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

Volume 7, Issue 10

AFTER A DECADE IN THE SPOTLIGHT, MIAMI'S  
ART SCENE HAS PRODUCED SOME

# WINNERS & LOSERS

By Anne Tschida



WINNER: The Walls of Wynwood  
Photo by Silvia Ros

The first decade of this new century was, for Miami, all about the visual arts. The past ten years changed the way the world viewed us, and perhaps more important, the way we viewed ourselves. A place formerly known for *Scarface* and scandals, *Miami Vice* and South Beach nightclubs, gained a more substantial reputation as an exciting center for contemporary art.

The 2002 arrival of the prestigious art fair from Switzerland, Art Basel, put Miami on the international map. Just as Art Basel's directors chose Miami for their American debut, something else was happening here: A vibrant and burgeoning homegrown art scene was sprouting, where talented individuals who once might have moved to New York instead decided to stay put, to make art and to teach. They attracted other talented artists, who moved to Miami to join them.

Our institutions — the museums and schools that in some cases barely existed in the previous century — progressed with surprising speed in quality, competence, and reputation.

Miami gained a firm footing in the cultural landscape, with a number of true winners to show for it. But along the way, some of the quirky and charming artistic joie de vivre that had made it special was forfeited.

As 2009 comes to a close, it would seem an appropriate time to look back at what has been won and what was lost, what was established and what was forgotten during Miami's art decade.

Continued on page 14

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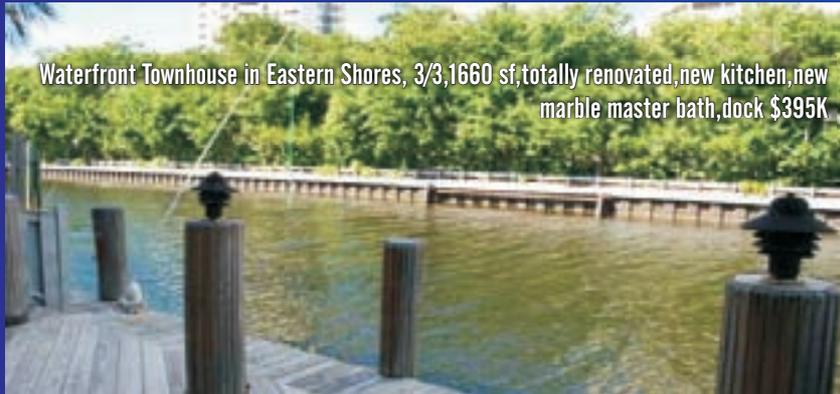
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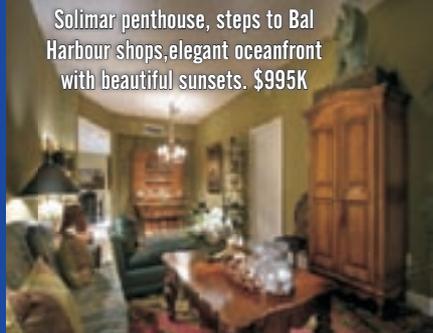
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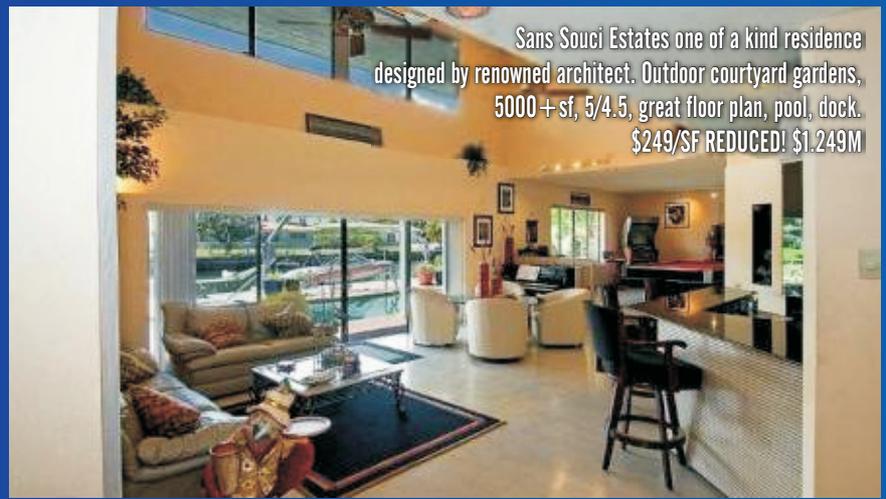
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**19** **George Balanchine's The Nutcracker™**  
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**23** **George Balanchine's The Nutcracker™**  
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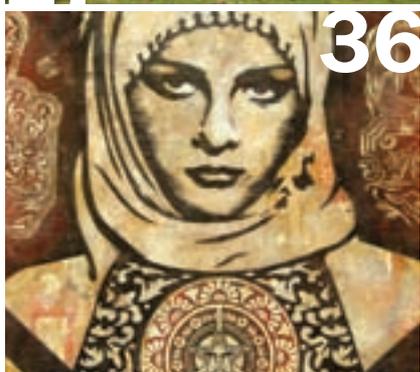
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**BISCAYNE Times**

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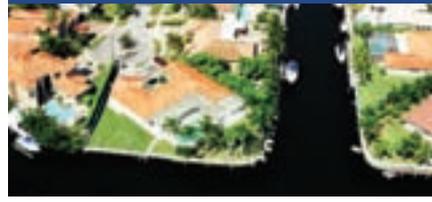
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## Letters to the Editor

### North Miami Is Missing Something Most Cities Have in Abundance: Parking Meters

I'd like to add another positive point to Karen-Janine Cohen's November cover story about 125th Street in North Miami ("125: Strive to Survive"). It's something that is often overlooked but is an extremely valuable feature for a destination.

North Miami has free parking!

*Dan Lundberg  
North Miami*

### Guardhouse Alternative #1: Automatic Garage-Door Opener

Christian Cipriani's article about the armed robbery of Jeff and Yasmin Davis in the driveway of their Miami Shores home ("Guns Can Change Everything," November 2009) revealed an irony. The Davis couple bought a bayfront house at a price that was surely well beyond most people's means. The house was gutted and rebuilt to their specifications, again well beyond most people's means.

Ironically, they were able to spend thousands of dollars on the rebuilding, but apparently forgot to include an automatic garage-door opener, which would have rendered it unnecessary for the wife to get out of their vehicle to open the garage door, which is when the robbery occurred.

Now they want a guardhouse built on NE 96th Street at NE 10th Avenue — and have other residents pay for it.

Get real.

*Ellen Willis  
Miami Shores*

### Guardhouse Alternative #2: Police Officer in Squad Car

A guardhouse in the Shores that photographs the license plate of every car that passes through? Yes! Brilliant!

This idea probably sounded better in Jeff Davis's head. It's about as effective as those red-light cameras, which enforce the law *after* the crime has been committed. This certainly does not help with prevention or with the consequences of the crime.

How can we feel safer? Most police departments increase their presence in areas where the crime rate has gone up. Police departments generally do this automatically, but when they don't, any resident can request it. You simply have to ask.

Miami Shores has its own police department, so there should be no excuses. Police are here to serve and protect, or so I've been told, and we give them about one-third of our municipal budget to do so.

The armed robbery the Davis family went through is appalling, but it shouldn't be used as a way to keep track of law-abiding citizens. Furthermore, the information collected by a guardhouse camera is a liability in itself. The added cost is an unnecessary burden, and it is simply redundant. One squad car making rounds can be more beneficial.

Besides, any plate you do identify from a getaway vehicle is probably going to be that of a stolen car. Possibly your neighbor's car.

*Angel Correa  
Miami Shores*

### When Is a Tree Not a Tree? When It's a Lollipop

I want to thank Jeff Shimonski for highlighting the many reasons why topping and hat-racking trees should be illegal ("Miami's Chainsaw Massacre," November 2009). I was astonished to read about all the hazards. Because these practices can harm the health of the tree, I was under the mistaken impression that they were outlawed.

I suggest that Jeff next write an article about what I believe is another aberration of nature present in South Florida yards: Trees shaped to look like lollipops.

Nature is the best architect and designer. We should try to let trees look like trees.

*Laura Santamaria  
Miami*

### Chronicle of a Disaster Foretold

I would like to respond to Frank Rollason's column about statewide Amendment 4 ("Revolutionary Concept: Put Urban Sprawl to a Vote," November 2009). In 2006 my hometown of St. Pete Beach became the first community to adopt a local version of Amendment 4, a proposal that will appear before all Florida voters next year.

Our town put its faith in the empty promises of this amendment's supporters. We were told that they just wanted to "give the people a say" on growth. But that is not what they wanted to do, and that is not what happened. Since this measure was passed, the residents of St.

*Continued on page 18*

# Migraciones

Ronald Morán (El Salvador)  
Donna Conlon (Panama)  
Patricia Belli (Nicaragua)  
Grupo La Torana (Guatemala)  
Adán Valdecillo (Honduras)  
Ángel Poyón Calí (Guatemala)  
Danny Zavaleta (El Salvador)  
Miguel Ángel Madrigal (México)  
Regina Galindo (Guatemala)  
Dalia Chévez (El Salvador)  
Lucía Madriz (Costa Rica)  
Betsabé Romero (Mexico)  
Ernesto Salmerón (Nicaragua)  
Curator: Rosina Cazali



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2009



## MIGRATIONS: LOOKING SOUTH

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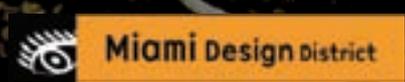
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# BizBuzz: December 2009

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

By Pamela Robin Brandt  
BT Contributor

**T**his is the season for celebration and gift-giving, and Hannah Lasky of **Hannah & Her Scissors** (9611 NE 86th St.; 305-772-8426) has not one but two gifts that'll get readers looking excellent for those holiday parties. Mention the *BT* for a 20% discount on haircuts, plus a free blow dry.

If your home also needs a makeover, Upper Eastsiders now don't need to leave the neighborhood for supplies. New advertiser **Biscayne Paint** (8221 Biscayne Blvd.; 305-754-0112, in the MiMo gem that formerly housed Rayco Auto Interiors) has all the supplies you'll need — except for car upholstery.

Homeowners looking for the ultimate in luxury should contact new advertiser **Saad Homes** (305-829-8992). The family-owned business has built more than 250 high-end custom dwellings over the past 30 years. Good news from patriarch Angel Saad: Prices are now 20% to 30% lower for both new construction and major renovations.

To flaunt the fact that here in Miami we can have our holiday parties on the patio, **Ascot Teak** (12951 Biscayne Blvd.; 305-892-2131) is offering *BT* readers discounts ranging from 20% to 40% on their large inventory direct from their own factory. And there's same-day delivery, too.

Meanwhile, a stylish new collection is scheduled to arrive December 14 at **Beau Living** (8101 Biscayne Blvd.; 305-751-1511). To celebrate the showroom's second anniversary, a sale offers up to 40% off on all furniture.

Helping to bring eco-friendliness to the Biscayne Corridor, the **Doggie Bag Café** at Smiling Pets Animal Clinic (7310 Biscayne Blvd.; 305-710-7266) will host "Green Dog Day" on December 13 from 5:30 to 7:30 p.m. Learn how to green your dog with organic foods, eco-friendly shampoos, bamboo collars/leashes, and more.

Speaking of innovation, if you haven't recently visited the decade-old **Dancewear Gallery** (845 NE 125th St.; 305-892-9961), the boutique's space now boasts a dance studio that's home to the North Miami Arts Collective. And to celebrate this merging of two creative visions, *BT* readers who make a purchase before December 23 will receive a certificate for free or



reduced-price NOMAC dance classes.

**Unity on the Bay** (411 NE 21st St.; 305-573-9191) invites one and all to experience a holiday showcase at their candlelight Christmas Eve service. The evening of friendship, joy, and inspiring choral music begins at 7:00 p.m. Unity also hosts a special "Burning Bowl" service on New Year's Eve at 7:00 p.m. You can symbolically relinquish the past and write yourself a new vision for a new year.

Remember the real.life.basic store on Lincoln Road? Despite its popularity, the Miami-based dining and bathware firm closed in order to concentrate on designing and manufacturing. But rejoice! They've just opened **real.life.basic OUTLET** (11091 Biscayne Blvd.; 305-891-0888), which sells the sleek accessories at astonishingly low prices. Warning: The outlet is only open through high season, and once the items are gone, tough luck.

When Ponce de Leon searched the St. Augustine area for the Fountain of Youth, he was way off. Miami has the real thing. At the new **Youthful Aging Center** (265 NE 24th St., Suite 106; 786-275-5395), board-certified osteopathic family physician Ana M. Hernandez supervises personally customized alternative nutritional and natural-hormone-replacement therapies designed to reverse years of metabolic damage, restoring youthful looks and energy.

Match your good looks with good health at **Medi-Station Urgent Care** (9600 NE 2nd Ave.), where the H1N1 (swine flu) vaccine is in plentiful supply. Walk in. No

appointment needed. Vaccination cost: \$15.

One more healthful tip: Those curious to check out the numerous upgrades at Midtown's **Shuichi Take Fitness Club** (3250 NE 1st Ave.; 305-856-4588) are welcome anytime. But a particularly good time would be December 5, from 5:00-10:00 p.m., when the club aims to raise \$10,000 in support of Special Olympics Miami-Dade. Musical performances, open bar, and more are yours for a \$20-\$25 donation.

Although new advertiser **WLRN Radio and Television** is licensed to the school board, it's not just about kids. Our recent fave TV broadcast: *Weird Florida*, a documentary exploring our state's most bizarre secrets.

Everyone talks about mortgage foreclosures, but **Jake Miller** (12550 Biscayne Blvd., 8th floor) is doing something about it. On December 8, at 7:00 p.m., the attorney will present another of his popular, free "What's Best for You" seminars. For more info and reservations: [www.helpmemodifynow.com](http://www.helpmemodifynow.com).

**Duffy Realty** has been specializing in north Miami-Dade real estate sales and rentals since 1984. For proof that experience counts, glance at the website's gorgeous listings, many with refreshingly affordable prices, then give Patrick L. Duffy a call (305-758-5600; 305-904-4803; [www.duffyrealty.com](http://www.duffyrealty.com)).

It may surprise some that 90% of new advertiser **City Lights Cruises'** guests are locals, not tourists. But the company doesn't offer mere sightseeing tours. Rather its three-hour cruises aboard luxury yachts

are billed as "the ultimate party on the water," with amenities like premium bars, hot appetizer buffets, and DJed music for dancing. Big New Year's Eve party coming up! Reservations at 305-372-5040.

Is your patter smooth, but you lack the moves to follow through? Contact new advertiser **Dancemasters** (12390 W. Dixie Hwy.; 305-893-3010), where you can learn ballroom and Latin dancing from international champions. The floating dance floor is big (3000 square feet) but prices for group and private lessons are small. They too are having big New Year's Eve party.

The grass-fed, nutritionally superior Uruguayan beef sold by new advertiser **Gaucha Ranch** is a staple at the best Argentine steakhouses around town. Now those superb steaks are also available retail — at surprisingly reasonable prices — online and at the company's warehouse (7251 NE 2nd Ave., #113; 305-751-0075, [www.gauchoranchfoods.com](http://www.gauchoranchfoods.com)). It's somewhat hidden, but well worth the hunt. The friendly folks there provide cooking tips, too.

The Design District's restaurant row continues to grow with the addition of new advertiser **Mandolin Aegean Bistro** (4312 NE 2nd Ave.; 305-576-6066). *BT* readers can celebrate their grand opening with a 10% discount during December.

Another new advertiser, **Go To Sushi** (5140 Biscayne Blvd.; 305-759-0914), is now offering sushi and Japanese small plates to go. The healthy food comes as fast as at neighborhood greasy-griddle chains, and pricing is on a par with the far less fresh supermarket sushi down the block. So why settle?

For the sixth year, **Royal Bavarian Schnitzel Haus** (1085 NE 79th St.; 305-754-8002) will be serving a traditional German Christmas Eve feast from 4:00 p.m. to midnight, December 24. Check out the whole menu at [www.schnitzelhausmiami.com](http://www.schnitzelhausmiami.com), but we'll tell you roast goose is the star.

Finally, the **Miami Parking Authority** has a gift for those with quick errands downtown: Parking is now free for up to 30 minutes at all MPA garages. And further discount deals are in the works, says the MPA's Tim Dodson.

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



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**December 11, 2009 7:30pm**  
First United Methodist Church of Coral Gables

**December 12, 2009 8:00pm**  
Miami Beach Community Church

**December 13, 2009 4:00pm**  
All Saints Episcopal Church, Ft. Lauderdale

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# Gone but Not Forgotten – Unfortunately

The legacy of former Miami Mayor Manny Diaz: empty buildings and deep debt

By Jack King  
BT Contributor

The era of Mayor Manny Diaz has finally come to an end, and none too soon. His reign over the past eight years has been nothing short of spectacular. Diaz, also known as “Concrete Manny” and “Money Diaz,” promised more things that never materialized, took credit for more accomplishments that weren’t his, overspent the city budget more often, left more projects incomplete, spent more on useless studies, and increased his net wealth while in office better than any other mayor in the history of Miami. Wow, what a guy!

A lot of people had high hopes for both the city and Manny when he was elected in 2001. I didn’t. He only got elected because he was the lone candidate running who hadn’t been indicted or previously turned out of office.

His tenure started with some good news: The post 9/11 economy was in such bad shape there was nothing he could do to make it better or worse. So he got a pass for his first 100 days. But it wasn’t long before he found his real calling: schmoozing developers and handing out building permits like party favors. The economy was beginning to heat up and Manny was ready to start pouring concrete. And boy, did he pour!

As the boom began, Manny lost track of what really drives an economy — long-term job growth. Like so many politicians before him, he didn’t seem to understand that construction projects should be the seed that grows the economy, not the economy itself. So to keep things going, Manny and his minions continued building

anything and everything, long after it became painfully evident there were no people to put in the high-rise condos and no jobs to fill the commercial properties. Not to worry, Manny said. Keep pouring that concrete and we’ll worry about the real economy later.

If he had his way, we’d *still* be pouring concrete.

Yet even now there are some 15 major projects that have been planned and permitted in the downtown Miami and Park West areas. In addition there are another dozen high-rises that have not been started as second or third buildings in a development. And forget about the fact that many of the completed buildings stand vacant because they

**Not to worry, Manny said. Keep pouring concrete and we’ll worry about the real economy later. If he had his way, we’d still be pouring concrete.**

never sold, or people walked away from their deposits, or they’re in foreclosure.

Mayor Manny obviously never read the history of Miami in the 1920s, when speculators were flipping properties every day, and sometimes every hour. You never wanted to be the last flippee before the market crashed.

By 2004 Manny and Miami were on a roll. He had a majority on the city commission, so everything he wanted was just rubber-stamped. Then came a little bump in the road when Commissioner Johnny Winton lost a one-round boxing match at Miami International

Airport and was sent packing by the courts. Not to worry. Manny selected another minion, Linda Haskins, to take his place. Unfortunately for Haskins, she had to actually run for the office several months later and the natives were getting restless in Mannyville.

Enter Marc Sarnoff, a Coconut Grove activist. He took on Haskins and thumped her quite handily. The amazing thing about Sarnoff’s victory was that Manny got his developer friends to dump thousands into Haskins’s campaign. When it was all over, the developers had shelled out about \$162 for every vote Haskins got — very likely a new world record.

And in case you’ve forgotten, Manny, Winton, and city manager Joe Arriola (remember *him?*) decided to buy some property together and flip it to one of their developer buddies. They were found out and the deal fell apart, probably because they didn’t realize their names showed up in public records. What a group!

This left Manny a 3-2 majority on the commission, so he was still getting his way. Only now a lot more questions were being asked and people began to notice he still wasn’t answering them. He started lying low and not making all the personal appearances he’d been doing several years before.

By 2007 it became obvious that Manny was having legacy issues, and wanted some signature projects that would prompt everyone to think of him when they saw them. That plan didn’t go so well. There were many, but we’ll look at just a few.

Manny was close to the Related Group, which had several projects going

in Miami. Related’s Jorge Perez cut a deal with Mercy Hospital to buy prime bayfront land it owned in the Grove so he could build three very tall condominium buildings. Perez needed three votes and Manny delivered three votes. But opponents sued the city and eventually the courts overturned the project, saying the city had failed to take into account its very own master plan.

The same thing happened with property along the Miami River. Then came Manny’s great vision for Virginia Key, which looked something like a string of five-story parking garages. In fact it *was* a string of five-story parking garages. Even the city commission gagged on that one.

You might wonder how Manny increased his net wealth during this time. After all, it’s pretty hard to get away with taking a bribe. On Manny’s financial disclosure form in 2007 there was a small entry that said he had \$400,000 in cash on hand. He never explained where the money came from. Let me give it a shot.

Manny is a lawyer. Developers hire lawyers to close property sales. Manny refers the closing to another lawyer. The lawyer pays Manny a finder’s fee. Everybody is happy, and best as I can tell, it is all legal.

So Manny is gone, but he did manage to leave us a legacy other than empty buildings with no infrastructure. It is the Marlins’ stadium, a perfect development project that fits Manny to a T: We don’t need it, it’s already over budget, and we can’t pay for it.

What a perfect way to build Mannyville.

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

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# What are you doing to prepare for the upcoming holidays?

Compiled by Cathi Marro – BT Contributor



**Shannon R. Jenkins**  
General Manager  
North Miami

I'm trying to save some money to buy gifts for loved ones. I plan on being very generous this year. Luckily, I just got a great promotion. My whole family meets up at my grandma's and she cooks us all dinner. We usually keep the old traditions, but this year I will spend half of Christmas with my girlfriend's Jewish family. They have a "What's a Jew To Do?" party every year.



**Tabitha Charles**  
School Fundraiser  
Miami Shores

Each year I decorate my entire house, every nook and cranny, inside and out! We have an old tradition in our family where we hang our stockings by the chimney with care, then Santa brings them to the end of our beds when he is done putting all the gifts under the tree. This year I started holiday shopping early so that I could pay for the gifts over several months rather than getting one big credit card bill for the month of December.



**Keith Artigliere**  
Construction Consultant  
Little Haiti

I believe that whenever you get something, you should give back, so once again this year I will be doing charity work with St. Jude's. I also plan to go back up north and celebrate all the old traditions with my family. I like all the traditions, and even though finances are tight this year, I will not skimp on my family and our holiday traditions. Things could be better, but I love helping my family.



**Denyse Fingal**  
Student/Waitress  
Midtown

I'll be very busy this holiday season with school and work and doing catering jobs on the side. I think this year will be worse than last year for a lot of people who are unemployed. I don't have family here, so I'll spend the holidays with my boyfriend and friends. I don't really buy gifts for people, but I enjoy cooking for everyone because food brings people together.



**Bryan Wyrick**  
Sales  
North Miami

Right now I'm trying to figure out which gifts fit everyone. I won't buy them until December 24 so I can take advantage of last-minute sales. I always end up spending more than I planned. Even though the holidays will be different for some people because of the economy, that won't take away from the emotional part. I'm sure there will be fewer gifts under the tree, but people will still be thankful.



**Anisia Yero**  
Office Manager  
Keystone

Right after Halloween I began to clear my house to make room for my kids, who are coming home from college. Our family loves to honor the old traditions like early-morning shopping the day after Thanksgiving, cooking a big meal and decorating the tree together. I'll be wiser in my gift-buying this year but will not cut back on food. I'll make sure I save enough money beforehand so that we'll not go without for the holidays.



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# WYNWOOD

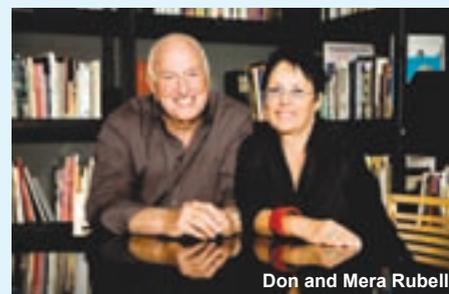


**Art Basel Miami Beach** The world's largest contemporary art fair is now part of Miami's cultural lore, starting with the tale of Basel's Miami Beach debut, which was canceled after the attacks of September 11, 2001. It came ashore the following year to great fanfare and fun, and Miami's arts scene has never been the same. Even as financial bubbles began to burst, it seemed as though the extravagance of the December super-glam week, where artwork jumped off the walls and into the hands of collectors big and small, would never diminish. But in fact this year's Art Basel is a somewhat downsized event, which is fine. A little breathing room at this point is a good thing.

**MOCA** Over the decade, North Miami's Museum of Contemporary Art solidified its position as the best contemporary museum in the area. (That there is even competition is another winning point for Miami.) Thanks in large part to the leadership of its director, Bonnie Clearwater, the museum has built a cohesive collection, with an impressive number of local artists included, and produced and imported professional, inspired exhibits. There have been a few missteps. The same roster of local artists can get repetitive, as can some of the conceptual themes behind recent shows. But MOCA has made Miami proud.



**Dorsch Gallery** Brook Dorsch moved his gallery to a warehouse in Wynwood in 2000, one of the first to recognize the area's potential, and hence Miami's potential. Since its raw beginnings, the gallery has grown into a handsome yet still authentic exhibition space. In a break from the crowd-pleasing, youth-oriented predilections of Miami, during Basel the gallery will feature a retrospective of Robert Thiele, an artist who has truly grown with Miami. More than 30 years already. Practically ancient!



**Major Art Collectors** Miami can have an inflated image of itself, and Miami's art collectors can have inflated egos to match. But in this case, our big and important collectors really *are* big and important — and there is no doubt Miami has benefited. For instance, Micky Wolfson's collection was the foundation for the Wolfsonian-FIU Museum. Dacra Development chief and collector Craig Robins is the force behind Design Miami. Few cities can boast as many notable private

collections that are open to the public, such as those of Martin Margulies, the Rubell family, and Debra and Dennis Scholl. Their exhibition spaces are now joined by the brand-new Rosa and Carlos de la Cruz Collection Contemporary Art Space in the Design District. In addition, Tony Goldman and family will soon take over the former MOCA Goldman Warehouse to display works from their private collection.

### Fredric Snitzer Gallery

Fred Snitzer has run the most successful gallery of the decade, with artists lining up to be on his roster, and buyers lining up to acquire their works. He has developed a reputation as the man with *the* eye for young, cutting-edge artists. This year his gallery is once again in an exclusive position at Art Basel — that is, at the main show in the Miami Beach Convention Center. Snitzer's is one of only two Miami galleries selected to participate this year. (There used to be a few more, such as Bernice Steinbaum, Diana Lowenstein, and Genaro Ambrosino, who were dropped. But then, they didn't sit in another exclusive position occupied by Snitzer — on Art Basel's selection committee.) Like no other gallery, Snitzer is synonymous with Miami's contemporary art scene.

**Painting** Enough of the hard-to-understand and even harder to sell installation and conceptual stuff. During an economic slump it's all painting all the time.

Continued on page 16

# LOSERS



**Galerie Perrotin** Aside from Art Basel itself, no other Miami arrival was as heralded as this star-studded French gallery. In 2005 it flung open the doors of its fabulously renovated two-story building in Wynwood, after which Miami's heightened position in the art world was supposed to be cemented forever. But for Emmanuel Perrotin, Miami turned out to be a one-week town. After the Basel crowds departed, others failed to fill in for the



**The Living Room** The jumbo size outdoor installation on the corner of N. Miami Avenue and 40th Street in the Design District — a giant pink living room with lamps, curtains, and a big open window — delighted both art lovers and regular folks when it was completed in 2001. *The Living Room* held great promise as an example of how inspired public projects like this could rejuvenate our blighted landscape. Commissioned by Dacra Development's Craig Robins, the work, created by Roberto Behar and Rosario Marquardt, fell into disrepair after Robins sold the property to prominent Mexican businessman Ernesto Rimoch, who demolished the attached building. Today a collapsing chain-link fence and crappy graffiti have turned it back into that blighted landscape it had come to save. The 30-foot-tall curtains fell off long ago.

rest of the year. So Perrotin closed his doors last year. Despite that official closing, there is a show there, open for one week during Basel.

**Conceptual Art** No, it's not dead, but you could say it's on life support. Conceptualism, based on the idea that the concept is as important as the product (sometimes simply anything that is not painting or sculpture) was born in the latter half of the 20th Century and gained prominence in recent years, with the likes of Damien Hirst as its superstars. Here in Miami, good examples can be seen at places like David Castillo Gallery and Locust Projects. But in this time of the Great Recession, sprawling, high-concept installations (and some would say increasingly

incomprehensible works and theories) have lost much of their radiance.



**Coral Gables** The art center of the last century, the Gables and its art walk slowed to a crawl, and most of its important galleries decamped to Wynwood. Today it is home to only few interesting outlets, although the work of some noteworthy Latin artists can still be found there.



**The Containers** One of the most novel and cool contributions from Art Basel in the early years. International galleries exhibited their artists in actual shipping containers arrayed next to Miami Beach's boardwalk. A sand-filled, martini-fueled hike among them was on the must-do list for Basel's opening night. But the container offerings got a little musty over the decade, and this year Art Basel pulled the plug.



**Performance Art** This exciting art form and its cadre of daring performers (talented Miami natives among them) still can't find much funding or much of a home, outside of random gallery opening nights. At the beginning of the decade, there was promise. Unique interactive spaces such as PS 742 in Little Havana provided an outlet for local performance expression, while the Moore Space in the Design District brought in out-of-towners we'd never seen. It's a real loss for an art town.

**Alternative Art Outlets** As Miami's art scene grew, and more opportunities developed to show work and make money through the commercial route, difficult and unprofitable efforts to run noncommercial spaces lost appeal. A few artist-run spaces exist today, the Bas Fisher Invitational being one, but in the new era, they need grants to survive.



**Second Saturdays** Over the decade, art walks through Wynwood and the Design District, the second Saturday of each month, morphed into the focal point of Miami's cultural world. After Art Basel satellite fairs literally set up tents, putting the areas on the radar for

Continued on page 17

## Winners

Continued from page 15



Girls Club

**Broward** The ugly step-child of South Florida's art scene no more. Broward has come into its artistic own with the arrival the excellent Girls Club gallery in Fort Lauderdale, the private exhibition space featuring the collections of Francie Bishop Good and David Horowitz, and the revival of the Art and Culture Center of Hollywood.



## New World School of the Arts

This relatively new institution (1987) boasts graduates who shaped Miami's art community through national and international recognition, along with instructors who are well-respected artists themselves. The unique magnet high school program and the college component have made a significant contribution to the growth of Miami's cultural community — all this with very limited funding.



**Locust Projects** Since 1999 this nonprofit alternative space has been providing artists a refuge to make experimental, often site-specific work free from the demands of the for-profit world. At its original location in gritty Wynwood, this could mean shows that were delightful, surreal, or just plain messy. Now

Locust has grown up, got itself a board of directors, and last spring moved to a new spot in the Design District, where the results thus far have been mixed. It now attracts more crowds and more money, but also indulges in stuff like “tastings” with contestants from Bravo's *Top Chef*. Not exactly the kind of the challenge art aficionados were looking for.



**Terence Riley** It seems like only yesterday that Terry Riley was spirited away from the Museum of Modern Art in New York and enthroned as director of the Miami Art Museum. Then, a couple of days later (actually this past October, three and a half years later), he announced his resignation, effective immediately. It seemed abrupt, but upon reflection Riley had achieved his main goal: commissioning a new bayfront museum, designed by renowned Swiss architects Herzog & de Meuron. If completed, it's likely to become Miami's most spectacular building. If not, most likely for financial reasons, someone else (not Riley) will be left holding the bag, along with the myriad other problems facing our principal public museum.



Dacra's Craig Robins

**Design District** The area has hit highs and lows as an arts destination over the past ten years, but now with the very successful Design Miami fair as an anchor during Art Basel, and some cool art galleries back in the neighborhood, it's on a winning streak again. That means Craig Robins is too. He's the developer and collector who almost single-handedly revived the area, and who has helped fuel it with donated art spaces and public art through times good and bad.



## Dennis Scholl and the Knight Foundation Arts Challenge

There is serious art money flowing to the community from this Miami-based foundation, and seriously good reasons to befriend Dennis Scholl, a Miami art collector, various arts-board member, and the Knight Foundation's Miami program director. In that capacity, Scholl oversees the five-year, \$20 million Arts Challenge, which this month will distribute \$3.7 million to 20 local groups and individuals. (The winners are announced elsewhere in this issue of the *BT*.) That much money has the power to make and break, so it's important it is doled out fairly and equitably.



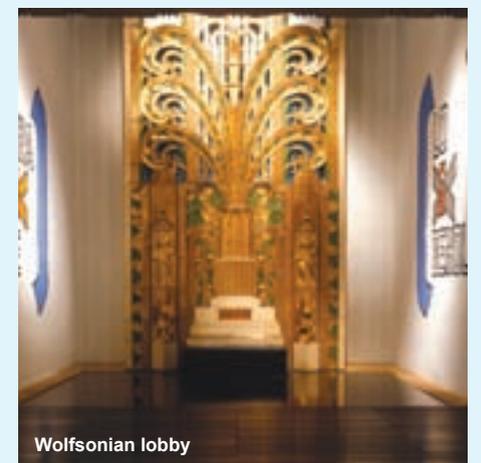
Dina Mitrani Gallery

**Art Photography** The genre has always struggled to get some respect, often considered a not-so “fine” form of the arts. But Miami has given it some real cred, with several of our local collectors having amassed important compilations. In addition, last year Dina Mitrani opened a gallery devoted entirely to contemporary art photography. For the fourth year in a row “photo MIAMI” will be one of the major satellite fairs in Midtown during Art Basel.



**The Walls of Wynwood** Let's face it — Wynwood has always been ugly. Essentially a warehouse district with little in the way of architecture or foliage of any kind, beauty was only found

indoors. But that is changing with the proliferation of eye-popping outdoor murals, some legally commissioned, others not so legal. The graffiti-inspired works can be dramatic and wild, or more somber and figurative. Whatever the case, they've changed the face of this urban landscape for the better. And it will change significantly again during this year's Art Basel, when collector and Wynwood developer Tony Goldman partners with the über-cool New York-based Deitch Projects for a “Street Art Mural Park.” International muralists will cover Goldman properties to create what they say will be “one of the largest collections of outdoor art in the U.S.”



Wolfsonian lobby

**Wolfsonian-FIU Museum** Loosely devoted to 19th- and 20th-century design, the Wolfsonian always comes out on top, not only because of its tightly curated, niche exhibitions that feature propaganda art, architecture, furniture, and even cars; and not only because of the leadership of longtime director Cathy Leff; but also because it resides in a stunning Art Deco building that's fun to visit whatever the offering. Up for this Art Basel: exhibits highlighting automobile designs and advertising.

**Very Young Artists** After jumping from one gallery or museum show to another, it can seem that the emphasis in Miami is less on the art itself and more on the (young) age of the artist. Emerging artists, of course, can create exciting, challenging work with a fresh view, and Miami has made a name for itself from just such art. But as a result young artists too often are shown and promoted prematurely. For the time being, however, that seems to be a winning calculation.

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



Walking to New Orleans, 2004, Tina Spiro

**Impromptu Art** Those first few Art Basels at the beginning of the century threw off sparks of energy — warehouses, streets, nooks and crannies filled with all kinds of crazy exuberance, courtesy of our own crafters and jesters. Vans were known to park and set up video art screenings on the spot. The late artist known as K-Man would open his suitcase on various street corners and present “the world’s smallest art fair.” The huge OMNI Art event encompassed several blocks west of what is now the performing arts center — warehouses filled with monumental installations, empty lots and streets taken over by art of all types. George Sanchez created a Le Corbusier model house beneath an I-395 overpass, and a midnight party ensued. You’ll still find pockets of impromptu artistic encounters, but not quite like that.

**Losers**

Continued from page 15

visitors and locals alike, increasingly large and enthusiastic crowds hit the urban streets — art buyers and observers alike. But a devolution of sorts has taken place, with fewer art aficionados on hand and more under-age kids looking for drinks. It’s become so unpleasant for some that there have been rumblings of certain galleries not opening at all on the sacred second Saturday.



**The Moore Space** Yet another unique art space that is no more. Experimental art and performers found a welcoming home here in the Design District for eight years, funded by collectors Rosa de la Cruz and Craig Robins. Given the dearth of performance spaces in town, maybe most missed will be those out-there evenings featuring Joan Jonas, Kalup Linzy, or Tracy + The Plastics.



Ambrosino Gallery, 2005

**Legacy Galleries** At the beginning of the decade, even before Art Basel arrived, an artistic scene was sprouting, and much of it was being nurtured at spunky local galleries. But as inevitably happens, when a scene grows, along with rents, some won’t make it. Sadly, the nurturing homes for many of our native artists vanished. Most notably missed: Chris Ingalls, Genaro Ambrosino, and Leonard Tachmes.

**Miami Art Central** MAC was the stunningly beautiful exhibition center near the University of Miami. Funded by collector and arts patron Ella Fontanals Cisneros, it hosted some of the most remarkable and memorable shows to ever hit Miami. Alas, it was too good (and maybe too expensive) to be true, and closed its doors three years ago, leaving Miami the poorer for it.



**Art Miami** Miami’s senior contemporary art fair has had a hard time finding a voice and footing in its 20 years of existence. The presentation was erratic and the quality inconsistent, along with its leadership. And for most of this past decade, it took place a month *after* Art Basel. Talk about bad timing. But last year it joined in the early-December bacchanalia, setting up shop under an impressive tent in Midtown. Great move. With its new director and owners, better curation, and cool digs, Art Miami just might go from loser to winner.



**MAM** We want the Miami Art Museum to be a winner. We really do. The museum has executed some wonderful shows, and succeeded in promoting good local art in its excellent “New Works” series. It’s clear that being a dependent of Miami-Dade County can’t be easy, politically or financially, but MAM has never been able to articulate a clear vision of

what it wants to be. At a time when the collection remains anemic and public funding has been drastically cut, MAM also lost its director, Terry Riley, leaving it even more rudderless. But if a focused new director can be found, and if intelligently curated collecting proceeds apace, and if the new Herzog & de Meuron building materializes on Biscayne Bay, MAM will have the last laugh.



**TransEat** This quirky “laboratory for gustatory experimentation and social action” that housed the “Miami Bureau of the Food Culture Museum” was run by Barcelona natives Montse Guillen and Antoni Miralda, both international artists and chefs. Hence an opening evening included artworks mixed with experimental appetizers made from, say, bugs. There never has been — and probably never will be again — a place like TransEat.

**Emerged Artists** In this youth/child obsessed city, good luck to you if you have an actual body of work to show for your artistic endeavors. You might want to hide that, along with your birth date. Over the years, work from more established artists began disappearing at an accelerated — and depressing — rate from museums and especially gallery walls. Maybe in the “teen” years of the next decade curators and directors will again take a chance on emerged artists.

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## COMMENTARY: FEEDBACK

### Letters

Continued from page 6

Pete Beach have seen endless lawsuits, higher costs, and little progress. Even die-hard disciples of Amendment 4 have since reverted back to common sense.

In St. Pete Beach, any proposed change to our town's comprehensive plan was thrust onto the ballot. Public planning was replaced with political infighting. A parade of unintended consequences quickly followed. After adopting our local version of Amendment 4, it wasn't long before we realized that telephone-book-size comprehensive plans were not easily condensed into 75-word ballot questions. The elections were confusing, chaotic, and expensive for taxpayers.

Many local businesses became victims of this impossible process. Not surprisingly, our tourism-based economy began to wither, and too many families felt the effects. Once a beacon of prosperity, St. Pete Beach is now known for its chaotic business climate.

Over time, many voters became frustrated by the lack of common-sense progress. As a result, they supported a plan to reinvigorate our ailing economy. In a 2008 election, the voters of St. Pete Beach approved a series of changes to our local comprehensive plan.

Within 24 hours of the election, the same interest group that first proposed our local version of Amendment 4 had filed a lawsuit to overturn the entire election! To date, Amendment 4 supporters have filed nearly a dozen lawsuits and administrative challenges — all aimed at invalidating the will of the people. All told, litigation has cost our taxpayers roughly \$500,000. And there is no end in sight.

We do not need to look to California or anywhere else for an Amendment 4 example. We have our very own disaster right here in Florida — it's called the cautionary tale of St. Pete Beach.

*Ward Friszolowski  
St. Pete Beach*

**Editor's note:** Ward Friszolowski, an architect, was elected to the St. Petersburg Beach City Commission in 1994. He served as mayor from 2000 to 2008.

### I Once Thought You Were Informative, Interesting, and Smart — and I Still Think You're Informative and Interesting

Jenni Person's "Mixing It Up in Miami" really threw me off (November 2009).

The aforementioned column was about children, reading, and the Miami Book Fair International. It had a subheadline that said, "In a town this diverse, interracial couples are no big deal," yet it didn't include one word about interracial couples. I was surprised to read on and notice that the article was about a completely different subject. Although I did enjoy reading it, I must ask: How did this get into print?

Just as I was getting settled on the idea that *Biscayne Times* is a well-edited, informative, and interesting publication, this happens. It was disappointing.

However, I still think the *BT* is informative and interesting, so thank you for that.

*Donnamarie Baptiste  
Upper Eastside*

**Editor's note:** Ouch! As a result of a production error, the headline from Jenni's *October* column was repeated in the November issue. It should have read: "Kids + Books = Success: Get your kids hooked on reading, and have some fun at Miami Book Fair International." Our apologies.

### Informative, Interesting, Smart — and Latinate!

The *Biscayne Times* has got both the big bad daily and its weekly rivals beat by a mile with interesting stuff to read. Any paper can print run-of-the-mill news, like the regular hit-and-runs or dumb-ass-decision-making governmental bodies. But where else can you read in a single issue (October 2009) hopeful stories about tree huggers who actually make a difference ("The 41st Street Oaks Live to See Another Day"). Or how the recession forced the Miami Shore Country Club to open their doors to the public ("Once Exclusive, Now Inclusive"). Or how a couple turned their second home in Morningside into an artist's retreat ("Miami to Art World: Come on Down!").

Now, what would make the *BT* a keeper is to get the garden columnist, Jeff Shimonski, a guy with a jones for Latin, to tell us where we can buy a *Hylocereus undatus*. The high and mighty Sunday *Miami Herald* consistently hypes local native plants, but invariably fails to tell us where you can buy them.

*DC Copeland  
Hibiscus Island*

**Editor's note:** Jeff Shimonski suggests this: "Lorem ipsum dolor sit amet, consetetur sadipscing elitr, sed diam nonumy eirmod tempor invidunt ut labore et dolore magna aliquyam erat, sed diam voluptua. At vero eos et accusam et justo duo dolores et ea rebum."

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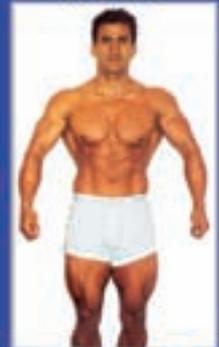
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# It's Not Win or Lose, It's How to Play the Game

Being a soccer mom and coach and referee is a challenge — of the male variety

By Jen Karetnick  
BT Contributor

I rarely look forward to anything as much as I did this season's final soccer game of the Miami Shores recreation league. But not for the reasons you might suspect. My son's team, of which I was one of the two coaches, wasn't championship quality, ready to face off against rival squads. Having won only a couple of games, we were hardly going out in a blaze of glory.

No, as much as I adore soccer, having played it for my entire misspent youth and much of my equally as misspent adulthood, I'm simply glad to be rid of my duties. Coaching in the Shores, where parents who volunteer are also expected to act as referees, is an exercise in frustration for those of us who want our kids to learn the sport as it's supposed to be played — that is, according to the rules.



The problem is that some parents who coach and therefore referee don't know the finer points of the game, or even the broader points. Meanwhile, a couple of those who do — who played competitively beyond junior varsity in high school — take advantage of that fact. Meanwhile, others simply don't care. (For the record, I'm not talking about the college students and longtime

employees who work for the village's recreation department. Out of financial necessity this year more than ever, parent coaches and refs had to round out their numbers.)

For one comparatively mild example, take what happened in the last game. After halftime, the kids on the opposing team lined up on the same side of the field they'd been playing on. I'd already

reminded my kids to switch sides, so there was some confusion. "Don't we switch?" I called over to the other coach.

"Nah," he replied. "We haven't done it all year."

"Well, we should."

"Why? The kids don't know the difference."

By that token, his seven-year-old son's teacher shouldn't bother to teach math, because he wouldn't know the difference.

At the season's organizational meeting, codes of conduct were made clear. With kids seven and eight years old, this would be a teaching league. We're supposed to follow all the rules of soccer, with two exceptions: no slide-tackling and no offside rule. We're supposed to show the kids how to play a real game by calling fouls, not always to penalize by giving free kicks but at least to demonstrate that no, you can't move the

Continued on page 21

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**Game**

Continued from page 20

ball while lying on the ground (get up first); you can't bat the ball out of the air with your hands (try heading it); you can't throw in the ball like you're making a pass in basketball (it must be from behind your head).

Yet time and again I was the only legit voice on the sideline calling bad plays, and no dad coach on the field with a whistle would blow it foul. When my fellow coach did call a trip on our own team — one that sent both kids involved sprawling — even though it negated our goal, the coach on the other team grinned at him and said, "Really? I wouldn't have called that."

That same coach, well-versed in soccer, refused to call a handball even when his team member kept yelling across the field: "Coach! I just did a handball!" But then, he had all sorts of tricks. He tried to have his goalie and defender dribble out a goal kick, when technically the ball can only be touched by one member of the team until it exits the penalty box. When I objected, he told

me it was okay because we were playing by "rec rules."

Sure, youth soccer organizations adjust FIFA (soccer's governing organization) rules to fit kids. But it's usually done for safety reasons, such as no slide-tackling, or for simplification purposes, such as playing without offsides (a complicated concept even for some adults, I've found). The basic tenets — that goal kicks are kicked, not dribbled out of the box — stay in place.

For my efforts that the kids play fairly and by the rules (note that I've never really cared if my team wins or loses), I earned a reputation for being "difficult," "too intense," and "aggressive." In short, a bitch.

But then, this is what happens when you're a mom coach in a field full of dads. Just as in the workplace, you're either invisible or you're a real pain in the ass. Consider what happened at the organizational meeting. While watching a demonstration on how to use a defibrillator, my cell phone rang. It was one of my kids. The fire-rescue man giving the talk barked at me: "Ma'am, turn off the phone!"

I ignored him and took the call, making it as quick as possible, and was back in time to learn which buttons to push — although I hope I never need to. I also kept my phone on. I was seething, but resisted saying anything.

The funny thing is, I got a call later that evening from the Miami Shores Recreation Department, asking if I had attended the meeting. No one had "seen" me there, despite being the mom coach who had been reprimanded. I'll bet if I had opened my mouth, they would have remembered me.

A lot of the discrepancies between how the games are played and how, or even if, the rules of soccer are followed would be resolved by hiring referees. It would be very easy and inexpensive to give classes at the rec center to certify teenagers, then pay them ten bucks an hour to fairly and unequivocally oversee our youth sporting events, including baseball and basketball. It would also give Miami Shores teenagers something to do, other than hanging out at Aventura Mall and spending 70 bucks at Nordstrom.

Indeed when I was a high school junior and senior, I became

a FIFA-certified referee by taking a class, followed by a test. I earned back the fees I invested and much more by refereeing kids' games on the weekends, both outdoor and indoor. It was great college-application material, and even though it was one more uniform to add to my collection (there were Saturdays when I wore four: my soccer jersey, my marching-band outfit, my referee blacks, and my restaurant shirt and apron), I always enjoyed teaching younger kids the right way to play.

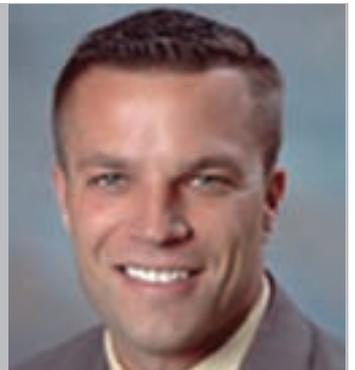
I still do, though not, perhaps, in Miami Shores, where not enough moms are involved in coaching. If there were, maybe we'd have fewer eight-year-olds talking trash, pushing, and slide-tackling. I'll wager that the parent who won't allow it in the house wouldn't allow it on the field either.

Call me a bitch if you want, but my son is developing into a good, clean soccer player who sticks to the rules of the game. And so far, he's a gentleman, too.

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# Wish List for a New Year

Five simple projects Miami's brand-new city commission should consider

By Frank Rollason  
BT Contributor

By the time this edition of the *BT* rolls off the press, we will have a new mayor and up to *four* new commissioners at Miami City Hall. Congratulations to those who won their elections. For those who gave it a gallant effort but lost, I encourage you remain active in your communities.

Criminal charges brought against Commissioners Angel Gonzalez and Michelle Spence-Jones have resulted in two vacancies that will be filled by appointment or special election. Either way, we're going to have four new faces on the dais at Dinner Key.

This presents an opportunity for city leaders to take a fresh look at several small-scale projects that could have a significant impact on those of us who live in Miami, as well as those who visit our fine city.

**Light up our bridges.** This is a project that has been on my back burner for quite



some time. Everyone enjoys the beauty of the lighting under the Dodge Island Bridge between the mainland and the port, as well as the MacArthur Causeway Bridge to Watson Island. The violet glow over the water is truly beautiful. But the old technology used to light them — particularly the port bridge — is expensive to maintain and to power. However, recent advancements in energy-efficient LED technology

(Light Emitting Diodes) now make it possible to illuminate the Venetian Causeway and the Julia Tuttle and 79th Street bridges at a fraction of the cost.

For example, when the MiMo Biscayne Association had the iconic Cop-pertone sign restored, it was converted to LED lighting. This resulted in the sign weighing less, requiring far less maintenance than it did with neon tubes, and

consuming much less electricity. In fact it costs less than \$50 per month to keep its lights on all night, every night.

LED lighting can also change colors with the flick of a switch — great for seasonal holidays and sporting events like Dolphins or UM games, or for causes such as Breast Cancer Awareness Month. Imagine how enchanting our waterways would look if *all* the bridges were illuminated. What a way to welcome visitors to Miami!

**Landscape principal roadways with flowering plants.** Here again we're talking about something not so expensive in the grand scheme of things, but which could have a major impact on how our city is perceived by residents and visitors alike. As an example, let's consider the southbound stretch of U.S. 1 from I-95 down to the border with Coral Gables.

Now that the mahogany tree canopy has been restored along this part of the highway — 17 years after Hurricane

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**Wish List**

Continued from page 22

Andrew — it is time to look at the planting areas that lie between the trees. These are a natural locations to install flowering plants along with irrigation, and also up-lighting of the trees. The trees can be lit with low-voltage LED, cutting down on power usage and maintenance. Colorful flowers would be a pleasant welcome to Miami for visitors and a brief respite from long and hectic days at work for daily commuters as they sit in clogged traffic, block after block, on their way home from downtown.

**Install stamped, decorative crosswalks.** This one is truly a low-budget item, and would not only improve the look of intersections but also play an important role in traffic-calming — for the pedestrians who will soon swarm over our sidewalks now that the Miami 21 zoning plan has been approved.

The technologies for this are pretty simple. One method calls for heating a newly finished layer of asphalt and stamping it with a pattern, usually bricks or cobblestones — kind of like a waffle

iron. Color and border stripes are then applied to the crosswalk area.

Another method is even simpler: Patterned and colored strips of heavy-duty material are secured atop existing asphalt, like gluing down a linoleum floor. Instant decorative and distinctive crosswalks! These basic enhancements change the whole look of an intersection and give an up-scale appearance to both residential and commercial roadways. Again, these upgrades can be added to existing roadways or installed as part of ongoing resurfacing projects.

**Relocate the Bayfront Park laser tower to one of the islands within the city's portion of the Intracoastal Waterway.** Now, this is probably a bit more pricey, but still worthy of consideration. The 100-foot-tall laser tower, one component in a 1981 makeover of the park by artist and designer Isamu Noguchi, is said to be the largest laser-light installation in the world. When it was working, the tower's computer-programmed, multiple laser beams created mesmerizing patterns that zoomed out from downtown Miami to infinity. Today, however, it sits idle — unused and unnoticed by

most parkgoers. (It stands just south of the amphitheater.)

Now imagine it being relocated to one of the small spoil islands along the Intracoastal. First, there is virtually no light pollution to diminish the grandeur of the show, and second, it would not only be visible to residents up and down the mainland shoreline of Biscayne Bay but also to tens of thousands of Miami Beach residents. Perhaps the project could be a joint venture between Miami and Miami Beach. One of the most costly installation expenses would be the power cable running underwater to the selected island. But if the light tower is moved to one of the islands offshore from Morningside Park, power could be supplied from the park.

Most of those islands are bird rookeries, and I'm not sure if the laser would have any negative effects. My guess is no, but I'm sure someone from the bird world could shed light on the subject, so to speak.

**Install "City of Miami" street signs.** This is another project that could be implemented in phases or tied in with road improvements. Something as simple as a distinctive street sign, with "City

of Miami" and its incorporation date at the top, can have a dramatic effect. We see it in Miami Shores and on the signs in Pinecrest and Palmetto Bay, which are easier to read than most. Simple improvements of this sort give residents a valued sense of community. When you live within an incorporated municipality, you should have reminders that you're part of something special.

As we look ahead to 2010, these are just a few ideas for our elected (or appointed) officials to ponder amid the budget woes, layoff issues, pension problems, and corruption trials. There should always be projects that benefit ordinary citizens. After all, not everyone can afford to attend concerts at the Arsht Performing Arts Center, or buy tickets to a new Marlins stadium, or drive through a high-tech tunnel under the bay.

They will, however, probably commute along Biscayne Boulevard or U.S. 1, or simply stroll through their own neighborhoods — where they can see evidence that civic projects are not just for the wealthy.

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# As Winter Descends, Heroes Arise

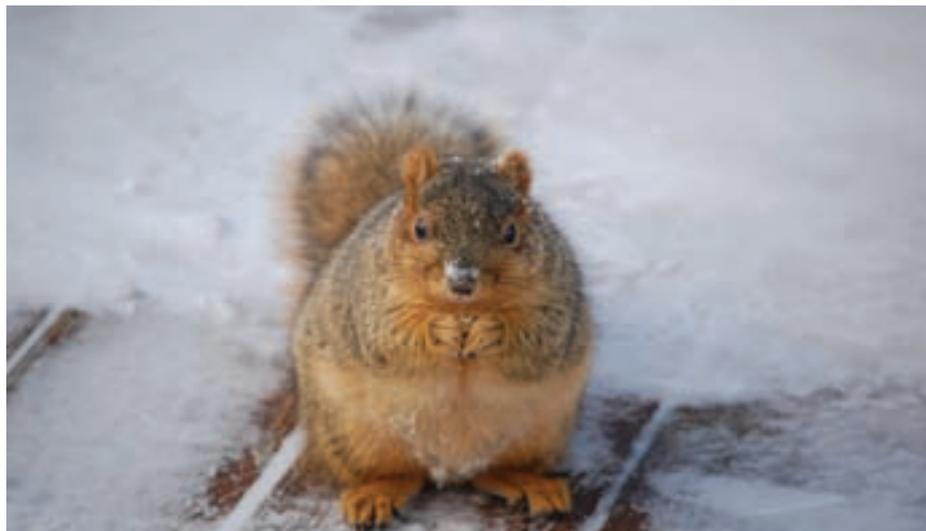
*In the frozen north, one creature inspires awe: The mighty squirrel!*

By Wendy Doscher-Smith  
BT Contributor

Okay, it's official. Yes, I currently live in the MFT (Merciless Frozen Tundra) of Binghamton, New York, but this area also doubles as the unofficial Twilight Zone. Or I am just living through an episode of *Twin Peaks*? I am definitely playing a part in a Hitchcock film. You see, *The Birds* just visited. But let's back up a second.

I've now lived here for more than one year. My first BT column about upstate NY detailed some of the strange happenings in Endicott, a suburb of Binghamton, where my husband and I first rented a house. For example, a teenager who inexplicably (naturally, I asked him why) felt the need to wrap himself in aluminum foil and walk around the neighborhood.

Well, despite the passing of a year, the locals continue to puzzle me. I have, however, de-riddled a few of the oddities. Certain mannerisms or actions are just regional nuances



that have, over time, evolved into a type of social vocabulary. Kind of like colloquialisms, minus the charm.

Included in the MFT colloquialisms is the dropping of consonants when one speaks, so that the word "but," for instance, becomes "buhhhh." Another is the refusal by most of the populace

to walk. Hence the persistent shuffling that afflicts all age groups, what I call the *muffle*. Jeremy has a friend who calls it the Tioga Shuffle, after nearby Tioga County. But our county's inhabitants also are guilty of hunching forward while putting one foot in front of the other, in a manner fit for a scene from Michael

Jackson's *Thriller* video. But other characteristics remain a mystery, an enigma wrapped in an MFT.

Like the bird incident this morning. Out I go, dogs running before me, eager to embrace the freezing air. (Them, not me.) But wait. What's that noise?

A lot of birds. *Tons* of them. Gaggles? But these aren't geese. Some very large bird colony has descended upon the trees just beyond my yard, and their unified squawking merges into one giant grandpappy of a cacophony that penetrates the morning in an eerie manner usually reserved for horror movie soundtracks. Typical MFT.

The dogs and I stood transfixed. This was not something the terrippo Halo could pursue, not a mere squirrel to chase. No, this was bigger than man or canine. But what the hell was it? Answer: Who knows?

Continued on page 25

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**Squirrel**

Continued from page 24

The bird incident is hardly alone among strange occurrences that make Binghamton an odd locale. In fact I wrote about another backyard avian oddity some months back, when starlings began to fall from the sky and splat! on our deck. Yet another reason to apply the now overused texting acronym to the MFT: WTF?

As fall bends toward winter and the days become shorter and the nights that much longer, little oddities morph into bigger oddities. And I'm not convinced that unearthing the "real" reason behind many of them is productive. Mystery fuels the MFT.

There are seasonal oddities. Some border on dangerous. As I (unbelievably) approach my second winter here, I know the telltale signs. MFTers think they are immune to the stubborn lack of sun, the relentless gray days, and the bitter snap of the brittle air. They are a hardy bunch, the MFTers, but even they are human, and thus they require Vitamin D to remain sane. If sanity meters existed, the

"I am okay!" arrow would now be dipping dangerously low, correlating closely with the outside temperature. This usually starts in December and drags on into January, peaking in February. By then you'd better be packing more than snow tires if you are going to leave the house.

For the most part, MFTers are a civilized bunch, big on polite, rarely honking their horns, quick to apologize if they block your way in the canned vegetable aisle of the supermarket. This behavior is, of course, the complete opposite of Miami antics, where horn-honking is an art form and stepping in front of you leads to stepping *on* you, kicks to the groin, and bloody noses. But as the lifeless winter months drone on, they take their toll on MFTers, who begin to resemble an angry mob. Horns are honked, and just like the MFTer's spirit, noses are broken.

December brings the start of the MFTers internal breaking point. Problem is, they rarely recognize it.

As a seasoned Miamian worth her ocean salt, I am trained to detect outward hostility — spotting it and, hopefully, diffusing it before things get ugly. Of course, this gets somewhat muddled when

*yours truly* is the extremely hostile one, as I was last late January. I had pulled into an empty parking lot in front of a diner. Someone emerged from the diner and told me not to park there. I argued with him and then, rather than simply driving away, I stared him down, along with his lunch companions, from behind my windshield. They resumed their diner bustle, exchanging perturbed looks and whispering among themselves until several booths of patrons were shooting me daggers. Ah well, February. To be expected, I tell you.

One bunch who not only survive but thrive in the MFT winters are the squirrels. These squirrels are the quarterbacks of the rodent world. Just as the squirrels in Miami reflect their surroundings, and thus are anorexic little things too busy coiffing their tails to be bothered with hunting and gathering or setting up camp, the MFT squirrels are a no-nonsense group, decked out in work boots rather than Louboutins, hunkering down to build nests in the tallest trees, which will then unnervingly (for me, not them) sway in the arctic wind all winter.

What is *that* about? I'm sure there is a scientific explanation. I could look it

up now and edify all who read this, but to that I say, "Bah!" To do that would be to miss the point — namely, that these Schwarzenegger rodents defy freezing temperatures, strong winds, hail, snow, and in my opinion, common sense because they damned well need to in order to survive. Come to think of it, MFT squirrels are my heroes. They are hardy, like the people up in these parts, but you can bet your ass they do not shuffle across the streets!

Yes, I am continually amazed and impressed by the squirrels here. If human MFTers are tough, the squirrels are downright bulletproof. They clearly are not only physically superior, but they excel spiritually as well. They seem to embrace their minimalist twiggy condos with quiet, existential satisfaction. Loneliness does not faze them. Like astronauts, they are one with the sky, at peace with atmospheric infinity. I want to climb up to their swaying nests and deliver squirt bottles filled with orange-flavored Tang.

On second thought, maybe I'll wait till spring.

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

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photo by Silvia Ros

# Condo Life: Luxurious Comfort or Relentless Conflict?

*If it's The Grand, and if you're Susan Cohn, it's half a million dollars in legal fees*

By Brandon Dane  
Special to BT

Nine years ago, when Susan Cohn bought two units on the 41st floor of the Grand Condominiums at 1717 N. Bayshore Dr., she envisioned a “mixed-use experience” like those from her past: Water Tower Place on North Michigan Avenue in Chicago and Copley Place in the Back Bay section of Boston. What she got, she says, was “like living in Russia,” where the developer controlled the condo association and its all-important board of directors. “Residents had no say,” she recalls. By most accounts, they still don’t.

A Chicago-area native, Cohn is tall and slender. Her air is a combination of Midwest sensibility, East Coast refinement, and West Coast tenacity. This is the result of her life’s path from the heartland to New England boarding school to the University of California at Berkeley during the late 1960s and early 1970s, when the word “protest” actually meant something.

“I have the best view in Miami,” she says. “Don’t you think I want to protect it?”

Indeed from the balcony of her 3000-square-foot penthouse, the stunning vista pans from Sunny Isles Beach all the way to Coral Gables.

Her protest at The Grand started in 2004, and includes lawsuits filed by and against her, as well as legal fees costing her upward of a half-million dollars. Her complaints are grounded in the “mixed-use” aspect of the complex, which by definition can contain residential, retail, and commercial elements. In The Grand, there are residential units, retail shops,



Susan Cohn’s condo nemesis lives right next door: “I think he moved in there to keep an eye on me.”

and a Doubletree Hotel. Cohn notes, “The residential aspect of the condo is 66 percent, but we pay 86 percent of the total management budget.” That will amount to \$8.5 million for 2009. (The Grand, including the Doubletree, contains 1210 units, of which 810 are residential. The other 400 are retail and commercial.)

Cohn’s refined anger and legal punches are directed at The Grand Condominium Association, Inc. According to documents from her most recent lawsuit, filed this past June, the association and its board are controlled by Pierre Heafey — owner of PH Retail, Inc., PH Hotel, Inc., and DA Investments, Inc. — as the

developer of The Grand.

The June lawsuit claims that Heafey’s control over The Grand’s board of directors is being used to mismanage and redirect money paid to the condo association by the residential owners to other of Heafey’s interests, like valet and laundry services used by the Doubletree and Heafey’s other hotel properties, maintenance and upkeep of the retail shops, and the conversion of common areas to private use. It further claims that several foreclosed residential units were transferred to DA Investments for nominal sums. Most important, in Cohn’s view, is the allegation that elections for

the condo association’s board of directors are a complete sham. Unless that is rectified, she says, residents will never have control over their quality of life.

Pierre Heafey is also Susan Cohn’s next-door neighbor.

In penthouse terms, this means their front doors are separated by double elevators but their balconies are only separated by a dividing wall. “I think he moved in there to keep an eye on me,” she says. “It’s a cold war.”

Until fairly recently, mixed-use developments in Florida did not function according to the basic precept of democracy: majority rule. That changed in 1995, but only for new developments; existing places like The Grand were not affected. The situation remained in effect until 2007, when the state law was amended to cover all mixed-use properties past, present, and future.

Now with the backing of state law, Cohn says the legal battles boil down to integrity and fairness. Her idea of the rights of residential owners in a multiuse complex like The Grand were shaped by watching her father’s development company build Water Tower Place, which opened in 1976 in Chicago. Even today Water Tower Place includes a Ritz-Carlton, a ten-story shopping mall, and luxury condos, including one owned by Oprah Winfrey. Further reinforcing this idea was Cohn’s actual involvement in the management of Copley Place in Boston.

Christopher Rogers, a private investigator and Boston native, knows Copley Place well and so vouches for Cohn. “The Copley is a place that is exclusive

*Continued on page 31*



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# Gardens Grow in Midtown — At Least for Now

— A landscaper with a vision, a vacant parcel of land, an expansive project with a limited lifespan —

By Erik Bojnansky  
BT Contributor

Where there was once a rail yard there is now a ten-square-block community of high-rises and shopping malls known as Midtown Miami. And where there was once a 2.5-acre field of weeds there are now trees, bushes, and vines — some planted in the ground, many still in their nursery containers.

The manmade jungle that is cropping up along Midtown's NE 36th Street entrance is being called World Gardens at Midtown Miami. When completed in about a year, World Gardens will be, according to a breathless press release, a "true fantasy spectacle" with a "sensuality of endless arrays of blossoms and texture" that will "leave you speechless." A soft opening of the garden was scheduled for December 1, just in time for the Art Basel throngs.

When finished, World Gardens will consist of nine mini gardens in different styles, a 100-foot-long reflecting pool with water lilies and fountains, 75-foot-tall trees, and "exotic evergreens." The garden's creators say that visitors will also encounter live poetry readings, yoga classes, musical concerts, dance performances, and landscaping courses.

Best of all, World Gardens' planners promise free admission. In fact the public will soon be urged to contribute to the effort, either through volunteering their labor or by contributing money, both of which are being solicited via [www.gardensforthepeople.org](http://www.gardensforthepeople.org), a nonprofit group headed by landscaper Harry Nelson and former technology-development executive José Acosta.



**José Acosta and Harry Nelson, creators of a "true fantasy spectacle that will leave you speechless."**

The catch: World Gardens at Midtown is doomed. Once the economy turns around, the property's owner, New York-based Midtown Equities, plans to develop it as an entertainment complex, complete with multiplex cinema, restaurants, and retail stores. At most, one acre of the parcel will remain green space. (Midtown Equities, whose principal is Miami Beach native Joe Cayre, owns most of the property that was once the Buena Vista Rail Yard. The Shops at Midtown retail complex is independently owned by Ohio-based Developers Diversified Realty.)

Nelson, the creative force behind World Gardens, says he has been a landscape designer for 30 years, specializing in high-end residences. The Midtown press release proclaims that his "notable

clientele" includes "Versace and Hollywood directors and playwrights." He describes his Midtown work-in-progress as a "garden art installation with an educational purpose" that will serve as a prototype for 20-acre, permanent garden parks he hopes to establish in cities around the U.S. with the help of volunteers, generous patrons, and corporate sponsorship. "I have wanted to do this for 20 years," he says. "This garden will literally be changing the face of landscape design."

According to Nelson, the landscaping industry, particularly in Florida, is filled with unimaginative hacks. "Landscapers need to stop using the same stuff over and over again just because everyone else is doing it," he complains. With World Gardens he intends to showcase how he thinks

landscaping *should* be done, featuring vegetation he says is rarely used in Florida, like the Japanese blueberry, a hardy plant that can be used as a tree or hedge.

Moreover the World Gardens will include eight distinct styles: Italian, English, French, Spanish, Japanese, Modern, Fantasy, and Tropical. (Only two of the garden styles, Fantasy and Tropical, will be ready in time for the soft opening.) Nelson even wants to educate underprivileged and handicapped children, free of charge, on proper landscaping techniques at World Gardens. "I want to get more people involved in landscape design," he says.

Acosta, who maintains the (still evolving) [gardensforthepeople.org](http://gardensforthepeople.org) website and handles logistics for the project, says inspiration for World Gardens came from the lack of green space in Miami. "In the Northeast you have Central Park or Boston Commons. I didn't see anything like that in Miami," notes Acosta, who moved back to Florida from Boston this past January.

After a chance meeting in February, Acosta hired Nelson to landscape the backyard of his Miami Shores home. The two began to talk about creating a giant garden somewhere in Miami-Dade County. That's when a third person became part of the conversation: Deborah Samuel, a principal broker for Midtown Miami's commercial and residential developments and wife of Michael Samuel, who partnered with Joe Cayre to purchase the old rail yard but has since sold his interest in the project.

Nelson landscaped a home the Samuels owned in South Beach. "We became

Continued on page 30

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# The Madonna Mystery

Football and topless waitresses are out, but only one man knows what's next for the Boulevard Theater

By Erik Bojnansky  
BT Contributor

If you've driven up or down Biscayne Boulevard recently, you've probably noticed a large banner draped across the marquee of Leroy Griffith's adult-themed Boulevard Theater. The same message is repeated in the display windows that once held posters for coming movie attractions. The message says: "Watch What's Coming."

So naturally the BT had to ask: "Mr. Griffith, can you tell us what's coming?"

Deadpan reply: "A new magazine for the whole Biscayne area."

Heh, heh. Griffith is kidding. Probably.

Though he's mum about what may be next, chances are good there'll be nudity involved.

Ever since Griffith purchased the theater in 1971, it has almost always been X-rated, whether it be pornographic movies, naked ladies dancing on a stage, a gay nightclub with guys gyrating in

G-strings — or some combination of all three.

"It's probably the longest-running adult establishment," Griffith says with obvious pride. "I try to give the people what they want."

The theater's most recent incarnation was Madonna's Sports Club, which featured three bars, five big-screen televisions, a full kitchen, topless waitresses, free admission, and VIP rooms. An added bonus: On Thursday nights, veteran sportscaster Hank Goldberg held forth. "He did his two-hour radio show every week there, live," says Griffith.

For some reason, however, Goldberg, women, sports, food, and booze were still not enough to bring in the crowds. So on November 15, Griffith shut down the topless sports bar. (Goldberg has moved his radio broadcast to Griffith's Club Madonna on South Beach.)



Theater owner Leroy Griffith won't say what's coming, but if history is any judge, libido will be involved.

Although some neighbors believe that a strip joint, even one doubling as a sports bar, just doesn't work in the Upper Eastside anymore, Griffith blames the dearth of customers on the public's outdated perceptions of the Boulevard as crime-ridden and prostitute-plagued.

And where would the public get such notions? According to Griffith,

from the media generally and from the BT specifically.

"If you guys would try to help the neighborhood, people wouldn't stay away," he grouses. "The city has cleaned up the area. It's changing. There are new motels, new apartments, new medians, new streets, new restaurants. Don't live in the past. Some people don't know that it ain't that bad here."

Griffith's own suggestion for revitalizing the Boulevard? Casino gambling. "If you have gambling, you'll have thousands of people come here," he promises. "There'll be more customers. It'll be a chain reaction. The hotels will make more money — and the suppliers. The chain reaction will help the area bring work!"

Until the roulette wheels start spinning, Griffith will continue gambling on the Boulevard Theater. Look for something soon. "Watch what's coming!" he urges. "You'll be surprised!"

Feedback: letters@biscaynetimes.com

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# They Want To Grow MiMo

Miami officials consider a proposal to expand the Boulevard's historic district

By Erik Bojnansky  
BT Contributor

Efforts are under way to expand the MiMo Biscayne Historic District all the way to Miami Shores. Is that simply logical? Or is it really an attempt to limit development? The answer depends on who you ask.

At the request of Commissioner Marc Sarnoff, the City of Miami's historic preservation team is analyzing the stretch of Biscayne Boulevard between 77th and 87th streets to determine if it is worthy of being designated an historic district. A report is expected to be completed early next year, says Ellen Ugucioni, the city's historic-preservation officer.

Residents of Miami's Shorecrest neighborhood are taking a keen interest in the matter. Shorecrest is roughly bounded by 79th Street on the south, 87th Street on the north, from Biscayne Bay to the Boulevard, and Richard Laird is the president of its homeowners



Biscayne Plaza: Yes, definitely MiMo.

association. Laird is among those who think extending the MiMo district northward is just common sense. "MiMo's

historic district is incomplete, and the reason why it's incomplete is that it does not include the whole boulevard."

BT photos by Mandy Baca

His neighbors are so enthusiastic about the prospect of a MiMo district expansion that they're exploring the possibility of making Shorecrest itself a historically designated neighborhood. "We are psyched," he says.

But Nancy Liebman, vice president of the MiMo Biscayne Association, fears that historic preservation is being misused to control development. "I totally suspect they want to keep the whole Boulevard at 35 feet," she says, referring to the height limit now affecting the MiMo Historic District. "Any professional architect will tell you that 35 feet just isn't going to make it."

Teri D'Amico, an interior designer who co-founded the Miami Modern (MiMo) preservation movement for certain buildings constructed between 1945 and 1965, insists that expanding the district northward was always the intention and that restricting height has nothing to do with the effort. "You have

Continued on page 32

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## Gardens

Continued from page 27

friendly,” Deborah Samuel recalls. “I heard him speaking to another gentleman about a prototype for the gardens.” Samuel suggested the temporary use of the vacant Midtown parcel, an idea that was soon embraced by Joe Cayre. Thus far Cayre’s contribution to the garden effort has been to give Nelson and Acosta a three-year lease at a dollar per year and free access to the complex’s water, electricity, and security.

So who is actually paying for World Gardens at Midtown Miami? And how much is it going to cost? Neither Nelson nor Acosta will say. “The money is the least interesting thing about it,” Acosta sniffs. The [gardensforthepeople.org](http://gardensforthepeople.org) website claims, somewhat vaguely, that “through a philanthropic effort, funds to support the Gardens were donated by generous patrons interested in the design, garden, and art worlds to provide a public garden for all people.”

Any chance Midtown Miami will shelve the entertainment complex idea and keep the gardens — funded by donations and built by volunteers? “As



### World Gardens will be a very nice amenity for Midtown’s condo dwellers — while it lasts.

a business practicality, probably not,” Samuel answers, though she believes “it would be great” if a portion of the gardens were incorporated into the future complex. “We have always been involved with this being an installation,” she says. “That is how it was approached. It’s going to be a great installation for the community to enjoy.”

And if the garden project draws visitors to Midtown, all the better for Cayre and brokers like Samuel, who hope to create a Lincoln Road atmosphere and a restaurant row. It seems to be working. In just one month, four restaurants have moved into Midtown’s retail spaces near World Gardens.

Anthony Barbera, owner of Primo Pizza, on the east side of World Gardens,

is one of them. “I think it’s phenomenal,” he says. “It’s going to do great things for the area. Countless thousands of people will come just for the events alone.”

Lili Abraham is manager of Captain Joe’s, a fast-casual seafood restaurant on the west side of World Gardens. She’s a bit more skeptical of the garden’s potential as a crowd magnet: “If they have events, it will be a good idea. If there are no events, it will be no different [than it is now]. They need to revive the area.”

Juliana Seo, who works at her family’s Seo Jewelry store, also on the west side, doesn’t care for the trees. “Grass is better, but that is my opinion,” she says, adding, “That is not a people park, but a dog park.”

Indeed on a recent afternoon, every single person walking by or through the evolving World Gardens had dogs. Evidence of their presence could be seen scattered along the grass. “Actually, they’re supposed to pick it up,” Acosta says after nearly stepping in a pile. “New York is a little different. People there are taught to pick up after their dogs.”

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

## LUXURY FASHION FOR KIDS

*A center dedicated exclusively to chic boutiques*

The renovation project for the Luxury Kids Fashion Center in Miami is well under way. Improvements have begun on the seven boutiques, as mentioned in last month’s issue of *Biscayne Times*. These specialized, high-end stores should be ready for a grand opening in January 2010.

That’s when Biscayne Boulevard and the City of Miami will become home to a new concept in kids’ fashion, gathering very upscale fashion stores under one roof and targeting the young, ranging in age from three months to early teens.

The developer is attracting a most exclusive group of retailers, businesses that have made their names known throughout Europe and elsewhere in the United States for focusing on *alta moda*. These retailers will emphasize an extremely

high level of quality in their product lines. Several of the fashion houses already offer high-end apparel lines for women and men, and now they are making kids’ fashion a priority.

In the international design world, there is a saying: “Those who speak of fashion, speak Italian (*“Chi parla di moda, parla italiano”*). And so it should be no surprise that among the firms expressing interest in Miami’s new Luxury Kids Fashion Center are retailers such as VALENTINO, ARMANI, VERSACE, DOLCE & GABBANA, CAVALLI, and MOSCHINO.

Their ideal location just might be in the heart of the Biscayne Corridor. Specifically, it might be at 8650 Biscayne Boulevard.



## Condo Life

Continued from page 26

but draws the masses,” he says. “It’s got a Westin, a Marriott, a huge mall, and an office complex. If she [Cohn] was involved with the Copley, then she’s the real deal.”

Legendary Miami developer Tibor Hollo, who built The Grand, would probably have envisioned the complex following in the footsteps of Water Tower or Copley Place when he completed it in 1986. Unfortunately for Hollo, the Miami real estate market hit the skids just afterward. By 1988 he’d been forced to reach an “agreement” with his bank and give up most of his interest in the property.

Heinz Dinter, who was once a resident of The Grand and publisher of *Grand Lifestyle Magazine* and *grandlifestyle.com*, has written that while he praises Hollo’s vision of The Grand, he laments that it “wound up [being controlled by the Canadian-born] Heafey, who made a deal with the banks that held the title.”

It is no surprise that Heafey and Dinter are not friends. Court records

indicate that Heafey and his interests have filed defamation lawsuits against Dinter for what he has written. A native of Germany, Dinter, according to his website, has a host of academic degrees, including doctorates in economics and business administration from the University of Florida. But the titles of his articles about Heafey read like something straight off the back of a *Slayer* album: “The Developer Is Your Lord and Master” and “Rape By Condo: It’s a Miracle.”

Dinter’s most recent blast against Heafey is headlined “The Grand Scoreboard.” It reproduces court documents in the case of United States of America v. 727870 Ontario, Inc., a Canadian corporation. The corporation in 1998 ends up pleading guilty to bank fraud and pays close to a million dollars in fines. To Dinter’s glee, the documents reveal that Heafey was on the board of directors

of the company, which, he writes, was “the general partner of the Grand Limited Partnership at all times during the material offense.”

Another Grand resident who bought a unit in 2000 is Tom Cunningham. “Our condo fees have steadily increased,” he says “When I first moved in, the associa-

tion fees were \$200 a month. Now they’re \$600 a month. I’ve heard all the rumors and I’m suspicious.” The condo’s board

of directors, he points out, is “always the same people.” The possibility of fraudulent elections seems plausible to him: “They were sending my ballot to the man I bought the place from nine years ago until I complained.”

Brendan Grubb, general manager of The Grand Condominium Association, Inc., declined to comment about the situation other than to say, “For me to comment, I would have to get approval from the board. I work for the Continental

Group, which is employed by the board to manage The Grand.”

Pierre Heafey could not be contacted at any of the phone numbers listed for him.

Susan Cohn rolls up the sleeves of her turquoise sweater and leads the way from her penthouse to the elevators and a guided tour of the building. She points across the large atrium at a cleaning lady opening a door on her 41st floor. “See that?” she asks. “Anybody with \$200 on their credit card could be on my floor. You never even know who you’re in the elevator with. That’s against the condo documents.”

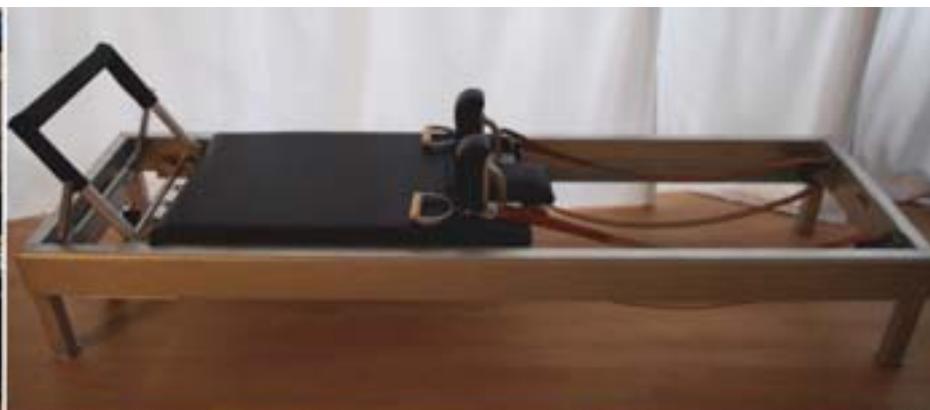
On solid ground in the chandeliered lobby, there are so many people with suitcases it looks more like a disaster-relief shelter than an upscale residence, despite the dark woods and sharply dressed concierge staff.

When pressed about her years of legal battles, she stops and stares intently. “At some point,” she says, “there’s no turning back. It’s like being seven months pregnant.”

Then she turns and continues the tour.

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MiMo

Continued from page 29

basically 25 buildings in that area that, by age alone, [justify] the extension of the district," she says. "Those buildings were really left out."

Her fellow MiMo movement co-founder, Randall Robinson, agrees there are some structures worthy of historic designation, but he believes there's nothing worth pre-

serving north of 83rd Terrace. "Some people like to use historic preservation as a way to control develop-

ment, but that's not what it's for. It's for the protection of *historic* architecture," says Robinson, now an urban planner in Fort Lauderdale. "Extending the historic district beyond the significant architecture devalues historic preservation."

In 2006 the Miami City Commission created the MiMo Biscayne Boulevard Historic District between 50th and 77th

streets along the Boulevard. The move came as a response to residents and preservationists who wanted to protect some of the quirky duplexes, offices, churches, strip malls, and motels from being demolished and replaced by high-rises. Although property owners now need city permission to alter buildings within the historic district, they can also benefit from breaks in their property tax for improving their buildings. As an

added bonus, Miami commissioners in 2008 waived strict distance requirements between businesses serving alcoholic

beverages within the district.

Despite the MiMo district's historic designation, a developer still could have built as high as 100 feet on sections of the Boulevard. So during the recent debate over Miami 21, the massive overhaul of the city's zoning code, Commissioner Sarnoff asked that a 35-foot height limit be imposed on the

**"MiMo's historic district is incomplete, and the reason why it's incomplete is that it does not include the whole Boulevard."**



**Biscayne Paint & Accessories (formerly Rayco): Yes, definitely MiMo.**

MiMo district. It was a controversial idea, but it passed by a vote of 4-1 in late October and will officially become law on February 10.

Liebman and the MiMo Biscayne Association thought a 53-foot height limit for the district would have been adequate to allay concerns over out-of-scale development, but they couldn't persuade the commission. "In order for the existing historic district to come back, there needs to be a little leeway for new development, same as Ocean Drive, which had a 50 foot height cap," Liebman points out. "With 35 feet there is no room to do anything but strip shopping malls. That is certainly not going to bring the Boulevard back."

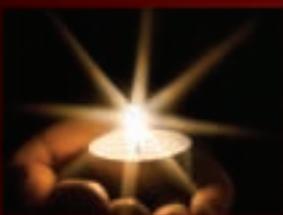
Sarnoff counters that the 53-foot limit would have allowed for ground-level parking pedestals, which could ruin the integrity of the MiMo district. Other than that, there is little difference between the two height limits. Says Sarnoff: "I find it super odd that they are pushing 18 feet more than called for."

Don Bailey, owner of Don Bailey Floors at 8300 Biscayne Blvd., says he and his brother were leery of the historic district until they were assured by Sarnoff's staff that their property taxes

Continued on page 33

UNITY ON THE BAY

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## MiMo

Continued from page 32

would actually go down. Now they're neutral. "I pay \$1000 a week in taxes on one building I bought 12 years ago. The taxes are overwhelming," he says. And as for a new historic designation? "It doesn't make a difference to me one way or the other. If it stayed the same, I could probably get more for the property if I sold it."

Ashok Patel, owner of Motel Blu at 7700 Biscayne Blvd., doubts he will get much relief from the \$72,000 he pays in annual property taxes. But he does

see major problems with the 35-foot height limit, which he says will constrain the property improvements he can make. "We might be suing the city," he warns. "That is not right."

While Patel considers his next move, Jack Spirk and his partner Richard

Hughes are preparing a preliminary report on Shorecrest's historic value. "One of the motivations is to preserve our neighborhood for future generations," he says. That includes not only protecting Shorecrest's 800-plus homes, many of which were constructed between the 1920s and 1950s, but stopping the proliferation of billboards and high-rises like the proposed Oasis condo towers on the bay at 79th Street. (That project is now dead.)

Shorecrest residents see another threat: the future of Biscayne Plaza, the aging shopping center at 79th Street and the Boulevard. The Easton

Group once unveiled plans to construct on the site a mixed-use retail and residential complex 52 stories high. But Spirk says he's mainly worried about Miami's first shopping mall, constructed in 1954, ending up like a similar mall built around the same time in his hometown

**Don Bailey, owner of Don Bailey Floors, says he was leery of the historic district until they were assured that their property taxes would actually go down.**



## Wendy's: No, definitely not MiMo.

of Levinston, Pennsylvania. Ten years ago, he says, "They just razed it to the ground." The land remained vacant until recently, when a huge Wal-Mart was built on the site. Spirk says he wants to save the plaza from a similar fate.

In addition to Biscayne Plaza, the city's preliminary study has so far found 18 more Boulevard structures north of 77th Street it deems "contributing," or

worthy of preservation. This is exactly what Sarnoff is hoping to establish. "Wasn't that the point of the study?" he asks. "To find out if there are enough buildings? I'm not jumping the gun here. I'm saying let's find out if it is warranted. I'm not an expert at this stuff. That's why I let the experts do it."

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

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### Cite



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305-785-6055  
[Sandy@TurnberryRealty.com](mailto:Sandy@TurnberryRealty.com)



# Biscayne Crime Beat

Compiled by Derek McCann

## Just Following Orders, Sir

6900 Block of NE 5th Avenue

Victim called police in response to a burglary. Possibly it was a slow-crime day, but police took the time to lift prints and actually came back with a match. When the suspect was located, he claimed he'd been ordered to take the items, load them in a cab, and then sell them at a local flea market. For some reason the cops didn't buy his feeble story, so he backtracked and said, "I'll give the TV and the DVD player back, but they are really mine." Nice offer, but he was arrested anyway.



## Revenue Enhancement Efforts Foiled

8300 Block of Biscayne Boulevard

This Laundromat's owner wasn't satisfied with just cleaning dirty clothes, so he installed four slot machines in hopes of attracting more customers. Late one night a Boulevard opportunist came by, pried the door open, and made off with the slots. He then sold

them to a dollar store for \$750. The opportunist admitted to the crime and was hauled off to jail. The buyer denied culpability — yet could not explain the presence of the one-armed bandits in his dollar store. Charges are pending. No word yet on what other steps the Laundromat might take to "bring the customers in." And you were worried about your dirty underwear?

## Perhaps It Was the Thug Fairy?

200 Block of NE 62nd Street

A woman woke up and discovered that her house had been burglarized. She had fallen asleep, but thought she had secured her residence. Sound familiar? Well, in this case, the stolen items had been located under her pillow! In the middle of the

night, a clandestine thief somehow managed to move her head and grab the goods. In past "Crime Beat" reports, we have warned residents to secure their jalousies and window air-conditioning units. Now it looks as though we'll also need to say: Fasten down those pillows. It's going to be a bumpy night!

## Taco Vandal Still at Large

7500 Block of Biscayne Boulevard

Police were dispatched to a local taco shop after an alarm had gone off. They noticed the drive-thru window had been shattered, so they checked inside and found the back office in disarray. Attempts were made to contact the alarm-key holder, but to no avail. The officers had to leave the scene even though the business remained unsecured. Amazingly, no tacos were taken, which makes no sense as they are some of the best in the city. Criminals today have no taste.

Continued on page 35

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## Crime Beat

Continued from page 34

### In the End, It's Always About Who Has the Biggest Weapon

100 Block of NE 64th Street

The suspect was observed via video camera entering a homeowner's backyard. He was immediately approached by the owner, but the intruder pulled out a large, heavy flashlight and attempted to assault the owner, completely forgetting that, despite Obama's victory, this is still a red state. In response, the homeowner drew his gun and fired a warning shot. The flashlight-wielding crook took off. Police set up a perimeter in the neighborhood, but the violator got away. This seems to confirm that Obama has not taken our guns away.

### Fight the Power! Poach a Parking Meter!

1400 Block of NE 2nd Avenue

The City of Miami is always looking to make a buck, and no wonder, given

that city coffers are just about empty. One way they try to do it is by installing parking meters in places where you once could park for free. It takes a special kind of person to fight back. Or in this case, a superman kind of person possessed of superhuman strength. Six new parking meters were stolen from this stretch of street, temporarily allowing well-deserving Miami residents a free place to park. Not that we advocate this sort of thing (wink...), but ticket that, Miami!

### Criminal Nirvana?

400 Block of NE 25th Street

In response to these trying times, some have turned to spirituality. Unfortunately there is growing evidence this include Biscayne Corridor punks. A Buddha statue turned up missing from a woman's front porch. The principal suspect was a blond guy on rollerblades (yuppie scum?), whom neighbors had observed skating up and down the street while seeming to check out people's homes. Residents are advised to be on the lookout for a serene blond on little wheels. And while you're at it,

maybe you should bring in Jesus from the front yard.

### The High Cost of Being Kind

Biscayne Boulevard and 82nd Street

While leaving El Presidente Supermarket, a woman was approached by a man who claimed to be the manager of the nearby McDonalds. He asked for a quick ride over to the fast-food emporium. The woman kindly agreed to do so. Her purse was resting under the passenger seat, and during the course of the short ride, the Big Mac "manager" managed to remove an envelope containing more than \$2000 in cash. There is no Happy Meal associated with this incident.

### Just Got Dumped, So Let Me Drink!

100 Block of NE 2nd Avenue

Victim recently broke up with her boyfriend but never recovered the condo key. The boyfriend, in an effort to avoid her, came on his own one day and left the key on a table. However, no self-respecting Boulevard boyfriend stops there, especially after being jilted. He also helped

himself to alcoholic beverages and several other items, including a bamboo ladder, while vandalizing the condo. Security cameras caught him leaving with two white bags of stuff, plus the ladder. When confronted later, he told police: "I have receipts for everything!" The officers were not impressed and arrested him. The ladder and the booze were returned to the victim, who probably needed a drink herself.

### He Didn't Have Money, Why Should He Have Brains?

Biscayne Boulevard and 82nd Street (again...)

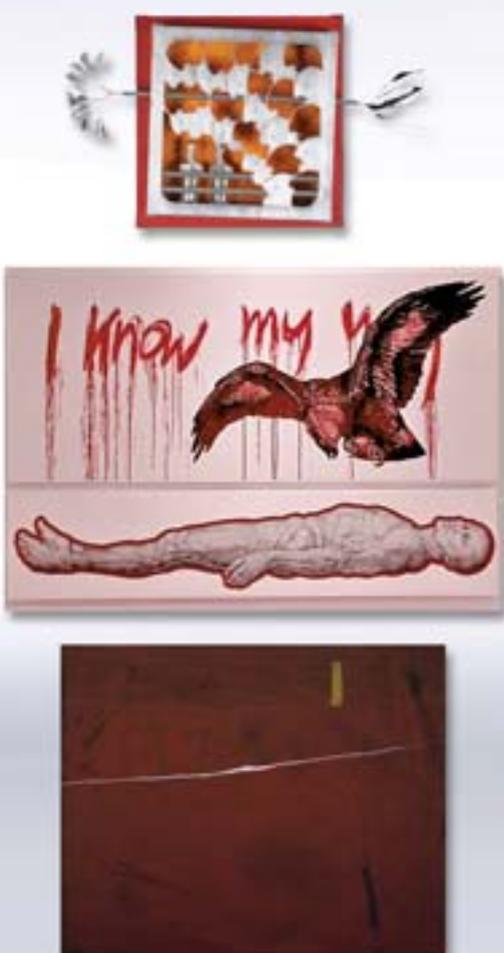
If you are going to skip out on a fare, at least have a game plan. After hailing a cab in Miami Beach, the suspect stepped out the vehicle at his Boulevard destination and simply walked away. The cabbie called police. The feckless deadbeat was found, on the same block, hiding behind a green City of Miami garbage bin that miraculously had not yet been stolen. He was arrested.

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

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# Off the Basel Path 2009

Some recommended stops on the mad dash through Miami's art week

By Victor Barrenechea  
BT Contributor

Once again Art Basel Miami Beach has rolled into town, and once again the city has worked itself into a frenzy. As usual, many people will be scratching their heads, wondering where to go, what to see. Once you've put in your time at the Miami Beach Convention Center, the various satellite fairs, and the innumerable gallery shows all over the city (well, maybe *not* innumerable — see "Art Listings," page 38), be sure to check out some of the more offbeat art events. Here is a sampling.

## Deitch Projects

New York City's Deitch Projects returns to Miami with two noteworthy exhibitions. One is a solo show by Francesco Clemente, the Italian-born painter whose work veers into surreal and expressionistic territory, and who came to prominence in New York in the early 1980s. Clemente became a fixture in the city's downtown scene, collaborating with the likes of Jean-Michel Basquiat and Andy Warhol. *A History of the Heart in Three Rainbows*, on view at the Goldman Warehouse, is a 180-foot-long suite of large-scale watercolor paintings Clemente had labored over for more than a year.

The Goldman family is also lending Deitch Projects the use of some of their Wynwood buildings to create murals beginning December 3. Several prominent artists are participating. The murals will run along NW 2nd Avenue between 25th and 26th streets, and will include works by Stelios Faitakis, Shepard Fairey, David Ellis, Barry McGee, and Jim Drain. The intent is that the murals will be permanent additions to the neighborhood.

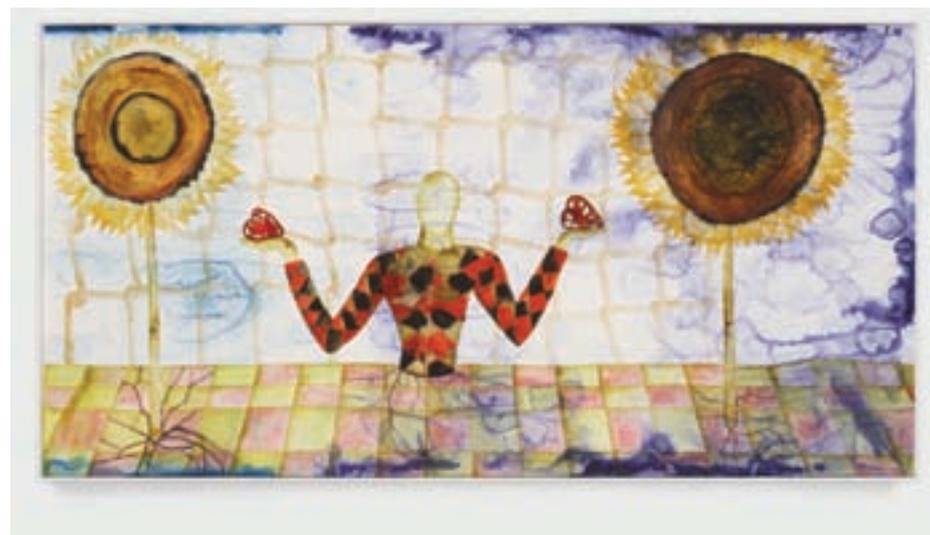
*Francesco Clemente*  
December 3 through February 27  
Goldman Warehouse  
404 NW 26th St., Miami  
305-573-0658

## Video Art

The American Airlines Arena downtown boasts the largest digital LED display in the Southeast. With the mammoth 3400-square-foot screen constantly flickering at passing Biscayne Boulevard



**Arab Woman, 2006 piece by Shepard Fairey, to be updated for outdoor project at MAM.**



**A History of the Heart in Three Rainbows 1.5, watercolor on paper by Francesco Clemente.**

traffic, it was only a matter of time before someone from the art world figured out a way to get creative mileage out of it. Sure enough, local artist George Sanchez-Calderon, known for his large-scale public-art installations, has teamed with the principal owner of ABC Management Services Inc., Gary Ressler, to display a series of art videos on the big screen every night through December 6, from 11:00 p.m. to 1:00 a.m. The series kicks off with Scottish artist Douglas Gordon's seminal *Zidane: A 21st Century Portrait* and continues with an emphasis on video works by local artists such as

the TM Sisters, Kevin Arrow, and Clifton Childree.

Through December 6  
American Airlines Arena  
601 Biscayne Blvd.

## Jewelry as Art

When Nektar De Stagni noticed certain Miami artists creating jewelry for their own personal use, she came up with a novel idea for an exhibition. "Jewelry Salon" features one-of-a-kind jewelry pieces by noted artists normally known for their work in other media. Pieces by artists such as Hernan Bas, Cristina Lei Rodriguez, and Martin Opiel, as well

as national and international artists like Paola Pivi, Scott Hug, and Tom Sachs, will be on view at De Stagni's Design District shop through Art Basel and into the spring as part of Dacra Development's "Limited Edition Experiences."

Through March 1  
Nektar De Stagni Shop  
155 NE 38th St., Miami, Suite #109  
786-556-3033

## Museums

Coinciding with Art Basel events, North Miami's Museum of Contemporary Art will unveil a show titled "The Reach of Realism," which gathers together an impressive array of intergenerational and international artists such as Sara VanDerBeek, Lars Laumann, Olaf Breuning, and Gillian Wearing. The show addresses the impossibility of achieving true reality in art, despite the artists' sincere attempts.

On view at Miami Art Museum will be an outdoor project by Shepard Fairey, the former graffiti artist who was catapulted to fame with his stylized appropriation of wrestler Andre the Giant, for his widely popular "OBEY" sticker campaign, and most recently for his iconic "HOPE" portrait of Barack Obama, one of the 2008 election's most recognizable images. His project at MAM is a 20-foot-wide vinyl banner to be displayed on one of the museum's exterior walls. It is titled *Arab Woman* and is an update of a work from 2006. The piece, loaded with a strong and unmistakable political charge, features an image of a woman in a headscarf, and combines Western graphic design with an Islamic motifs.

"The Reach of Realism"  
Through February 14  
Museum of Contemporary Art  
770 NE 125th St., North Miami  
305-893-6211

*Arab Woman*  
December 3 through 6  
Miami Art Museum  
101 W. Flagler St., Miami  
305-375-3000

## Dorsch Gallery

For some it may be difficult to remember what Miami's art scene was like before the arrival of Basel, but the current show

Continued on page 37

Off

Continued from page 36

at Dorsch Gallery is a good place to gain some perspective. The show is called "30," a 30-year survey of the work of Robert Thiele, a widely respected and influential Miami artist who was selected to participate in the Whitney Museum's prestigious Biennial Exhibition — in 1975. As an art teacher at Miami-Dade College, Thiele had a direct impact on some local art notables, such as William Cordova and Gean Moreno. All 5000 square feet of the gallery will be filled with sculptures, paintings, and works on paper from 1979 to 2009.

**"30"**  
Through January 2  
Dorsch Gallery  
151 NW 24th St., Miami  
305-576-1278

### Our House West of Wynwood

OHWOW, a gallery gaining notoriety for its hip parties, has managed to put together a very large group show featuring more than 30 celebrated artists. The show, "It Ain't Fair," which coincides with a second exhibition, "Dark Night of the Soul," will feature photography by iconic filmmaker

David Lynch set to a soundtrack by hip-hop producer Danger Mouse, collaborating with reclusive, multi-instrumentalist home-recorder Sparklehorse. As if that weren't enough, OHWOW has also produced a show called "STAGES," another extensive group exhibition at the new Marina Blue condominium in downtown Miami. Proceeds go to the Lance Armstrong Foundation.

**"It Ain't Fair"**  
December 2 through 6  
3100 NW 7th Ave., Miami  
305-490-2976

**"STAGES"**  
December 3 through 6  
Marina Blue condominium  
888 Biscayne Blvd., Miami  
305-490-2976

### Alternative Exhibitions

Last October only a handful of people were lucky enough to catch the spontaneous, under-the-radar "Cutting-Edge Framing" exhibition in a former Design District frame shop. Curated by Miami-based Win McCarthy and New York-based Lola Sinreich, the show featured



**Jewelry designed by Italian-born artist Paola Pivi.**

an intriguing mix of emerging local and national talent. This rolling curatorial project will now take up residence in a Design District artist's studio (across the street from Design Miami) for a continuation of October's show. Some of the same work will be featured, augmented



**Belle Grove by Sara VanDerBeek, on view at MOCA.**

by a number of new artists. Could be a good indicator of where Miami's art underground is headed.

**"Cutting-Edge Framing, Part 2"**  
Through December 10  
3825 NE 1st Ct., Miami

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

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# Art Listings

## WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, DECEMBER 12

### ART FAIRS

#### AQUA WYNWOOD

42 NE 25th St., Miami  
206-399-5506  
www.aquartmiami.com  
December 3 through 6  
Hours: December 3, 1 to 7 p.m.  
December 4 through 5, 11 a.m. to 7 p.m.  
December 6, 11 a.m. to 4 p.m.  
Admission: \$15  
**Reception December 3, 8 to 11 p.m.**

#### ART BASEL

Miami Beach Convention Center  
www.artbaselmiami.com  
December 3 through 6  
Hours: December 3 through 5, noon to 8 p.m.  
December 6, noon to 6 p.m.  
Admission: \$20-\$75

#### ART MIAMI

NE 1st Avenue at 31st Street  
Midtown Miami  
520-529-1108  
www.art-miami.com  
December 2 through 6  
Hours: December 2 through 5, 11 a.m. to 7 p.m.  
December 6, 11 a.m. to 5 p.m.  
Admission: \$15

#### ARTERY MIAMI

71 NW 36th St., Miami  
www.artery-miami.com  
December 2 through 6  
Hours: December 2 through 5, 11 a.m. to 7 p.m.  
December 6, 11 a.m. to 5 p.m.  
Admission: \$10

#### DESIGN MIAMI

NE 39th Street at NE 1st Court, Miami  
305-572-0866  
www.designmiami.com  
December 2 through 5  
Hours: 11 a.m. to 7 p.m.

#### FOUNTAIN MIAMI

2505 N. Miami Ave., Miami  
917-650-3760  
www.fountainexhibit.com  
December 3 through 6  
Hours: 11 a.m. to 7 p.m.  
Admission: \$5 donation  
**Reception December 4, 7 to midnight**

#### NADA ART FAIR

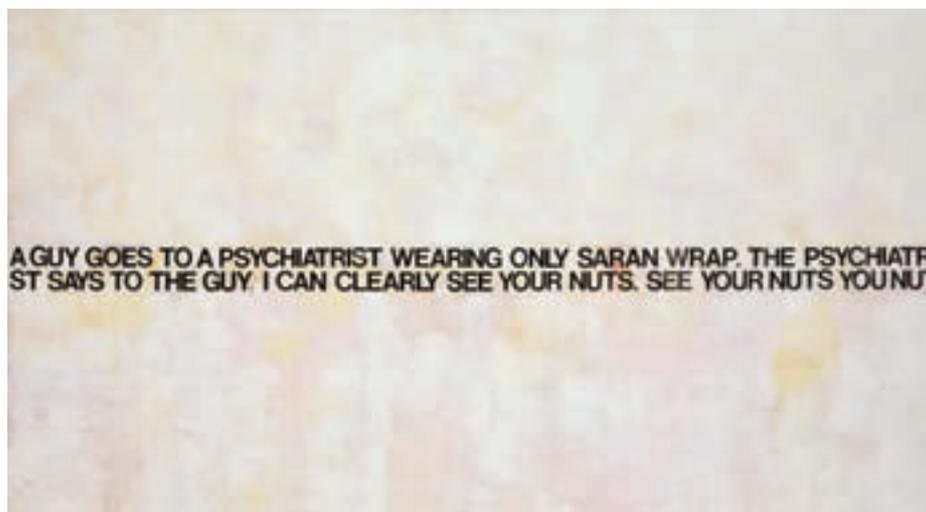
6701 Collins Ave., Miami Beach  
212-594-0883  
www.newartdealers.org  
December 3 through 6  
Hours: December 3, 2 to 8 p.m.  
December 4 and 5, 10 a.m. to 8 p.m.  
December 6, 10 a.m. to 4 p.m.  
Admission: Free

#### PHOTO MIAMI

3401 N. Miami Ave.  
Shops at Midtown Miami  
323-552-7255, www.photomiami-2009.com  
December 2 through 6  
Hours: December 2, 11 a.m. to 3 p.m.  
December 3 through 5, 11 a.m. to 7 p.m.  
December 6, 11 a.m. to 6 p.m.  
Admission: \$20

#### PULSE MIAMI

1400 N. Miami Ave., Miami  
212-255-2327, www.pulse-art.com  
December 3 through 6  
Hours: December 3, 1 p.m. to 8 p.m.  
December 4 through 6, 10 a.m. to 7 p.m.  
Admission: \$15



**Richard Prince, *Nuts*, acrylic on canvas, 2000, at Rubell Family Collection.**

#### RED DOT

3011 NE 1st Ave., Miami  
Midtown Miami  
917-273-8621  
www.reddotfair.com  
December 3 through 6  
Hours: December 3, 11 a.m. to 7 p.m.  
December 4 through 5, 11 a.m. to 8 p.m.  
December 6, 11 a.m. to 6 p.m.  
Admission: \$10  
**Reception December 2, 6 to 9 p.m.**

#### SCOPE MIAMI

2136 NW 1st Ave., Miami  
212-268-1522  
www.scope-art.com  
December 2 through 6  
Hours: December 3 through 5, 11 a.m. to 7 p.m.  
December 6, 11 a.m. to 6 p.m.  
**Preview December 2, 11 a.m. to 6 p.m.**

#### SCULPT MIAMI

46 NW 36th St., Miami  
305-448-2060  
www.sculptmiami.com  
December 2 through 6  
Hours: 11 a.m. to 5 p.m.  
**Reception December 1, 4 to 10 p.m.**

#### GALLERIES

##### 101/EXHIBIT

101 NE 40th St., Miami  
305-573-2101  
www.101exhibit.com  
December 1 through January 9:  
Jordan Doner  
December 2 through January 20:  
Claudio Ethos and David Michael Bowers  
**Reception December 2 and 3, 7 to 10 p.m.**  
**Reception December 4, 5 to 7 p.m.**

##### ABBA FINE ART

233 NW 36th St., Miami  
305-576-4278  
www.abbafineart.com  
Through December 23: "ZING"  
with various artists

##### ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami  
305-438-0220  
www.alejandravonhartz.net  
Through February 6:  
"Beloved Structure: The Argentine Legacy" curated by  
Eva Grinstein with Fabián Burgos, Martín Di Paola,  
Marcolina Dipiero, Verónica Di Toro, Lucio Dorr, Silvia  
Gurfein, Silvana Lacarra, Adriana Minoliti, Karina  
Peisajovich, Pablo Siquier, and Andrés Sobrino

#### AMERICAN AIRLINES ARENA

601 Biscayne Blvd., Miami  
December 1 through December 6:  
Video art with various artists

#### ARNO VALERE ART GALLERY BY RICART

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

#### ART FUSION

1 NE 40th St., Miami  
305-573-5730  
www.artfusiongallery.com  
Through December 24:  
"FUSION VI - CREATIVE VIBRATIONS" with various artists  
**Reception December 13, 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.

#### ART ROUGE

46 NW 36th St., Miami  
305-448-3060  
www.lurie-kavachnina.com  
Through January 10:  
"Apothecary Luxe" by Alonso Mateo  
December 3 through January 10:  
Solo show by SALUSTIANO  
**Reception December 3, 7 to 10 p.m.**

#### ARTFORMZ

171 NW 23rd St., Miami  
305-572-0040  
www.artformz.net  
Through January 5  
"Money Makes Art" with Natasha Duwin, Rai Escale,  
Donna Haynes, Alette Simmons-Jimenez, Rosario  
Rivera-Bond, P.J. Mills, Ray Paul, Sibel Kocabasi,  
Anja Marais, Guillermo Portieles, Gisela Savdie, and  
Henning Haupt  
**Reception December 5 and December 12, 7 to 10 p.m.**

#### BAKEHOUSE ART COMPLEX

561 NW 32nd St., Miami  
305-576-2828  
www.bacfl.org  
Through December 17: "Sensory Overload" with  
various artists and "5X7" with various artists

#### BAS FISHER INVITATIONAL

180 NE 39th St., #210, Miami  
By appointment: info@basfisherinvitational.com  
www.basfisherinvitational.com  
December 1 through December 6:  
"Destruction Quartet" by Jonas Mekas  
**Reception December 3, 7 to 9 p.m.**

#### BASHA GALLERY

795 NE 125th St., North Miami  
305-891-4624  
December 1 through January 30:  
"Opening Event" with Michael Ajerman, Beatrice  
Findlay, Allyson Krowitz, and Kari Snyder  
**Reception December 1, 7 to 10 p.m.**

#### BERNICE STEINBAUM GALLERY

3550 N. Miami Ave., Miami  
305-573-2700  
www.bernicesteinbaumgallery.com  
Through January 31:  
"Hope: Yes We Can" by Maria Magdalena Campos-  
Pons  
**Reception December 5, 7 to 10 p.m.**

#### BREVARDS GALLERY

2320 N. Miami Ave., Miami  
305-576-5747  
www.brevards.com  
Through March 28:  
"NonDuality" by John Brevard

#### BUTTER GALLERY

2301-2303 NW 2nd Ave., Miami  
305-303-6254  
www.buttergallery.com  
December 3 through January 7:  
"Sacrificial Offering" by Rick Falcon and "Butter Gallery  
Artists Exhibit" with Jahmal Williams, Yuri Tuma, Ahol  
Sniffs Glue, Tawnie Silva, and Hubert Kretzschmar

#### CALDWELL / LINFIELD GALLERY & STUDIO

8351 NE 8th Ct., Miami  
305-754-2093  
www.susannacaldwell.com  
Through June 30:  
"Seductive Assemblages and Wood Sculpture" by  
Susanna Caldwell

#### CALIX GUSTAV GALLERY

98 NW 29 St., Miami  
305-576-8116  
calix-gustav.blogspot.com  
December 1 through February 2:  
Yanelis Lopez, Charles Chace, Jonathan Stein, Carl  
Pascuzzi, Spunk and The Orange Kittens, and Klaus  
Guingang  
**Reception December 1, 6:30 to 9 p.m.**

#### CAROL JAZZAR CONTEMPORARY ART

158 NW 91st St., Miami Shores  
305-490-6906  
www.cjazzart.com  
By appointment: carol@cjazzart.com  
Through December 31:  
"Ice in the Sun" by the Quistrebret Brothers

#### CCE MIAMI AT THE MOORE SPACE

4040 NE 2nd Ave., Miami  
December 3 through December 20:  
"Migrations: Looking South" with Ronald Morán,  
Donna Conlon, Patricia Belli, Grupo La Torana, Adán  
Valdecillo, Ángel Poyón Calí, Danny Zavaleta, Miguel  
Ángel Madrigal, Regina Galindo, Dalia Chávez, Lucía  
Madriz, Betsabé Romero, and Ernesto Salmerón  
**Reception December 3, 8 to 11 p.m.**

#### CENTER FOR VISUAL COMMUNICATION

541 NW 27th St., Miami  
305-571-1415  
www.visual.org  
December 5:  
Performance by Disco Monkeys  
**Reception December 5, 7 to 10 p.m.**

#### CHAREST-WEINBERG GALLERY

250 NW 23rd St., Miami  
305-292-0411  
www.charest-weinberg.com  
December 1 through February 28:  
"Herd Thinner" with Slater Bradley, Suntek Chung,  
Richard Dupont, Martha Friedman, Sheree

Continued on page 39

## Art Listings

Continued from page 38

Hovsepian, Rashid Johnson, Simone Leigh, Fernando Mastrangelo, Raha Raissnia, Seher Shah, Erin Shirreff, Jeff Sonhouse, and Uttara Watts  
**Reception December 4, 7 to 9 p.m.**

### CHELSEA GALLERIA

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

### CHOP SHOP CHIX BEAUTY LAB

7283 Biscayne Blvd., Miami  
 www.femmeartmiami.com  
 December 1 through December 6:  
 "Femmeart Miami" with various artists  
**Reception December 1, 7 to 11 p.m.; December 2-5, 11 a.m. to 10 p.m.; and December 6, 10 a.m. to 5 p.m.**

### CITY LOFT ART

61 NE 40th St., Miami  
 305-438-9006  
 www.cityloftart.com  
 Through December 31:  
 "Light and Colors" with Ekaterina Moré, Elmar Hund, and Virginia Erdie

### CS GALLERY

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

### DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami  
 305-573-8110  
 www.castilloart.com  
 December 1 through January 2:  
 "The Flight of Icarus" by Javier Piñón, "Wild at Heart"

by Paul Pretzer, and "The Notion of Family" by LaToya Ruby Frazier  
**Reception December 5, 7 to 11 p.m.**

### DAWNTOWN

1100 Biscayne Blvd., Miami  
 December 4:  
 DawnTown Annual Architecture Ideas Competition  
**Reception December 4, 8:30 to 10 a.m.**

### DIANA LOWENSTEIN FINE ARTS

2043 N. Miami Ave., Miami  
 305-576-1804  
 www.dfinearts.com  
 December 2 through February 6:  
 "Lapidus Infinitus" by Carlos Betancourt and "Geographic" with Luis Alonzo-Barkigia, John Bailly, Irene Clouthier, Felice Grodin, Jill Hotchkiss, Laura Kina, Alberto Latorre, Michael Loveland, Michael Scoggins, Carlos de Villasante, and Annie Wharton  
**Reception December 5, 7:30 to 10 p.m.**

### DIASPORA VIBE GALLERY

3938 NE 39th St., Miami  
 305-573-4046  
 www.diasporavibe.net  
 Through December 18:  
 "Native Intelligence" by Aimee Lee  
**Reception December 4, 6 to 8 p.m.**

### DIMENSIONS VARIABLE

171 NE 38th St., Miami  
 dimensionsvariable.net  
 Through January 2:  
 "Endlessly Falling" by Agustina Woodgate



Matthew Weinstein, *Chariots of the Gods*, 17-minute, 3D animation, 2009, at Kevin Bruk Gallery.

### DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami  
 786-486-7248  
 www.dinamitraniartgallery.com  
 Through December 26: "Twilight" by Carlos Irijalba  
**Reception December 5, 7 to 10 p.m.**

### DORSCH GALLERY

151 NW 24th St., Miami  
 305-576-1278  
 www.dorschgallery.com  
 Through January 2: "30" by Robert Thiele  
**Reception December 5, 7 to 11 p.m.**

### DOT FIFTYONE ART SPACE

51 NW 36th St., Miami  
 305-573-9994

www.dotfiftyone.com  
 Through January 12:  
 "Thaw" with Andres Ferrandis and "Purusha" with Andrea Chehebar

### EDGE ZONES CONTEMPORARY ART

47 NE 25th St., Miami  
 305-303-8852  
 www.edgezones.org  
 December 2 through December 7:  
 "Zones Art Fair" with David Almeida, George Bethea, Izlia Fernandez, Luise Johnson, Charo Oquet, Raul Perdomo, Gustavo Roman, Lydia Rubio, Sara Stites, and Gretchen Wagoner  
**Reception December 5, 8 to midnight**

### ETRA FINE ART

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

### FACHE ARTS

750 NE 124th St., North Miami #2  
 305-975-6933, www.fachearts.com  
 Call gallery for exhibition information.

### FREDRIC SNITZER GALLERY

2247 NW 1st Pl., Miami  
 305-448-8976, www.snitzer.com  
 December 5 through December 31:  
 "Sculpture and Drawings" by Alice Aycock  
**Reception December 5, 7 to 9 p.m.**

### FIGHT CLUB

120 NE 20th St., Miami  
 Through March 31: "The Art of Boxing" by Silvia Ros

### FREEDOM TOWER

600 Biscayne Blvd., Miami  
 December 1 through January 29:  
 "Tetralogy" by Maria Martinez-Cañas  
**Reception December 1, 6 to 8 p.m.**

Continued on page 40

"I'm Rosie Gordon Wallace and I'm very lucky to have a job I love running the Diaspora Vibe Art Gallery. When I go home after a long day, I still want more art. That's why I turn to WLRN. I soak up programs like *ArtStreet*. It captures the essence of the local art scene. And I hang on every word during *American Masters* interviews with great creative minds."

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 - Rosie Gordon Wallace,  
 loyal viewer of WLRN Channel 17

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## Art Listings

Continued from page 39

### GALERIE SCHUSTER MIAMI

2085 NW 2nd Ave., Miami  
786-266-2445, www.gallerieschuster.com  
Call gallery for exhibition information.

### GALLERY DIET

174 NW 23rd St., Miami  
305-571-2288, www.gallerydiet.com  
Through December 19:  
"Second Skin" with Brian Burkhardt, Liz Cohen, Charley Friedman, Jim Gladstone and Richard Höglund, Peter LaBier, Julie Lequin, Pia Lindman, Abby Manock, Daniel Milewski, Shana Moulton, and Clifford Owens  
**Pia Lindman performance December 3, 11 a.m.**  
**Pia Lindman performance December 5, 3 p.m.**

### GALLERY I/D

2531 NW 2nd Ave., Miami  
305-778-4568  
December 1 through January 2:  
"Basel '09 Group Show" with Sean Hemmerle, Sasha Bezzubov with Jessica Sucher, Baldomero Fernandez, Billy Mode, Chris Stain, Adam5100, and Negative Space Collective  
**Reception December 3, 7:30 to 11 p.m.**  
**Reception December 5, 7:30 to 11 p.m.**

### GIOVANNI ROSSI FINE ART

2628 NW 2nd Ave., Miami  
561-251-1375, www.giovannirossifineart.com  
Through January 5: "War ~ Beau" by Angelbert Metoyer  
**Reception December 5, 7 to 10 p.m.**

### HARDCORE ARTS CONTEMPORARY SPACE

3326 N. Miami Ave., Miami  
305-576-1645, www.hardcoreartcontemporary.com  
Through February 6:  
Julie L. Friel, Gladys Triana, Mariela Leal, and Richard Garet  
**Reception December 5, 7 to 10 p.m.**

### HAROLD GOLEN GALLERY

2294 NW 2nd Ave., Miami  
305-989-3359  
www.haroldgolengallery.com  
Through December 5:  
"Mass Apeel" with Luis Diaz

### ICON ART IMAGES GALLERY / STUDIO

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

### IDEABOX ARTSPACE

2417 N. Miami Ave., Miami  
305-576-9878  
December 1 through February 26:  
"Archipelago" with Gean Moreno and Ernesto Oroza

### KABE CONTEMPORARY

123 NW 23rd St., Miami  
305-573-8142  
www.kabecontemporary.com  
December 1 through January 15:  
Solo show by José Antonio Hernández Diez  
**Reception December 1, 7 to 9 p.m.**

### KELLEY ROY GALLERY

50 NE 29th St., Miami  
305-447-3888  
www.kelleyroygallery.com  
December 1 through January 15:  
"Elements x 10" with Sebastian Spreng, Robert Swedroe, Mike Tesch, Patricia Claro, Antonio Ugarte, Fran Bobadilla, Mimi Bates, Kevin Paulsen, Soile Yilmayr, John Henry, and Henry Lautz  
**Reception December 5, 7 to 10 p.m.**



Raymond Pettibon, *Repeater Pencil*, video, 2004, at World Class Boxing.

### KEVIN BRUK GALLERY

2249 NW 1st Pl., Miami  
305-576-2000  
www.kevinbrukgallery.com  
Through January 7:  
Richard Butler, Daniel Hesidence, Fabian Marcaccio, Enrique Martinez-Celaya, Jason Middlebrook, David Shaw, Matthew Weinstein, and Su-en Wong

### KUNSTHAUS MIAMI

3312 N. Miami Ave., Miami  
305-438-1333  
www.kunsthaus.org.mx  
December 5 through January 30:  
"Tales and Other Nightmares" by Tania Candiani  
**Reception December 5, 7 to 10:30 p.m.**

### LILIENTHAL ART STUDIOS

96 NW 29th St., Miami  
305-573-2002  
www.ilanlilienthal.com  
Through January 6:  
"Show Of Hands" by Llana Lilienthal

### LOCUST PROJECTS

155 NE 38th St., Miami  
305-576-8570  
www.locustprojects.org  
Through December 30:  
"Decollage" by Francesca DiMattio  
**Reception December 1, 6 to 10 p.m.**  
**LUNA STAR CAFE**  
775 NE 125th St., North Miami  
305-799-7123, www.lunastarcafe.com  
December 1 through December 5:  
Susan Weiss and Susan Feliciano  
**Reception December 1, 7 to 10 p.m.**

### LYLE O. REITZEL GALLERY

2441 NW 2nd Ave., Miami  
305-573-1333, www.artnet.com/reitzel.html  
December 5 through January 30:  
"Ritual of Passage" by José Bedia  
**Reception December 5, 7 to 9 p.m.**

### MARIO FLORES GALLERY

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

### MIAMI ART SPACE

244 NW 35th St., Miami  
305-438-9002, www.miamiartspace.com  
December 3 through December 6:  
"Organica: A Celebration of the Human Body and Nature in Art and Design" with Carlos Cesar Alves, Ana Andras, Paul Andras, Daniel Bilodeau, Andre Brandao, Viktorija Bulava, Jure J. Cekuta, Salvador Dali, Alvaro

Continued on page 41



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## Art Listings

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Daza, Jack Dowd, Phillip Dvorak, Raul Frontal, Susan Gott, Bruce Helander, Richard Holton, G. Mayo, Flor Ana Mayoral, Philip Ross Munro, Melanie Prapopoulos, Diego Rivera, Carlos Rodriguez, Diana Rodriguez, Gloria Sesana, Marc Sijan, Ryan Paul Simmons, Hunt Slonem, Ezra Talmatch, Vilijus Vaisvila, Gerard Valls, Andy Warhol, and Robert Wilson  
**Reception December 3, 7 to 11 p.m.**

**MIAM-DADE COLLEGE, CENTER GALLERY**  
 300 NE 2nd Ave., Miami  
 Bldg. 1, Room 1365  
 305-237-3696, www.mdc.edu  
 Call gallery for exhibition information.

**MIAMI INTERNATIONAL UNIVERSITY OF ART AND DESIGN**  
 1501 Biscayne Blvd., Miami  
 305-428-5700  
 www.mymiu.com  
 Call gallery for exhibition information.

**MITRANI WAREHOUSE**  
 222 NW 27th St., Miami  
 www.miamithinkers.com  
 "Miami's Independent Thinkers" with various artists  
**Reception December 3, 6 to midnight**

**MUSEO VAULT**  
 346 NW 29th St., Miami  
 305-571-1175, www.museovault.com  
 Through December 28:  
 "Rural Americana" by Randal Levenson

**MYPAC**  
 3324 N. Miami Ave., Miami  
 305-981-6199  
 December 3 through December 6:  
 "MyPAC City to City 2009" with Aiden Dillard, Amedo Lasanski, Bruce Stiglich, Dan Walker, Diane Stiglich,

Ellis Gallagher, Hilton Luciano III, Isaac Aden, Juan Griego, Marlene Lopez, Megan Lotts, Nicole Martinez, Rafael Manresa, Ryan Bonilla, and Vincent Luca  
**Reception December 3, 6 to 10 p.m.**

**NEKTAR DE STAGNI SHOP**  
 155 NE 38th St., Miami  
 786-556-3033, www.nektardestagni.com  
 Through March 1:  
 "Jewelry Salon" with Hernan Bas, Scott Hug, Cristina Lei Rodrigez, Martin Opiel, Paola Pivi, Tom Sachs, Bless, Brokenfab, Emma Carroll, Confetti System, Femke De Vries, Lauren Manoogian, and Nektar De Stagni  
**OUR HOUSE WEST OF WYNWOOD**  
 3100 NW 7th Ave., Miami  
 305-490-2976, www.oh-wow.com  
 December 2 through December 6:  
 "It Ain't Fair" with Rita Ackerman, Tim Barber, Lizzy Bougatsos, Scott Campbell, Julia Chiang, Barb Choit, Peter Chung, Brian Degraw, Brendan Fowler, Ry Fyan, Cyprien Gaillard, Michael Genovese, Todd James, KAWS, Zak Kitnick, Terence Koh, Nate Lowman, Ari Marcopoulos, Adam Marnie, Adam McEwen, Santiago Mostyn, Neck Face, Keiichi Nitta, José Parlá, Erik Parker, Brad Phillips, Kenny Scharf, Aurel Schmidt, David Benjamin Sherry, Agathe Snow, Spencer Sweeney, Eric White, Bobbi Woods, and Aaron Young and "Dark Night of the Soul" with David Lynch and Danger Mouse  
**Reception December 2-6, 8 to midnight**

**PANAMERICAN ART PROJECTS**  
 2450 NW 2nd Ave., Miami  
 305-573-2400, www.panamericanart.com  
 Through January 2:  
 "Denarrations" with Rodrigo Facundo, Cristina Lucas, Aernout Mik, Jorge Perianes, Tracey Snelling, Vibeke Tandberg, and Nina Yuen

**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  
 December 1 through January 2:  
 "Metamorphoses" by Logan Real  
**Reception December 4, 6 to 9 p.m.**

**REIAL CERCLE ARTISTIC OF BARCELONA**  
 21 NW 36th St., Miami  
 786-543-7237  
 December 1 through December 12:  
 "Post-Human. Good-bye to Mankind" with Pepa Poch, George Rodez, Gonzalo Obes, Heather Brilliant, Matt Lamb, Josep Puigmarti, Adria Nomada, and more  
**Reception December 1, 6 to 10 p.m.**  
**Reception December 12, 7 to 10 p.m.**

**SAMMER GALLERY**  
 82 NE 29th St., Miami  
 305-441-2005  
 artnet.com/sammergallery.html  
 December 1 through December 9:  
 "MADI" with various artists  
**Reception December 3, 7 to 11 p.m.**

**SETH JASON BEITLEE FINE ARTS**  
 250 NW 23rd St, #202, Miami  
 305-438-0218  
 www.sethjason.com  
 December 1 through January 30:  
 "Recent Works" with John Henry and Carl Myers  
**Reception December 5, 7 to 10 p.m.**

**SHEPARD FAIREY MURAL PROJECT**  
 2700 NW 2nd Ave., Miami  
 December 3 through December 6:  
 "The Public Works" by Shepard Fairey

**SPINELLO GALLERY**  
 155 NE 38th St., Miami  
 786-271-4223  
 www.spinellogallery.com  
 Through December 10:

"LITTLEST SISTER 09" with Troy Abbott, Zach Balber, Bhakti Baxter, Sandra Bermudez, Blackbooks, Pablo Cano, Alejandro Contreras, Julie Davidow, Reniel Diaz, José Felix Perez, Pachi Giustinian, Michael Glidden, Enrique Gomez De Molina, Felice Grodin, Alex Heria, Alvaro Ilizarbe, Kris Knight, David Leroi, Nick Lobo, Lee Materazzi, Franco Mondini Ruiz, Victor Muniz, Federico Nessi, Skot Olsen, Christina Pettersson, Kerry Phillips, Vickie Pierre, Job Piston, Manny Prieres, Retna, Santiago Rubino, Samantha Salzinger, Oliver Sanchez, George Sanchez-Calderon, Tawnie Silva, Jen Stark, Tatiana Suarez, TM Sisters, Vadis Turner, TYPOE, Tatiana Vahan, Michelle Weinberg, Agustina Woodgate, and more

**STASH GALLERY**  
 162 NE 50th Terr., Miami  
 305-992-7652  
 www.myspace.com/stashgallery  
 December 2 through December 6:  
 "Burning Bridges" with Sharon Pell, Joe Strasser, Joseph O'Neal, Brandon Fonville, Geoff Henshall, Steve Chellis, Eli Thompson, Evo Love, Sarcasmo, Julian Rodriguez, q u e v z, Jorge "GWIZ" Viera, Sue Zola aka Glitter Art Diva, and Godofredo Gonnod  
**Reception December 3-6, 2 to 10 p.m.**

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

**STUDIOS**  
 3825 NE 1st Ct., Miami  
 December 1 through December 10  
 Group show curated by Win McCarthy and Lola Sinreich with various artists

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## Art Listings

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### SUSHISAMBA

3252 NE 1st Ave., Miami  
305-673-5337

www.sushisamba.com

December 4 through December 6:

"Graffiti Gone Global" with 131 Projects, Aiko Nakagawa, Armagedon 2057, Billi Kid, Crome, Cycle, David Cooper, Doze Green, Ewok One 5MH, Flip, Ghost aka Cousin Frank, Jana Joana, Lady Pink, Nina, Shiro, Smael, Sofia Maldonado, Suiko, and Vitché

### SWAMPSPACE GALLERY

3821 NE 1st Ct., Miami

swampstyle@gmail.com

Call gallery for exhibition information.

### 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

Call gallery for exhibition information.

### YELEN ART GALLERY

250 NW 23rd St., Unit 306, Miami

954-235-4758

www.yeelenart.com

December 1 through January 20:

"Around Jenin's 210" by Jerome Soimaud

Reception December 4, 7 to 10 p.m.

### MUSEUM & COLLECTION EXHIBITS

#### CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami

305-455-3380

www.cifo.org

December 2 through March 7:

"Being in the World: Selections from the Ella Fontanals-Cisneros Collection" curated by Berta Sichel with

Chantal Akerman, Rafael Lozano-Hemmer, Munteanu/

Rosenblum, Shirin Neshat, Robin Rhode, Bill Viola,

Francesca Woodman, and more

#### DE LA CRUZ COLLECTION CONTEMPORARY ART SPACE

23 NE 41st St., Miami

305-576-6112

www.delacruzcollection.org

Call for operating hours and exhibit information.

#### FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM

11200 SW 8th St., Miami

305-348-0496

http://thefrost.fiu.edu/

Through December 7:

"En Vista" with Eduardo del Valle and Mirta Gómez

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 Altaf

#### LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables

305-284-3535

www.lowemuseum.org

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 January 17:

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

Through February 28:

"Space as Medium" with various artists and

"Metamorphosis" by Carlos Bunga

December 3 through December 6:

"Shepard Fairey: Arab Woman 2006/2009" by Shepard Fairey

### MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami

305-893-6211

www.mocanomi.org

December 1 through February 14:

"The Reach of Realism" with Uta Barth, Olaf Breuning, Tom Burr, Talia Chetrit, Anetta Mona Chisa & Lucia Tkacova, Phil Collins, Thomas Demand, Alex Hubbard, Matt Keegan, Ragnar Kjartansson, Elad Lassry, Lars Laumann, Adam McEwen, Wilhelm Sasnal, Xaviera Simmons, Martin Soto Climent, Wolfgang Tillmans, Sara VanDerBeek, Emily Wardill, Gillian Wearing, Judi Werthein, and Artur Zmijewski

### THE MARGULIES COLLECTION

591 NW 27th St., Miami

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www.margulieswarehouse.com

Through April 30:

"Masters of Surrealist Sculpture" with Joan Miró and Isamu Noguchi, "100 Years of Photography 1909-2009" with Lewis Hine, Dorothea Lange, Helen Levitt, Danny Lyon, Cindy Sherman, Justine Kurland, Alec Soth, Jeff Brouws, Olafur Eliasson, and Anastasia Khoroshilova, and "Depression Bread Line" by George Segal

### THE RUBELL FAMILY COLLECTION

95 NW 29th St., Miami

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December 2 through May 29:

"Beg Borrow and Steal" with Ai Weiwei, John Baldessari, Frank Benson, Amy Bessone, Matthew Brannon, Maurizio Cattelan, Peter Coffin, George Condo, Aaron Curry, John Dagg, Marcel Duchamp, Gardar Eide Einarsson, Elmgreen and Dragset, Hans-Peter Feldmann, Urs Fischer, Dan Flavin, Robert Gober, Aneta Grzeszykowska, Wade Guyton, Guyton Walker, Karl Haendel, Peter Halley, David Hammons, Mark Handforth, Keith Haring, Rachel Harrison, Richard Hawkins, Damien Hirst, Jenny Holzer, Jonathan Horowitz, Thomas Houseago, Rashid Johnson, William E. Jones, Deborah Kass, Mike Kelley, Jeff Koons, Barbara Kruger, Jim Lambie, Elad Lassry, Louise Lawler, Mark Leckey, Sherrie Levine, Li Zhanyang, Glenn Ligon, Robert Longo, Nate Lowman, Nathan Mabry, Kris Martin, Paul McCarthy, Allan McCollum, Adam McEwen, Takashi Murakami, Cady Noland, David Noonan, Richard Prince, Charles Ray, Jason Rhoades, Stephen G. Rhodes, Bert Rodriguez, Sterling Ruby, Thomas Ruff, David Salle, Steven Shearer, Cindy Sherman, Haim Steinbach, John Stezaker, Philip Taaffe, Hank Willis Thomas, Piotr Uklanski, Meyer Vaisman, Kelley Walker, Wang Zhiwei, Andy Warhol, Christopher Wool, and Zhang Huan

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Compiled by Victor Barrenechea

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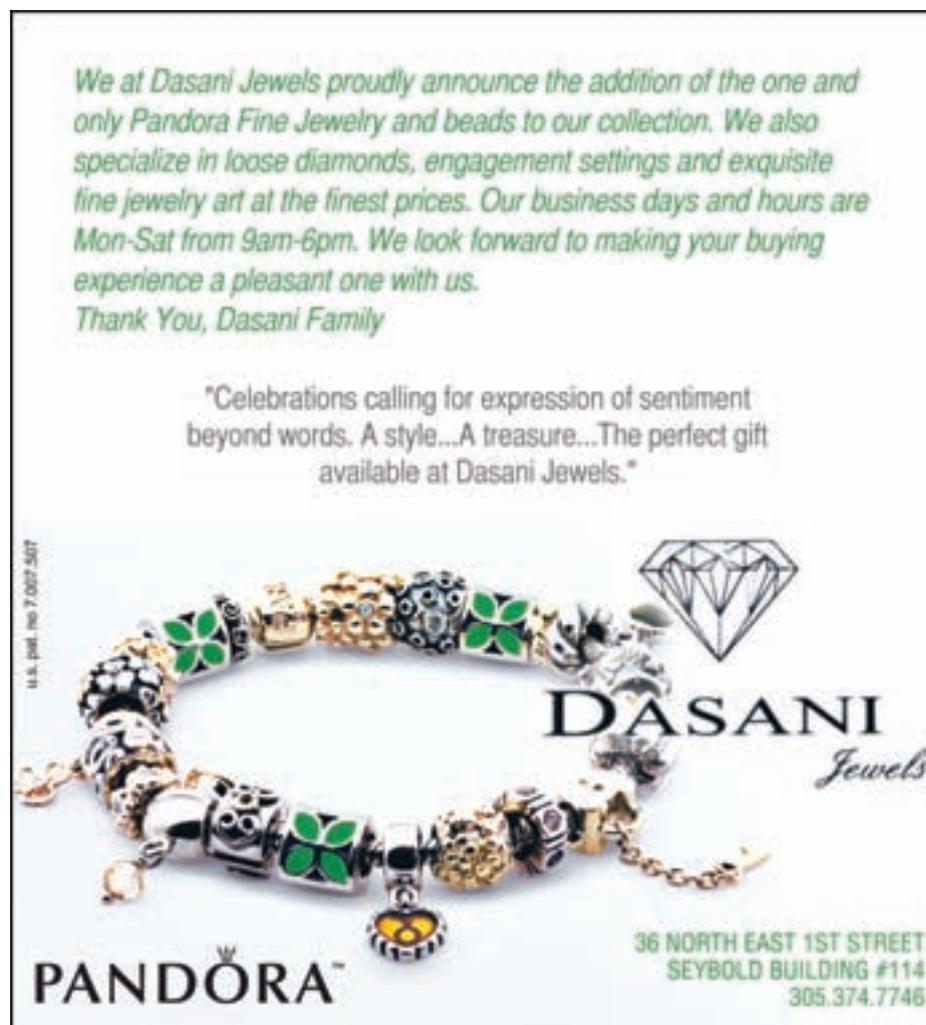
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# Events Calendar



Ancient Myth

## Ancient Myth Comes Alive — Just for Kids

The Playground Theatre (9806 NE 2nd Ave., Miami Shores) has taken the ancient Sumerian story of *Inanna and the Huluppu Tree* and given it a smart and contemporary retelling. **The play will enthrall and enchant kids over eight years old.** It runs through **December 20**. Shows during the week are performed at 10:00 a.m. and on the weekend at 2:00 p.m. Tickets are \$1. Visit [www.theplaygroundtheatre.com](http://www.theplaygroundtheatre.com) or call 305-751-9550.

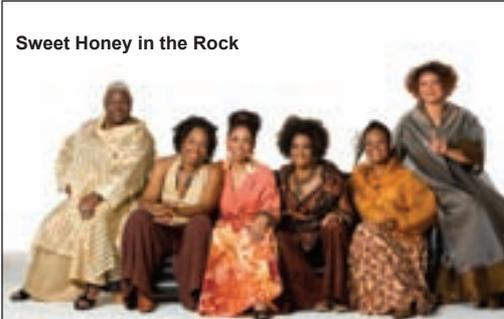
## Our Dearly Beloved Swamp

Clyde Butcher is the Ansel Adams of the Everglades. No other photographer is so



An Artist Obsessed

closely associated with our spectacular swamp, and none has worked so diligently over the years. His large-format black-and-white landscapes are simultaneously romantic and gritty, just as they reveal both the fragility and resilience of the River of Grass. Elam Stoltzfus makes documentary films about Florida's natural world — what's left of it. His most recent is *Big Cypress Swamp: Western Everglades*, a



Sweet Honey in the Rock



Miami City Ballet's Nutcracker

high-definition tribute to the Big Cypress Preserve. **Stoltzfus's film and Butcher's Big Cypress photographs** are being shown at the Deering Estate at Cutler (16701 SW 72nd Ave.) through **Thursday, December 31**. The county-operated estate is open daily 10:00 a.m. to 5:00 p.m. Admission is \$10 for adults, \$5 for youngsters. For more information visit [www.deeringestate.org](http://www.deeringestate.org) or call 305-235-1668.



From Israel with Energy

## The M Ensemble Takes the Stage

Drama, intrigue, and a journey into the past are now onstage with **the M Ensemble's production of *Gem of the Ocean***. Miami's own African-American theater company has opened its 38th season with Pulitzer Prize-winning playwright August Wilson's drama set in 1904 Pittsburgh. **Playing through December 20** at 8:00 p.m. Thursday through Saturday, and 3:00 p.m. matinees on Sundays, *Gem* centers on seven eclectic characters struggling with

Continued on page 44



# KNIGHT ARTS 2009 Winners

The John S. and James L. Knight Foundation congratulates the 2009 winners of the Knight Arts Challenge. These 20 projects — receiving \$3.7 million — have the power to transform the South Florida arts while bringing our diverse community together.

- Fairchild Tropical Botanic Garden
- Friends of the Bass Museum
- Girls' Club
- The LightBox at Goldman Warehouse
- Locust Projects
- Miami-Dade County Department of Cultural Affairs
- Vizcaya Museum and Gardens
- Wolfsonian-FIU
- Florida Grand Opera
- Miami City Ballet
- Teatro Avante
- Miami Lighthouse for the Blind and Visually Impaired
- New World Symphony
- Adrienne Arsht Center for the Performing Arts
- Sweat Records
- United Negro College Fund
- Broward County Film Society
- Hannah Kahn Poetry Foundation
- Kathleen Hudspeth
- BankAtlantic Foundation

*A project of the John S. and James L. Knight Foundation*



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IN 2010**

FIND DETAILS ON THESE PROJECTS AND MORE  
[www.KnightArts.org](http://www.KnightArts.org)

## Events Calendar

Continued from page 43

a post-Reconstruction culture while mixing the Bible, voodoo, and humor. It is the first in Wilson's ten-play "Pittsburgh Cycle." General admission is \$20. The M Ensemble's theater is at 12320 W. Dixie Highway, North Miami. Call 305-899-2217 for more information.

## Basel Does MiMo

Art Basel week is here, and with it throngs of art aficionados descending on Miami, including the MiMo Historic District.

**December 2-6** that particular stretch of **the Boulevard transforms itself into ART Miami 2009** and combines creative expression with tasty food, featuring more than 30 art exhibitions and restaurants. If it sounds like too much, worry not. A free shuttle will be ferrying critics, foodies, and winos alike up and down Boulevard and to and from the Wynwood Arts District. Plan ahead, though, as the shuttle is only running on **Saturday, December 5** from noon until 6:00 p.m., just in time to see the "Roses and Petals" show at KOEL, "The Recaptured Passion of Ignacio Diaz" at

Anise Waterfront Taverna, or the all-female exhibit "Femme Art Miami" at 7283 Biscayne Blvd., adjacent to Le Café Bistro, where you can catch your breath over an order of steak frites. All exhibitions are free. Visit [mimoboulevard.org](http://mimoboulevard.org) or call 305-609-4288 for more information.

## An Artist Obsessed, a Garden Impressed

If you enjoyed Dale Chihuly's exhibition at **Fairchild Tropical Botanic Garden** (10901 Old Cutler Rd.), then you'll love this year's addition to the garden's visual arts program: Yayoi Kusama's installations "Flowers that Bloom at Midnight" and "Guidepost to the New Space." The 80-year-old Japanese artist achieved international renown in part for her lifelong obsession with dots, often arranged in mesmerizing patterns she calls "infinity nets." The Fairchild works, on loan from New York's Gagosian Gallery, include large, whimsical floral pieces that stand 5 to 16 feet tall. Yes, they are sprinkled with polka dots, as are her trademark pumpkins. The exhibit opens on **Saturday, December 5**. Call 305-667-1651 or visit [www.fairchildgarden.org](http://www.fairchildgarden.org). The garden is open daily from 9:30 a.m. to 4:30 p.m.

## Over-the-Top Holiday Lights

Each December for the past 18 years, a quiet residential street in North Miami has transformed itself into **one of the most spectacular displays of holidays lights in South Florida**. The big oak trees along this stretch of NE 137th Terrace, just north of Enchanted Forest Park, form a thick canopy over the street. This time of year they are laden with hundreds of thousands of lights, as are the homes, and together they create a dazzling, magical tableau of holiday spirit. From **December 5 through December 31**, Holiday Lights 2009 can be seen for free, though volunteers from Care Resource, a nonprofit HIV/AIDS service organization, will be accepting donations and handing out goodies to passersby. Access from NE 16th Avenue. Call 305-576-1234 for more information.

## From Israel with Energy

If you're looking for beauty, sensuality, and art this season, there's only one place to go — the **Batsheva Ensemble's performance of Deca Dance** at the Adrienne Arsht Center. The show, created by Israeli dancer/choreographer Ohad Naharin, pushes the boundaries of dance, mixing synchronized movement

with explosive energy. The show is being offered as a celebration of Naharin's illustrious career and will run two nights only, **December 5 and December 6** at 8:00 p.m. Tickets are \$25-\$95. Call 305-949-6722 for details.

## Coral Gables by Trolley

Broaden your Biscayne Corridor horizons. Learn a little something about Coral Gables. You know, George Merrick's legendary "City Beautiful." **Hop on a trolley with historian Paul George** of the Historical Museum of South Florida, for a fabulous trip back in time to discover the city's roots. Stops on the tour include the Venetian Pool, Miracle Mile, and the city's unusual, architecturally themed "villages," including Chinese, French, and Dutch South African. The tour departs from the historic Merrick House (907 Coral Way) on **Saturday, December 5**, at 6:30 p.m. HMSF members pay \$39, nonmembers \$44. Call 305-375-1492 to book reservations.

## Coral Gables by Canoe

Here's another way to see the Gables: From the water as part of a **fun canoe adventure** filled with history, nature, and exercise. This guided paddle wends its way along the historic Coral Gables Waterway and features intimate glimpses of waterfront mansions

Continued on page 45

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

NESTOR PAUL  
TORRES POSNAK



**Home for the Holidays:** Latin Grammy award-winning flautist Nestor Torres and international pianist Paul Posnak return for another Saint Martha exclusive holiday special. The program includes their unique performances of the Sonata in E-flat by J.S. Bach and the Sonata for Flute and Piano by Sergei Prokofiev. Joined by Nestor's Latin Rhythm Group, they continue with jazz standards, works by Ernesto Lecuona, Astor Piazzola and Nestor Torres, and Holiday Favorites including "Hannukah, Oh Hannukah" and "Little Drummer Boy".  
 Enjoy the holidays with the magic that results each time that Nestor and Paul collaborate, at home, at Saint Martha.

Sunday, December 13, 2009 at 3:00 pm

St. Martha Church  
9301 Biscayne Blvd., Miami Shores

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

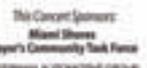
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## Events Calendar

Continued from page 44

(for voyeurs), encounters with wildlife (for naturalists), and a unique view of the Biltmore Golf Course (for duffers). Part of the county park department's EcoAdventures program, the outing begins at A.D. Barnes Park (3401 SW 72nd Ave.), where staffers transport paddlers to the Gables. The tour begins at 9:00 a.m. **Sunday, December 6, and every Sunday in December.** Price is \$33. For more information visit [www.miamidade.gov/ecoadventures](http://www.miamidade.gov/ecoadventures). For reservations call 305-365-3018.

### The Nestor Torres Holiday Concert — with a Latin Beat

Back by popular demand, Latin Grammy-winning flutist Nestor Torres and acclaimed pianist Paul Posnak return to St. Martha Church (9301 Biscayne Blvd.) on **Sunday, December 13**, at 3:00 p.m. to present another richly varied holiday concert. After sonatas by J.S. Bach and Prokofiev, the program heats up with Torres's band joining in for jazz and Latin standards, plus holiday favorites with a spicy flavor. It's part of the St. Martha-Yamaha Concert Series, it's priced right (\$10), and it'll likely sell out, so get your

tickets now at [www.saintmartha.tix.com](http://www.saintmartha.tix.com) or call 800-595-4849 for more information.

### Sway with Sweet Honey in the Rock

Make sure to create a spot in your calendar for the one-night-only performance of **Holidays with Sweet Honey in the Rock** at the Adrienne Arsht Center. The foot-stomping, hand-clapping, all-female, African-American à cappella vocal group will be performing a rich array of music, from blues to reggae and even some ancient lullabies and African chants, all on **December 11** at 8:00 p.m. Tickets are \$30 to \$60. Call 305-949-6722.

### South Dade Sighting: Big Man, Red Suit, Loud Laugh

Santa is booked on Christmas Eve and Christmas Day, but luckily for youngsters he's making an early appearance at one of the most beautiful homes in Miami — the Deering Estate (16701 SW 72nd Ave.), well worth the drive south for *BT* readers. On **Saturday, December 12** starting at 10:00 a.m., the big guy in the red suit will host **Story Time & Kids Crafts with Santa**. Parents should bring a camera as Santa will oblige with a pose. Kids should bring wide eyes and a

big imagination. Mr. Claus's appearance is complementary with the purchase of a \$10 admission ticket (\$5 for kids). Call 305-235-1668, ext. 233.

### Balanchine + Tchaikovsky = A Holiday Classic

Start a holiday tradition, if you haven't done so already, with the **Miami City Ballet's annual production of *The Nutcracker***. This is the famed version choreographed by George Balanchine and it includes a cast of more than 100 critically acclaimed international performers. Our winter holidays just wouldn't be the same without visions of sugarplum fairies, ice-skating mice, and dancing candy canes. The show, being staged at the Adrienne Arsht Center for the Performing Arts, runs from **Friday, December 18, to Wednesday, December 23**. Curtain times vary, so check [www.arshtcenter.org](http://www.arshtcenter.org) for more details. Tickets range from \$20 to \$65.

### Hal-luh-lew-yuh!

If stirring baroque music is more your style this holiday season, then head to the Adrienne Arsht Center for **Seraphic Fire's annual performance of Handel's *Messiah***. Miami's acclaimed chamber

choir will thrill listeners one night only, **December 19**. The performance begins at 8:00 p.m. and tickets range from \$15 to \$75. Don't delay getting your reservations as this special event sells out every year. Call 305-285-9060 or go to [www.seraphicfire.org](http://www.seraphicfire.org).

### Big Orange, Big Party, Bayfront Park

The grand old Orange Bowl Parade may be just a memory, but not so a big **New Year's Eve party in downtown Miami**. Bayfront Park's annual fiesta is still going strong and is still *free*. This year, on **Thursday, December 31**, at the south end of the park, there'll be a disco dance party plus an array of food and beverage vendors. (No bottles, cans, coolers allowed inside the park.) Watch as the Big Orange climbs up the Hotel Intercontinental, hitting the top at the stroke of midnight, when a dazzling fireworks display will erupt over Biscayne Bay. Great fun for one and for all!

Compiled by *BT* interns Mandy Baca and Matt Ruckman

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



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# Litterama with a View

North Miami's only bayfront park is awash in garbage

By Jim W. Harper  
BT Contributor

This park is pretty. This park is also pretty ugly. Let me explain. Any park on Biscayne Bay enjoys a privileged position, and this one peers from its relatively modest perch in the City of North Miami across the causeway toward one of the wealthiest communities in the nation. The island of Indian Creek Village ranks number eight among the highest-income places in the U.S., as of the 2000 census.

Anyone who has driven east over the Broad Causeway, where NE 123rd Street mutates into 96th Street and the Bay Harbor Islands, has seen Indian Creek and its lush golf course and impossibly large mansions. Reverse the direction across the bridge, back toward the economic reality of NoMi, and take the first left to arrive at North Bayshore William Lehman Park.

This small patch of green features mature mangroves and other fine shade trees, but its primary draw was destroyed



Skeletal remains of a boardwalk destroyed by Hurricane Wilma.

in 2005 by Hurricane Wilma. The long wooden fishing dock and walkway that used to snake into the bay has been reduced to a cramped outlook in one corner. People still come here to fish, but no longer are they surrounded by water on all sides.

What they *are* surrounded by is not so pretty. Looking down from the dock into the water, you see a slightly submerged but fully visible wooden plank, perhaps ten feet or more in length, that appears to be



Floating garbage — also known as waterfront vomit.

part of the former over-the-water walkway. Although the City of North Miami spent \$28,000 this year to clean up the remnants of the destroyed walkway, it looks like they missed a large chunk.

Surrounding this plank is a grotesque collection of floating garbage.

Where did all this litter come from? It appears that most of it washed ashore from the bay, which means it could have come from anywhere in the bay or the

ocean. Except for the submerged piece of walkway, the litter speaks as a general indictment of the pollution in Miami's waterways. It's gross, and it places North Miami officials in a dilemma.

They have been responsible to the larger environment by maintaining the mangroves at the shoreline instead of clearing them to obtain open vistas. But the trees' tangled

Continued on page 47

BT photos by Jim W. Harper

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## Litterama

Continued from page 46

roots are all tangled up in trash. It's a Baynanza 911 emergency! (Baynanza is Miami-Dade County's annual volunteer cleanup of Biscayne Bay, although it does not typically address small parks.)

North Miami's capital-improvement plan includes restoration of the park's walkway, but those funds may not be released until 2013. In the meantime, a clean-up crew is needed to address the shoreline's litterama.

The skeleton of the boardwalk remains in place, and this collection of concrete beams just above the water gives the impression that an art installation is taking shape. Sitting atop one of the beams closest to shore is a lone coconut.

The landside portion of the park offers about as much as one could expect in a small space. The nicest element is the shade offered by mature trees. Another nice touch is the doggie-bag dispenser that actually contains bags.

Curiously, the park has two entrance signs of two different designs, standing on either side of a small parking lot.

## NORTH BAYSHORE WILLIAM LEHMAN PARK



### Park Rating



**12220 N. Bayshore Dr.**  
**North Miami**  
**305-895-9840**

**Hours:** Sunrise to sunset

**Picnic tables:** No

**Barbecues:** No

**Picnic pavilions:** No

**Tennis courts:** No

**Athletic fields:** No

**Night lighting:** No

**Swimming pool:** No

**Playground:** No

One appears to be the more standard NoMi sign in off-white with green trim, whereas the other features white letters against rustic, dark timber bound by rope. Both are attractive, but the timber-rope assemblage is more quirky.

Another quirk is the square concrete slab in the middle of the grass. Perhaps it served as the floor of a previous pavilion, but now it

looks lonely. It could use a picnic bench and a colorful umbrella as a pick-me-up.

The park's size makes it a neighborhood amenity, although its location on the bay makes it a rarity worthy of a pit stop. Unfortunately, construction along 123rd Street makes getting there a chore, and one element on the street makes it nearly impossible.

The sidewalk between the park and 123rd Street comes to an abrupt dead end inside a traffic barrier, just before the causeway begins. This situation is unfortunate, as safe strolls along the causeway should be encouraged. Instead this obstacle course requires a hop over the traffic barrier, and anyone on wheels or with any impairment of movement will be stuck.

Despite such drawbacks, the name of the late Congressman William Lehman is not disgraced here. But there is a lesson for every visitor young and old. Do not throw your trash in the water. Do not think that a little trash in the big ocean will disappear. No, it doesn't disappear. It becomes vomit on our shoreline.

This little park with the big name, North Bayshore William Lehman Park, needs some TLC. A storm quickly destroyed the park's boardwalk, and now its shoreline is slowly choking to death. The boardwalk can be rebuilt, but the polluted water under it is more like Humpty Dumpty. It's not chipped. It's not cracked.

It's shattered.

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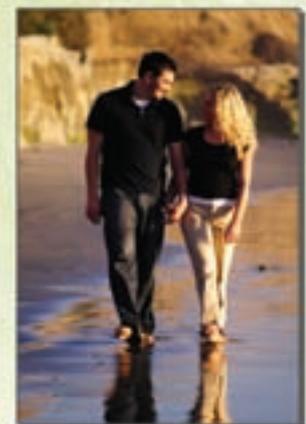
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# Nature's Way: It's Not About Chemicals

*A new documentary film tells the story of a small town that banned pesticides — and changed the world*

By Jeff Shimonski  
BT Contributor

A few weeks ago I learned of a very interesting documentary that was to be shown at the Fort Lauderdale International Film Festival. The movie addressed an issue that is near and dear to my heart and health — cultivating a lawn without the use of pesticides or fungicides. The title was *A Chemical Reaction*, and I made plans to see it. I also invited the producer and director to visit to Jungle Island and experience nonchemical horticulture Miami-style.

*A Chemical Reaction* tells the true story of how a doctor in a small Canadian community noticed a link between chemicals that were being used on lawns and symptoms of disease that were showing up in local homeowners and their children. The doctor's very dedicated and persistent efforts instigated a ground-breaking and effective community initiative that resulted in the banning of pesticides for lawns in the town of Hudson, Quebec, and eventually throughout the province of Quebec. This pesticide law was fought by lawn-spraying companies, ChemLawn in particular, for ten years, all the way to the Supreme Court of Canada, where it was upheld in 2001. Since then scores of other Canadian cities and towns have banned chemical pesticides. Last year Home Depot stores throughout Canada removed the banned products from their shelves.

I was thrilled when I was able to host the director and producer of the movie at the park. They saw firsthand a large-scale landscape that had been

installed and grown without pesticides and fungicides. They heard about our Integrated Pest Management and Plant Health Care programs that utilize the "proper plant-proper site" concept. I described some of our cultivation methods, irrigation control, and biorational control of mosquito larvae.

When they viewed our two lawn areas, I explained to them that one of my goals had been to limit monocultures. If a single plant species was under pressure from an insect or disease, it would not affect a very large portion of the landscape when or if the plants died or had to be removed. It would also be replaced by the other plant species surrounding it.

I then explained how our lawns could be considered as "banker plant systems," with many different types of tiny flowering plants growing in the lawn. A habitat had been created that provided a food source for beneficial insects. These beneficial insects are the tiny wasps and flies that parasitize insects that attack our plants. The only way a "banker plant system" will function full-time is if the beneficial insects can easily find a food source anytime they need it. The best way to accomplish that is to have many species of plants that flower at different times of the day, and plant species that thrive throughout the year.



BT photo by Jeff Shimonski

**Julia butterflies now breed and thrive at Jungle Island, which does not use horticultural chemicals of any sort.**

Another very important component of this system is *not* having to spray for mosquitoes. I am certain that the daily spraying for mosquitoes we did years ago had a very detrimental effect on the population of beneficial insects. At any given time there are always fewer predators than prey in a given location. The smaller populations of insects (the predators) would be more vulnerable to being wiped out by pesticide spraying.

A banker plant is specifically associated with biological control. This concept

was originally used only in greenhouses, where plants were brought into the structure and allowed to develop pest infestations. Biological control agents, predators or parasitoids, were then released onto the banker plants, and as they ate the pests (or paralyzed them for their larvae) and reproduced, their progeny spread throughout the greenhouse and ate the bad guys.

The concept behind development of the park's landscaping was to grow a functional landscape that served the

*Continued on page 49*

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## Nature's Way

Continued from page 48

purposes of providing a tree canopy that would shade the park, provide the setting for a botanical garden and zoo, and create an ecosystem that would provide a full-time habitat for beneficial organisms that could control any insect infestation that would drop by and attempt to wreak havoc.

Our methods behind the landscape design and development encouraged the

creation of a healthy, functional ecosystem. Why not expand this concept in the context of smoke-free hotel rooms? I have made the point with hotel managers regarding guests who preferred smoke-free rooms. Wouldn't you like to offer your guests a pesticide-free environment outside in the garden, where their children can play or where they may host events and parties?

Later on during our tour, I showed my guests how the fig whitefly in the

park was being controlled by wasps, parasitic flies, and lady beetles. As

**Scores of Canadian cities and towns have banned pesticides. Home Depot stores throughout Canada have removed the banned products from their shelves.**

always I was asked, "Do you release these beneficial insects on a regular basis

or did you introduce them to the park?" I replied that they came on their own. I only provided a habitat in which they could live and thrive.

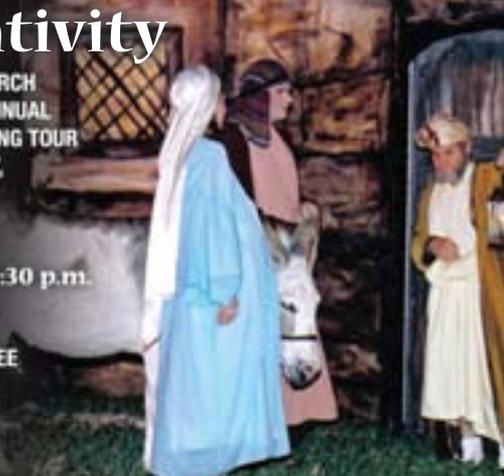
For information on where *A Chemical Reaction* is showing and to see the movie's trailer, visit [www.safelawns.org](http://www.safelawns.org) or [www.pfzmedia.com](http://www.pfzmedia.com). By January it should also be possible to purchase a DVD directly from the sites.

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# Miami's Holiday Cultural Buffet

Take some of this tradition, mix with that one, add a pinch of another — and enjoy!

By Jenni Person  
BT Contributor

Halloween was barely over when the red and green emerged on store shelves, GAP hipsters began dancing across our TV screens to remixed holiday standards, and toy catalogues from the über plastic-and-batteries to the über crunchy-wooden-wholesome started flowing daily into our mailboxes. And with it all comes a whole new chorus of conspicuous consumption emanating from my kids.

It's a shame it starts so early these days. It used to feel more special when Christmas music and eggnog-drinking kicked in at Thanksgiving, not a month earlier. It made for a more enjoyable time anticipating the holiday break, with its family and friend time — even for this Jewish girl who grew up with the ritual of annually attending the New York City Ballet's *Nutcracker*. The retail extension of the season is deflating the spirit of all this.

And like many parents, especially in these trying economic times, I really want this season to be about something else. Even Christopher Radko, king of the retail Christmas-ornament market, said this in the *Washington Post*: "In the go-go days of the Nineties, I was really into being successful, and the material side of the American dream was at the forefront of my thoughts. Now I'm a regular guy re-examining what the Christmas spirit really is."

So how do we as parents take the season beyond the gifts. How can we make the holiday season sparkle from *inside*?

In our family, where the winter holiday celebrated is Chanukah, we



focus on the candle-lighting, the celebration of light, and of the freedom from religious persecution the holiday marks. We also emphasize the gathering of friends and family. And then, of course, there is the festivity of dreidel-spinning, latke-munching, and jelly donut-making. (Because Chanukah commonly focuses on the miracle story of oil lasting enough days to rebuild the Temple after battle destruction, fried foods are central in its celebration — frying being another "miracle" of oil.)

We also emphasize sharing, a time to do for others. In keeping with a Kabbalistic tradition my Jewish educator partner dug up, we distinguish the fifth night of Chanukah as a night to give *tzedakah*, or charity. Meanwhile, on the nights we do give gifts, we consciously don't go overboard. And as for the glitzy gifts that inevitably come

— especially from eager-to-spoil grandparents — we anticipate that by "making way for the new," and donate older toys to charities, a layered lesson in both modesty and giving.

Morningside mom Judith Williams celebrates Christmas and Kwanzaa at home with her nine-year-old son Elijah. While Elijah does split his Christmas between his two moms, who are now separated, the holiday at Williams's home is a "Jamaican stay-at-home Christmas." The environment is about friends and family gathering with plenty of Rosie's Rum Cake on hand — the holiday specialty of Diaspora Vibe Gallery's Rosie Gordon-Wallace, which Williams says is *the* best Jamaican rum cake.

But the celebrating doesn't end at Christmas in their home. Instead, on December 26, it rolls into Boxing Day,

in which donations to the poor are put in boxes and delivered, but which today in Jamaica is more commonly known as a big party day. In addition, for Kwanzaa (December 26 to January 1) the family lights the kinara, Kwanzaa's candle-bra, and reads each night about one of Kwanzaa's seven principles. Before she became a mom, Williams didn't observe Kwanzaa. Her interest "was born out of a sense of wanting to create a stronger African-American heritage for my son."

Last year my neighbors Crystal and Eric Brewe put up holiday decorations that struck me as elegantly subtle and thus seasonally meaningful. Hanging in front of her family's Buena Vista East home were several large, simple ball ornaments — easily five times the size of a standard tree ornament. Says Crystal: "Eric's a physicist and I'm an agnostic, so it's about foods we eat — we make cookies together. And about decorations."

In addition to the outdoor decorations I found so appealing, the family also decks the house bountifully with simple and generations-old symbols and ornaments. On their Christmas tree they hang ornaments from their own childhoods, including ones they made themselves. Crystal also decorates the tree with childhood photos of her sitting with Santa Claus, and now with her own children's visits with jolly old Saint Nick. Also on display is every greeting card the family receives, so their kids — five-year-old Mathilda and nine-month-old Everly — can see them throughout the holidays.

Continued on page 51

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## COLUMNISTS: KIDS AND THE CITY

### Cultural Buffet

Continued from page 50

Another important tradition in their family is attending a holiday show of some sort. They love the family ritual of getting dressed up for a special occasion. Lucky for Crystal, she now works as marketing manager at the Adrienne Arsht Center, so there are plenty of options available.

For Norma Shelow's family, the tradition of attending Christmas Eve children's mass connects them to

the spirit of the season. They began going to the service during her kids' early years, and it's still eagerly anticipated by 18-year-old Sara, 15-year-old Katy, and 12-year-old Mary.

Additionally the Morningside family marks mom's Cuban heritage and dad's Irish heritage by gathering with extended family. They start off with a traditional Cuban *noche buena* dinner on Christmas Eve, and follow with an

Irish-American Christmas brunch featuring omelets made to order by dad Mike, chef and owner of Mike's

of the Venetian condominium on NE 15th Street.

Norma Shelow aims to instill in her kids the idea that Christmas "shouldn't be about shopping and getting into debt," even though they do exchange gifts. Her family's holiday traditions are rooted in the values of selflessness and generosity, but not just at Christmastime. "The spirit of giving, not just receiving — I try to teach that all year long."

**Norma Shelow aims to instill in her kids the idea that Christmas "shouldn't be about shopping and getting into debt."**

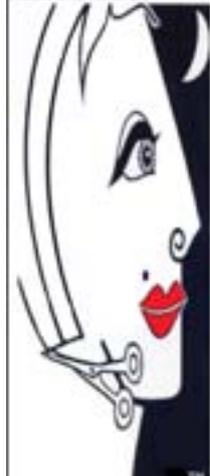
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# We Want Your Garbage!

City of North Miami to residents: We'll actually pay you for it

By Jim W. Harper  
BT Contributor

Only one city in Florida pays its residents to recycle. Using a program called RecycleBank, the City of North Miami enables residents to earn rewards based on their level of participation. It's a win-win-win situation, as the city's rate of recycling has soared, its level of garbage sent into landfill has decreased, and the Earth's anger at listless South Florida is subsiding.

As a resident of North Miami, I was thrilled to receive my new recycling bin this past February. As large as a trash can, the green bin with the beige lid is the handy all-in-one variety. Everything goes in there: plastic, paper, cans, bottles, cardboard — even plastic litter tossed in my yard gets tossed inside.

When the bin gets picked up, a small electronic sensor on its front identifies the residence, and the weight inside is recorded. This information is passed on to RecycleBank, which issues points based on the amount recycled. Just like a credit-card rewards program, the more you recycle the more points you earn.

This week I'm expecting my \$10 gift card for Panera to arrive in the mail. Many other local businesses participate in the rewards program. You also have the option of donating your rewards to local schools. The RecycleBank website tracks your savings to the Earth, too, claiming that since March my household's recycling efforts have saved 3.5 trees or 235.5 gallons of gasoline.

The program has been an instant hit in North Miami, enticing 90 percent of eligible households to recycle. Just last year,

participation in recycling was less than 20 percent, according to the city's director of public works, Mark Collins. His primary goal is to reduce the amount of garbage the city pays to have removed. Eventually he hopes the program will translate into lower garbage bills for residents.

RecycleBank's statistics claim that in the first six months of operation, the diversion of trash has saved North Miami \$44,245, inspiring the City of Hollywood to roll out its own RecycleBank program in February 2010.

Any celebration over increased recycling must be tempered by the reality that a significant majority of residents in metropolitan Miami do not recycle. Two reasons stand out for this state of affairs: Most waste is produced by the business sector, and most businesses do not recycle — even though they have been

mandated to do so by a county ordinance passed in 1992.

Included under the "business" umbrella are condominiums, which are likewise required to recycle but must hire their own service. City and county services only extend to individual residences. The county estimates that multifamily residences such as condos produce nearly 25 percent of the area's waste.

## >> Resources

**Miami-Dade County Department of Solid Waste Management General:** 305-594-1500  
**Multifamily recycling:** 305-514-6610  
**Find recycling centers:** earth911.com  
**Business recycling calculator:** reduceyourwaste.org

Recycling simply has not become part of our everyday culture. Think about it — when was the last time you finished a bottle of water in a public place and were able to find a recycling bin? Not even our parks offer canisters for recyclables. Instead of the convenience and encouragement provided by RecycleBank, in most places around Miami, it feels more like Recycle-Can't.

Miami-Dade County upped its recycling game last year by switching to all-in-one bins for single-family residences, but this switch has resulted in one dilemma: Where to recycle the tens of thousands old bins? According to the department of solid waste management, those bins can be taken to a trash or recycling center. In other words, do it yourself, which in most cases means it's not going to happen.

The county is celebrating a record year for recycling tonnage since it began collections in 1990. The county also serves 20 municipalities, including Aventura, El Portal, Miami Beach, North Bay Village, Sunny Isles, and Surfside. Meanwhile the City of Miami's program claims a 42-percent participation rate. That rate will need to jump to 75 percent by 2020 to meet the demands of a state statute passed in 2008. Guidelines for achieving this goal are due next month from the Department of Environmental Protection.

Some items cannot be collected by regular residential recycling services, but there are ways to designate them for recycling. Consider the following:

.....  
Continued on page 53



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**Garbage**

Continued from page 52

**Fluorescent bulbs.** Due to their mercury content, they should not be placed in either recycling or trash bins. Take them to Home Depot or to a county "home chemical collection center" (see "Resources" sidebar).

**Small batteries.** Although the county recommends throwing them in the trash, there are alternatives for all types of batteries. Ask Radio Shack if they will accept them. For rechargeable

batteries, Home Depot and other retailers will accept them for recycling. Find drop-off centers through the website earth911.com.

**Household electronics.** Hialeah houses a major e-recycling center called ePlanet eWaste (eplanetwaste.com). Alternatively, some electronics retailers accept the return of their products for recycling, and the county accepts electronics at its chemical collection centers.

Speaking of chemicals, Miami-Dade County has launched an innovative "Chem-Again Program" to distribute

certain chemicals free of charge to county residents. Depending on what has been collected, you could score free paint or Turtle Wax. Get details of what is available from the county's Department of Solid Waste Management (see "Resources" sidebar).

While all these programs sound nice, their main flaw is that they require the consumer to spend time and money to recycle. By the time you find a place to accept your product, put it in your car, and drive in circles trying to find the drop-off point, you will be turning red instead of green.

Recycling done the American way should be as easy as fast food. Alongside every trash can should be a recycling bin. Any place that sells complex products such as electronics should accept used ones for recycling. Any place that wants your business should make recycling simple and apparent.

Getting rewarded for recycling clearly works, and the smartest cities around may want to jump on that bandwagon. We can discuss this idea over coffee at Panera — my treat.

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# Crime and Punishment: A Dog's Tale

*Positive training works, but it's still a negative world out there*

By Lisa Hartman  
BT Contributor

A few weeks ago I received a call from a BT reader asking for help with his dog. His rather large female terrier mix, which he'd adopted two months earlier, was very reactive when encountering other dogs. He had been working her but was growing more angry, frustrated, and embarrassed as his corrections and use of a choke chain were not effective. This was leading him to avoid walking the dog altogether.

Although a reader of this column, he didn't fully understand science-based, positive methods or how they can work with out-of-control dogs. In fact most people wrongly believe that dog-friendly methods are for pets with sweet dispositions and that problem dogs need a firm hand. In theory, he thought, the choke chain makes sense: Don't like a behavior? Punish it.

But after consulting training books and working by himself to no avail, he decided to give me a call. "Hi, Lisa," he said. "I guess I'm like most people in that I'm skeptical *the positive thing* can work."

Well, yes, and no. Many people seek me out specifically for the "positive thing." Others, like this gentleman, have been conditioned over a lifetime to believe punishment is the way to go. No surprise that this line of thinking is prevalent. We ourselves live in a punitive society and are consistently punished for bad behavior. Certainly no cop has ever pulled anyone over to give them a reward for driving safely.

But let's for a minute try to imagine a world in which the opposite is true. What



if traffic cops occasionally pulled people over for going the speed limit — and then gave them a hundred bucks? What if your insurance premiums were drastically lowered as a result? I'll bet most people would be driving the speed limit. What if someone handed you a valuable gift certificate for cleaning up after your dog? I'm pretty sure that behavior would increase as well.

Several years ago "positive" became the catch phrase, and trainers everywhere began to claim they were positive, when in fact most were still punishment-based trainers. After all, how would punishment-based trainers advertise?

(Our motto: "Don't complain. Jerk the chain!") Not very dog-friendly. So they came up with more marketable terms such as "natural" and "balanced."

Some trainers need to feel they are in control by physically dominating a small domesticated animal (which rewards the trainer with feelings of power). Others *believe* they are positive when they aren't. Most don't keep up with their education and only know whatever techniques their mentor taught them years ago. Interestingly, training is one of the few fields in which I find this to be common.

Training is equal parts art, science, and mechanics. You have to be able

to juggle the dog, the leash, and other necessities while walking in public and giving feedback to the dog (mechanics). You have to understand cognitive theory — how dogs learn, what to do with them and why, what not to do and why (science). The art of it comes in knowing how to adapt when life throws curve balls, being able to modify your approach to fit different owners and dogs. Certainly all teachers aren't the same.

This is not to say that punishment can't work. It can. But administering punishment correctly and effectively is so difficult it's no wonder it hardly ever succeeds. The punishment must be immediate, fit the misbehavior, happen every time, be severe enough the dog wouldn't think of doing that again, and must not be equated with you.

If punishment doesn't work the first couple times you use it, it's simply not working. Here's an example: A former client was squirting her little dog with a water spray bottle for barking and growling. She actually brought the bottle with her and blasted it in public! She had done it *hundreds* of times. The dog was obviously still barking or she wouldn't be carrying the bottle. But she would see the dog *stop* barking when she sprayed it (behavior suppression). However, she didn't seem to realize its failure when her dog barked again minutes later. This routine was ruining her relationship with her pet.

One reason positive training is not the norm is that some people feel there is a stigma attached to using food rewards. (Oddly, these same people often see no stigma attached to punishment.) Another

*Continued on page 55*

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**Positive Training**

Continued from page 54

reason is that positive training is not considered “sexy.” Yes, there is very little grandstanding in dog-friendly training, but when I see a great trainer change the behavior of a dog, human, dolphin, or chimpanzee in a subtle way — well, it doesn’t get sexier than that.

There is one undeniable side effect of positive training: the affection that grows between student and trainer working as

a team. It is great to see dogs building confidence, with their heads held high, and owners loving their dogs, who are finally “getting it.” It is the same for the proud dog who stops mid-training to kiss the trainer in happiness and love — not supplication.

So how is my new client doing with his terrier mix? Very well thus far. In the first lesson, I reinforced sitting and calm behavior. I also showed the dog that when I’m around, great things happen. After explaining to the owner what new things we were going to do and what old practices

we were no longer going to do, we took the dog outside. Right away an “enemy” dog appeared. Our canine student did nothing but wag her tail. The owner was amazed as she didn’t bark or lunge at all.

In our second lesson, we took the dog off-leash in a park and practiced recalls. For the first time she didn’t just go off on her own. She wanted to be with us and learn more. In lesson three, I brought my dogs. After 15 minutes, the terrier was walking around the park with my dogs, not flustered by their presence in the least.

Now her tail wags with every lesson, and I leave each session covered in doggy kisses! *That* is the power of “the positive thing.”

*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).*

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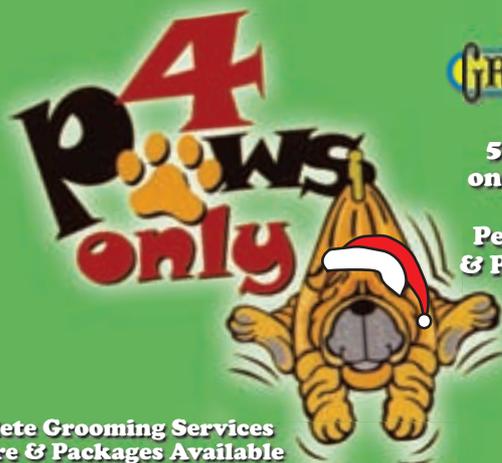
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# Dining Guide

## RESTAURANT LISTINGS

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 210.

### NEW THIS MONTH

#### MIAMI

##### BRICKELL / DOWNTOWN

#### Botequim Carioca

900 Biscayne Blvd., 305-675-1876  
www.botequim-carioca.de

If Brazil's cuisine were defined by the USA's Brazilian restaurants, the conclusion would be that Brazilian people eat nothing but rodizio (all-you-can-eat meat), and weigh, on average, 400 pounds. This Brazilian pub broadens the picture, with a menu that offers entrées, especially at lunch, but highlights Brazilian tapas – mega-mini plates meant for sharing. Must-not-misses include pasteles filled with shrimp and creamy catupiry cheese, beautifully seasoned bolinho de bacalau (fried salt cod dumplings), and aipim frito (house-special yuca fries, the best in town). \$\$\$

#### The Democratic Republic of Beer

255 NE 14th St., 305-372-4161  
www.drbrmiami.com

The food here? Beer is food! The DRB serves 400 beers from 55 countries, ranging from \$2 Pabst Blue Ribbon to \$40 DeuS (an 11.5% alcohol Belgian *méthode Champenoise* brew). But for those favoring solid snacks, tasty global smallish plates include fried fresh zucchini with dip (cheese recommended); chorizo with homemade

cilantro mayo; or steak tacos, served Mexican-style with onions, cilantro, and spicy salsa. Sadly for breakfast-brew enthusiasts, the DRB isn't open that early. But it is open late – till 5:00 a.m. \$\$\$

#### La Provence

1064 Brickell Ave., 786-425-9003  
www.laprovencemiami.com

Great baguettes in the bread basket, many believe, indicate a great meal to come. But when Miami's encounter such bread – crackling crust outside; moist, aromatic, aerated interior – it's likely not from a restaurant's own kitchen, but from La Provence. Buttery croissants and party-perfect pastries are legend too. Not so familiar is the bakery's café component, whose sandwich/salad menu reflects local eclectic tastes. But French items like pan bagnats (essentially *salade Niçoise* on artisan bread) will truly transport diners to co-owner David Thau's Provençal homeland. \$\$\$

#### MIAMI

##### MIDTOWN / WYNWOOD / DESIGN DISTRICT

#### La Provence

2200 Biscayne Blvd., 305-576-8002  
www.laprovencemiami.com

(See Brickell / Downtown listing.)

#### Primo Pizza Miami

3451 NE 1st Ave., 305-535-2555  
www.primopizzamiami.com

Just a few years ago, chain pizza joints were dominant most everywhere. Today many places now offer authentic Italian or delicate designer pizzas. But a satisfying Brooklyn-style street slice? Fuhgedit. Thankfully that's the speciality of this indoor/outdoor pizzeria: big slices with chewy crusts (made from imported NY tap water) that aren't ultra-thin and crisp, but flexible enough to fold lengthwise, and medium-thick – sturdy enough to support toppings applied with generous all-American abandon. Take-out warning: Picking up a whole pie? Better bring the SUV, not the Morris Mini.

#### MIAMI

##### UPPER EASTSIDE

#### Go To Sushi

5140 Biscayne Blvd., 305-759-0914  
www.gotosushimiami.com

Though similar in menu and budget prices to the Hiro's Sushi Express it replaced, this friendly, family-run Japanese fast-food eatery offers original surprises like the Caribbean roll (a festively green parsley-coated maki stuffed with crispy fried shrimp, avocado, sweet plantain, and spicy mayo), or a wonderfully healthful sesame-seasoned chicken soup with spinach, rice noodles, and sizable slices of poultry. Health ensured, you can enjoy a guiltless pig-out on Fireballs:

fried dumplings of chicken, cabbage, and egg, crusted with quills – really a delectable crunchy noodle mix. \$

#### AVENTURA / MIAMI GARDENS

#### Bagel Cove Restaurant & Deli

19003 Biscayne Blvd., 305-935-4029

One word: flagels. And no, that's not a typo. Rather these crusty, flattened specimens (poppy seed or sesame seed) are the ultimate bagel/soft pretzel hybrid – and a specialty at this bustling Jewish bakery/deli, which, since 1988, opens at 6:30 a.m. – typically selling out of flagels in a couple of hours. Since you're up early anyway, sample elaborately garnished breakfast specials, including unusually flavorful homemade corned beef hash and eggs. For the rest of the day, multitudes of mavens devour every other delectable deli specialty known to humankind. \$\$\$

#### Mo's Bagels & Deli

2780 NE 187th St., 305-936-8555

While the term "old school" is used a lot to describe this spacious (160-seat) establishment, it actually opened in 1995. It just so evokes the classic NY delis we left behind that it seems to have been here forever. Example: Lox and nova aren't pallid, prepackaged fish, but custom-sliced from whole slabs. And bagels are hand-rolled, chewy champions, not those machine-made puffy poseurs. As complimentary pastry bites suggest, and the massive size of the succulent, sufficiently fatty pastrami sandwiches confirm, generous Jewish Mo(m) spirit shines here. \$\$\$

#### MIAMI

##### Brickell / Downtown

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

#### Abokado

900 S. Miami Ave.,  
305-347-3700  
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 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

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. \$\$\$

#### Area 31

270 Biscayne Boulevard Way  
305-524-5234

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. \$\$\$\$\$

#### Balans

901 S. Miami Ave.  
(Mary Brickell Village)  
305-534-9191

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. \$\$\$-\$\$\$

#### 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. 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. \$\$\$

Continued on page 57

## Restaurant Listings

Continued from page 56

### 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 Pizzateca & 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 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. \$\$\$-\$\$\$\$

### 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 foccacia 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. \$\$\$-\$\$\$\$

### 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

Continued on page 58

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# Red, White, and You

Agreeable wine for \$12 or less

By Bill Citara  
BT Contributor

If there ever was a year that needed to be ridden out of town on a rail in an orgy of drunken revelry, it was 2009. War, layoffs, bankruptcies, foreclosures, mass murder, rage, fear, paranoia. Can famine, pestilence, plagues of locusts, and the other 471 horsemen of the soul-sucking apocalypse be far behind?

A nation never needed a collective drink so badly.

All the more reason, then, to hoist a glass or several of bubbly to commemorate the year about to depart — don't let the door hit your ass on the way out — and in hopes that 2010 will see some of that change we're still trying so hard to believe in.

Or maybe not. In which case we'll need to switch to something stronger. But let's enjoy the bubbly and the holidays while they last.

One of the secrets to finding affordable, recession-era champagne (and we'll use that word interchangeably with bubbly, sparkling wine, and so on, knowing that true champagne comes only from the Champagne region of France) is to look outside the well-known brands for

small French houses you've probably never heard of. This will likely require a visit to a serious wine shop or giant warehouse store with the ability to import them directly, though it's always worth checking your local supermarket for specials or the odd, off-the-drinkin'-path bubbly.

In that light we have a trio of French sparklers, all from outside Champagne. The best and an excellent value is the nonvintage (all the bubbly in this tasting are nonvintage) **Charles de Fère Cuvée Jean-Louis Blanc de Blancs Brut**. Not as austere and steely as others, it balances a backbone of citrusy acidity with subtle flavors of ripe peaches and pear and a bit of toast, giving it restrained lushness unusual in a Brut but that I find irresistible.

More traditionally Brut, which is to say drier and leaner, is the **Depreville** champagne. Its initial pronounced earthy-mineral aromas lessen after few minutes in the glass, where flavors of tart lemons and green apples mellow their musky character. The texture is surprisingly creamy but the mousse (bubbles) is fairly short-lived. More sustained bubbles would also benefit the **François Montand Brut Rosé**, though it does offer up pleasantly candied cherry

and strawberry flavors, with yeasty, citrusy undertones.

Spanish *cava* can also yield good values, and while a flier taken in search of a sweeter-style sparkler, **Freixenet Extra Dry** (in the backwards terminology of champagne), founded on eye-watering, kerosene aromas, a Brut from the Spanish house of **Poema** was a real find. Though not as rich as the Jean-Louis, it still showed off ripe fruit and spice balanced by lemon-lime acidity and limestone minerality. At \$8.99 at Publix, it's too easily available, too good a deal, and too good a wine to pass up.

For something simpler and fruitier and a little sweeter, perhaps for that non-wine lover in your midst, Italian prosecco is a worthy choice. The **Contine Riouolo Spago Nero** gets the job done nicely, with a fizzy mélange of uncomplicated peach, pear, and apple flavors in crisp, clean-tasting package.

And finally, for a very good deal on a sparkler that delivers more than its price point of multilayered flavors and textures, check out the **Piper Sonoma Blanc de Blancs Brut**. It smells of fresh-baked bread, apples and minerals, and



presents palate-cleansing tastes of green apples, lemon-lime, and gooseberries with yeasty, almost mushroomy nuances, plus a tart, lingering finish and bubbles that stick around for the long haul.

Now bring on the damn apocalypse.

**The Charles de Fère and Depreville sparklers are at North Miami Beach's Total Wine & More for \$9.99 and \$8.99 respectively (14750 Biscayne Blvd., 305-354-3270). The Poema can be**

**found for \$8.99 at the Biscayne Commons Publix and other Publix stores with decent wine selections (14641 Biscayne Blvd., 305-354-2171). And if you care, the Freixenet is at many stores, including the North Miami ABC Fine Wine & Spirits, also for \$8.99. The North Miami Crown Wine & Spirits (12555 Biscayne Blvd., 305-892-9463) is where you'll find the François Montand (\$10.95) and the Piper Sonoma (\$11.97).**

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

## Restaurant Listings

Continued from page 57

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-macaroon sandwich cookies with daily-changing fillings. \$-\$

**MIA at Biscayne**  
20 Biscayne Blvd., 305-642-0032  
[www.miaatbiscayne.com](http://www.miaatbiscayne.com)

At this expansive, ultra-glam restorlounge, 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 pan-crusted egg yolk capsula, the yolk nitrogen-frozen before frying to achieve a crisp crust and delightfully improbable oozing interior. \$\$\$

**Miami's Chophouse**  
300 S. Biscayne Blvd.  
305-938-9000

[www.mannyssteakhouse.com](http://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. \$\$\$\$

**Novocento**  
1414 Brickell Ave., 305-403-0900  
[www.bistronovocento.com](http://www.bistronovocento.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](http://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](http://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 flop — half iced tea, half lemonade. \$-\$

**Perricone's**  
15 SE 10th St.  
305-374-9449, [www.perricones.com](http://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. \$\$

**Prelude**  
Adrienne Arsh Center  
1300 Biscayne Blvd.  
305-949-6722

Though the opening of Barton G.'s elegant performing arts center eatery did feature a live giraffe, the food's actually more grown-up than at his original SoBe spot. The concept is prix fixe: Any three courses on the menu (meaning three entrées if you want) for \$39. Highlights include silky, taragon-inflected corn/bacon chowder, beautifully plated beef carpaccio with horseradish/mustard and shallot olive oil dipping sauces; and over-the-top playhouse desserts, one with a luscious crème fraiche ice cream pop. \$\$\$\$

**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. \$\$\$\$

**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

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## Restaurant Listings

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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 homemade marinated veggies; crisp-fried calamari and shrimp; airy gnocchi with sprightly tomato sauce, pools of melted bufala mozzarella, and fresh basil. \$\$\$-\$\$\$\$

### The River Oyster Bar

650 S. Miami Ave.  
305-530-1915

www.rivermiami.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-habanero-pepper cream sauce), or Rosa's signature guacamole en molcajete, made tableside. A few pomegranate margaritas ensure no worries. \$\$\$

### Solymar

315 S. Biscayne Blvd.  
305-371-3421

Housed in the stunning space with great water views originally occupied by Prime Blue Grille, Solymar similarly pursues the power lunch crowd with steaks and seafood, but with a stronger Latin accent. There's more emphasis on snacks, too, making happy hour a great time to sample \$2.50 tapas like conch fritters with spicy Argentine pink sauce and palmito salad, sparkling-fresh Amarillo chili-spiked Peruvian shrimp ceviche, or festive fish/lump crab sliders, along with half-off drinks. \$\$\$-\$\$\$\$

### 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. \$\$\$

### 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. \$\$

### Tre Italian Bistro

270 E. Flagler St.  
305-373-3303

www.tremiami.com

"Bistro" actually sounds too Old World for this cool hangout, from the owners of downtown old-timer La Loggia, but "restolounge" sounds too glitzy. Think of it as a

neighborhood "bistrolounge." The food is mostly modernized Italian, with Latin and Asian accents: a prosciutto-and-fig pizza with Brazilian catupiry cheese; gnocchi served either as finger food (fried, with calamata olive/truffle aioli), or plated with orange-ginger sauce. But there are tomato-sauced meatballs with r'gawr for Grandpa Vinnie, too. \$\$\$-\$\$\$

### Urbanite Bistro

62 NE 14th St., 305-374-0662  
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. \$\$\$-\$\$\$

### Waxy O'Connor's

690 SW 1st Ct.  
786-871-7660

www.waxys.com

While the menu of this casually *craic* (Gaelic for "fun") Irish pub will be familiar to fans of the South Beach Waxy's, the location is far superior – on the Miami River, with waterfront deck. And none of Miami's Irish eateries offers as much authentic traditional fare. Especially evocative: imported oak-smoked Irish salmon with housemade brown bread; puff-pastry-wrapped Irish sausage rolls; lunchtime's imported Irish bacon or banger "butty" sandwiches on crusty baguettes, served with hand-cut fries, the latter particularly terrific dipped in Waxy's curry sauce. \$\$

### Wok Town

119 SE 1st Ave.  
305-371-9993

www.woktown.com

Judging from the takeout window, the minimalist décor (with communal seating), and predominance of American veggies on the menu, this Asian fast-food eatery, owned by Shai Ben-Ami (a Miss Yip and Domo Japones veteran) may initially seem akin to those airport Oriental steam tables. Wrong. Custom-cooked by Chinese chefs, starters (like soy/garlic-coated edamame),

salads, and have-it-your-way stir-fries, fried rice, or noodle bowls burst with bold, fresh flavor. The proof: a startlingly savory miso beef salad, with sesame/ginger/scallion dressing. Bubble tea, too! \$\$

## 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

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## Restaurant Listings

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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 Bar 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 fries, salmon atop ratatouille, 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 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. \$

### 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 Pearlina Murray ("Ms. Pearl" to regulars) and cook Gloria Chin began emphasizing their native Jamaican specialties, the intensely spiced 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. \$

### 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

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 spurtily 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. \$

### Fratelli Lyon 4141 NE 2nd Ave. 305-572-2901, 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 Grrrlz of Sandwich 555 NE 15th St., 2nd floor (Venetia condo) 305-374-4305

Riot Grrrl 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-crusted empanadas and sinful Ghirardelli chocolate cake) are all baked in-house. On Saturdays the grrrls'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 respectably 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

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

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 homemade daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Lost & Found Saloon 185 NW 36th St. 305-576-1008

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-crusted salmon, chipotle-drizzled endive stuffed with lump crab, or customizable tacos average \$5-\$8. Also available: big breakfasts and salads, hearty soups, homemade pastries like lemon-crusted 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. \$\$\$

### Maitardi 163 NE 39th St. 305-572-1400

maitardimiami.com  
Though we admired the ambitious approach of Oak Plaza's original tenant, Brosia, this more informal, inexpensive, and straightforwardly Italian concept of veteran Lincoln Road restaurateur Graziano Sbroggio seems a more universal lure for the Design District's central "town square." The mostly outdoor space remains unaltered save a wood-burning oven producing flavorfully char-bubbled pizza creations, plus a vintage meat slicer dispensing wild boar salami, bresaola (cured beef), and other artisanal items. Other irresistibles: fried artichokes with lemony aioli; seafood lasagna with heavenly dill-lobster sauce. \$\$\$

### Mario the Baker 250 NE 25th St. 305-438-0228

(See North Miami listing)

### Michael's Genuine Food and Drink 130 NE 45th 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

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

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# DINING GUIDE

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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. \$-\$\$

### 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, flocchi 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 Peeky 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. \$\$-\$\$

### 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 Cacciatore, 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. \$\$

### 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. \$\$-\$\$

### 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. \$\$-\$\$

## Upper Eastside

### Andiamo

5600 Biscayne Blvd.

305-762-5751

[www.andiamopizza.com](http://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. \$\$

Continued on page 62

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## Restaurant Listings

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### 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 housemade sangria. Top price for entrées is about \$14. \$\$-\$\$\$

### 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. \$\$\$

### 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), poisson gros sel (local snapper in a spicy butter sauce), garlic

or Creole crabs. The Miami branch has outdoor tiki-hut dining. \$\$-\$\$

### DeVita's

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). \$

### 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 Techron. 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. \$

### 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, a 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 restolounge, 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 foccacia. 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 résumé, 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

7322 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. \$\$\$-\$\$\$

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*Buena Vista Bistro*

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## Restaurant Listings

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### 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. \$\$-\$\$\$

### Revaes 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 fume (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 garlickwurst) 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 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

sausages. 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 housemade foccacia). Dinner features a range of small plates (poached figs with Gorgonzola cheese and honey balsamic drizzle) and full entrées like sake-marinated salmon with bonito 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. \$

### 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. \$\$\$-\$\$\$\$

### 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

### Café Prima Pasta

414 71st St.,  
305-867-0106, 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 raviolotti 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

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.ironosushi.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 Miami 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 briki (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

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# DINING GUIDE

## Restaurant Listings

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reopened. 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 ajiaco. 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 frita, fried street snacks. Haitian standards (griot, tassot) are available daily, as are fresh-squeezed juices, lattes, and almost two dozen desserts. \$

### 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

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

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)

### 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. \$\$\$

### 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

13695 W. Dixie Highway

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 pizza; the top topping here is the savory housemade sausage. And no one leaves without garlic rolls, awash in warm parsley oil and smashed garlic. New branches are now open in Miami's Midtown neighborhood and in North Bay Village. \$

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## Restaurant Listings

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### 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). \$-\$\$

### 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 barbacoa, or herb-scented 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 Gouvêla, 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 stop. 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 Renaisa. Their menu's mix-and-match option allows diners to pair

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# Anise

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## Restaurant Listings

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their choice of meat, poultry, fish, or vegetable with more than a dozen regional sauces, from familiar Indian styles to exotica like satkara, flavored with a Bangladeshi citrus reinvention 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 atmospheric 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 vindaloos 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.laurenzomarket.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 fagiolo, 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 humorous. \$\$\$

### 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. \$\$

### 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

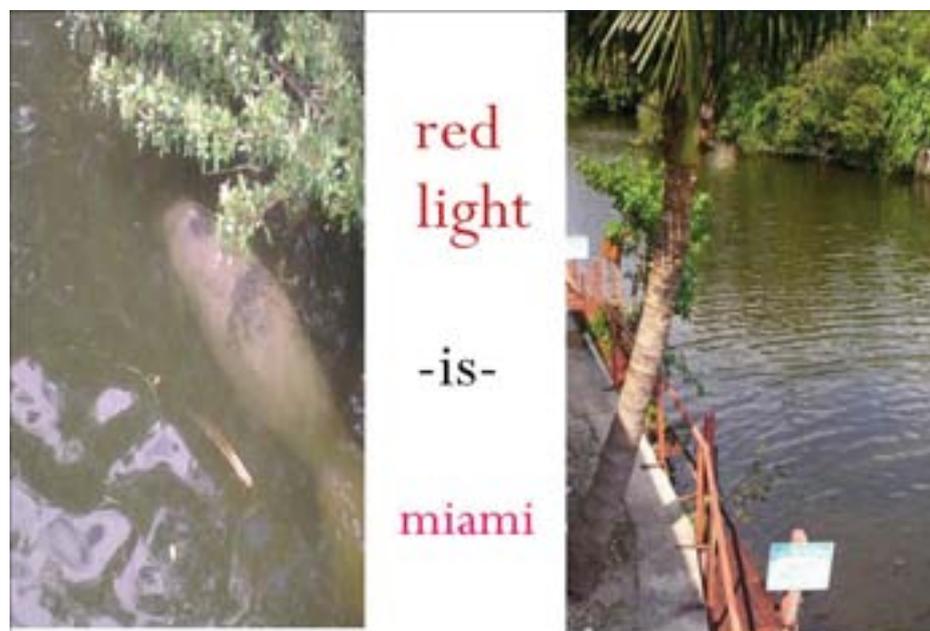
The complexity of the Racks concept makes a sound-bite description impossible. It's part Italian market, with salumi, cheeses, and other artisan products plus take-out prepared foods; part enoteca (wine bar, featuring snacks like addictive Portobello fritti with truffle aioli, especially enjoyable on 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

Continued on page 67



the boat is in the water....



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- Chef Jam Session late night tastings special guests Chefs every week! Oct 1st

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## Restaurant Listings

Continued from page 66

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.anthonyscoalfiredpizza.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. \$\$

### Bar Rosso

19004 NE 29th Ave., 305-933-3418

www.barrosso.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. \$\$\$-\$\$\$\$

### 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

19999 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 freak 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, scallops, 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 Militello. 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, crunchy-crust 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)



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