to South America) isn't a glamorous dining setting. But we'd eat outside. From the expansive terrace of the Epic condo and hotel on the Miami River, the views of Brickell's high-rises actually make Miami look like a real city. It's hard to decide whether the eats or drinks are the most impressive. The food is impeccably fresh regional fish, prepared in a clean Mediterranean-influenced style. The cocktails are genuinely creative. Luckily you don't have to choose one or the other. \$\$\$-\$\$\$

#### Azul

500 Brickell Key Dr.  
305-913-8254

Floor-to-ceiling picture windows showcase Biscayne Bay. But diners are more likely to focus on the sparkling raw bar and open kitchen, where chef Clay Conley crafts imaginative global creations – many of them combinations, to satisfy those who want it all. One offering, "A Study in Tuna," includes tuna sashimi, Maine crab, avocado tempura, and caviar, with several Asian sauces. Moroccan lamb is three preparations (grilled chop, harissa-marinated loin, and bastilla, the famed savory-sweet Middle Eastern pastry, stuffed with braised shank. \$\$\$-\$\$\$

#### Bali Café

109 NE 2nd Ave.  
305-358-5751

While Indonesian food isn't easy to find in Miami, downtown has secret stashes – small joints catering to cruise-ship and construction workers. This cute, exotically decorated café has survived and thrived for good reason.

#### Pizzavolante

3918 N. Miami Ave., 305-573-5325

At this tiny pizza/mozzarella bar, Jonathan Eismann's inspired topping combos and astonishingly high-quality ingredients prove that star-chef skills are not wasted on humble fare. Carnivores must try the Cacciatorini, an ultra-thin and crispy crust with indescribably rich guanciale (cured, unsmoked pork cheek bacon), pungent artisan pepperoni, grana padano, locally made mozzarella, and Italian tomatoes. For meatless pies, we recommend the Bianca, a thyme-seasoned pizza whose plentiful cheeses are beautifully balanced by bitter arugula. Bring a crowd and taste half-a-dozen different mozzarellas. \$\$\$

#### AVENTURA / MIAMI GARDENS

#### Bar Rosso

19004 NE 29th Ave., 305-933-3418  
[www.barroso.com](http://www.barroso.com)

Bar Rosso calls itself a "vinoteca," and we'd agree the snappy, made-up word suits this casually stylish wine bar and restaurant, where the fare is Italian, American, and Italian-American. There are plenty of pastas and wood-grilled meat and fish entrées, but artfully garnished cured meat or cheese selections and small plates are the best way to sample chef Josh Medina's creativity, from espresso-braised short ribs to salad specials like fresh golden beets with grilled radicchio, goat cheese, arugula, and a unique cumin-raisin vinaigrette. \$\$\$-\$\$\$

Restaurant listings for the BT Dining Guide are written by Pamela Robin Brandt. Every effort has been made to ensure accuracy, but restaurants frequently change menus, chefs, and operating hours, so please call ahead to confirm information. Icons (\$\$\$) represent estimates for a typical meal without wine, tax, or tip. Hyphenated icons (\$-\$\$\$) indicate a significant range in prices between lunch and dinner menus, or among individual items on those menus.

\$= \$10 and under

\$\$= \$20

\$\$\$= \$30

\$\$\$\$= \$40

\$\$\$\$\$= \$50 and over

#### MIAMI

##### Brickell / Downtown

#### Abokado

900 S. Miami Ave.,  
305-347-3700

[www.abokadosushi.com](http://www.abokadosushi.com)

Hamachi chiles rellenos? Shiso leaf "nachos" topped with raw spicy tuna, kaiware sprouts, and other Asian ingredients? The Viva, a sushi roll that starts with standard

The homey cooking is delicious, and the friendly family feel encourages even the timid of palate to try something new. Novices will want Indonesia's signature rijsttafel, a mix-and-match collection of small dishes and condiments to be heaped on rice. Note: bring cash. No plastic accepted here. \$-\$\$

#### The Bar at Level 25 (Conrad Hotel)

1395 Brickell Ave.  
305-503-6500

On the Conrad's 25th floor, The Bar's picture-windowed space is not just a watering hole with panoramic views. At lunch it's an elegant sandwich bar; at night it's a raw bar (with pristine coldwater oysters) and (best) a tapas bar serving pintxos. That's just the Basque word for tapas, but here there's nothing mere about the generously portioned small plates. They range from traditional items like cod fish equixada and saffron-sautéed Spanish artichokes to inventive inspirations like foie gras and goat cheese-stuffed empanadas. \$\$\$

#### Blu Pizzeria e Cucina

900 S. Miami Ave. (Mary Brickell Village)  
305-381-8335

[www.blurestaurantsgroup.com](http://www.blurestaurantsgroup.com)

If the super-sleek interior is too formal for you, opt for a casual patio table while studying the menu over an order of warm gnocchetti bread sticks, or creamy-centered suppli alla romana (porcini-studded tomato and mozzarella rice croquettes). The place looks upscale, but prices of even the fanciest entrées don't exceed \$20. The fare is wide-ranging, but you can't go wrong with one of the thin-crust, brick-oven pizzas, whether a traditional margherita or inventive asparagi e granchi (with lump crab, lobster cream, mozzarella, and fresh asparagus). \$\$\$-\$\$\$

Continued on page 49



## Restaurant Listings

Continued from page 48

### Café Sambal

500 Brickell Key Dr.

305-913-8358; [www.mandarinoriental.com/miami](http://www.mandarinoriental.com/miami)

Though the Mandarin Oriental Hotel describes this space as its "casual hotel restaurant," many consider it a more spectacular dining setting than the upscale Azul, upstairs, owing to the option of dining outdoors on a covered terrace directly on the waterfront. The food is Asian-inspired, with a few Latin and Mediterranean accents. For the health-conscious, the menu includes low-cal choices. For hedonists there's a big selection of artisan sakes. \$\$\$-\$\$\$\$

### Miami's Finest Caribbean Restaurant

236 NE 1st Ave., 305-381-9254

Originally from Jamaica, proprietor Miss Pat has been serving her traditional homemade island specialties to downtown office workers and college students since the early 1990s. Most popular item here might be the week-day lunch special of jerk chicken with festival (sweet-fried cornmeal bread patties), but even vegetarians are well served with dishes like a tofu, carrot, and chayote curry. All entrées come with rice and peas, fried plantains, and salad, so no one leaves hungry. \$

### Dolores, But You Can Call Me Lolita

1000 S. Miami Ave., 305-403-3103

[www.doloreslolita.com](http://www.doloreslolita.com)

From the stylish setting in Miami's historic Firehouse No. 4, one would expect a mighty pricy meal. But entrées, which range from Nuevo Latino-style ginger/orange-glazed pork tenderloin to a platter of Kobe mini-burgers, all cost either \$18 or \$23. And the price includes an appetizer – no low-rent crapola, either, but treats like Serrano ham croquetas, a spinach/leek tart with Portobello mushroom sauce, or shrimp-topped eggplant timbales. The best seats are on the glam rooftop patio. \$\$\$

### Ecco Pizzeria & Lounge

168 SE 1st St.

305-960-1900; [www.eccomiami.com](http://www.eccomiami.com)

Masterminded by Aramis Lorie (of PS14) and partner Brian Basti, this hip hangout was designed to entice

downtown workers to linger after office hours. And even without the expansive, casual-chic space as bait, internationally award-winning Italian pizza chef Massimo Fabio Bruni's exquisitely airy, burn-blistered pies, made from homemade dough, could do the trick. The rest of the organically oriented menu may also be great, but with pizzas like the cream/mushroom-topped Bianca beckoning, we'll never know. \$\$\$

### Eos

485 Brickell Ave. (Viceroy Hotel)

305-503-0373

Unlike their Michelin-starred New Adriatic restaurant Anthos, in Manhattan, this venture of chef Michael Psilakis and restaurateur Donatella Arpaia has influences ranging way beyond Greece to the whole Mediterranean region, and even Latin America. Unchanged is Psilakis' solid creativity, and a beautiful sense of balance that makes even very unfamiliar combinations taste accessible. So skip the safe stuff and go for the luxuriantly custardy, egg yolk-enriched lobster and sea urchin risotto, or any raw seafood item, especially the unique marlin with pistachio, apricot, and house-cured speck. \$\$\$-\$\$\$\$

### Fresco California Bistro

1744 SW 3rd Ave., 305-858-0608

This festively decorated indoor/outdoor bistro packs a lot of party spirit into a small space, a large variety of food onto its menu. To the familiar Latin American/Italian equation, the owners add a touch of Cal-Mex (like Tex-Mex but more health conscious). Menu offerings range from designer pizzas and pastas to custardy tamales, but the bistro's especially known for imaginative meal-size salads, like one featuring mandarin oranges, avocado, apple, blue cheese, raisins, candied pecans, and chicken on a mesclun bed. \$\$

### Garcia's Seafood Grille and Fish Market

398 NW N. River Dr., 305-375-0765

Run by a fishing family for a couple of generations, this venerable Florida fish shack is the real thing. No worries about the seafood's freshness; on their way to the dining deck overlooking the Miami River, diners can view the retail fish market. Best preparations are the simplest. When stone crabs are in season, Garcia's claws are as good as Joe's but considerably cheaper. The local fish sandwich is most popular – grouper, yellowtail snapper, or mahi mahi. \$\$\$

### Grimpa Steakhouse

901 Brickell Plaza, 305-455-4757

[www.grimpa.com](http://www.grimpa.com)

This expansive indoor/outdoor Brazilian eatery is sleekly contemporary, but no worries. The classic sword-wielding gauchos are here, serving a mind-reeling assortment of skewered beef, chicken, lamb, pork, sausages, and fish. And included in the price (dinner \$47, lunch \$34) is the traditional belly-busting buffet of hot and cold prepared foods, salad, cold cuts, and cheeses. A pleasant, non-traditional surprise: unusual sauces like sweet/tart passion fruit or mint, tomato-based BBQ, and mango chutney, along with the ubiquitous chimichurri. \$\$\$-\$\$\$\$

### Il Gabbiano

335 S. Biscayne Blvd.

305-373-0063

[www.ilgabbianomiami.com](http://www.ilgabbianomiami.com)

Its location at the mouth of the Miami River makes this ultra-upscale Italian spot (especially the outdoor terrace) the perfect power lunch/business dinner alternative to steakhouses. And the culinary experience goes way beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's Il Mulino, originally run by Il Gabbiano's owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$\$

### Indochine

638 S. Miami Ave.

305-379-1525

[www.indochinebistro.com](http://www.indochinebistro.com)

Indochine has succeeded by morphing from mere restaurant into hip hangout. Copious special events draw everyone from downtown business types to the counterculture crowd. Not that there's anything "mere" about the range of food served from three Asian nations. Light eaters can snack on Vietnamese summer rolls or Japanese sushi rolls. For bigger appetites, there are Thai curries and Vietnamese specialties like pho, richly flavored beef soup with meatballs, steak slices, rice noodles, and add-in Asian herbs and sprouts. \$\$\$

### Iron Sushi

120 SE 3rd Ave.

305-373-2000

(See Miami Shores listing)

### La Loggia Ristorante and Lounge

68 W. Flagler St.

305-373-4800

[www.laloggia.org](http://www.laloggia.org)

This luxuriantly neo-classical yet warm Italian restaurant was unquestionably a pioneer in revitalizing downtown. With alternatives like amaretto-tinged pumpkin agnolotti in sage butter sauce and cilantro-spiced white bean/vegetable salad dressed with truffle oil, proprietors Jennifer Porciello and Horatio Oliveira continue to draw a lunch crowd that returns for dinner, or perhaps just stays on through the afternoon, fueled by the Lawyer's Liquid Lunch, a vodka martini spiked with sweetened espresso. \$\$\$

### La Moon

144 SW 8th St.

305-860-6209

At four in the morning, nothing quells the munchies like a Crazy Burger, a Colombian take on a trucker's burger: beef patty, bacon, ham, mozzarella, lettuce, tomato, and a fried egg, with an arepa corn pancake "bun." While this tiny place's late hours (till 6:00 a.m. Friday and Saturday) are surprising, the daytime menu is more so. In addition to Colombian classics, there's a salad Nicoise with grilled fresh tuna, seared salmon with mango salsa, and other yuppie favorites. \$\$\$

### Le Boudoir Brickell

188 SE 12th Terr.

305-372-2333

[www.leboudoirmiami.com](http://www.leboudoirmiami.com)

At this French bakery/café, mornings start seriously, with choices ranging from quality cheese, charcuterie/pâté, or smoked salmon platters to chic Continental and complete American breakfasts. At lunch, generously salad-garnished, open-faced tartines are irresistible. But sophisticated salads and homemade soups make the choice tough. And do not skip dessert. Superb sweets include rich almond/fresh raspberry or properly tangy lemon tarts, traditional Madeleines, airy layered mousses, and addictive mini-macaron sandwich cookies with daily-changing fillings. \$\$\$

Continued on page 50

**Starts Sat, October 31**

**THE UPPER EASTSIDE GREEN MARKET**

**55<sup>th</sup> Street Station**  
[www.The55thStreetStation.com](http://www.The55thStreetStation.com)

**5556 N.E. 4TH COURT (SOYKA'S PARKING LOT)**

**SATURDAYS 9 AM TO 4 PM**

**AMPLE FREE PARKING**

**MARKET COMPANY**

FOR UPCOMING EVENTS: [WWW.THEMARKETCOMPANY](http://WWW.THEMARKETCOMPANY)  
 VENDOR INFO: 305 531-0038

# Red, White, and You

Agreeable wine for \$12 or less

By Bill Citara  
BT Contributor

**B**e careful what you wish for. With the heat and humidity of South Florida summer draped upon us like a rubber overcoat, lobster season cranking into gear, and stone crab season just around the calendar corner, what better time to swirl and slurp my way around a bunch of crisp, refreshing, moderately priced Sauvignon Blancs?

Uh, maybe later?

Sometimes the best-laid plans of mice, wine writers, and other vermin just go straight to hell, like when a judiciously chosen assortment of well-regarded, well-pedigreed wines — Sauvignon Blancs, for example — turns from the anticipated love-fest as a less-expensive, more satisfying, food-friendlier alternative to Chardonnay into a disappointing journey through bottles of bad wine, dirty wine, and mediocre wine.

Why? I have no clue. A Google search and a couple of phone calls yielded no reasons why 2007 and 2008 vintages in California, New Zealand, and South America should produce more than the usual number of crummy or odd-tasting Sauvignon Blancs, and I couldn't find any evidence that any of the vintners whose products I tasted had fallen on particularly hard times, so maybe it was just the (bad) luck of the draw.

Better mine than yours, right? True, there were a couple of bright spots. The 2008 **Nobilo "Regional Collection"** for one. It delivered everything you want in a New Zealand SB —intense, palate-cleansing grapefruit-gooseberry flavors; bracing acidity; a clean, citrusy finish. Pouring it with crab or lobster or scallops or any rich fish would only make it taste better.

Another pleasant wine and a good deal at \$8.99 is the 2008 **Chateau Montet White Bordeaux**. It fools you a little, with the kind of rich, fruity aromas more typical of California Sauvignon Blancs, but when you take a sip it's got all the steely, lemony minerality that's characteristic of its French compatriots.

Now we leave pretty good and go to okay.

Another French SB was the 2007 **St. Martin**, though hailing from the Languedoc rather than Bordeaux. It's aromas — green apple, smoke, a subtle floral note — fooled you too. Fooled you into thinking it would be as interesting in your mouth as it was in your nose. Not bad, mind you, but merely a simple, serviceable French white whose chief attribute is its \$7.99 price tag.

An Argentine SB, the 2008 **Bodega Norton**, showed promise too, with an initial burst of tangy lemon-lime and green apple fruit. Then an odd, soapy

flavor began to show up, along with a faint bitterness at the back of the palate, as if some of the lemon-lime pith had made it into the bottle.

One more passable wine was much more of a disappointment, if only because of its history. Back in the late 1970s and early 1980s, **Kenwood Vineyards' Sauvignon Blanc** was the California benchmark for the varietal, consistently winning awards and winning converts away from Chardonnay. Now its taut, lively, grassy-herbal-citrusy character has been watered down to the point that it's just another inoffensive but hardly compelling mass-market SB.



Wow, man. Bummer.

And speaking of bummers, let's talk about a pair of Sauvignons from the Marlborough region of New Zealand, the 2008 **Brancott** and **Cupcake**. The Brancott, normally my go-to SB, had just gone bad and was completely undrinkable. The Cupcake — swear to God — tasted like dirt. Not dirty. A mouthful of dirt.

So I poured it down the drain and popped open a beer.

**Get the St. Martin, Chateau Montet, and Cupcake at the North Miami Total Wine & More for \$7.99, \$8.99, and \$9.99 respectively (14750 Biscayne Blvd., 305-354-3270). The Kenwood, \$9.99, and Nobilo, \$9.97, can be found at North Miami's Crown Wine & Spirits (12555 Biscayne Blvd., 305-892-9463), while the Norton can be had at the Biscayne Commons Publix for \$7.99 (14641 Biscayne Blvd., 305-354-2171). Finally the Brancott costs \$9.99 and is available at the Aventura ABC Fine Wine & Spirits (16355 Biscayne Blvd., 305-944-6525), as well as Total Wine.**

Feedback: letters@biscaynetimes.com

## Restaurant Listings

Continued from page 49

### Miami's Chophouse

300 S. Biscayne Blvd.  
305-938-9000

www.mannyssteakhouse.com

Formerly Manny's Steakhouse, Miami's Chophouse retains basically everything but the famed name (from the original Manny's in Minneapolis), and remains Miami's most intentionally masculine steakhouse. Here, ensconced in your black leather booth, everything is humongous: dry-aged choice-grade steaks like the Bludgeon of Beef (a boldly flavorful 40-ounce bone-in ribeye, described as "part meat, part weapon"); king crab legs that dwarf the plate; cocktail shrimp that could swallow the Loch Ness monster whole; two-fisted cocktails that would fell a T-Rex. Not for the frail. \$\$\$\$

### Novecento

1414 Brickell Ave., 305-403-0900  
www.bistronovecento.com

For those who think "Argentine cuisine" is a synonym for "beef and more beef," this popular eatery's wide range of more cosmopolitan contemporary Argentine fare will be a revelation. Classic parrilla-grilled steaks are here for traditionalists, but the menu is dominated by creative Nuevo Latino items like a new-style ceviche de chernia (lightly lime-marinated grouper with jalapeños, basil, and the refreshing sweet counterpoint of watermelon), or crab ravioli with creamy saffron sauce. Especially notable are the entrée salads. \$\$-\$\$\$

### Oceanaire Seafood Room

900 S. Miami Ave.

305-372-8862

www.theoceanaire.com

With a dozen branches nationwide, Oceanaire may seem more All-American seafood empire than Florida fish shack, but menus vary significantly according to regional tastes and fish. Here in Miami, chef Sean Bernal supplements signature starters like lump crab cakes with his own lightly marinated, Peruvian-style grouper ceviche. The daily-changing, 15-20 specimen seafood selection includes local fish seldom seen on local menus: pompano, parrot fish, amberjack. But even flown-in fish (and the raw bar's cold-water oysters) are ultra-fresh. \$\$\$\$

### Pasha's

1414 Brickell Ave.

305-416-5116

The original branch on Lincoln Road was instantly popular, and the same healthy Middle Eastern fast food is served at several newer outlets. The prices are low enough that you might suspect Pasha's was a tax write-off rather than a Harvard Business School project, which it was by founders Antonio Ellek and Nicolas Cortes. Dishes range from falafel and gyros to more unusual items like muhammara (tangy walnut spread) and silky labneh yogurt cheese. Everything from pitas to lemonade is made fresh, from scratch, daily. \$\$-\$\$\$

### Peoples Bar-B-Que

360 NW 8th St.

305-373-8080

www.peoplesbarbque.com

Oak-smoked, falling-off-the-bone tender barbecued ribs

(enhanced with a secret sauce whose recipe goes back several generations) are the main draw at this Overtown institution. But the chicken is also a winner, plus there's a full menu of soul food entrées, including what many aficionados consider our town's tastiest souse. And it would be unthinkable to call it quits without homemade sweet potato pie or banana pudding, plus a bracing flog — half iced tea, half lemonade. \$\$-\$\$

### Perricone's

15 SE 10th St

305-374-9449

www.perricones.com

Housed in a Revolutionary-era barn (moved from Vermont), this market/café was one of the Brickell area's first gentrified amenities. At lunch chicken salad is a favorite; dinner's strong suit is the pasta list, ranging from Grandma Jennie's old-fashioned lasagna to chichi focchi purses filled with fresh pear and gorgonzola. And Sunday's \$15.95 brunch buffet (\$9.95 for kids) — featuring an omelet station, waffles, smoked salmon and bagels, salads, and more — remains one of our town's most civilized all-you-can-eat deals. \$\$

### Provence Grill

1001 S. Miami Ave.

305-373-1940

The cozy dining room (and even more charming outdoor terrace) evoke the south of France. But the menu of French bistro classics covers all regions: country-style pâté maison with onion jam, roasted peppers, and cornichons; steak/frites (grilled rib-eye with peppercorn cream sauce, fries, and salad); and four preparations of mussels. Deal alert: An early-bird prix-fixe menu

(5:30-7:30 p.m.) offers soup or salad, entrée, dessert, and a carafe of wine for \$44 per couple. \$\$\$-\$\$\$\$

### The River Oyster Bar

650 S. Miami Ave.

305-530-1915

www.therivermiami.com

This casually cool jewel is a full-service seafood spot, as evidenced by tempting menu selections like soft-shell crabs with grilled vegetables, corn relish, and remoulade. There are even a few dishes to please meat-and-potatoes diners, like short ribs with macaroni and cheese. But oyster fans will find it difficult to resist stuffing themselves silly on the unusually large selection, especially since oysters are served both raw and cooked — fire-roasted with sofrito butter, chorizo, and manchego. There's also a thoughtful wine list and numerous artisan beers on tap. \$\$\$

### Rosa Mexicano

900 S. Miami Ave.

786-425-1001

www.rosamexicano.com

This expansive indoor/outdoor space offers a dining experience that's haute in everything but price. Few entrées top \$20. The décor is both date-worthy and family-friendly — festive but not kitschy. And nonsophisticates needn't fear; though nachos aren't available, there is nothing scary about zarape de pato (roast duck between freshly made, soft corn tortillas, topped with yellow-and-habane-ro-pepper cream sauce), or Rosa's signature guacamole en molcajete, made tableside. A few pomegranate margaritas ensure no worries. \$\$\$

Continued on page 51

## Restaurant Listings

Continued from page 50

### Soya & Pomodoro

120 NE 1st St.  
305-381-9511

Life is complicated. Food should be simple. That's owner Armando Alfano's philosophy, which is stated above the entry to his atmospheric downtown eatery. And since it's also the formula for the truest traditional Italian food (Alfano hails from Pompeii), it's fitting that the menu is dominated by authentically straightforward yet sophisticated Italian entrées. There are salads and sandwiches, too. The most enjoyable place to dine is the secret, open-air courtyard. Alfano serves dinner on Thursdays only to accompany local musicians and artists. \$-\$\$

### Taste of Bombay

111 NE 3rd Ave.  
305-358-0144

Depending mostly on the predominant nationalities of downtown construction workers at any given time, Taste of Bombay has also served sushi, Philippine, and Chinese food. Best bet, though, is the all-you-can-eat Indian buffet lunch spread, featuring six changing entrées (a mix of meat, poultry, fish, and vegetable curries) plus veggie pakoras, rice, salad, chutneys, hot naan bread, and a dessert. The place looks plain outside, but it's pleasantly exotic enough inside for a bargain business lunch. \$\$

### Tobacco Road

626 S. Miami Ave.  
305-374-1198

www.tobacco-road.com

Prohibition-era speakeasy (reputedly a fave of Al Capone), gay bar, strip club. Previously all these, this gritty spot has been best known since 1982 as a venue for live music, primarily blues. But it also offers food from lunchtime to late night (on weekends till 4:00 a.m.). The kitchen is especially known for its chili, budget-priced steaks, and burgers. There's also surprisingly elegant fare, though, like a Norwegian salmon club with lemon aioli. A meat-smoker in back turns out tasty ribs. \$\$

## Midtown / Wynwood / Design District

### Adelita's Café

2699 Biscayne Blvd.  
305-576-1262

From the street (which is actually NE 26th, not Biscayne) this Honduran restaurant seems unpromising, but inside it's bigger, better, and busier than it looks. Unlike many Latin American eateries, this one sticks close to the source and proves a crowd-pleaser. On weekends especially, the dining rooms are packed with families enjoying authentic fare like baleadas (thick corn tacos), tajadas (Honduras's take on tostones), rich meal-in-a-bowl soups packed with seafood or meat and veggies, and more. \$

### Bay View Grille

1633 N. Bayshore Dr. (Marriott Hotel)  
305-536-6414

This expansive restaurant has no outdoor component, but floor-to-ceiling windows and a multi-level layout means every table has a Biscayne Bay view, which we find particularly enjoyable in the morning, over a fresh asparagus and Boursin cheese omelet or huevos à la cubana (fried eggs and cheese on black beans). Lunch and dinner menus are a "greatest hits" mix (steaks, pasta, Caesar salad), featuring appealing local accents like a hefty fried or blackened grouper sandwich on ciabatta roll, with remoulade sauce. \$\$\$-\$\$\$

### Bengal

2010 Biscayne Blvd.  
305-403-1976

At this Indian eatery the décor is cool and contemporary: muted gray and earth-tone walls, tasteful burgundy banquettes. And the menu touts "Modern Indian Cuisine" to match the look. Classicists, however, needn't worry. America's favorite familiar north Indian flavors are here, though dishes are generally more mildly spiced and presented with modern flair. All meats are certified halal, Islam's version of kosher — which doesn't mean that observant orthodox Jews can eat here, but Muslims can. \$\$\$

### Bin No. 18

1800 Biscayne Blvd., 786-235-7575

At this wine bar/café, the décor is a stylish mix of

contemporary (high loft ceilings) and Old World (tables made from wine barrels). Cuisine is similarly geared to the area's smart new residents: creative sandwiches and salads at lunch, tapas and larger internationally themed Spanish, Italian, or French charcuterie platters at night. Though the place is small and family-run friendly, chef Alfredo Patino offers sophisticated snacks like the figciutto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

### Buena Vista Bistro

4582 NE 2nd Ave.  
305-456-5909

If a neighborhood eatery like this one — which serves supremely satisfying bistro food — were within walking distance of every Miami resident, we'd be a helluva hip food town. Like true Parisian bistros, it's open continuously, every day, with prices so low that you can drop in anytime for authentic rillettes (a rustic pâté) with a crusty baguette, steak with from-scratch frites, salmon atop rata-touille, or many changing blackboard specials. Portions are plentiful. So is free parking. \$\$

### Captain Joe Seafood & Pasta Grill

3401 N. Miami Ave.  
(Shops at Midtown)

305-573-6111

This Shops at Midtown eatery begins at 8:00 a.m. with with eggs, pancakes, French toast, and bagels. After that it's a seafood-oriented menu of fast-casual food. Best values are combo platters such as shrimp and a grilled kebab, a hefty fried or grilled fish sandwich, or a Caribbean paella. The last is more like a pilaf than Spain's saffron-rich creation, but is packed with enough mussels, fish, calamari, chicken, and small shrimp to feed two. \$

### The Daily Creative Food Co.

2001 Biscayne Blvd.

305-573-4535

While the food formula of this contemporary café is familiar — sandwiches, salads, soups, breakfast food, and pastries, plus coffee and fruit drinks — a creative concept differentiates the place. Signature sandwiches are named after national and local newspapers, including Biscayne Times, giving diners something to chat about. Sandwiches

and salads can also be do-it-yourself projects, with an unusually wide choice of main ingredients, garnishes, breads, and condiments for the creatively minded. \$

### Delicias Peruanas

2590 Biscayne Blvd.  
305-573-4634

Seafood is the specialty at this pleasant Peruvian spot, as it was at the nearby original Delicias, run by members of the same family. The food is as tasty as ever, especially the reliably fresh traditional ceviches, and for those who like their fish tangy but cooked, a mammoth jalea platter. As for nonseafood stuff, Peru practically invented fusion cuisine (in the 1800s), such as two traditional noodle dishes: tallerin saltado and tallerin verde. \$\$

### 18th Street Café

210 NE 18th St.  
305-381-8006

www.18thstreetcafe.com

Most of the seating in this cool little breakfast/lunch room is in a sort of giant bay window, backed with banquettes, that makes the space feel expansive. This pioneering place deserves to survive, even if just considering the roast beef sandwich with creamy horseradish — an inspired classic combination that makes one wonder why more places in this town don't serve it. Other culinary highlights include a turkey/pear/cheddar melt sandwich, and really sinful marshmallow-topped brownies. \$

### Five Guys Famous Burger and Fries

3401 N. Miami Ave.

(Shops at Midtown)

305-571-8345

www.fiveguys.com

No green-leaf faux health food here. You get what the name says, period, with three adds: kosher dogs, veggie burgers, and free peanuts while you wait. Which you will, just a bit, since burgers are made fresh upon order. Available in double or one-patty sizes, they're well-done but spurting juicy, and after loading with your choice of free garnishes, even a "little" burger makes a major meal. Fries (regular or Cajun-spiced) are also superior, hand-cut in-house from sourced potatoes. \$

Continued on page 52

# YOUR NEIGHBORHOOD SPORTS BAR AND RESTAURANT

SERVING YOUR NEIGHBORHOOD FOR 20 YEARS!



**Pitchers of Domestic Beers**  
\$7.95  
\*Only during football games



**MIKE'S**  
at Venetia



**DIRECT TV  
NFL Sunday Ticket SuperFan  
& ESPN Game Plan**  
Watch ALL your Games  
with us on HDTV



**NFL SPECIALS \$5.95 Each**

- 10 oz Cheeseburger Platter
- 1/2 LB Hot Dog w/Chili Platter
- Fried Shrimp Sandwich
- Pepperjack Chicken Melt

**During ALL Football Games!**

Platter includes French Fries & Garnish.

555 NE 15th Street (9th Floor) Miami, FL 33132  
305-374-5731 | www.MikesVenetia.com

**Serving Lunch & Dinner  
7 Days a week!**

**LATE Night Menu Available  
til 2:30AM**

**\$2 TUESDAYS**  
All Beers  
ALL Day  
\$2.00

We are within walking distance of the Adrienne Arsht Center for the Performing Arts, located next to the Biscayne Bay Marriott on the North & the Miami Herald on the South, just before the Venetian Causeway.

## Restaurant Listings

Continued from page 51

### Fratelli Lyon

4141 NE 2nd Ave.  
305-572-2901

[www.fratellilyon.com](http://www.fratellilyon.com)

This Italian café has been packed since the moment it opened. No surprise to any who recall owner Ken Lyon's pioneering Lyon Frères gourmet store on Lincoln Road (1992-97), another joint that was exactly what its neighborhood needed. The restaurant's artisan salumi, cheeses, flavorful boutique olive oils, and more are so outstanding that you can't help wishing it also had a retail component. Entrées include properly al dente pastas, plus some regional specialties like Venetian-style calves liver, rarely found outside Italy. \$\$\$

### Grass

28 NE 40th St.  
305-573-3355

Chef Michael Jacobs's menu travels beyond pan-Asian and Mediterranean influences into the Americas. Entrées range from comfort food (cunningly reinvented mini pot pies) to high-status extravagance (stone-seared, authentic Kobe steak). For healthy grazers, raw-bar selections include ceviches and a large seafood platter. There's also a snack menu (pristine coldwater oysters, a crab salad timbale, parmesan-truffle shoestring fries, mini-Kobe burgers) served till the wee hours, providing a welcome alternative to the Boulevard's fast food chains. \$\$\$-\$\$\$\$

### The Girrlz of Sandwich

555 NE 15th St., 2nd floor (Venetia condo)  
305-374-4305

Riot Girrlz DIY spirit shines in the homemade soups, sweets, salads, and exceptionally tasty warm baguette sandwiches (like prosciutto and fresh mozzarella, dressed with a unique sumac vinaigrette) at this concealed café, hidden on the Venetia condo's mezzanine. Owners Ana Oliva and Fadia Sarkis scour local markets daily for the freshest of ingredients, and their breads (plus light-crust edipanadas and sinful Ghirardelli chocolate cake) are all baked in-house. On Saturdays the girrls'll even deliver you an elegant (yet inexpensive) breakfast in bed. \$

### Joey's Italian Café

2506 NW 2nd Ave.  
305-438-0488

The first new restaurant in the Wynwood Café District, this stylish indoor/outdoor Italian hangout is as casually cool as one would hope — and as affordable. There's a five-buck half-serving of spaghetti al pomodoro and respectable vino for under \$30. And few can resist delicately thin, crunchy-crust pizzas like the creative Dolce e Piccante or orgasmic Carbonara. Pastas are fresh; produce is largely local; the mosaic-centered décor is minimalist but inviting. And no need to be wary of the warehouse district at night: Valet parking is free. \$\$\$-\$\$\$\$

### Kafa Café

3535 NE 2nd Ave.  
305-438-0114, [www.kafamidtown.com](http://www.kafamidtown.com)

Operated by a brother/sister team (both originally from Ethiopia), nothing on the breakfast and lunch menus tops \$8, and portions feed an army (or several starving artists). Signature item is the formidable Kafa Potato Platter — home fries mixed with bacon, ham, peppers, onion, and cheese; accompanied by eggs, fresh fruit, and bread. Lunch's burgers, salads, and overstuffed sandwiches come with homemade soup or other sides, plus fruit. Dinner features an authentic Ethiopian menu, plus beer and wine selections. \$\$\$

### Latin Café 2000

2501 Biscayne Blvd.  
305-576-3838

[www.latincafe2000.com](http://www.latincafe2000.com)

The menu is similar to that at many of our town's Latin cafés, largely classic Cuban entrées and sandwiches, with a smattering of touches from elsewhere in Latin America, such as a Peruvian jalea mixta (marinated mixed seafood), or paella Valenciana from Spain, which many Miami eateries consider a Latin country. What justifies the new millennium moniker is the more modern, yuppified/yucafied ambiance, encouraged by an expansive, rustic wooden deck. \$\$\$

### Lemoni Café

4600 NE 2nd Ave.  
305-571-5080

The menu here reads like your standard sandwiches/salads/starters primer. What it doesn't convey is the freshness of the ingredients and the care that goes into their use. Entrée-size salads range from an elegant spinach (goat cheese, pears, walnuts, raisins) to chunky homemade chicken salad on a bed of mixed greens. Sandwiches (cold baguette subs, hot pressed paninis, or wraps, all accompanied by side salads) include a respectable Cuban and a veggie wrap with a deceptively rich-tasting light salad cream. \$\$\$

### Lime Fresh Mexican Grill

3201 N. Miami Ave. (Shops at Midtown)  
305-576-5463

Like its South Beach predecessor, this Lime was an instant hit, as much for being a hip new Midtown hangout as for its carefully crafted Tex-Mex food. The concept is "fast casual" rather than fast food — meaning nice enough for a night out. It also means ingredients are always fresh. Seafood tacos are about as exotic as the menu gets, but the mahi mahi for fish tacos comes from a local supplier, and salsas are housemade daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Lost & Found Saloon

185 NW 36th St.  
305-576-1008

[www.thelostandfoundsaloon-miami.com](http://www.thelostandfoundsaloon-miami.com)

There's an artsy/alternative feel to this casual and friendly Wynwood eatery, which, since opening as a weekday-only breakfast and lunch joint in 2005, has grown with its neighborhood. It's now open for dinner six nights a week, serving Southwestern-style fare at rock-bottom prices. Dishes like piñon and pepita-crust salmon, chipotle-dripped endive stuffed with lump crab, or customizable tacos average \$5-\$8. Also available: big breakfasts and salads, hearty soups, housemade pastries like lemon-crust wild berry pie, and a hip beer and wine list. \$

### Maino Churrascaria

2201 Biscayne Blvd.  
305-571-9044

This very upscale Brazilian steakhouse has all the features you expect, including all-you-can-eat meats carved tableside and a lavish buffet. What sets Maino apart from typical rodizio palaces is its family-run feel, intimate rather than intimidating, plus its attention to every detail. While it's rare at most rodizio joints to get meat done less than medium, Maino will cook to order. One other welcome difference: There are à la carte starters and pastas for lighter eaters and noncarnivores, and some lunch specials. Free parking, too. \$\$\$-\$\$\$\$

### Mario the Baker

250 NE 25th St.  
305-438-0228

(See North Miami listing)

### Michael's Genuine Food and Drink

130 NE 40th St.  
305-573-5550

An instant smash hit, this truly neighborhood-oriented restaurant from chef Michael Schwartz offers down-to-earth fun food in a comfortable, casually stylish indoor/outdoor setting. Fresh, organic ingredients are emphasized, but dishes range from cutting-edge (crispy beef cheeks with whipped celeriac, celery salad, and chocolate reduction) to simple comfort food: deviled eggs, homemade potato chips with pan-fried onion dip, or a whole wood-roasted chicken. There's also a broad range of prices and portion sizes to encourage frequent visits. Michael's Genuine also features an eclectic, affordable wine list and a full bar. \$\$\$-\$\$\$\$

### Mike's at Venetia

555 NE 15th St., 9th floor  
305-374-5731

[www.mikesvenetia.com](http://www.mikesvenetia.com)

This family-owned Irish pub, on the pool deck of the Venetia condo, for more than 15 years has been a popular lunch and dinner hang-out for local journalists and others who appreciate honest cheap eats and drinks. Regulars know daily specials are the way to go. Depending on the day, fish, churrasco, or roast turkey with all the trimmings are all prepared fresh. Big burgers and steak dinners are always good. A limited late-night menu provides pizza, wings, ribs, and salad till 3:00 a.m. \$\$\$

CLOSED

### Moriano

3221 NE 2nd Ave.  
786-953-8003

[moriano.wordpress.com](http://moriano.wordpress.com)

Ultra-thin, crisp-crust pizzas. Made-from-scratch specials like green bean and parmesan soup, or prosciutto and mozzarella-stuffed gnocchi that you really have not seen on every other menu in town. High-quality ingredients, wine and beer, low prices, enthusiastic hands-on owners committed to arts-oriented creativity. A comfortable hang-out atmosphere. This tiny café, where "processed food" is a dirty word, has it all — except a high-visibility location or media hype. So discover it for yourselves. (There's ample free street parking, too.) \$\$\$

### Orange Café + Art

2 NE 40th St.  
305-571-4070

The paintings hanging in this tiny, glass-enclosed café are for sale. And for those who don't have thousands of dollars to shell out for the local art on the walls, less than ten bucks will get you art on a plate, including a Picasso: chorizo, prosciutto, manchego cheese, baby spinach, and basil on a crusty baguette. Other artfully named and crafted edibles include salads, daily soups, several pastas (like the Matisse, focchi pouches filled with pears and cheese), and house-baked pastries. \$

### Out of the Blue Café

2426 NE 2nd Ave.  
305-573-3800

[www.outofthebluecafe.net](http://www.outofthebluecafe.net)

Forget impersonal chain coffeehouses. This artist-friendly, independent neighborhood café serves a full selection of coffee drinks made with the award-winning beans of Intelligentsia, a roasting company that works directly with artisan growers to encourage sustainable agriculture. Also served: breakfast and lunch sandwiches, imaginative salads, soups, homemade pastries, and creamy fresh-fruit smoothies. With tables, sofas, and lounge chairs inside an old Midtown house, plus free wireless Internet access, the space is also just a pleasant place to hang out. \$

### Pacific Time

35 NE 40th St., 305-722-7369  
[www.pacifictimemiami.com](http://www.pacifictimemiami.com)

Everyone knew Jonathan Eismann's original Pacific Time, for many years Lincoln Road's only serious restaurant. How different is its new incarnation? Very, and it's all good, starting with far superior acoustics, an admirably green ecological policy, and a neighborhood-friendly attitude. While the addition of Mediterranean influences to the Pacific Rim menu may sound confusing, trust us: A meal that includes a butter-grilled asparagus with prosciutto, soft-cooked egg Milanese, and preserved lemon; plus an Asian-accented creamy corn/leek soup with Pecky Toe crab dumplings, coriander, and mustard oil makes perfect sense on the tongue. \$\$\$-\$\$\$\$

### Pasha's

3801 N. Miami Ave., 305-573-0201  
(See Brickell/Downtown listing)

### Pizzafiore

2905 NE 2nd Ave., 305-573-0900

Dainty designer pizzas? At this New York-style pizzeria, it's all about heftiness. A special slice/soda deal features two pizza triangles bigger than most Miami mini-skirts. Whole pies come medium (large), large (huge), and extra-large (think truck tire). And with fully loaded pizzas like the Supreme Meat Lover priced only a few bucks more than a basic tomato/cheese, it pays to think big about toppings too. Other Italian-American fare is also available, notably pastas and subs. \$\$\$

### Primo's

1717 N. Bayshore Dr., 305-371-9055

The imposing, cavernous lobby of the Grand doesn't have that "do drop in" locals' hangout vibe. But this lively Italian spot is actually a great addition to the neighborhood. The pizzas alone — brick-oven specimens with toppings ranging from classic pepperoni to prosciutto/arugula — would be draw enough. But pastas also please: diners' choice of starch, with mix-and-match sauces and extras. And the price is right, with few entrées topping \$20. The capper: It's open past midnight every day but Sunday. \$\$\$

### Sake Room

275 NE 18th St.  
305-755-0122

[www.sakeroom.com](http://www.sakeroom.com)

Sake takes a back seat to sushi — and sophisticated décor — at this small but sleek restolounge. Among the seafood offerings, you won't find exotica or local catches, but all the usual sushi/sashimi favorites, though in more interesting form, thanks to sauces that go beyond standard soy — spicy sriracha, garlic/ponzu oil, and many more. Especially recommended: the yuzu hamachi roll, the lobster tempura maki, and panko-coated spicy shrimp with hot-and-sour mayo and a salad. \$\$\$-\$\$\$\$

### S & S Diner

1757 NE 2nd Ave.  
305-373-4291

Some things never change, or so it seems at this classic diner. Open since 1938, people still line up on Saturday mornings, waiting for a seat at the counter and enormous breakfasts: corned beef hash or crab cakes and eggs with grits; fluffy pancakes; homemade biscuits with gravy and Georgia sausage — everything from oatmeal to eggs Benedict. The lunch menu is a roll call of the usual suspects, but most regulars ignore the menu and go for the daily blackboard specials. \$\$\$

Continued on page 53

Free coffee w / any sandwich or salad ALL DAY

Quesadilla Fridays \$4.99  
Buy 1 Sandwich get 2nd for half price

Breakfast in Bed Saturdays

## FRESHLY BAKED BAGUETTES & CROISSANTS EVERY HOUR

# THE GIRRLZ

Serving European Style  
Cold - cut Sandwiches  
Salads with fresh ingredients  
&  
Desserts

305.374.4305

O F SANDWICH

555 NE 15 ST. (2nd Floor) @ The Venetia

DELIVERY

WE CATER TO YOU

DINE - IN

TAKE - OUT

## Restaurant Listings

Continued from page 52

### Sra. Martinez

4000 NE 2nd Ave.  
305-573-5474

No Biscayne Corridor resident needs to be told that this lively tapas bar is the second restaurant that Upper Eastside homegirl Michelle Bernstein has opened in the area. But it's no absentee celebrity-chef gig. Bernstein is hands-on at both places. Her exuberant yet firmly controlled personal touch is obvious in nearly four dozen hot and cold tapas on the menu. Items are frequently reinvented. Keepers include wild mushroom/manchego croquetas with fig jam; white bean stew; crisp-coated artichokes with lemon/coriander dip; and buttery bone marrow piqued with Middle Eastern spices and balanced by tiny pickled salads. \$\$\$

### Tony Chan's Water Club

1717 N. Bayshore Dr.  
305-374-8888

The décor at this upscale place, located in the Grand, looks too glitzy to serve anything but politely Americanized Chinese food. But the American dumbing-down is minimal. Many dishes are far more authentic and skillfully prepared than those found elsewhere in Miami, like delicate but flavorful yu pan quail. Moist sea bass fillet has a beautifully balanced topping of scallion, ginger, cilantro, and subtly sweet/salty sauce. And Peking duck is served as three traditional courses: crêpe-wrapped crispy skin, meat sautéed with crisp veggies, savory soup to finish. \$\$\$

### W Wine Bistro

3622 NE 2nd Ave.  
305-576-7775

Both bistro and retail wine shop, this Design District spot is run by Florent Blanchet, an energetic young Frenchman who was previously a wine distributor. His former gig led to connections that mean if wine lovers don't find the bottle they want, Blanchet can probably get it within 24 hours. Food is sophisticated light bites like a shrimp club sandwich with pancetta and sun-dried tomato aioli, and smoked duck salad with goat cheese croutons and a poached egg. At night there are tapas. \$\$\$

### Zuperpollo Biztro Reztocafe

3050 Biscayne Blvd.  
305-573-8485

www.zuperpollo.com

This bistro is a branch of the popular Uruguayan eatery Zuperpollo, on Coral Way since 1986. It's way in back, past a guard desk and an elevator bank, behind an unmarked door. Diners who find it discover an extensive pan-Latin menu of breakfast food, salads, substantial meat and fish entrées, homemade pastas and soups, desserts, and sandwiches, including Uruguay's famed, overstuffed chivito, sometimes called "a heart attack on a bun." And naturally, from the rotisserie, there's the signature zuper chicken. \$\$\$

## Upper Eastside

### Andiamo

5600 Biscayne Blvd.  
305-762-5751

www.andiamopizza.com

Sharing a building with a long-established Morningside car wash, Andiamo is also part of Mark Soyka's 55th Street Station – which means ditching the car (in the complex's free lot across the road on NE 4th Court) is no problem even if you're not getting your vehicle cleaned while consuming the brick-oven pies (from a flaming open oven) that are this popular pizzeria's specialty, along with executive chef Frank Crupi's famed Philly cheese steak sandwiches. Also available are salads and panini plus reasonably priced wines and beers, including a few unusually sophisticated selections like Belgium's Hoegaarden. \$\$\$

### Anise Taverna

620 NE 78th St.  
305-758-2929

www.anisetaverna.com

The new owners of this river shack are banking on Greek food and festivity for success – a good bet, judging from their wildly popular previous eatery, Ouzo. The mainly mezze menu ranges from traditional Greek small plates to creative Mediterranean-inspired dishes like anise-scented fish croquettes with spicy aioli. But don't neglect large plates like whole grilled Mediterranean fish (dorade or branzino), filleted tableside. The interior is charming, and the outdoor deck on the Little River is positively romantic. \$\$\$

### Bistro 82

8201 Biscayne Blvd., 305-403-2995

As with Latin American food, much Middle Eastern restaurant fare blurs borders, making it hard to pinpoint individual countries' culinary characteristics. Here, though, national identity is strong. Virtually all dishes, from savory falafel to sweet k'nafeh (a traditional cheese breakfast pastry that doubles as dessert), are crafted from the authentic Lebanese recipes of owner Mona Issa's mom. Casually exotic décor makes the spot dateworthy too, especially on Saturday nights when belly dancing is featured. \$\$

### Boteco

916 NE 79th St., 305-757-7735

This strip of 79th Street is rapidly becoming a cool alt-culture enclave thanks to inviting hangouts like this rustic indoor/outdoor Brazilian restaurant and bar. Especially bustling on nights featuring live music, it's even more fun on Sundays, when the fenced backyard hosts an informal fair and the menu includes Brazil's national dish, feijoada, a savory stew of beans plus fresh and cured meats. But the everyday menu, ranging from unique, tapas-like pastéis to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$

### Le Café

7295 Biscayne Blvd., 305-754-6551

For anyone who can't get over thinking of French food as intimidating or pretentious, this cute café with a warm welcome, and family-friendly French home cooking, is the antidote. No fancy food (or fancy prices) here, just classic comfort food like onion soup, escargot, daily fresh oysters, boeuf bourguignon (think Ultimate Pot Roast), Nicoise salad, quiche, and homemade crème brûlée. A respectable beer and wine list is a welcome addition, as is the homemade sangria. Top price for entrées is about \$14. \$\$\$

### Canela

5132 Biscayne Blvd., 305-756-3930

When this little neighborhood oasis opened, the formula was Cuban cooking at lunch, Catalan tapas at night. The menu is now more uniform: contemporary Spanish and pan-Latin tapas, sandwiches, salads, sides, and entrées at all hours, just a far more elaborate selection at night. The tapas list is impressive, with an unusually large

selection of seafood and vegetarian items such as spinach sautéed with pine nuts and raisins. Don't miss the ultra-creamy croquetas, grilled asparagus with aioli, and habit-forming Brazilian cheese bread. \$\$\$

### Captain Crab's Take-Away

1100 NE 79th St., 305-754-2722

The drive-through window says "fast food," and so do this long-lived seafood shack's low prices. But there the resemblance ends. For about the price of a bucket of the Colonel's chicken you can get a bucket of the Captain's savory garlic crabs. The King's burger meal or the Captain's similarly priced fried (or garlic boiled or New Orleans-spiced) shrimp meal? No contest. Also popular: crab cakes and conch. For fish haters, spicy or garlic chicken wings are an option. \$\$\$

### Casa Toscana

7001 Biscayne Blvd., 305-758-3353

www.casatoscanamiami.com

Tuscan-born chef/owner Sandra Stefani cooked at Norman's before opening this Upper Eastside jewel, whose 30 original seats have been supplemented by a wine room/garden for tasting events and private dining. Stefani travels regularly to Italy to find exciting, limited-production wines and inspiration for truly Tuscan specials with honest, authentic flavors, such as grilled wild boar sausages with lentil croquettes. Menu favorites include pear and ricotta raviolini, grilled eggplant slices rolled around herbed goat cheese and sun-dried tomatoes, and a light ricotta tart with lemon and rosemary. \$\$\$

### Che Sopranos

7251 Biscayne Blvd., 305-754-8282

This branch of a Miami Beach Italian/Argentine pizzeria, housed in a charming bungalow and featuring a breezy patio, covers multicultural bases. If the Old World Rucola pizza (a classic Margherita topped with arugula, prosciutto, and shredded parmesan) doesn't do the trick, the New World Especial (a Latin pie with hearts of palm and boiled eggs) just might. Also available are pastas, salads, sandwiches, dinner entrées (eggplant parmigiana with spaghetti, lomito steak with Argentinean potato salad), and desserts (tiramisu or flan). \$

Continued on page 54

**Metro Organic Bistro**  
7010 Biscayne Blvd  
Miami, FL 33138  
305-751-8756

- Grass-Fed Organic Beef
- Local Wild-Caught Fish
- Fresh Organic Produce
- Free-Range Meats
- Mouth-Watering Desserts
- Architecturally Acclaimed Design

www.metroorganicbistro.com

**karma car wash**  
The Most Unique Car Wash on Biscayne (next to Dogma)

Concrete Removal • Scratch Removal  
Paint Restoration • Headlight Restoration  
25% Discount on all Hybrid Electric Vehicles  
EcoFriendly No appointment necessary

T. 305-759-1392 | Sun-Thurs 10am-8pm; Fri-Sat 8am-8pm

**Village Cafe**  
restaurant

Welcome The Return Of A Neighborhood Landmark

Enjoy our new breakfast, lunch and dinner menus still featuring many of your all-time favorites and lots more!

Daily Dinner Specials From 4pm to 10pm  
Saturday and Sunday Brunch 9am to 3pm  
Sunset Menu Every Day 4pm to 6pm  
Weekday Breakfast 7am to 11am

9540 NE 2nd Avenue Miami Shores 305-759-2211 Fax 305-759-2212  
Monday - Friday 7am - 10pm Saturday 9am - 10pm Sunday 9am - 9:30pm

## Restaurant Listings

Continued from page 53

### Chef Creole

200 NW 54th St., 305-754-2223

Sparkling fresh Creole-style food is the star at chef/owner Wilkinson Sejour's two tiny but popular establishments. While some meatier Haitian classics like griot (fried pork chunks) and oxtail stew are also available – and a \$3.99 roast chicken special – seafood is the specialty here: crevette en sauce (steamed shrimp with Creole butter sauce), lambi fri (perfectly tenderized fried conch), poison gros sel (local snapper in a spicy butter sauce), garlic or Creole crawls. The Miami branch has outdoor tiki-hut dining. \$-\$\$

### Dogma Grill

7030 Biscayne Blvd.

305-759-3433, www.dogmagrill.com

What could induce downtown businessmen to drive to the Upper Eastside to eat at a few outdoor-only tables just feet from the busy Boulevard? From the day it opened, people have been lining up for this stand's sauce-garnished, all-beef, soy veggie, turkey, and chicken hot dogs. The 22 varieties range from simple to the elaborate (the Athens, topped with a Greek salad, including extra-virgin olive oil dressing) to near-unbelievable combinations like the VIP, which includes parmesan cheese and crushed pineapple. New addition: thick, juicy burgers. \$

### East Side Pizza

731 NE 79th St., 305-758-5351

Minestrone, sure. But a pizzeria menu with carrot ginger soup? Similarly many Italian-American pizzerias offer entrées like spaghetti and meatballs, but East Side also has pumpkin ravioli in brown butter/sage sauce, wild mushroom ravioli, and other surprisingly upscale choices, including imported Peroni beer. As for the pizza, they are classic pies, available whole or by the slice, made with fresh plum tomato sauce and Grande mozzarella (considered the top American pizza cheese). Best seating for eating is at the sheltered outdoor picnic tables. \$

### El Q-Bano Palacio de los Jugos

8650 Biscayne Blvd., 305-758-2550

In case you were wondering if it's too good to be true – it isn't. El Q-Bano's owners are indeed related to the family that operates the original three Palacios de los Jugos – which means no more schlepping way out west. Recommended are moist tamales, tasty sandwiches (especially the drippingly wonderful pan con lechon), rich flan, and the fresh tropical juices that justify the aforementioned excesses. For even heartier eaters, there's a changing buffet of daily specials and sides. \$-\$\$

### Europa Car Wash and Café

6075 Biscayne Blvd., 305-754-2357

Giving new meaning to the food term "fusion," Europa serves up sandwiches, salads, car washes, coffee with croissants, and Chevron with Technon. Snacks match the casual chicness: sandwiches like the Renato (prosciutto, hot cappicola, pepper jack cheese, red peppers, and Romano cheese dressing); an elaborate almond-garnished Chinese chicken salad; H&H bagels, the world's best, flown in from NYC. And the car cleanings are equally gentrified, especially on Wednesdays, when ladies are pampered with \$10 washes and glasses of sparkling wine while they wait. \$

CLOSED

### Fish Corner

5555 NE 2nd Ave., 305-757-5056

Inexpensive yet impeccable fish dishes have been the specialty at this casual eatery since it was opened, in late

2008, by Cuban-American owners whose day jobs, as seafood wholesalers, ensured freshness. There have been recent changes, like a cafeteria counter to accommodate rushed lunchers, but no compromises in quality. The Arroz Amarillo con Mariscos behind the glass doesn't get topped with precision-cooked seafood till the last minute. The Minuta sandwich is a whole yellowtail (served tail-on, as proof). And there's still no permanent menu, because here, catches of the day really do change daily. \$-\$\$

### Garden of Eatin'

136 NW 62nd St., 305-754-8050

Housed in a yellow building that's nearly invisible from the street, the Garden has the comfortable feel of a beach bar, and generous servings of inexpensive Afro-Caribbean vegan food. Large or small plates, with salad and fried sweet plantains (plus free soup for eat-in lunchers), are served for five or seven bucks. Also available are snacks like vegetarian blue corn tacos, desserts like sweet potato pie, and a breakfast menu featuring organic blueberry waffles with soy sausage patties. \$

### Gourmet Station

7601 Biscayne Blvd., 305-762-7229

Home-meal replacement, geared to workaholics with no time to cook, has been popular for years. But the Gourmet Station has outlasted most of the competition. Main reason: deceptive healthiness. These are meals that are good for you, yet taste good enough to be bad for you. Favorite items include precision-grilled salmon with lemon-dill yogurt sauce, and lean turkey meatloaf with homemade BBQ sauce – sin-free comfort food. Food is available à la carte or grouped in multimeal plans customized for individual diner's nutritional needs. \$\$

### Jimmy's East Side Diner

7201 Biscayne Blvd., 305-754-3692

Open for more than 30 years, Jimmy's respects the most important American diner tradition: Breakfast at any hour. Admittedly the place closes at 4:00 p.m., but still. There are blueberry hot cakes and pecan waffles; eggs any style, including omelets and open-face frittatas; and a full range of sides: biscuits and sausage gravy, grits, hash, hash browns, even hot oatmeal. Also available are traditional diner entrées (meat loaf, roast turkey, liver and onions), plus burgers, salad platters, and homemade chicken soup. \$-\$\$

### Kingdom

6708 Biscayne Blvd.

305-757-0074

This indoor/outdoor sports bar serves low-priced but high-quality steaks, plus more typical bar food that's actually far from the usual processed stuff. Philly cheese steak sandwiches, big enough for two, are made from hand-sliced rib eye; sides include fries and beer-battered onion rings, but also lightly lemony sautéed spinach. And the burgers rule, particularly the Doomsday, a cheese/bacon/mushroom-topped two-pound monster that turns dinner into a competitive sport. No hard liquor, but the beer list makes up for it. \$\$

### Luna Café

4770 Biscayne Blvd., 305-573-5862

www.lunacafemidtown.com

The ground floor of the Wachovia Bank building may not seem a particularly evocative locale for an Italian eatery, but once inside, the charming décor and the staff's ebullient welcome indeed are reminiscent of a café in Italy. The kitchen's outstanding feature is a brick oven, which turns out designer pizzas and crisp-skinned roast chickens. Otherwise the menu holds few surprises – except the prices, unusually low for such a stylish place. No dish exceeds \$22. \$-\$\$\$

### Magnum Lounge

709 NE 79th St., 305-757-3368

It's a restaurant. It's a lounge. But it's decidedly not a typical Miami restoulounge, or like anything else in Miami. Forbidding from the outside, on the inside it's like a time-trip to a cabaret in pre-WWII Berlin: bordello-red décor, romantically dim lighting, show-tune live piano bar entertainment, and to match the ambiance, elegantly updated retro food served with style and a smile. For those feeling flush, home-style fried chicken is just like mom used to make – in her wildest dreams. \$\$\$

### Metro Organic Bistro

7010 Biscayne Blvd., 305-751-8756

Big changes have come to Karma the car wash, the first being a separate new name for the revamped restaurant: Metro Organic Bistro, an all-organic fine-dining restaurant where simple preparations reveal and enhance natural flavors. An entirely new menu places emphasis on grilled organic meat and fish dishes. Try the steak frites – organic, grass-fed skirt steak with organic chimichurri and fresh-cut fries. Vegetarians will love the organic portabella focaccia. Dine either inside the architect-designed restaurant or outdoors on the patio. Beer and wine. \$-\$\$\$

### Michy's

6927 Biscayne Blvd., 305-759-2001

Don't even ask why Michele Bernstein, with a top-chef resumé, not to mention regular Food Network appearances, opened a homey restaurant in an emerging but far from fully gentrified neighborhood. Just be glad she did, as you dine on white almond gazpacho or impossibly creamy ham and blue cheese croquetas. Though most full entrées also come in half-size portions (at almost halved prices), the tab can add up fast. The star herself is usually in the kitchen. Parking in the rear off 69th Street. \$\$\$-\$\$\$\$

### Moonchine

7100 Biscayne Blvd., 305-759-3999

Like its Brickell-area sibling Indochine, this friendly Asian bistro serves fare from three nations: Japan, Thailand, and Vietnam. Menus are also similar, split between traditional dishes like pad Thai and East/West fusion creations like the Vampire sushi roll (shrimp tempura, tomato, cilantro, roasted garlic). But it also carves out its own identity with original creations, including yellow curry-spiced fried rice. Nearly everything is low in sodium, fat, and calories. A large rear patio is inviting for dining and entertainment. \$\$-\$\$\$

### Moshi Moshi

7232 Biscayne Blvd., 786-220-9404

This offspring of South Beach old-timer Moshi Moshi is a cross between a sushi bar and an izakaya (Japanese tapas bar). Even more striking than the hip décor is the food's unusually upscale quality. Sushi ranges from pristine individual nigiri to over-the-top maki rolls. Tapas are intriguing, like arabiki sausage, a sweet-savory pork fingerling frank; rarely found in restaurants even in Japan, they're popular Japanese home-cooking items. And rice-based plates like Japanese curry (richer/sweeter than Indian types) satisfy even the biggest appetites. \$-\$\$\$

### News Lounge

5582 NE 4th Ct.

305-758-9932

www.the55thstation.com

Mark Soyka's new News is, as its name suggests, more a friendly neighborhood hangout and watering hole than a full-fledged eatery. Nevertheless the menu of light bites is – along with other lures like an inviting outdoor patio and rest rooms that resemble eclectic art galleries – part of the reason visitors stay for hours. Especially

recommended are fat mini-burgers with chipotle ketchup; a brie, turkey, and mango chutney sandwich on crusty baguette; and what many feel is the original café's Greatest Hit: creamy hummus with warm pita. \$

### One Sumo

7281 Biscayne Blvd.

305-758-7866

The concept here is fast-food Fitness – capital "F" intended. In fact, though some call this minimalist space a smoothie joint, its numerous drink blends (categorized by function – preworkout, low-glycemic, kid-pleasers, and more, all fruit-sweetened without added sugars) are deliberately termed shakes to differentiate them from not-necessarily healthy smoothies. Additionally there's solid sustenance that goes beyond standard gym snacks: Asian-inspired rice or low-carb salad plates, topped with freshly flash-griddled beef, chicken, seafood, or veggie teriyakis. \$-\$\$

### Red Light

7700 Biscayne Blvd.

305-757-7773

From the rustic al fresco deck of chef Kris Wessel's intentionally downwardly mobile retro-cool riverfront restaurant, you can enjoy regional wildlife like manatees while enjoying eclectic regional dishes that range from cutting-edge (sour-orange-marinated, sous-vide-cooked Florida lobster with sweet corn sauce) to comfort (crispy-breaded Old South fried green tomatoes). Not surprisingly, the chef-driven menu is limited, but several signature specialties, if available, are not to be missed: BBQ shrimp in a tangy Worcestershire and cayenne-spiked butter/wine sauce, irresistible mini conch fritters, and homemade ice cream. \$\$\$-\$\$\$\$

### Revalas Italian Ristorante

8601 Biscayne Blvd.

305-758-1010

Owned by two couples (including former Village Café chef Marlon Reyes), this eclectic eatery occupies the former space of Frankie's Big City Grill, and fulfills much the same purpose in the neighborhood as an all-day, family-friendly place with affordable prices. The menu includes wraps and elaborate salads of all nations. But simple yet sophisticated Italian specialties like spaghetti ai fiume (with pancetta, tomato, garlic, basil, and a touch of cream) or yellowtail française (egg-battered, with lemon-caper-wine sauce) are the must-haves here. \$\$-\$\$\$

### Royal Bavarian Schnitzel Haus

1085 NE 79th St., 305-754-8002

With Christmas lights perpetually twinkling and party noises emanating from a new outdoor biergarten, this German restaurant is owner Alex Richter's one-man gentrification project, transforming a formerly uninviting stretch of 79th Street one pils at a time. The fare includes housemade sausages (mild veal bratwurst, hearty mixed beef/pork bauernwurst, spicy garlicwurst) with homemade mustard and catsup; savory yet near-greaseless potato pancakes; and, naturally, schnitzels, a choice of delicate pounded pork, chicken, or veal patties served with a half-dozen different sauces. \$\$-\$\$\$

### Soyka

5556 NE 4th Court

305-759-3117; www.soykarestaurant.com

This expansive, contemporary hangout was often credited with almost single-handedly sparking the revitalization of the Biscayne Corridor's Upper Eastside. Soyka remains a solid neighborhood restaurant that is a perfect fit for its area. Comfortably priced yuppie comfort food like

Continued on page 55

# DINING GUIDE

## Restaurant Listings

Continued from page 54

meatloaf with mashed potatoes, crab cakes with spicy-sweet slaw, a wild mushroom/smoked mozzarella pizza, or a Cobb salad may not be revolutionary fare, but Soyka continues to thrive while more ambitious, nationally publicized restaurants have come and gone. Take-out orders and breakfast are now available. \$\$\$-\$\$\$

### Sushi Siam

5582 NE 4th Ct., 305-751-7818

On the menu of sushi-bar specialties plus a small selection of Thai and Japanese cooked dishes, there are a few surprises, such as a unique lobster maki that's admittedly huge in price (\$25.95), but also in size: six ounces of crisp-fried lobster chunks, plus asparagus, avocado, lettuce, tobiko (flying fish), masago (smelt) roes, and special sauces. Thai dishes come with a choice of more than a dozen sauces, ranging from traditional red or green curries to the inventive, such as an unconventional honey sauce. \$\$\$

### UVA 69

6900 Biscayne Blvd.  
305-754-9022; www.uva-69.com

Owned and operated by brothers Michael and Sinuhé Vega, this casual outdoor/indoor Euro-café and lounge has helped to transform the Boulevard into a hip place to hang out. Lunch includes a variety of salads and elegant sandwiches like La Minuta (beer-battered mahi-mahi with cilantro aioli and caramelized onions on homemade focaccia). Dinner features a range of small plates (poached figs with Gorgonzola cheese and honey balsamic drizzle) and full entrées like sake-marinated salmon with boniato mash and Ponzu butter sauce, and crispy spinach. \$\$\$-\$\$\$

### Ver-Daddys Taco Shop

7501 Biscayne Blvd  
305-303-9755

At this soulful taco shop, the menu descriptions are in common English ("cinnamon puffs" drizzled with honey and lime, not "buñuelos"). But taco fillings range from ground beef and shredded chicken to more unusual pork in chili verde or Baja battered fish (authentically

garnished with Mexican crema and cilantro-spiked cabbage). And all offerings can be loaded with other garnishes from the kitchen (refried beans, cheese, crema) or less perishable offerings from a salsa bar. For the health-minded, oils are nonhydrogenated, and sauces/seasonings are all housemade and free of preservatives. \$

### Wine 69

6909 Biscayne Blvd., 305-759-0122

You might think this is just a wine shop, but it's actually about wine, food, and art, and how they work together. Wines are available retail (discounted 35-50 percent for in-house drinkers), with 40 sold by the glass. Food, designed for pairing, includes a \$25 three-course dinner. The menu is mostly light bites with intriguingly inventive touches: a seared Cajun tuna salad with wasabi sauce; crab cakes with Asian sriracha chili sauce. The art involves revolving exhibits, plus an art lecture series featuring wines picked by owner Ben Neji. \$\$

### Yiya's Gourmet Cuban Bakery

646 NE 79th St., 305-754-3337

A true community jewel, this bakery is also a most welcoming café, serving lunch specials from chef Delsa Bernardo (who co-owns the place with attorney Abbie Cuellar) that are homemade right down to the herbs grown on the bakery's window sills. Bernardo's pan con lechon sandwiches and flaky-crust Cuban pastries are legend. But she also crafts treats not found at average Cuban bakeries, like pizzas using housemade Indian naan bread. Additionally Bernardo carries unique treats produced by a few friends: candies, cupcakes, and exotically flavored flans. \$

## NORTH BAY VILLAGE

### Bocados Ricos

1880 79th St. Causeway; 305-864-4889

Tucked into a mall best known for its Happy Stork Lounge, this little luncheonette services big appetites. Along with the usual grilled churrascos, there's bandeja paisa, Colombia's sampler platter of grilled steak, sausage, chicharron, fried egg, avocado, plantains, rice, and beans. Don't miss marginally daintier dishes like sopa de costilla, if this rich shortrib bowl is among the daily home-made soups. Arepas include our favorite corn cake: the

hefty Aura, stuffed with chorizo, chicharron, carne desmechada (shredded flank steak), plantains, rice, beans, and cheese. \$\$\$

### The Crab House

1551 79th St. Causeway  
305-868-7085, www.crabhouseseafood.com

Established in 1975, this Miami fish house was acquired by Landry's in 1996 and is now part of a chain. But the classic décor (knotty pine walls, tile floors, booths, outdoor waterfront deck) still evokes the good old days. Though the all-you-can-eat seafood/salad buffet (\$20 lunch, \$30 dinner) is a signature, freshness fanatics will be happiest sticking to à la carte favorites like the All-American fisherman's platters, or global specials like Szechuan shrimp, that change seasonally. \$\$\$-\$\$\$\$

### Edy's Chicken & Steak

1624 79th St. Causeway  
305-864-9958

What differentiates Edy's from other chicken joints is the signature Peruvian pollo a la brasa, char-broiled in a wood-fired rotisserie. The rotation makes the bird self-baste, keeping even the white meat juicy under its crispy, nearly fat-free skin. Spicing is also superior. Owner Edy Dermovsek's dozen-ingredient marinade recipe came from a visit to Peru, but has been tweaked with spices from her hometown — Chiang Mai, Thailand. The result is subtly mouth-warming heat absent from average chain chickens. \$\$\$

### Japanese Market and Sushi Deli

1412 79th St. Causeway, 305-861-0143

Inside a small market that is widely considered Miami's premier source of Japanese foodstuffs, the "Sushi Deli" restaurant component is nothing more than a lunch counter. But chef Michio Kushi serves up some sushi found nowhere else in town. Example: traditional Osaka-style sushi — layers of rice, seasoned seaweed, and marinated fresh mackerel, pressed into a square box, then cut into lovely one-bite sandwich squares. While raw fish is always impeccable here, some unusual vegetarian sushi creations also tempt, as do daily entrées. \$

### Mario the Baker

1700 79th St. Causeway, 305-867-7882

(See North Miami listing)

### Oggi Caffè

1666 79th St. Causeway  
305-866-1238, www.oggicaffe.com

This cozy, romantic spot started back in 1989 as a pasta factory (supplying numerous high-profile restaurants) as well as a neighborhood eatery. And the wide range of budget-friendly, homemade pastas, made daily, remains the main draw for its large and loyal clientele. Choices range from homey, meaty lasagna to luxuriant crab ravioli with creamy lobster sauce, with occasional forays into creative exotica such as seaweed spaghetti, with sea scallops, shiitakes, and fresh tomatoes. \$\$\$-\$\$\$

### Shuckers Bar & Grill

1819 79th St. Causeway, 305-866-1570

"Cheap eats and a million-dollar view" is the sound bite manager Philip Conklin uses to describe this outdoor beach bar, hidden in back of a bayfront motel. The joint dates from South Beach's late 1980s revival, but the kick-off-your-shoes vibe couldn't be farther from SoBe glitz. The food ranges from classic bar favorites (char-grilled wings, conch fritters, raw or steamed shellfish) to full dinners featuring steak, homemade pasta, or fresh, not frozen, fish. \$\$\$

### Sushi Siam

1524 NE 79th St. Causeway  
305-864-7638

(See Miami / Upper Eastside listing)

## NORTH BEACH

### Ariston

940 71st St.  
305-864-9848

Ariston's classical Greek cuisine is based on recipes of co-owner Thanasis Barlos's mom Noni and executed by CIA-trained chef Alexia Apostolidis. Concentrate on the menu's authentic treats like the lightest, most savory whipped tarama (caviar spread) west of Athens; ultra-rich tzatziki (Greek yogurt with cukes, garlic, and olive oil); bracing avgolemono (egg-thickened chicken/lemon soup); char-grilled sardines with greens and citrus dressing; or an inspired eggplant/ground beef moussaka, bound here with an almost sinfully custardy béchamel. \$\$\$-\$\$\$

Continued on page 56

**NEW!** **DD** **OVEN-TOASTED**  
**FLATBREAD SANDWICHES**

3 Cheese  
Turkey, Cheddar & Bacon  
Ham & Swiss

**WiFi ZONE**

**\$1.00 OFF**  
Any Flatbread Sandwich

**FREE MED. ICED TEA OR ICED COFFEE**  
with purchase of any Flatbread Sandwich

5130 BISCAYNE BOULEVARD, MIAMI

*Buena Vista Bistro*

Open Lunch & Dinner: 11AM - Midnight  
Sunday Brunch: 11AM - 3PM

★ Patio Open Weekends ★

*4582 NE 2nd Ave • 305.456.5909*

## Restaurant Listings

Continued from page 55

### Café Prima Pasta

414 71st St.,  
305-867-0106, [www.primapasta.com](http://www.primapasta.com)  
Opened in 1993 with 28 seats, this family-run landmark has now taken over the block, with an outdoor terrace and multi-roomed indoor space whose walls are full of photos of their clientele, including national and local celebs. Particularly popular are homemade pastas, sauced with Argentine-Italian indulgence rather than Italian simplicity: crabmeat ravioletti in lobster cream sauce, black squid ink linguini heaped with seafood. Though romantic enough for dates, the place is quite kid-friendly — and on the terrace, they'll even feed Fido. \$\$\$

### Tamarind Thai

946 Normandy Dr.  
305-861-6222, [www.tamarindthai.us](http://www.tamarindthai.us)  
When an eatery's executive chef is best-selling Thai cookbook author Vatcharin Bhumichitr, you'd expect major media hype, fancy South Beach prices, and a fancy SoBe address. Instead Bhumichitr joined forces with Day Longsomboon (an old Thai school pal who'd moved to Miami) at this unpretentious, authentic (no sushi) neighborhood place. Some standout dishes here are featured in the chef's latest tome, but with Tamarind's very affordable prices, you might as well let the man's impeccably trained kitchen staff do the work for you. \$\$\$-\$\$\$

## MIAMI SHORES

### Iron Sushi

9432 NE 2nd Ave., 305-754-0311  
[www.iron sushi.com](http://www.iron sushi.com)  
With three Biscayne Corridor outlets (plus several branches elsewhere in town), this mostly take-out mini chain is fast becoming the Sushi Joint That Ate Miami. And why do Miamians eat here? Not ambiance. There isn't any. But when friends from the Pacific Northwest, where foodies know their fish, tout the seafood's freshness, we listen. There are some surprisingly imaginative makis, like the Maharaja, featuring fried shrimp and drizzles of curry

mayo. And where else will you find a stacked sushi (five assorted makis) birthday cake? \$\$\$

### Côte Gourmet

9999 NE 2nd Ave., #112, 305-754-9012  
If only every Miami neighborhood could have a neighborhood restaurant like this low-priced little French jewel. The menu is mostly simple stuff: breakfast croissants, crêpe, soups, sandwiches, salads, sweets, and a few more substantial specials like a Tunisian-style brik (buttery phyllo pastry stuffed with tuna, onions, potatoes, and tomatoes) with a mesclun side salad. But everything is homemade, including all breads, and prepared with impeccable ingredients, classic French technique, and meticulous attention to detail, down to the stylish plaid ribbons that hold together the café's baguette sandwiches. \$\$\$

### Village Café

9540 NE 2nd Ave.  
305-759-2211  
After closing for several months in early 2009, this café, spruced up to look like a bistro rather than a luncheonette (but with the same bargain prices), has been reopened by Shores resident Massimo DeLuca, original chef/owner Curtis Whitticar's charismatic maître d'. The kitchen has also been rejuvenated, with head honcho Adam Holm (Whitticar's original sous chef) serving up new, globally influenced dishes like mint/pistachio-crusted lamb or tuna tartare with sriracha aioli, plus reviving old favorites like pork tenderloin with ginger-caramel sauce. \$\$\$-\$\$\$

## NORTH MIAMI

### Los Antojos

11099 Biscayne Blvd., 305-892-1411  
If it's Sunday, it must be sancocho de gallina, Colombia's national dish. If it's Saturday, it must be ajiaico. Both are thick chicken soups, full meals in a bowl. For Colombian-cuisine novices, a bandeja paisa (sampler including rice, beans, carne asada, chicharron, eggs, sautéed sweet plantains, and an arepa corn cake) is available every day, as are antojitos — "little whims," smaller snacks like chORIZO con arepa (a corn cake with Colombian sausage). And for noncarnivores there are several hefty seafood platters, made to order. \$\$\$

### Bagels & Co.

11064 Biscayne Blvd., 305-892-2435  
While this place is often referred to as Guns & Bagels, one can't actually buy a gun here. The nickname refers to its location next to a firearms shop. But there's a lot of other stuff aside from bagels here, including a full range of sandwiches and wraps. Breakfast time is busy time, with banana-walnut pancakes especially popular. But what's most important is that this is one of the area's few sources of the real, New York-style water bagel: crunchy outside, challengingly chewy inside. \$

### Bamboche

13408 Biscayne Blvd., 305-947-6339  
Buried in a strip mall perpendicular to the Boulevard, Bamboche is worth the hunt on one of those head-splitting Saturdays, for a Haitian specialty not found in many area restaurants: bouillon tet cabrit, a soup packed with greens (like spinach, cabbage, cress, string beans) and root veggies that is reputed to be a miraculous hangover remedy. Along with bouillon, weekend specials include more unusual dishes like fritay, fried street snacks. Haitian standards (griot, tassot) are available daily, as are fresh-squeezed juices, lattes, and almost two dozen desserts. \$

### Bar-B-Que Beach Sports Bar & Grill

12599 Biscayne Blvd., 305-895-3141  
On Friday nights, there's karaoke, though from the décor — mixing Wild West rusticity with Key West flip-flops dangling from the ceiling — it's hard to know whether to brush up your Jimmy Buffett medley or "Tumbling Tumbleweeds." There are specials the other six days of the week as well, but don't forget the biggest draw: the barbecue, honest stuff that has been low-temperature smoked for 12 to 14 hours till tender yet resilient. Menu winners: succulent sliced brisket and delightfully juicy chicken. \$\$

### The Bridge

2286 NE 123rd St., 305-891-8282  
Since the original Mark's Place, eateries in this space have come and gone rapidly, but with 18 successful restaurants in Uruguay, The Bridge's owners have confidence in their winning formula. Prices are affordable; ambiance is warm; cocktails are formidable. And food is a crowd-pleasing mix of continental and Latin steakhouse fare: an entrana with fries for traditionalists; a pork chop with strawberry sauce, apple mash, and glazed carrots for more elegant tastes. Note: The chivito sandwich here (tenderloin steak, bacon, ham, melted cheese, and olives on a baguette) may be Miami's most satisfying sinful pleasure. \$\$\$-\$\$\$

### Bulldog Barbecue

15400 Biscayne Blvd., 305-940-9655  
[www.bulldog-bbq.com](http://www.bulldog-bbq.com)  
The BBQ master at this small, rustic room is pugnacious Top Chef contender Howie Kleinberg, whose indoor electric smoker turns out mild-tasting 'cue that ranges from the expected pulled pork, ribs, brisket, and chicken to hot-smoked salmon and veggie plates. There are also creative comfort food starters like BBQ chicken flatbread, salads, and sweets. Sides include refreshing slaw; beans studded with "burnt ends" (the most intensely flavored outer barbecue chunks); and sweet potato or chipotle-spiced fries. The cost is comparatively high, but such is the price of fame. \$\$\$-\$\$\$

### Burritos Grill Café

11717 Biscayne Blvd., 305-891-1041  
[www.burritosgrillcafe](http://www.burritosgrillcafe)  
Originally a friendly little 125th Street hole-in-the-wall that garnered raves for its limited menu of terrifically tasty

treats, Mario and Karina Manzanero's café is now in more sizable and atmospheric quarters. But the friendly, family-run (and kid-friendly) ambiance remains, as do the authentic Yucatan-style specialties. Standouts include poc-chuc, a marinated pork loin; tacos al pastor, stuffed with subtly smoky steak, onion, cilantro, and pineapple; sinful deep-fried tacos dorados; and signature burritos, including the Maya, filled with juicy cochinita pibil, refried beans, and pickled onions. \$\$

### Canton Café

12749 Biscayne Blvd.  
305-892-2882  
Easily overlooked, this strip-mall spot serves mostly Cantonese-based dishes. However, there are also about two dozen spicier, Szechuan-style standards like kung po shrimp, ma po tofu, and General Tso's chicken. And there are a few imaginative new items, like the intriguingly christened "Shrimp Lost in the Forest," Singapore curried rice noodles, crispy shrimp with honey-glazed walnuts, and Mongolian beef (with raw chilis and fresh Oriental basil). Delivery is available for both lunch and dinner. \$\$

### Captain Jim's Seafood

12950 W. Dixie Hwy.  
305-892-2812  
This market/restaurant was garnering critical acclaim even when eat-in dining was confined to a few Formica tables in front of the fish counter, owing to the freshness of its seafood, much of it from Capt. Jim Hanson's own fishing boats, which supply many top restaurants. Now there's a casual but pleasantly nautical side dining room with booths. Whether it's garlicky scampi, smoked-fish dip, grilled yellowtail or hog or mutton snapper, perfectly tenderized cracked conch or conch fritters, everything is deftly prepared and bargain-priced. \$\$

### Casa Mia Trattoria

1950 NE 123rd St.  
305-899-2770  
Tucked away, off to the side on the approach to the Broad Causeway and the beaches, this charming indoor/outdoor trattoria seems to attract mostly neighborhood regulars. But even newcomers feel like regulars after a few minutes, thanks to the staff's Italian ebullience. Menu offerings are mostly classic comfort foods with some contemporary items as well. Housemade pastas are good enough that low-carb dieters should take a break, especially for the tender gnocchi with pesto or better yet, delicate fagottini — "beggar's purses" stuffed with pears and cheese. \$\$

### Chéen-huyae

15400 Biscayne Blvd.  
305-956-2808  
Diners can get some Tex-Mex dishes here, if they must. But the specialty is Mayan-rooted Yucatan cuisine. So why blow bucks on burritos when one can sample Caribbean Mexico's most typical dish: cochinita pibil? Chéen's authentically succulent version of the pickle-onion-topped marinated pork dish is earthily aromatic from achiote, tangy from bitter oranges, and meltingly tender from slow cooking in a banana leaf wrap. To accompany, try a lime/soy/chili-spiced michelada, also authentically Mexican, and possibly the best thing that ever happened to dark beer. \$\$\$-\$\$\$

### Chef Creole

13105 W. Dixie Hwy.  
305-893-4246  
(See Miami listing)

Continued on page 57



## Restaurant Listings

Continued from page 56

### D.J.'s Diner

12210 Biscayne Blvd., 305-893-5250

Located in a Best Western motel, this place, run by a Chinese-American family, serves mostly basic American diner fare – burgers, sandwiches, about a dozen dinner entrées, fresh-baked apple pie, and, oddly, a whole section of Caesar salad variations. But it's also a secret source for Chinese food, mostly chow mien/chop suey-type dishes, but also a few dishes such as eggplant with garlic sauce and ma po tofu that are a step up in authenticity. \$-\$\$

### Here Comes the Sun

2188 NE 123rd St, 305-893-5711

At this friendly natural foods establishment, one of Miami's first, there's a full stock of vitamins and nutritional supplements. But the place's hearty soups, large variety of entrées (including fresh fish and chicken as well as vegetarian selections), lighter bites like miso burgers with secret "sun sauce" (which would probably make old sneakers taste good), and daily specials are a tastier way to get healthy. An under-ten-buck early-bird dinner is popular with the former long-hair, now blue-hair, crowd. Frozen yogurt, fresh juices, and smoothies complete the menu. \$-\$\$

### Le Griot de Madame John

975 NE 125th St., 305-892-9333

When Madame moved her base of operations from her Little Haiti home to a real restaurant (though a very informal one, and still mostly take-out), she began offering numerous traditional Haitian dishes, including jerked beef or goat tassot and an impressive poisson gros sel (a whole fish rubbed with salt before poaching with various veggies and spices). But the dish that still packs the place is the griot: marinated pork chunks simmered and then fried till they're moistly tender inside, crisp and intensely flavored outside. \$

### Little Havana

12727 Biscayne Blvd., 305-899-9069

www.littlehavanarestaurant.com

In addition to white-tablecloth ambiance, this place features live Latin entertainment and dancing, making it a good choice when diners want a night out, not just a meal. It's also a good choice for diners who don't speak Spanish, but don't worry about authenticity. Classic Cuban home-style dishes like mojo-marinated lechon asado, topped with onions, and juicy ropa vieja are translated on the menu, not the plate, and fancier creations like pork filet in tangy tamarind sauce seem universal crowd-pleasers. \$\$\$

### Maleewan Thai & Sushi

2224 NE 123rd St., 305-895-0393

Redecorated (tasteful bamboo-matted walls, silk flowers) since the days – many days – this space was occupied by the kosher sushi spot Tani Guchi's Place, Maleewan is now a cozy, neighborly nook at which to enjoy all the standard Japanese and Thai selections. Cooked sushi is the strong suit here, particularly the signature mammoth-size Maleewan roll, given zing by pickled Japanese squash and savor by a crispy yellowtail tempura topping. If you're craving more creative fare, check out the handwritten specials board on your way in. \$\$

### Mama Jennie's

11720 NE 2nd Ave., 305-757-3627

For more than 35 years this beloved red-sauce joint has been drawing students and other starvation-budget diners

with prodigious portions of lasagna, spaghetti and meatballs (the latter savory yet light-textured), veal marsala topped with a mountain of mushrooms, and other Italian-American belly-busters. All pasta or meat entrées come with oil-drenched garlic rolls and either soup (hearty minestrone) or a salad (mixed greens, tomatoes, cukes, brined olives, and pickled peppers) that's a dinner in itself. Rustic roadhouse ambiance, notably the red leatherette booths, add to Mama's charm. \$-\$\$

### Mario the Baker

250 NE 25th St.

305-891-7641, www.mariothebakerpizza.com

At this North Miami institution (opened in 1969) food is Italian-American, not Italian-Italian: spaghetti and meatballs, lasagna, eggplant parmigiana, and hot or cold subs. No imported buffalo, arugula, or other chichi stuff on the New York-style medium-thin-crust pizzas; the top topping here is the savory housemade sausage. And no one leaves without garlic rolls, wash in warm parsley oil and smashed garlic. New branches are now open in Miami's Midtown neighborhood and in North Bay Village. \$

### North One 10

11052 Biscayne Blvd., 305-893-4211

www.northone10.com

After helming several NYC restaurants for China Grill Management, the homegrown married team of chef Dewey and sommelier Dale LoSasso returned to do their own thing in their own neighborhood. The menu is "creative comfort food": a shrimp waffle with basil butter; "steak and eggs" (a grilled NY strip with truffled goat cheese frittata and herb demiglace); a stone crab hot dog the chef invented for a Super Bowl party. The award-winning wine list inspires playfully themed pairing events. Prices are reasonable and parking is free. \$\$\$-\$\$\$\$

### Petit Rouge

12409 Biscayne Blvd.

305-892-7676

From the mid-1990s (with Neal's Restaurant and later with Il Migliore), local chef Neal Cooper's neighborhood-oriented Italian eateries have been crowd-pleasers. While this cute 32-seat charmer is French, it's no exception, avoiding pretense and winning fans with both classic and nouvelle bistro fare: frisée salad with lardons, poached egg, and bacon vinaigrette; truite Grenobloise (trout with lemon/caper sauce); consommé with black truffles and foie gras, covered by a buttery puff pastry dome; perfect pommes frites, and equally perfect apple or lemon tarts for dessert. \$\$\$

### Sara's

2214 NE 123rd St., 305-891-3312

www.saraskosherpizza.com

While this mainly vegetarian kosher place is best known for its pizza (New York-style medium crust or thick-crust Sicilian, topped with veggies and/or "meat buster" imitation meats), it's also offers a full range of breakfast/lunch/dinner vegetarian cuisine of all nations, with many dairy and seafood items too. Admittedly the cutesie names of many items – baygels, bergerrbite, Cezarrrr salad, hammm, meat-a-ball, schmopperrr – may cause queasiness. But the schmopperrr itself is one helluva high-octane veggie burger. \$-\$\$

### Steve's Pizza

12101 Biscayne Blvd., 305-891-0202

At the end of a debauched night of excess, some paper-thin designer pizza with wisps of smoked salmon (or similar fluff) doesn't do the trick. Open till 3:00 or 4:00 a.m., Steve's has, since 1974, been serving the kind of comforting, retro pizzas people crave at that hour. As in Brooklyn, tomato sauce is sweet, with strong oregano

flavor. Mozzarella is applied with abandon. Toppings are stuff that give strength: pepperoni, sausage, meatballs, onions, and peppers. \$

### Tokyo Bowl

12295 Biscayne Blvd., 305-892-9400

This fast-food drive-thru (unexpectedly serene inside) is named for its feature item, big budget-priced bowls of rice or noodles topped with cooked Japanese-style items like teriyaki fish (fresh fish sautéed with vegetables), curried chicken and veggies, spicy shrimp, or gyoza dumplings in tangy sauce. There's also an all-you-can-eat deal – sushi (individual nigiri or maki rolls) plus tempura, teriyaki, and other cooked items for \$14; three bucks more for sashimi instead of sushi. \$-\$\$

### Venezia Pizza and Café

13452 Biscayne Blvd., 305-940-1808

No frozen pizza crusts or watery mozzarella here. No imported designer ingredients either. The pies are New York-style, but the dough is made fresh daily, and the cheese is Grande (from Wisconsin, considered America's finest pizza topper). Also on the menu are Italian-American pastas, a large selection of hot and cold subs, simple salads, and a few new protein adds – grilled chicken breast, fried fish, or a steak. \$-\$\$

### Wong's Chinese Restaurant

12420 Biscayne Blvd., 305-891-4313

The menu reads like a textbook on how to please everyone, with food ranging from traditional Chinese to Chinese-American to just plain American. Appetizers include honey garlic chicken wings or Buffalo wings. A crab-claw starter comes with choice of pork fried rice or French fries. Seafood lovers can get shrimp chop suey, or salty pepper shrimp (authentically shell-on). And New Yorkers will find a number of dishes that are mainstays of Manhattan Szechuan menus but not common in Miami: cold sesame noodles, Hunan chicken, twice-cooked pork. \$

### Woody's Famous Steak Sandwich

13105 Biscayne Blvd., 305-891-1451

The griddle has been fired up since 1954 at this indie fast-food joint, and new owners have done little to change the time-tested formula except to stretch operating hours into the night and expand its classic menu to

include a few health-conscious touches like Caesar salad, plus a note proclaiming their oils are free of trans fats. Otherwise the famous steak sandwich is still a traditional Philly, Drippin' good burgers, too. And unlike MacChain addicts, patrons here can order a cold beer with the good grease. \$-\$\$

## NORTH MIAMI BEACH

### Bamboo Garden

1232 NE 163rd St., 305-945-1722

Big enough for a banquet (up to 300 guests), this veteran is many diners' favorite on the 163rd/167th Street "Chinatown" strip because of its superior décor. But the menu also offers well-prepared, authentic dishes like peppery black bean clams, sautéed mustard greens, and steamed whole fish with ginger and scallions, plus Chinese-American egg foo young. Default spicing is mild even in Szechuan dishes marked with red-chili icons, but don't worry; realizing some like it hot, the chefs will customize spiciness to heroic heat levels upon request. \$\$

### Blue Marlin Fish House

2500 NE 163rd St., 305-957-8822

Located inside Oleta River State Park, this casual outdoor eatery is a rare surprise for nature lovers. The featured item is still the house-smoked fish this historic venue began producing in 1938, available in three varieties: salmon, mahi mahi, and the signature blue marlin. But the smokehouse now also turns out ribs and delectable brisket. Other new additions include weekend fish fries. Entry is directly from 163rd Street, not through the main park entrance. No admission fee. \$

### China Restaurant

178 NE 167th St., 305-947-6549

When you have a yen for the Americanized Chinese fusion dishes you grew up with, all the purist regional Chinese cuisine in the world won't scratch the itch. So the menu here, containing every authentically inauthentic Chinese-American classic you could name, is just the ticket when nostalgia strikes – from simple egg rolls to pressed almond duck (majorly breaded boneless chunks, with comfortingly thick gravy). \$-\$\$

Continued on page 58

## Restaurant Listings

Continued from page 57

### Chipotle Mexican Grill

14776 Biscayne Blvd.  
305-947-2779

www.chipotle.com

Proving that national fast-food chains don't have to be bad for either diners or the environment, Chipotle serves what the company calls "food with integrity." The fare is simple, basically tacos and big burritos: soft flour or crisp corn tortillas stuffed with chipotle-marinated steak or chicken chunks, bolder shredded beef barbaço, or herb-scoped pork carnitas. But these bites contain no evil ingredients (transfats, artificial color/flavor, antibiotics, growth hormones). And the food, while not the authentic Mex street stuff dreams are made of, is darned tasty, too. \$

### Christine's Roti Shop

16721 NE 6th Ave.  
305-770-0434

Wraps are for wimps. At this small shop run by Christine Gouvella, originally from British Guyana, the wrapper is a far more substantial and tasty roti, a Caribbean mega-crepe made from chickpea flour. Most popular filling for the flatbread is probably jerk chicken, bone-in pieces in a spiced stew of potatoes, cabbage, carrots, onions, and more chickpeas. But there are about a dozen other curries from which to choose. Take-out packages of plain roti are also available; they transform myriad leftovers into tasty, portable lunches. \$

### El Gran Inka

3155 NE 163rd St.  
305-940-4910

www.graninka.com

Though diners at this upscale Peruvian eatery will find ceviches, a hefty fried-seafood jalea, and Peru's other expected traditional specialties, all presented far more elegantly than most in town, the contemporary Peruvian fusion creations are unique. Especially recommended are two dishes adapted from recipes by Peru's influential nik-kei (Japanese/Creole) chef Rosita Yimura: an exquisite, delicately sauced tiradito de corvina, and for those with no fear of cholesterol, pulpo de oliva (octopus topped with rich olive sauce). \$\$\$-\$\$\$\$

### Hanna's Gourmet Diner

13951 Biscayne Blvd.  
305-947-2255

When Sia and Nicole Hemmati bought the Gourmet Diner from retiring original owner Jean-Pierre Lejeune in the late 1990s, they added "Hanna's" to the name, but changed little else about this retro-looking French/American diner, a north Miami-Dade institution since 1983. Customers can get a cheeseburger or garlicky escargots, meatloaf in tomato sauce or boeuf bourguignon in red wine sauce, iceberg lettuce and tomatoes, or a mushroom and squid salad with garlic dressing. For oysters Rockefeller/tuna-melt couples from Venus and Mars, it remains the ideal dinner date destination. \$\$\$-\$\$\$\$

### Hiro Japanese Restaurant

3007 NE 163rd St.  
305-948-3687

One of Miami's first sushi restaurants, Hiro retains an amusing retro-glam feel, an extensive menu of both sushi and cooked Japanese food, and late hours that make it a perennially popular after-hours snack spot. The sushi menu has few surprises, but quality is reliable. Most exceptional are the nicely priced yakitori, skewers of succulently soy-glazed and grilled meat, fish, and vegetables;

the unusually large variety available of the last makes this place a good choice for vegetarians. \$\$

### Hiro's Sushi Express

17048 W. Dixie Hwy., 305-949-0776

Tiny, true, but there's more than just sushi at this mostly take-out spin-off of the pioneering Hiro. Makis are the mainstay (standard stuff like California rolls, more complex creations like multi-veg futomaki, and a few unexpected treats like a spicy Crunch & Caliente maki), available à la carte or in value-priced individual and party combo platters. But there are also bento boxes featuring tempura, yakitori skewers, teriyaki, stir-fried veggies, and udon noodles. Another branch is now open in Miami's Upper Eastside. \$

### Hiro's Yakko-San

17040 W. Dixie Hwy., 305-947-0064

After sushi chefs close up their own restaurants for the night, many come here for a rare taste of Japanese home cooking, served in grazing portions. Try glistening-fresh strips of raw tuna can be had in maguro neta - mixed with scallions and dressed with habit-forming honey-miso mustard sauce. Other favorites include goma ae (wilted spinach, chilled and dressed in sesame sauce), garlic stem and beef (mild young shoots flash-fried with tender steak bits), or perhaps just-caught grouper with hot/sweet/tangy chili sauce. Open till around 3:00 a.m. \$\$

### Heelsha

1550 NE 164th St., 305-919-8393

www.heelsha.com

If unusual Bangladeshi dishes like fiery pumpkin patee (cooked with onion, green pepper, and pickled mango) or Heelsha curry (succulently spiced hilsa, Bangladesh's sweet-fleshed national fish) seem familiar, it's because chef/owner Bithi Begum and her husband Tipu Raman once served such fare at the critically acclaimed Renaissa. Their menu's mix-and-match option allows diners to pair their choice of meat, poultry, fish, or vegetable with more than a dozen regional sauces, from familiar Indian styles to exotic like satkara, flavored with a Bangladeshi citrus reminiscent of sour orange. \$\$\$-\$\$\$\$

### Iron Sushi

16350 W. Dixie Hwy., 305-945-2244

(See Miami Shores listing?)

### Jerusalem Market and Deli

16275 Biscayne Blvd., 305-948-9080

Specialties like shawarma, spinach pies, kebabs, hummus, and kibbeh (a savory mix of ground lamb and bulgur) are native to many Middle East countries, but when a Lebanese chef/owner, like this eatery's Sam Elzoor, is at the helm, you can expect extraordinary refinement. There are elaborate daily specials here, like lemon chicken or stuffed cabbage with a variety of sides, but even a common falafel sandwich is special when the pita is also stuffed with housemade cabbage and onion salads, plus unusually rich and tart tahina. \$\$\$

### Kabobji

3055 NE 163rd St., 305-354-8484

www.EatKabobji.com

This place makes a very good tahini sauce. In fact that alone is reason enough to visit. We prefer ours with this bright, cheery eatery's delightfully oniony falafel or a veg-garnished wrap of thin-sliced marinated beef schwarma. They also do a beautifully spiced, and reassuringly fresh-tasting, raw kibbi naye (Middle Eastern steak tartare). It's hard to resist putting together a grazing meal of starters and wraps, but there's also a roster of full entrées (with soup or salad plus starch), including tempting vegetarian and seafood meals for noncarnivores. \$\$

### Kebab Indian Restaurant

514 NE 167th St., 305-940-6309

Since the 1980s this restaurant, located in an unatmospheric mini strip mall but surprisingly romantic inside (especially if you grab one of the exotically draped booths) has been a popular destination for reasonably priced north Indian fare. Kormas are properly soothing and vindaloes are satisfactorily searing, but the kitchen will adjust seasonings upon request. They aim to please. Food arrives unusually fast for an Indian eatery, too. \$\$

### King Palace

330 NE 167th St., 305-949-2339

The specialties here are authentic Chinatown-style barbecue (whole ducks, roast pork strips, and more, displayed in a glass case by the door), and fresh seafood dishes, the best made with the live fish swimming in two tanks by the dining room entrance. There's also a better-than-average selection of seasonal Chinese veggies. The menu is extensive, but the best ordering strategy, since the place is usually packed with Asians, is to see what looks good on nearby tables, and point. \$\$

### Lime Fresh Mexican Grill

14831 Biscayne Blvd., 305-949-8800

(See Midtown / Wynwood / Design District listing)

### Laurenzo's Market Café

16385 W. Dixie Hwy.

305-945-6381, www.laurenzosmarket.com

It's just a small area between the wines and the fridge counters - no potted palms, and next-to-no service in this cafeteria-style space. But when negotiating this international gourmet market's packed shelves and crowds has depleted your energies, it's a handy place to refuel with eggplant parmesan and similar Italian-American classics, housemade from old family recipes. Just a few spoonfuls of Wednesday's hearty pasta fagirole, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$\$

### Little Saigon

16752 N. Miami Ave.

305-653-3377

This is Miami's oldest traditional Vietnamese restaurant, but it's still packed most weekend nights. So even the place's biggest negative - its hole-in-the-wall atmosphere, not encouraging of lingering visits - becomes a plus since it ensures fast turnover. Chef/owner Lily Tao is typically in the kitchen, crafting green papaya salad, flavorful beef noodle pho (served with greens, herbs, and condiments that make it not just a soup but a whole ceremony), and many other Vietnamese classics. The menu is humongous. \$\$\$

### Mary Ann Bakery

1284 NE 163rd St., 305-945-0333

Don't be unduly alarmed by the American birthday cakes in the window. At this small Chinese bakery the real finds are the Chinatown-style baked buns and other savory pastries, filled with roast pork, bean sauce, and curried ground beef. Prices are under a buck, making them an exotic alternative to fast-food dollar meals. There's one table for eat-in snackers. \$

### The Melting Pot

15700 Biscayne Blvd.

305-947-2228; www.meltingpot.com

For 1950s and 1960s college students, fondue pots were standard dorm accessories. These days, however, branches of this chain are generally the only places to go for this eating experience. Start with a wine-enriched four-cheese

fondue; proceed to an entrée with meat or seafood, plus choice of cooking potion (herbed wine, bouillon, or oil); finish with fruits and cakes dipped in melted chocolate. Fondue etiquette dictates that diners who drop a skewer in the pot must kiss all other table companions, so go with those you love. \$\$\$

### Oishi Thai

14841 Biscayne Blvd.

305-947-4338

www.oishithai.com

At this stylish Thai/sushi spot, try the menu of specials, many of which clearly reflect the young chef's fanatical devotion to fresh fish, as well as the time he spent in the kitchen of Knob: broiled miso-marinated black cod; rock shrimp tempura with creamy sauce; even Nobu Matsuhisa's "new style sashimi" (slightly surface-seared by drizzles of hot olive and sesame oil). The specials menu includes some Thai-inspired creations, too, such as veal massaman curry, Chilean sea bass curry, and sizzling filet mignon with basil sauce. \$\$\$-\$\$\$\$

### Panya Thai

520 NE 167th St.

305-945-8566

Unlike authentic Chinese cuisine, there's no shortage of genuine Thai food in and around Miami. But Panya's chef/owner, a Bangkok native, offers numerous regional and/or rare dishes not found elsewhere. Plus he doesn't automatically curtail the heat or sweetness levels to please Americans. Among the most intriguing: moo khem phad wan (chewy deep-fried seasoned pork strips with fiery tamarind dip, accompanied by crisp green papaya salad); broad rice noodles stir-fried with eye-opening chili/garlic sauce and fresh Thai basil; and chili-topped Diamond Duck in tangy tamarind sauce. \$\$\$-\$\$\$

### Paquito's

16265 Biscayne Blvd.

305-947-5027

From the outside, this strip-mall Mexican eatery couldn't be easier to overlook. Inside, however, its festivity is impossible to resist. Every inch of wall space seems to be covered with South of the Border knickknacks. And if the kitschy décor alone doesn't cheer you, the quickly arriving basket of fresh (not packaged) taco chips, or the mariachi band, or the knockout margaritas will. Food ranges from Tex-Mex burritos and a party-size fajita platter to authentic Mexican moles and harder-to-find traditional preparations like albóndigas - spicy, ultra-savory meatballs. \$\$\$-\$\$\$

### Pasha's

14871 Biscayne Blvd.

786-923-2323

www.pashas.com

(See Miami: Brickell / Downtown listing)

### Paul Bakery Café

14861 Biscayne Blvd.

305-940-4443

www.paulusa.com

From one rural shop in 1889, the French bakery known simply as Paul has grown to a worldwide chain, which fortunately chose to open its first U.S. outlet in our town. One bite of the crusty peasant loaf, the olive-studded fougasse, or another of the signature artisan breads transports you right back to France. As authentic as the boulangerie breads are, the patisserie items like flan normande are just as evocative. For eat-in diners, quite continental soups, salads, and sandwiches are equally and dependably French. \$\$\$

Continued on page 59

## Restaurant Listings

Continued from page 58

### Pizza Fusion

14815 Biscayne Blvd.  
305-405-6700

www.pizzafusion.com

"Saving the earth one pizza at a time" is the motto at this franchise of the only pizza chain to require third-party organic restaurant certification at all locations. Their gluten-free crusts make it mighty friendly to pizza fanatics with food allergies. Starters, salads, desserts, and organic wines/beers are also served. And delivery is available — in hybrid cars, of course. Specials unique to this NMB franchise include Sunday-Thursday happy hours, a free Kids Organic Club class on Saturdays, 10:00-11:00 a.m., and varied Monday-Wednesday freebies. \$-\$

### PK Oriental Mart

255 NE 167th St.  
305-654-9646

Unlike other Asian markets on this strip between I-95 and Biscayne Boulevard, PK has a prepared-food counter, serving authentic Chinatown barbecue, with appropriate dipping sauces included. Weekends bring the biggest selection, including barbecued ribs and pa pei duck (roasted, then deep-fried till extra crisp and nearly free of subcutaneous fat). Available every day are juicy, soy-marinated roast chickens, roast pork strips, crispy pork, and whole roast ducks — hanging, beaks and all. But no worries; a counterperson will chop your purchase into bite-size, beakless pieces. \$

### Racks Italian Bistro and Market

3933 NE 163rd St. (Intracoastal Mall),  
305-917-7225

The complexity of the Racks concept makes a sound-bite description impossible. It's part Italian market, with salumi, cheeses, and other artisan products plus take-out prepared foods; part enoteca (wine bar, featuring snacks like addictive Portobello fritti with truffle aioli, especially enjoyable on the waterfront deck); part ristorante (pastas and other Big Food); part pizzeria. What's important: All components feel and taste authentically Italian. Just don't miss the coal-oven pizza. Superior toppings (including unusually zesty tomato sauce) plus an astonishingly light yet chewy crust make Racks' pies a revelation. \$\$

### Roasters & Toasters

18515 NE 18th Ave.  
305-830-3354

Attention ex-New Yorkers: Is your idea of food porn one of the Carnegie Deli's mile-high pastrami sandwiches? Well, Roasters will dwarf them. Consider the "Carnegie-style" monster containing, according to the menu, a full pound of succulent meat (really 1.4 pounds; we weighed it), for a mere 15 bucks. All the other Jewish deli classics are here too, including perfectly sour pickles, silky hand-sliced nova or lox, truly red-rare roast beef, and the cutest two-bite mini-potato pancakes ever — eight per order, served with sour cream and applesauce. \$\$

### Sang's Chinese Restaurant

1925 NE 163rd St.  
305-947-7076

Sang's has three menus. The pink menu is Americanized Chinese food, from chop suey to honey garlic chicken. The white menu permits the chef to show off his authentic Chinese fare: salt and pepper prawns, rich beef/turnip casserole, tender salt-baked chicken, even esoterica like abalone with sea cucumber. The extensive third menu offers dim sum, served until 4:00 p.m. A live tank allows

seasonal seafood dishes like lobster with ginger and scallion. Recently installed: a Chinese barbecue case, displaying savory items like crispy pork with crackling attached. \$\$\$

### Shing Wang Vegetarian, Isee & Tea House

237 NE 167th St., 305-654-4008

www.shingwangrestaurant.com

At this unique Taiwanese eatery, run by a trio of Taipei-trained female chefs, all seafood, poultry, and meats in the budget-priced entrées (\$6.95) are mock — imitations made from wheat gluten, tofu, and vegetables. But don't mock it till you try the quite beefy pepper steak, or smokin' duck, with slices that mimic the charcuterie item down to convincing faux fat. Other main dishes feature recognizable veggies or noodles. As for the rest of the name: icee is shaved ice, an over-the-top dessert that's a sort of a slurpee sundae, with toppings that vary from the familiar (fresh fruits) to the weird (grass jelly, sweet corn, kidney beans, rice balls, chocolate pudding). And the bubble tea is a must-not-miss. Using housemade syrup, the cold, refreshing boba comes in numerous flavors (mango, taro, even actual tea), all supplemented with signature black tapioca balls that, slurped through large-diameter straws, are a guaranteed giggle. \$

### Siam Square

54 NE 167th St., 305-944-9697

Open until 1:00 a.m. every day except Sunday (when it closes at midnight), this relatively new addition to North Miami Beach's "Chinatown" strip has become a popular late-night gathering spot for chefs from other Asian restaurants. And why not? The food is fresh, nicely presented, and reasonably priced. The kitchen staff is willing to customize dishes upon request, and the serving staff is reliably fast. Perhaps most important, karaoke equipment is in place when the mood strikes. \$-\$

### Scorch Grillhouse and Wine Bar

13750 Biscayne Blvd., 305-949-5588

www.scorchgrillhouse.com

Though some food folks were initially exasperated when yet another Latin-influenced grill replaced one of our area's few Vietnamese restaurants, it's hard to bear a grudge at a friendly, casual neighborhood place that offers monster ten-ounce char-grilled burgers, with potatoes or salad, for \$8.50; steaks, plus a side and a sauce or veg topper, for nine bucks at lunch, \$15 to \$18.75 (the menu's top price) at night; and three-dollar glasses of decent house wine. \$-\$

### Sushi House

15911 Biscayne Blvd., 305-947-6002

In terms of décor drama, this sushi spot seems to have taken its cue from Philippe Starck: sheer floor-to-ceiling drapes, for starters. The sushi list, too, is over the top, featuring monster makis like the Cubbie Comfort: spicy tuna, soft-shell crab, shrimp and eel tempura, plus avocado, jalapeños, and cilantro, topped with not one but three sauces: wasabi, teriyaki, and spicy mayo. Hawaiian King Crab contains unprecedented ingredients like tomatoes, green peppers, and pineapple. Boutique wines, artisan sakes, and cocktails are as exotic as the cuisine. \$\$\$-\$\$\$\$

### Tuna's Raw Bar and Grille

17850 W. Dixie Hwy.

305-932-0630

www.tunasrawbarandgrille.com

The reincarnated Tuna's has gained new owners, a new name, a dazzling outdoor bar and dining area, and a newly impressive selection of raw-bar specialties: cold-water oysters from the Northeast, plus Blue Points,

Malpecs, Island Creeks, and more. Traditional house favorites remain, and the emphasis is still on fresh fish from local waters. Open daily till 2:00 a.m., the place can get rather festive after midnight, but since the kitchen is open till closing, Tuna's draws a serious late-night dining crowd, too. \$\$\$-\$\$\$

## AVENTURA / MIAMI GARDENS

### Anthony's Coal-Fired Pizza

17901 Biscayne Blvd.

305-830-2625

www.anthonyscoal-firedpizza.com

Coal is what it's all about here — a coal-fired oven (like that at Lombardi's, Patsy's, John's, or Grimaldi's in New York) producing the intense 800-degree heat to turn out, in mere minutes, a pie with the classic thin, crisp-bottomed, beautifully char-bubbled crust that fans of the above legendary pizzerias crave. Expect neither bargain-chain prices, a huge selection of toppings, nor much else on the menu. Anthony's does just a few things, and does them right. \$\$

### Bella Luna

19575 Biscayne Blvd. Aventura Mall ,

305-792-9330

www.bellalunaaventura.com

If the menu here looks familiar, it should. It's nearly identical to that at the Upper Eastside's Luna Café and, with minor variations, at all the rest of Tom Billante's eateries (Rosalia, Villaggio, Carpaccio), right down to the typeface. But no argument from here. In a mall — a setting more accustomed to food court — dishes like carpaccio al salmone (crudo, with portobellos, capers, parmesan slices, and lemon/tomato dressing) and linguine carbonara (in creamy sauce with pancetta and shallots) are a breath of fresh, albeit familiar, air. \$\$\$-\$\$\$

### Bourbon Steak

1999 W. Country Club Dr.

(Fairmont Hotel, Turnberry Resort)

786-279-0658

www.michaelmina.net

At Bourbon Steak, a venture in the exploding restaurant empire of chef Michael Mina, a multiple James Beard award winner, steakhouse fare is just where the fare starts. There are also Mina's ingenious signature dishes, like an elegant deconstructed lobster/baby vegetable pot pie, a raw bar, and enough delectable vegetable/seafood starters and sides for noncarnivores to assemble a happy meal. But don't neglect the steak — flavorful dry-aged Angus, 100-percent Wagyu American "Kobe," swoonworthy grade A5 Japanese Kobe, and butter-poached prime rib, all cooked to perfection. \$\$\$\$

### Chef Allen's

19088 NE 29th Ave

305-935-2900

www.chefallens.com

After 20 years of success in the same location, many chefs would coast on their backlog of tried-and-true dishes. And it's doubtful that kindly Allen Susser would break out his many regulars by eliminating from the menu the Bahamian lobster and crab cakes. But lobster-lovers will find that the 20th anniversary menus also offer new excitements like tandoori-spiced rock lobster, along with what might be the ultimate mac'n'cheese: lobster crab macaroni in a Fris vodka sauce with mushrooms, scallions, and parmesan. The famous dessert soufflé's flavor changes daily, but it always did. \$\$\$\$

### Il Migliore

2576 NE Miami Gardens Dr.

305-792-2902

Chef Neal Cooper's attractive trattoria gets the food right, as well as the ambiance. As in Italy, dishes rely on impeccable ingredients and straightforward recipes that don't overcomplicate, cover up, or otherwise muck about with that perfection. Fresh fettuccine with white truffle oil and mixed wild mushrooms needs nothing else. Neither does the signature Pollo Al Mattone, marinated in herbs and cooked under a brick. And even low-carb dieters happily go to hell in a hand basket when faced with a mound of potatoes alla Toscana, herb-sprinkled French fries. \$\$\$-\$\$\$

### Mahogany Grille

2190 NW 183rd St., 305-626-8100

Mahogany Grille has drawn critical raves and an international clientele since retired major league outfielder Andre Dawson and his brother transformed this place in 2007. Today it's white tablecloths and, naturally, mahogany. The menu is a sort of trendy yet traditional soul fusion of food from several African diaspora regions: Carolina Low Country (buttery cheese grits with shrimp, sausage, and cream gravy), the Caribbean (conch-packed fritters or salad), and the Old South (lightly buttermilk-battered fried chicken). The chicken is perhaps Miami's best. \$\$\$-\$\$\$

### Pilar

20475 Biscayne Blvd.

305-937-2777, www.pillarrestaurant.com

Chef/owner Scott Fredel previously worked for Norman Van Aken and Mark Mililello. He has been executive chef at Rumi, and cooked at NYC's James Beard House. Armed with those impressive credentials, Fredel and his wife launched Pilar (named for Hemingway's boat) aiming to prove that top restaurants can be affordable. Consider it proven. Floribbean-style seafood is the specialty: fresh hearts of palm slaw and Caribbean curry sauce, rock shrimp spring rolls with sweet soy glaze, yellowtail snapper with tomato-herb vinaigrette. Forget its strip-mall location. The restaurant itself is elegant. \$\$\$-\$\$\$

### Pizza Roma

19090 NE 29th Ave., 305-937-4884

Despite its name, this homey hidden eatery serves not Rome's wood-cooked, crunchily-crust-ed pizzas but New York-style pies with medium-thick crusts pliable enough to fold in half for neat street eating. Unlike chains, though, this indie is accommodating, so if you want your crust thin and crisp, just ask. Also featured are Italian-American entrées like baked manicotti (that's "mani-goat", for those not from NJ) big enough to share, and sub sandwiches, here called "bullets," to put you in a Sopranos frame of mind. \$\$

### The Soup Man

20475 Biscayne Blvd. #G-8, 305-466-9033

The real soup man behind this franchise is Al Yeganeh, an antisocial Manhattan restaurant proprietor made notorious, on a Seinfeld episode, as "the soup Nazi." On the menu: ten different premium soups each day. The selection is carefully balanced among meat/poultry-based and vegetarian; clear and creamy (like the eatery's signature shellfish-packed lobster bisque); chilled and hot; familiar (chicken noodle) and exotic (mulligatawny). All soups come with gourmet bread, fruit, and imported chocolate. Also available are salads, sandwiches, and wraps. \$\$\$

### Sushi Siam

19575 Biscayne Blvd.

305-932-8955

(See Miami / Upper Eastside listing)

**Harvey's By the Bay**

**LIVE MUSIC**  
Jukebox, Dj's and  
**FREE DARTS and POOL!**

Plus...watch all your  
favorite sports on  
our flat screens!

Full kitchen available  
for catering,  
and 3 banquet halls  
for parties!

**BAR & GRILL  
NOW OPEN  
AT POST 29!**

**OPEN 7 DAYS FROM 4pm to 5am**  
6445 NE 7th Ave., Miami, 33138  
305-757-5773 or 954 394 2763

**420 Pizza**

**OPENING IN  
OCTOBER!**

**11007 NE 6th Ave**  
**Miami Shores**



**BEST VALUE IN THE BISCAYNE CORRIDOR!**

**FINANCING AVAILABLE**

**1 BD FROM \$180K 2 BD FROM \$245K 3 BD FROM \$555K**

The 1800 Club is a spectacular 42 story luxury bayfront condominium with boundless bay and city views. Spacious floor plans and unrivaled amenities including one of the best gyms in Miami. Marble baths, granite kitchen counters, GE Profile appliances and individual W/D's. Ideally situated across from beautiful Margaret Pace Park, steps from the Arsht Center for the Performing Arts and minutes to South Beach!

**FURNISHED SALES SHOWCASE OPEN 7 DAYS**  
**1800 N. BAYSHORE DRIVE, MIAMI, FL 33132 305 603 1800**

  
**MAJESTIC**  
 PROPERTIES

