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www.BiscayneTimes.com

Volume 7, Issue 12



If you haven't walked around downtown Miami for a while, you're in for a surprise — a big surprise

By Pamela Robin Brandt
Photos by Silvia Ros

Headline from a January 2006 article in the New York Times: “Downtown Miami: What’s Hot and Trendy and Not South Beach?” The writer of the story, I’m

embarrassed to say, was me. That headline, which I did not write, was, to put it kindly, premature.

The article was written during the height of South Florida’s most recent

real estate boom, slated for a part of the paper’s travel section aimed at buyers of second homes. While the piece itself did make clear this was a downtown Miami soon-to-come, not one already here, it

still glowed with confidence that the 3041 new downtown condominium units just completed, plus 13,890 units then under construction in the area — not to

Continued on page 14



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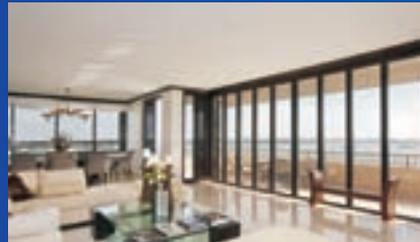
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C CARNIVAL STUDIO THEATER

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P PLAZA FOR THE ARTS

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MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

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February 13: Gala Flamenca: Todo Cambia
February 17: Compañía Rocio Molina
February 18 & 19: Compañía María Pagés

7 Miami City Ballet: Program III
2PM **Z**
It's Ballroom meets ballet in Edward Villela's full-length "The Neighborhood Ballroom."
Cavalía
2PM; Bicentennial Park

14 Detroit Symphony Orchestra
4PM **K**
A Musical Valentine! Treat your sweetheart to musical romance and an intimate lunch or dinner at Prelude by Barton G.
Cavalía
2PM; Bicentennial Park

21 Plátanos and Collard Greens
2 & 7:30PM **C**
FREE Gospel Sundays
4PM **K**
The Canton Spirituals joined by the Mt. Tabor Missionary Baptist Church Choir.
Cavalía
2PM; Bicentennial Park

28 Plátanos and Collard Greens
2 & 7:30PM **C**
"Bring your appetite for laughter when you go to see this novela set on stage!"
-La Diva Latina Magazine
FGO: The Barber of Seville
2PM **Z**

Rock The Bells presents

Nas

WITH GOODIE MOB and iMAYDAY!
FEBRUARY 5

THEY MIGHT BE GIANTS
February 27

Photo by: Jayme Thornton

23 Plátanos and Collard Greens
7:30PM **C**
NWSA Symphony Orchestra and Chior
7:30PM **K**
FGO: The Barber of Seville
8PM **Z**

OFF BROADWAY'S HIP HOP HIT!

Plátanos & Collard Greens
a love story

17 Plátanos and Collard Greens
7:30PM **C**
FLAMENCO FESTIVAL Compañía Rocio Molina
8PM **K**
Cavalía
8PM; Bicentennial Park

24 Plátanos and Collard Greens
7:30PM **C**
A star-crossed love affair, guaranteed to make you laugh while it inspires you to think!
FGO: The Barber of Seville
8PM **Z**
Figaro, Figaro, Figaro!

18 Plátanos and Collard Greens
7:30PM **C**
FLAMENCO FESTIVAL Compañía María Pagés
8PM **K**
Cavalía
8PM; Bicentennial Park

25 FGO: Bob Heuer 25th Anniversary Concert & Dinner
7PM **Z**
Indigo Girls with special guest **A Fragile Tomorrow**
7:30PM **K**
Plátanos and Collard Greens
7:30PM **C**

February 17 - 28

19 Plátanos and Collard Greens
7:30PM **C**
FLAMENCO FESTIVAL Compañía María Pagés
8PM **K**
Cavalía
8PM; Bicentennial Park

26 Plátanos and Collard Greens
7:30PM **C**
FGO: The Barber of Seville
8PM **Z**
Jazz Roots: Jazz & Soul
8PM **K**
Al Jarreau and Ramsey Lewis!

"A modern day West Side Story!"
-The New York Times

4 Ne-Yo Live in concert
8PM **K**
"Ne-Yo is brilliant-gifted with a silky voice and ability to pull everything from The Beatles to Stevie Wonder!"
-Rolling Stone
Cavalía
8PM; Bicentennial Park

5 Miami City Ballet: Program III
8PM **Z**
Nas with Goodie Mob
8PM **K**
An all-star "one-time only" hip-hop performance!
Cavalía
8PM; Bicentennial Park

20 Plátanos and Collard Greens
2 & 7:30PM **C**
FGO: The Barber of Seville
7PM **Z**
New World Symphony: Romantic Encounters
8PM **K**
Cavalía
3 & 8PM at Bicentennial Park

27 Plátanos and Collard Greens
2 & 7:30PM **C**
They Might Be Giants Family Show
2PM **K**
Jackie Mason
8PM **K**
FGO: The Barber of Seville
8PM **Z**

6 Miami City Ballet: Program III
8PM **Z**
Edward Villela's "The Neighborhood Ballroom", The Waltz, The Quick-Step, The Fox-Trot, and The Mambo
Cavalía
3 & 8PM at Bicentennial Park

13 FLAMENCO FESTIVAL Gala Flamenca: Todo Cambia
Featuring Rocio Molina, Pastora Galván, Manuel Liñán, and Belén López
8PM **K**
Cavalía
3 & 8PM at Bicentennial Park

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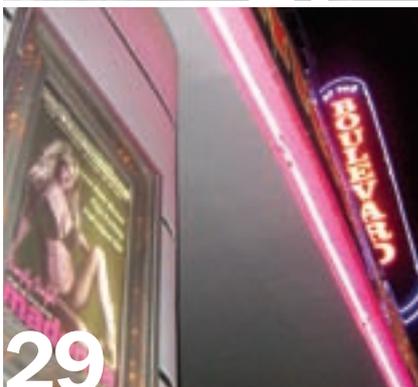
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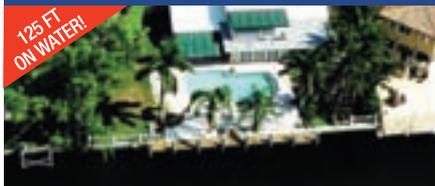
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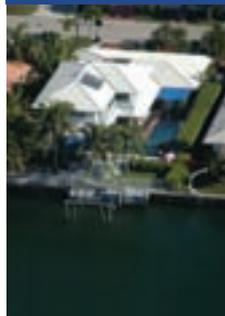
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Letters to the Editor

Shores to *BT*: More Positive PR, Less Snooty Spin

Jen Karetnick is factually correct that Miami Shores is not as rich, white, and snooty as many people think (“Take a Good Look in the Mirror, Village Beautiful,” January 2010). Therefore, why not make it a positive article?

Where does the story of the house selling at 1999 prices fit into the article? Why start off with the “lecturing” she received about the Shores being wealthy? Why the sarcasm about coupon-counting at Publix?

Is it not a tabloid mentality to set the article’s tone toward the *few* Miami Shores residents who are indeed “snooty”?

Miami Shores needs a bit of PR assistance that is positive *and* based on facts. The *BT* has a prime spot for that kind of coverage, but you may need to stop looking for that “spin.”

Cesar Borja
Miami Shores

Shores to *BT*: We’ll Help Jen Pack Her Bags

I am a resident of Miami Shores. Jen Karetnick, the woman who has been assigned as our neighborhood correspondent, is doing a horrible disservice to the village. Her articles are repetitively negative and come dripping with disdain for the community. They are incredibly self-centered, horribly misinformed, and downright repugnant.

She has unfairly called our residents racist, anti-Semitic, and pretentious. Those who open the *Biscayne Times* hoping to read important local news or a neighborly human-interest story instead are subjected to self-interested drivel about her cat, her flute-playing, or some other absurdity. No one cares that she has to tent her house — we all do! I’m sorry Pelé doesn’t officiate local soccer games, but the kids are only eight years old!

Ms. Karetnick’s latest article, in which she implores us to stop being snooty and face our own poverty, is no different. It’s ignorant.

The storefronts on NE 2nd Avenue are not vacant because no one has the income to shop there. The storefronts are vacant because we live within minutes of the largest shopping mall in Florida.

If Ms. Karetnick really wants to bring about positive change, she should stop complaining and actually contribute something. Whining doesn’t count. Step

up or back off! If she finds this village so intolerable, I am sure I am not the only resident who would be eagerly willing to help her pack her bags.

You would think that the *BT* has some vested interest in portraying a positive image of Miami Shores since their offices are located here!

Chris Fernandez
Miami Shores

Miami’s Spray Can Creativity

Kudos to *Biscayne Times* and Anne Tschida for reporting on Miami’s exciting developments in mural art (“Street Art Has Arrived,” January 2010). The current discord is unfortunate, but the *BT*’s overall coverage seems fair-minded and thoughtful.

Though the issue of proper recognition of outdoor mural artists can get murky, I am sure many Miamians celebrate this profusion of visual creativity. The abundance of energy and talent on display does merit national and international attention. It is a big deal.

By the way, one of my favorite local murals, on NE 37th Street and Biscayne Blvd (just west of the Boulevard), recently had a baby! The artist is Fila.

John Chellino
Miami



If Philly Can Do It, Shorecrest Can Do It

I feel compelled to respond to Peter Otto’s letter cautioning Shorecrest to not seek historic designation and warning of its horrors (“Shorecrest, We Implore You: Don’t Get Historic on Us,” January 2010).

I’m not sure where Mr. Otto grew up, but coming from Philadelphia, a city that celebrates its history, I would like to see Miami preserve its character. Few neighborhoods in Miami possess the charm that the homes in the Upper Eastside have. Historic preservation ensures the integrity of communities for future generations. The pros of historic designation far outweigh the cons.

Jack Spirk
Shorecrest

SATURDAY, FEBRUARY 13, 2010

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IGAL FEDIDA, Miami, Isreal
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All proceeds to benefit Haiti Earthquake victims through Worldvision

Don't miss the University of Miami's Center for Latin American Studies' Music Concert!
Sunday, February 14th, 6:00pm-10:00pm
Bank United Center, University of Miami

BizBuzz: February 2010

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

By Margaret Griffis
BT Contributor

Take it easy by purchasing your Valentine presents at the **Shops at Midtown Miami** (3401 N. Miami Ave.; 305-573-3371), where you can get a complimentary gift wrap at Imagine when you show your Midtown receipts. Feel free to pick up something fun for yourself while you wait.

While you're at Midtown, why not grab a meal at new BT advertiser **Sakaya Kitchen** (305-576-8096)? Their pan-Asian "comfort" food allows diners to enjoy sustainable, organic meals in a fast, inexpensive, and casual setting. Choose from sushi, rolls, kimchee, and other Asian favorites. An extensive sake and beer list will compliment your entire day.

Grill Master Don Julio at **Gaucha Ranch** (7251 NE 2nd Ave., Loft 113; 305-751-0775) wants to let you in on a tempting secret: Throughout February,



Gold and Diamond Buyers



Sakaya Kitchen



Dancewear Gallery

BT readers can invite themselves to the Friday Night Tastings and sample the juicy and flavorful grass-fed beef Gaucho sells. It'll be cooked over an open wood fire in a festive atmosphere. But you must call or e-mail ahead and mention *Biscayne Times* to take advantage of these parties. Mention the BT at their retail store as well, so when you buy that grass-fed skirt steak, you'll get a second one 50% off, or a third one free.

Decided to sell off that old watch? With commodity prices up, you'd be foolish not to, but where can you get a good price? Try **Gold and Diamond Buyers** (13722 Biscayne Blvd.; 954-678-1097), a brand-new *Biscayne Times* advertiser. They not only

offers the best prices, but BT readers who mention this "BizBuzz" column will receive an additional 10% on their diamonds, gold, silver, jewelry, coins, and of course, watches. Experience the difference of a professional and fair evaluation from these diamond and precious metal specialists.

Remember the O. Henry story "Gift of the Magi"? With Valentine's Day coming, you won't need to hock your watch to afford stylist-to-the-stars Hannah Lasky at **Hannah & Her Scissors** (611 NE 86th St.; 305-772-8426). Mention the BT and get your loved ones Valentine's certificates at 20% off.

Show off that new hairdo later as you and your honey enjoy a Valentine's

Day dinner cruise on Biscayne Bay. For only \$49.95 plus tax, **City Light Cruises** (1717 N. Bayshore Dr.; 305-372-5040) offers a romantic evening that includes a hot buffet, two complimentary drinks,

dancing, and entertainment as you float across the beautiful bay. Boarding is at 6:00 p.m.; the cruise ends at 9:30 p.m.

Early birds should be happy to see the return of the breakfast special at **Bagels and Company** (11064 Biscayne Blvd.; 305-892-2435). For a ridiculously low \$2.99 you can enjoy two eggs, home-fries, and a bagel or toast until 11:00 a.m. Late-risers don't fret: David Cohen's popular "Bail-Out Special" is still available through February 28. Every Wednesday or Thursday (excluding holidays) between 11:00 a.m. to 3:00 p.m., diners get a half-priced entrée from the Bail-Out menu with beverage purchase.

Continued on page 47

PRESTIGIOUS WATERFRONT



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PALM ISLAND - MIAMI BEACH



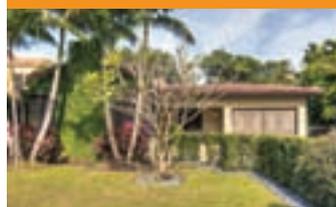
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Bloviator Nation

As the Internet soars and newspapers wither, cheats and liars rejoice

By Jack King
BT Contributor

To say that the way you receive your news has changed dramatically over the past 20 years might be considered a striking understatement. Or is it? Yes, broadcast network news shows have less than one-third the viewers they did in 1990, and newspaper readership is down by 50 percent, but that doesn't mean the news delivery systems have changed all that much.

Newspapers have been damaged by corporate consolidation, selling and re-selling properties until their owners were reeling in debt. This phenomenon has been repeated among American businesses of all types. It's one of the reasons so many jobs have disappeared. If the *Miami Herald* were a stand-alone business and not part of a heavily indebted chain, it could easily be successful as a local daily with a complementary website. After all, news-gathering is news-gathering, regardless of how you distribute it.

It's true that many people now get their news online, but they also get quite a bit of garbage, unsubstantiated rumors, and flat-out lies promulgated by people with off-the-wall agendas. This has been going for many years; only the medium has changed. For example, consider America's first blogger, Thomas Paine. Best known for his pro-revolutionary rants in pre-revolutionary times, he became well known and well read, blogging on the Internet of the day — printed pamphlets distributed on street corners.

Paine suffered from a malady that afflicts many bloggers today: His rants went from completely logical to completely

loony. In time he lost all credibility and disappeared altogether from the political scene. He was once described by historian Saul K. Padover as a "corsetmaker by trade, a journalist by profession, and a propagandist by inclination." That would also define many of today's bloggers.

The early days of radio and television had their own versions of bloggers. How about Walter Winchell, the columnist and radio icon who made up most of the stuff he talked about and guessed at the rest. That was the format for many early broadcasters.

And how about Fox News, whose commentators don't really make up the news, but color it to their liking. (I don't believe Fox owner Rupert Murdoch distorts the news for political reasons but rather for ratings to make more money.) Fox is just doing the same stuff that William Randolph Hearst did a century ago, though Hearst did it for money *and* power.

Given today's information machine, how do we get quality news that is both straightforward and informative? Good question, but a better question might be how much information do you want? During the Watergate scandal of the 1970s, a third of the nation was mortified that the President of the United States could have done those things he was accused of, a third felt it was all lies, and a third were suffering from information overload and simply didn't want to hear any more bad news. So that means two-thirds of the nation didn't want to hear



Not everything online is worthless, notably PolitiFact.com.

anything more about it. How can we hope to have an informed society with numbers like that?

Now we have a situation in which newspapers are failing because of poor business choices, broadcast entities are growing weak because they don't provide much news in the few seconds you tune in, and countless bloggers on the Internet give you their take on issues that generally have little or no news content. Where do we turn?

I have a friend in Atlanta (another unemployed journalist) who tried to set up a not-for-profit operation that would rely on contributions to do investigative reporting and distribute it to local news outlets. The goal was noble but it was a financial bust. While journalists may know how to live poor, they still need to eat.

The *St. Petersburg Times* is one of the few bastions of good journalism

still surviving, thanks in no small part to the largesse of its late owner, Nelson Poynter. He was a true newspaperman and never sold out to or created a newspaper chain. When he died in 1978, he left the paper to a nonprofit group, the Poynter Institute, which still owns it. He also left the paper pretty much debt-free.

In addition to operating a high-quality newspaper, the Poynter Institute serves as a kind of journalism think tank. Its website hosts numerous bloggers for journalism professionals. A separate project, staffed by the *Times*, is a wonderful website called PoltiFact (www.politi-fact.com), which rates the comments of politicians and pundits for truthfulness.

It is a must-read, which is why it won a Pulitzer Prize last year. Too bad we don't have something like that for Miami politics.

The bottom line here is that if you, the public, don't force accountability from our elected leaders through quality investigative reporting with widespread distribution, the work will be left to state and federal prosecutors. However, the sad reality is that prosecutors are always behind the corruption curve. Savvy political crooks know just how much they can steal before they catch the eye of law enforcers. We need to stop them much earlier than that by ensuring they'll be in the public eye. That is the deterrent, but only if you want it to be.

Feedback: letters@biscaynetimes.com



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What would be your dream vacation?

Compiled by Cathi Marro – BT Contributor



Jeri Brooks
Social Worker
Keystone Point

I have got to go to Greece! I want to visit the ruins and the beaches and see all the cool Greek cats and eat yummy food. (Anything but grape leaves!) I'm very interested in the architecture there. Greece looks beautiful and relaxing. If not Greece, I would go to Costa Rica. I'd like to experience their rain forest and great fishing.



David Dodge
Loafer
North Miami

I wouldn't mind doing some hiking up in the White Mountains. I've climbed Mt. Washington many times, but not in a while. I don't know when I might do it again. It's too early to tell. I've been on a cruise before, but I'd rather be in a whole different environment. If I want to be lazy, I'll go on a cruise.



Patricia Lorie
Sales/Design
BiBo

It's a big one: Two months (or one) around the world! I would stop everywhere and visit at least one city in each continent. I would love to do this trip sometime before I die. It would be nice to get a taste of everything and experience life in every possible place on earth.



Robert Ruiz
Business Manager
Miami Shores

Right now, with the way the weather is, I want to go skiing and snowboarding. I'll stay in a cabin with a fireplace and drink plenty of wine. I like the cold weather. It reminds me of Chicago. I am actually planning to go to the Smoky Mountains soon for this dream vacation.



Joan Lafortune
Receptionist
El Portal

Right now I would like to be on a beach in Jamaica! It could be a secluded beach — or not. It depends. I've been to the Caribbean before but not specifically Jamaica. I hope to God I will make it to Jamaica one day. It is a dream of mine.



Andrew Malcolm
Webmaster
Miami

If money were no object, I would take a 240-day cruise around the world. I'd eat good food and stop and see ancient ruins, Mt. Fuji, the Nile, and other beautiful scenery. I recently went on my first cruise and saw a variety of cultures at all the different ports of call. I would like to see the whole world but still be comfortable.



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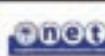
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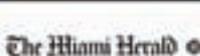
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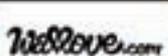
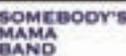
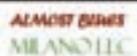
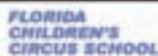
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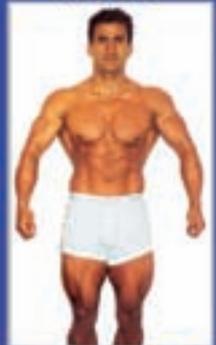
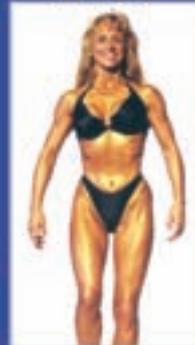
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DWNTWN

Continued from page 1

mention plans filed for buildings containing 10,534 more — would transform Miami's central city from a strictly 9-to-5 office area into a vibrant, 24/7 high-density urban center where people lived, worked, and played. And soon!

The conclusion didn't seem to be mere hype or pure delusion. After all, buyers were lining up around the block on the days when some luxury high-rise residences opened for pre-construction sales, snapping up \$600,000 one-bedrooms like they were Hannah Montana concert tickets.

What actually happened, of course, was the recession. The real estate boom turned into a bust, and many buyers turned out to be speculators looking not for homes but for quick and profitable resales, which weren't about to happen in hard times. Some condo construction stopped cold; some stalled indefinitely. And newspaper stories about newly completed high-rises no longer talked glowingly of bay views but instead about unlit windows in unoccupied condos.

But recently I noticed something strange. In my role as the *Biscayne Times* "Dining Guide" dominatrix, I watched as the Downtown/Brickell listings section practically exploded, nearly doubling in the past 18 months.

Odder yet was the fact that most of the new restaurants were not located south of the Miami River, in already restaurant-rich Brickell but rather in the rougher-edged area north of the river. When the trickle of intriguing downtown eateries at the start of 2009 became a deluge by fall, I knew it was time to investigate.

Restaurants are renowned as reliable urban-gentrification barometers. Commonly they're the first retail businesses to open in emerging neigh-

borhoods. Boutiques, snazzy salons, theaters, and galleries rapidly follow. Granted, the downtown cuisine scene had improved since the 1990s, when lawyer friends constantly whined that there wasn't even *one* business-district restaurant suitable for a power lunch except the City Club. But to have four



Tre Italian Bistro owner José Goyanes with partner Jennifer Porciello.

such places open in July alone? With residential skyscrapers showing very few lit windows at night, no way could downtown have become so hot again, so fast.

You couldn't help but wonder: Was the owner of Mia at Biscayne out of his freakin' mind? What was a 14,000-square-foot, ultra-high tech restolounge serving cutting-edge global cuisine till the wee hours doing on the

were they foreign jet-setters with Euros to burn — the people who, in 2005, were expected to occupy downtown's new luxury condos. They were young renters.

"The perception has been that all of downtown's condos are empty because of the real estate bust — that a picture of downtown would look like one big empty condo. But that's *not* true," Robertson insists firmly. "We did a residency study,

June over the first three months of 2009, we expect to find that occupancy is now significantly higher than 62 percent."

That figure, she adds, is an average: "Basically, condos that came on the market after 2008 are still empty. Condos before then have largely been filled."

Why have luxury condos filled up at the same time the economy has tanked? One reason, says Metro 1 Properties broker Tony Cho, who has been active in downtown since 2003, is that condo prices, which developers doggedly kept at boom levels for way too long, finally dropped to an "appropriately affordable" level.

"If you look at the prices of so many of the luxury buildings — condos that were originally going for \$600 or more per square foot — you can now get them for the low 200s, even the high 100s," he says. "Rents have gone from \$2 per square foot a month to between \$1.10 and \$1.30. Prices have come down elsewhere too, but in downtown there's

Continued on page 15

corner of Flagler Street and Biscayne Boulevard, an area that had, for decades, been dead after sunset?

Feeding a lot of hungry new residents, according to Downtown Development Authority executive director Alyce Robertson. These were not the affluent, older empty-nesters and snowbirds, nor

completed last July, that showed a 62-percent occupancy rate for downtown condos."

The DDA is currently compiling new figures, she adds, which are not yet available. "But based on last summer's study, which indicated that sales and leasing activity of new units increased over the three-month period from April through



Gusman director Margaret Lake: "Truly, I can now walk to get almost everything I need!"

DWNTWN

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been a more dramatic reduction than in South Beach."

In agreement is Realtor and recent SoBe transplant Abraham Ash, who now lives downtown. His own condo, 50 Biscayne, is a new central-business-district high-rise whose features include a full-service concierge, a tropically landscaped "urban oasis" pool deck, a two-level spa/fitness center, a two-level club room, a two-level party room, an outdoor bay-view party deck. You get the idea. Says Ash: "I'm in a luxury condo for half the price I'd be paying in South Beach for a second-floor walk-up in a building with no security and no amenities. I'm stuck in downtown and I love it!"

The DDA's Robertson points out that downtown's rental market barely existed before the bust, but now it's proving a boon in developing a vibrant new identity in the area where most renters

live: the central business district. "In a way," she says, "the condo sales bust has been a cloud with a silver lining, because many speculators who bought condos when prices were at the high end want to hold onto them until the market goes up again. Therefore there has been a lot of renting for very favorable prices, and that has brought more young people into downtown than would otherwise have

been here. So there's a lot of youth-oriented energy going on."

Hence the recent explosion of new restaurants concentrated in the central business district. The district's younger energy is especially apparent at night, in its brand-new, open-late restaurants (as

well as some older restaurants, formerly lunch-only, that started serving dinner in the past year or so).

A restaurateur who has experienced, and currently caters to, both the 9-to-5 business crowd and new residents is José Goyanes, who has owned businesses in the district for 15 years. Among them are Tre, a new, casual-chic Italian bistro/lounge at the eastern end of Flagler

"I watched the lights in Loft 2 go on one by one as people finally moved in. It was like watching a garden grow — and participating in it!"

Street, and the more Old World Italian La Loggia, one of the few upscale restaurants in the area suitable for a power lunch when it opened in 2000.

"La Loggia is in front of the courthouse," Goyanes says, "so diners are a lot of judges and lawyers. The

atmosphere is more clubby. They like to sit at certain regular tables and be seen. At Tre, which is near the new condos, days go by when you don't see a judge. We draw a residential crowd."

Locals-orientation is typical of new enterprises in the emerging central business district, even at Mia at Biscayne. Though the mega-restolounge outdoes any South Beach nightspot in ultra-high-tech décor (like an "iBar" with a touch-screen top patrons can manipulate), Mia aims for convivial accessibility in its entertainment, says homeboy chef extraordinaire Gerdy Rodriguez. To reflect downtown's multicultural population, events have ranged from neighborhood offerings like *Monday Night Football* to an upscale Latin party running from 10:00 p.m. to 5:00 a.m. How's that for a 24-hour downtown?

Goyanes feels that concentrating on locals rather than tourists is vital to building a solid 24/7 area. "In the 1990s, downtown businesses were centered on tourists," Goyanes says. "What was typical to see was, during the daytime, groups of 150 tourists going into discount electronics and luggage stores. That makes you susceptible to the tides of foreign currency. You can't do that."

Tre actually was a luggage store before Goyanes transformed it into a place locals frequent even on nights normally slow for restaurants. "Monday is often our busiest night," he notes.

But Goyanes did more than focus on locals. He became one, moving from Coral Gables 18 months ago. "I began to be so excited about the new quality of life downtown, I wanted to be more a part of it. I don't ever leave downtown!"

Nor is there practically any need to, according to Loft 1 resident Margaret Lake, director of the Gusman Center for the Performing Arts. "It's got some great stores, and downtown's easily walkable.

Truly, I can now walk to get almost everything I need!" she enthuses. "I didn't even buy a car for the first six months. I wouldn't have bought one ever if downtown had a decent supermarket."

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DWNTWN

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When downtown resident Alex Gonzalez started his social-networking website Miami Urban Life in 2007, “it was mostly just some happy hours listings,” he recalls. “Now I can go way beyond drinking.” Last month’s listings ranged from a DDA-sponsored free concert series in Bayfront Park and “Meet Your Neighbor” events to a benefit for Haiti and, during the cold spell, a blanket/clothes drop for the neighborhood’s homeless.

“Plus I try to organize my own creative ways to get people together,” Gonzalez continues. “We’re now doing Friday night happy hour dodgeball events.” Games are at the Downtown Athletic Club, which, says club marketer Rob Aylward, is doing extensive outreach to new residents.

“I don’t live downtown. I live on the Beach,” confesses Jessica Wu, a holistic practitioner and dodgeballer. “But I play downtown. It’s less pretentious here. When I go to a club downtown, I don’t get harassed by doormen or wait



Brian Basti at Ecco Pizzateca: “Everyone who has a business here lives here, and really cares passionately about the neighborhood.”

in lines. I love eating out and there are some great little bistros. I attend a lot of *free* downtown events like the

DWNTWN Concert Series in Bayfront Park, or the free events they have at the Gusman frequently.

“In 2006 I did live in downtown for a year,” she adds, “but there wasn’t

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DWNTWN

Continued from page 16

enough for me to do. Also I found it a little dangerous and seedy at night. Now it reminds me of Philly, where I was raised. There was a community feel and always something to do as soon as you stepped

“One idea behind a high-density, high-rise downtown is that it’s a walkable area. So we’re landscaped. We installed new sidewalks and crosswalks.”

outside your house. It’s where a lot of young professionals lived, and artists, musicians, and up-and-coming entrepreneurs. And now downtown Miami is the same.”

“Four years ago I wouldn’t have dreamed of living in downtown,” says Realtor Andres del Corral, who was the first tenant to move into the Met 1 condo, in May 2008. “I spent two weeks in an empty building, and downtown still had some ghost-town feel I could sense. After

the first month it was 20 percent full. Now it’s 70 to 80 percent full, and the neighborhood has suddenly bloomed. After work there are lots of happy hours in the nabe. The nightlife’s excellent. And there are suddenly a lot of restaurants. I go jogging after dark, too, through Bayfront or along the river on Riverwalk, and stroll

the street with a nice watch on and feel absolutely no fear. This is a new downtown! Those who haven’t been here in the past year haven’t really been here.”

All that might sound like cock-eyed optimism, and no one’s suggesting that downtown Miami is suddenly New York or San Francisco. It’s just that downtown’s new residents are feeling the pull-together spirit early pioneers had when their gritty clumps of sod finally started



DDA photo

DDA executive director Alyce Robertson says the condo bust brought young renters, and their energy, to downtown.

sprouting something decent.

Two years ago, for instance, when Margaret Lake moved to Miami to

revive the historic Gusman, she settled in one of downtown’s few nonbayfront condos, Loft 1, located in the then still-under-construction city center. “I figured, to restore the Gusman to its role as the city’s heart, I had to live there to understand it. And I saw it blossoming. It was phenomenal!” she exclaims. “From my window, I watched the lights in Loft 2 go on one by one as people finally moved in. It was like watching a garden grow — and *participating* in it!”

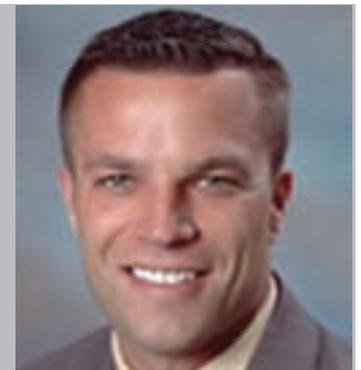
It’s natural for people to get excited about revitalizing a blighted urban area when they all live and work in the same compact, densely populated area, says Brian Basti, owner of Ecco Pizzateca, a welcoming alt-culture hangout he co-owns with Aramis Lorie. They were formerly the team behind PS 14, located in the isolated, still-tough neighborhood west of the Arsht Center.

“We’ve always been in desolate neighborhoods,” Basti says. “I want to be the first guy in!” But now he prefers doing it in the central business district, where he also lives in one of the new high-rises. “Everyone who has a business here lives here, and

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DWNTWN

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really cares passionately about the neighborhood. It's not like parts of Miami where owners are douche-bag investors who live in some foreign country and only care about making money from their business. Here everyone knows everyone, so you can get credit everywhere. It's like a small town."

Adds Lake: "We work together to increase the market for all our businesses. Like, I want to encourage downtown people to participate in building an audience for this theater, which should be their home. So I've partnered with Tre and Ecco. José told me: 'Tre does so well when you do shows.' So I call him and say, 'We're having a show next Saturday, you should stay open late.' And then he'll distribute my flyers to his customers beforehand. Brian does the same. We've been discussing we should do 'Dinner and a Movie' cooperatively. It's all about using community."

That's the grassroots DIY approach to developing downtown.

Meanwhile, the DDA has developed an official approach to attract new residents and businesses, support those



Fratelli Milano is one of many new downtown restaurants.

that have already migrated to downtown, and sustain the growth. Often the DDA partners with established entities such as the City of Miami and Miami-Dade County, FDOT, the City of Miami Police

Department, the Downtown Miami Partnership, American Airlines Arena, Gusman Center, and many more.

The list of initiatives — based on surveys to determine what downtown

residents wanted most — that have already been implemented is mind-boggling. "The revitalization of downtown is like the chess game on *Star Trek*," Robertson explains. "Three dimensional. It's about working on many levels at once. But what residents most wanted was a downtown that looks and feels clean and safe. So since I came on as director in April 2008, we've spent a lot of time on beautification — which is important. The idea is, if it looks broken, it *is* broken. My orientation is: 'Clean it up, green it up.'"

For example, if you've been on Flagler Street recently, have you found yourself thinking: "Hmmm, were those palm trees always there? What about those mammoth decorative planters on the sidewalks? Actually the sidewalks look awfully new themselves. Hey, why aren't there any cigarette butts in the street? Oh, sorry officer! I swear there wasn't a crosswalk here before."

Robertson continues: "One idea behind a high-density, high-rise downtown is that it's a walkable area, not just a place people drive in and out of, so we focused on amenities a pedestrian would

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DWNTWN

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want. So we're landscaped. We installed new sidewalks and crosswalks. We're pressure-washing Flagler Street at least a couple of times a week, and there's a Downtown Enhancement Team of homeless people picking up litter.

"Better lighting is coming in the next six months; FPL is installing poles now. And the new chief of police committed, in a meeting last week, to putting

18th or 20th Street on the north. And because 67 percent of surveyed downtown residents favored extending the route farther north, to Midtown and the Design District, Robinson promises that'll happen too — eventually. "The trolley will help reduce road congestion, air pollution, and parking problems. Mainly, it will enhance connectivity throughout all downtown's areas."

Walking the streets of downtown, you'll also notice numerous big, shiny, high-impact glass picture windows

property improvements, but only for businesses that residents have said they want.

Yes: Bookshops, music/video stores, home accessory stores of the Williams Sonoma or Restoration Hardware type.

No: Dollar stores, electronics and luggage shops, cafeteria-style breakfast/lunch joints.

Oh, and about that supermarket? A first-rate supermarket topped the wish list of every resident questioned about downtown's current deficiencies. Whole Foods, which signed a lease in 2004

names, Fresh Market slipped out after relentless pestering. "I do think the occupancy study convinced them that the area is close to having sufficient population density," she says.

Should Robertson and the DDA need any recruitment incentives, they need look no further than their own survey. Second on residents' wish list, by an overwhelming margin, was — no joke — "two or three dive bars."

Here's the incentive: Natural foods markets like Whole Foods and Fresh are very self-conscious about their "green" profile. If they'd like to burnish their image by helping to reduce air pollution in a dramatic way, just open a store in downtown Miami — and sponsor a couple of dive bars.

With the market and the dive bars in place, scores of new high-rise dwellers would immediately get rid of their cars. Hell, they'd *never* leave downtown.

This is the first part of a two-part story. Next issue: Take a walk on the mild side.

Feedback: letters@biscaynetimes.com

Robertson says several markets are now being "actively recruited." Though she refuses to name names, Fresh Market slipped out after relentless pestering.

significantly more police on the streets."

Among the DDA's projects is a public-transportation treat: a cute, smart-looking, rubber-tired Brickell/Biscayne trolley, modeled after those in Coral Gables. The initial route, only five months from launch, will run from the Rickenbacker Causeway to

instead of old metal shutters. That's because there are "Façade Improvement and Shutter Removal" grants for storefront businesses to encourage window-shopping and decrease the war-zone feel.

To support top-quality retail and entertainment venues, there are "Tenant Improvement Grants" that reimburse for

but pulled out in 2008 when it seemed unlikely that downtown would have the residential base it needed by its projected 2011 opening, hasn't yet come creeping back.

But there's hope. Robertson says several markets are now being "actively recruited." Though she refuses to name



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Frozen Objects Falling from the Skies

Snowflakes? Maybe. Reptiles? Definitely

By Jen Karetnick
BT Contributor

Nobody believes that I saw snow in Miami. It wasn't during our recent weeks of freezing weather, and not during the record-breaking winter of 1977. Nobody, that is, except the students who witnessed it with me, and the motorists below me, who slammed on their brakes at precisely the same time and gazed skyward.

I was in my classroom at Miami Arts Charter School, which occupies the former Channel 10 building. My particular room has two large floor-to-ceiling windows that look out onto Biscayne Boulevard. This can be a distraction in my middle-school classes. I constantly have to prevent a rush to the windows when anything vaguely exciting happens.

A cold front had just moved through, the first of the season. Not as cold as the weather we just experienced, but chilly and uncomfortable for a fall day



in Miami. It was also gray as weathered coral rock, with the kind of rain that comes at you like electrical interference — no matter what you do, you can't tune it out.

This is why I noticed the snow, or what Miami meteorologists might call "frozen precipitate matter."

They weren't big, puffy snowflakes like you might get on a still night in New England. They didn't float to the ground like downy bird feathers. Nor were they the wind-driven mass that makes up the blizzards of the plains. Instead they were something in between: the flakes were tiny, yet perfectly formed,

some conjoined, some separate little star shapes, wafting up and down on the currents of air. My students and I watched as they melted on contact with the classroom windows. It lasted for about ten minutes.

I can't prove it, but that may have been the first time it snowed in Miami since 1977.

During last month's cold spell, there wasn't snow anywhere near Miami Shores. The only frozen objects my neighbors and I saw falling from the sky near my home were significantly larger than snowflakes, and were various shades of green. They were iguanas.

The terrible fate of these supposedly nonnative lizards made national headlines during our weeks of unseasonably cold weather. After days of less-than-tolerable chill, clouds, and rain, the iguanas essentially hibernated in midstep, curling up and falling off their tree limbs in

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Frozen

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various poses. Some of those that landed on grass and remained hidden, may have eventually revived when the air warmed, although most died after three days of being in this state. Others fell on concrete from great distances and mortally wounded themselves, or were victims of cars, or were marked as easy prey.

Wildlife officials, in various media outlets, advised against reviving the iguanas. They'd been waiting for this day to come, they said. It was saving the region unheralded millions of dollars in removal and disposal of these pesky iguanas, because while it is legal for residents to kill the lizards, it must be done humanely. The *Sun Sentinel* even ran an article quoting homeowners who have had problems with the foliage-eating, foul-pooing reptiles and have wanted them gone, but couldn't quite get up the nerve to do it themselves. "I don't have the heart to beat one to death," one woman said. Another "humane" way of "disposing of" the green iguana? Beheading.

I can understand the widespread embrace of natural selection at work,

especially given that these reptiles are invasive creatures, the entire population of green iguanas thought to be the work of pets released into the wild that then procreated and became feral. Interestingly, however, the Green Iguana Society reports that "in the November 2009 issue of *Reptiles* magazine (Vol. 17, Number 11), noted reptile vet Douglas Mader stated the following: 'I have done a lot of research on the origins of the iguanas in the Keys. There are accounts of wild green iguanas living here from the 1950s. That's long before these animals were ever popular as pets and long before people could have released them back into the wild.... My investigations so far point to the fact that green iguanas may have a native origin [in the Keys].'"

I've read other accounts that put populations of green iguanas in the Keys in the 1920s. Some suggest they migrated from South America during hurricanes or as the result of shipwrecks. But really there isn't a whole lot to go on. (Black spiny-tailed iguanas, which were imported as pets from Central America and are also found feral in South Florida, are an entirely different matter.)

So if it's incorrect to assume that green iguanas are an invasive species in South Florida, it would also be incorrect to assume that they have no place in our subtropical food chain. Birds of prey feast on the young, and so do other reptiles. In the suburbs, however, it's true that the largest iggies have no real predators except cars, and can indeed hurt people. In fact one actually jumped on my brother-in-law while he was riding his bike, gouging his chest and back.

Indeed I've seen these creatures at work on more than just people, and it's not a pretty sight. They chew through mesh patio coverings and claw through fences. They destroy gardens — iguanas love tomatoes — and defoliate yards. They defecate in pools. According to the University of Florida Institute of Food and Agricultural Sciences, green iguanas also compete with us for our mangoes. (I for one am happy to share.)

But they are also beautiful, prehistoric creatures that fascinate, and it appears that very few studies have been done on their origins in South Florida. So while wildlife personnel were busy saving as many hypothermic manatees

and sea turtles as they could, and turning their backs on a species they have no real historic knowledge of, the kids in my neighborhood were wrapping their little catatonic carcasses in blankets.

My husband and I warmed up two of them in heated water. One iguana died; the other survived. The next day my kids took it to their science teacher, who declared it well enough to release.

Meanwhile the iguanas that officials were so happy to let expire are littering the roadways of Miami Shores and Biscayne Park. Not only didn't they want to invest the funds to remove them live, it seems they also don't want to remove them dead. As one of my students put it: "Every time I walk my dog, there's more of them. It's like some weird version of *The Birds*."

Perhaps we did the wrong thing, saving a life here and there. But I can't stand by and be inhumane, at least in my opinion. And wouldn't it be ironic if the green iguana turns out to be a native species after all — and is now, thanks to our freak weather, an endangered one.

Feedback: letters@biscaynetimes.com

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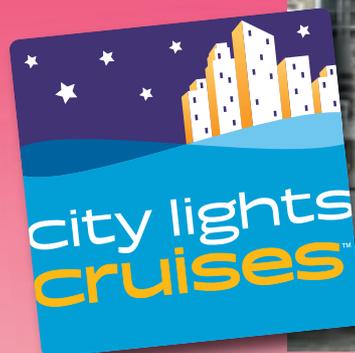
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Crooks Are Born Not Made

It shows up early, which is why a politician's childhood matters

By Frank Rollason
BT Contributor

The City of Miami is in the spotlight — *again*. It's under investigation by the Securities and Exchange Commission (SEC) for allegedly using unscrupulous methodologies in accounting and financial reporting — in other words, cooking the books. Nothing new, you say. The city has a history of these kinds of shenanigans and they've come to be expected (or at least accepted) by our leadership and the electorate. An SEC spokesman affirmed this by commenting that these new allegations were too egregious to ignore “even for the City of Miami.”

As the saying goes, we get the leaders we deserve. Citizens who only know their leaders in a superficial way (on the campaign trail, for example), can unwittingly end up voting for a scoundrel. I think that when we look at individuals who would be elected or appointed to



positions of public trust, we need to go back in time far enough to see how their early lives evolved.

Psychologists tell us that a person's value system is set by the age of four — yes, four years old. Barring some scientific discovery that deceitful behavior is hereditary (a corruption gene?), we can assume that an adult's actions are the result of values internalized at a

very young age. There must be signals that indicate a person is inclined toward dishonesty. Consider how much we've learned about serial killers.

Thanks to rigorous research, we now know that serial killers are likely to be loners, introverted, and often with a childhood history of abusing small animals, which progresses to cruelty inflicted on larger animals like cats and dogs. Typically

no one pays much attention to such traits until a killer is caught, then people come forward with the weird stories.

“Yes, I went to school with him and he kept to himself and was always talking to his locker.”

“He would sit down by the lake and pull the wings off flies.”

Psychologists point to such observations and say, “See? His background is indicative of the behavior we see demonstrated in these monstrous acts.”

So why not similarly examine the backgrounds of those who seek to become our leaders? Maybe we could discern traits that would give us a good idea whether this guy or gal may be a bad bet for a leadership position.

Take shoplifting, for example. A crime like that at an early age is usually handled by the conscientious parent taking the child back to the store and making him apologize and return the roll

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Crooks

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of Lifesavers. The embarrassment and threat of “going to jail” may be enough to scare straight the good kids. But what about the child who gets away with it?

No adverse consequences, and those Lifesavers tasted really good! Somehow that young boy or girl learns it’s okay to take what is not theirs, to be sneaky, to reap rewards to which they are not entitled. As time goes by, the bad behavior advances to the point that some are caught as juveniles for more serious shoplifting, or perhaps stealing a car for joy riding. While such crimes may not be in the same league as burglaries or robberies or the violence associated with gang membership, they nonetheless reveal a character flaw, a corrupted value system.

There are also those who are able to think through their actions and the consequences if they are caught. If they are wily and conniving, they can avoid detection. These are the people who cheat on exams and get away with it, who cheat on their income tax and get away with it, who can end up being elected to

office or appointed to a position of public trust. Yet they retain a set of values in which deception is an acceptable or even desirable behavior. It can part of what it means to be a “team player” whose ends justify their means and who comes to believe he or she is acting for the greater good. At present the chances of weeding out such people *before* they begin to “serve” the public are slim to none.

Cowboy philosopher Will Rogers once was the keynote speaker at a government function. Prior to taking the podium, he and the audience were subjected to a string of politicians boasting to the crowd how much service they had provided their constituents over the past year. Then Rogers rose to speak. He said that all this talk of service to the public reminded him of when he was a little boy on the family farm. He sneaked into the barn, where his father and some farmhands were assisting

a bull in impregnating one of the farm’s cows. Said Rogers: “Later I asked my dad: What was that bull doing to that cow? To which my dad responded: Son, that bull was servicing that cow!”

We in the City of Miami and Miami-Dade County have received about all the service we can handle!

Exactly how we stop it, I am not sure, but it must start at the polls. Term

limits would help at the county level, where the 13 elected commissioners serve with no limitations whatsoever.

What about requiring that all meetings between elected officials and lobbyists take place in the sunshine? We also should reform the absentee-ballot process — big time!

At some point, we citizens have to say: Enough is enough! We’re not going to take it anymore!

Sound familiar? Of course. We seem to go through public purges every few

years. And now the phenomenon has spread to Broward County. How many of you have recently heard comments along these lines: “Well, it’s their turn this time.” Or: “They’re sure making us look good!” Pretty sad, isn’t it?

As I write this column, a recall effort is under way to remove the county mayor. We have two ousted Miami commissioners, one of whom accepted his fate while the other is fighting the charges against her. We have Miami city finances under investigation and top officials choosing their words carefully: “Nothing we did was illegal or criminal.” We are *not* hearing: “Nothing we did was immoral or unethical.” For some people, right or wrong is never black or white. It’s all shades of gray.

In my days with the City of Miami, you could always tell who was a serious player by the way they responded to questions. If the first response to a question was *Who wants to know?* you knew you were in the presence of a player.

It shouldn’t matter who is asking, but in reality it’s *always* about who is asking. Who wants to know?

Feedback: letters@biscaynetimes.com

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Back Home in the Craziiness

Miami is insane, which is why we love it

By Wendy Doscher-Smith
BT Contributor

I am trying to stay awake as I write this. It's not particularly late, but the pace of the city I love has worn me out. Color me pooped. Obviously I am not referring to the MFT (Merciless Frozen Tundra) that is Binghamton, New York, where it is no doubt below zero and darkly overcast — a landscape that only Edvard Munch might appreciate. Instead I am referring to the wonderful, insane beauty that is Miami.

Honey, I'm home! ¡Bienvenidos a Miami!

I have returned to pursue another academic degree, and quite frankly, I have also run (not walked, not even trotted) home to Miami because I wasn't sure I would survive another MFT winter. So in the interest of, oh, I don't know, *not dying*, I chose life! And by that I mean heading south.



The MIA acclimation period is one fraught with possibility. I mean, I've already smashed up my car. In truth, more like scraped it up quite badly. See? I told you I was tired. However, if I'm going to continue with the truth

here, it was the pole's fault, not mine. And honestly, that bright yellow doesn't look so bad on silver.

But that is not the point. Or is it? Does it matter? No. As a matter of fact, it doesn't! That is the benefit of living

in a truly bipolar city. Nothing matters. Not really. Because two minutes from now, probably just as you are reading this, everything will have changed. That is what I have come to realize about Miami. And I am thankful for my time — more accurately, *doing* time — in the MFT. Because without that stint of pure, unadulterated misery, I might never have learned to peek past the curtain hemmed with daily Miami annoyances to embrace the craziness.

The trick to enjoying the “Magic City” is to go with it. The moment you fight the eccentricities and start taking anything seriously, you are not going to enjoy yourself. And I do mean *anything* — ranging from the guy who cut you off from three lanes over to make a left turn on red to the surly woman holding up the line of five people because the change she received from the cashier was allegedly short by 25 cents to the utterly

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Craziness

Continued from page 24

inept valet who thought your stick-shift car was an automatic transmission to the waiter who couldn't be bothered to bring you a menu in less than ten minutes.

And if you're not enjoying yourself, you will turn into one of those people who complain about the "swamp" that is the South Florida summer, and kvetch about your bagel schmear being too onion-y. And you are going to become just like me before I realized how bad life really could be.

In short: You are going to miss the point. Miami is stupid. Miami makes no sense whatsoever. So enjoy it.

Now that I am back, I must, like the humble caterpillar that morphs into the butterfly, adjust to a new life, one that allows me to fly, fluttering about from branch to flower, rather than remaining in the larval stage, munching and molting on only one leaf.

Thankfully, the adjustment period coming from the MFT back to Miami is a helluva lot more pleasant than the adjustment period I had to undergo last year,

when I spent three weeks in Miami only to return to the MFT. Unlike returning to prison, coming back here is like drawing a Get Out of Jail Free card. Monopoly, anyone? I mean, it's raining as I write this. But that's okay, because the puny little weather front will pass, the clouds will bundle up into cottony goodness once more, and the sun will emerge.

The Return to Miami adjustment period consists of getting one's bearings in order. First on my "To do" list is the process of de-MFTization. More precisely, de-MFTization is actually a series of exercises in detraumatization (put your dictionaries down, I know it's not a word). Because, make no mistake about it, I am traumatized.

Think that sounds a little dramatic? Well, I assure you it is not. I'm not sure how else to explain the rash of (new!) irrational behaviors. Like repeatedly swiveling my head halfway around (well, it won't go the whole way around) in a panicked attempt to check to see if the sun is still out. (It is. Check.)

And how about my newfound aversion to micro-fleece? I was with a friend shopping for a blanket. The cotel (condo

hotel) where I am staying lacks a decent blanket. My friend innocently picked out a snuggly bit o' warmth, and I surprised even myself when I literally backed away, horrified. I mean, if my friend had thrust a cobra in my face I would have been less startled.

Well-Meaning Friend [confused]: "What's wrong? Feel it! It's so nice!"

Me [stricken]: "No...more...fleece. No...more...micro-fleece. Down with the Snuggie! Fleece is the devil! You hear me? Put it back! [Shrinking from the sea-foam green softness.] Dammit, now!"

You see? This is not the behavior exhibited by a normal person who is reasonably well-adjusted — *adjusted* being the operative word here.

Fortunately I am well versed in trauma. That's right. If anyone can deal with PTSD, it's me. It's really more than a state of mind for me. It's an address. Perhaps the circumstances and the streets are new, but the responses and handling of such pathologies are similar.

One somewhat unexpected Miami adjustment I am trying to gel with is the time change. I realize I am in the same time zone as the MFT (although, to be

fair, it does not seem like it). So it's not a jet-lag issue. Not exactly. It's more of a flow issue.

Back in the MFT, time stopped. I often referred to it as the Twilight Zone, but it could just as easily have been one loop from the movie *Groundhog Day*, in which Bill Murray must endure the same day repeatedly. In the MFT, it just seemed like nothing ever changed. This was probably, in part, due to the weather, which was always, let's call it for what it is, shit.

In Miami there is a low hum that keeps everything moving. Besides, given that Miami is a truly bipolar city, the mood swings are demanding and exhausting in and of themselves. But they also can be fun. The Merciless Frozen Tundra is simply exhausting in its monotony.

Well, I must go. The rain has stopped and sun has returned in all its glory. And seeing as I am working on my reacclimation to paradise, I feel I must run outside and embrace it. Before it goes away. Because it *will* go away in ten minutes. Right?

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Rebirthing Pains

Delray Beach shows MiMo District boosters how you can go from bust to bounty

By Karen-Janine Cohen
Special to BT

The future of Biscayne Boulevard's most promising stretch may have jelled on a bus trip to Delray Beach. In mid-January about 16 people headed up I-95 to learn how that small city mustered the resolve to salvage historic, early-20th century homes, original cottages, and unique community buildings while attracting complimentary downtown development.

Could a 21-block section of the Boulevard accomplish something similar? And might the trip aid members of the new MiMo Business Improvement Committee, the tour's sponsors, in persuading Boulevard commercial property owners to tax themselves as part of the effort?

The tour group included preservationists, Boulevard business owners, Upper Eastside residents, Miami City Hall representatives, and a sprinkling of academics and reporters. Over pasta and chicken wraps, current and former Delray Beach officials explained how the city turned its blighted center into one of the most vital areas in Palm Beach County.

"They've just done a great job, we can really learn from them," remarks John



Scott Timm, a veteran of Miami Beach's Art Deco success, hopes to do the same for Biscayne Boulevard.

Bachay, after a tour of Delray Beach historic areas and downtown. Bachay, a Miami Shores resident, is a member of the MiMo Biscayne Association, a group that came together in 2007 to protect and promote the unique Miami Modern style architecture in the MiMo Biscayne Historic District.

His enthusiasm is understandable. Delray Beach's decades-long efforts succeeded in transforming a crumbling downtown into a vibrant area of colorful refurbished homes, unique shops, and

restrained condo development that had Atlantic Avenue, the east-west artery leading to the ocean, filled at midday with pedestrians, shoppers, and cell-phone-chatting business people. Nary an empty storefront or chain store to be found.

The trip comes just weeks before the Biscayne Improvement Committee will ask Boulevard property owners between 61st Street and 82nd Street to form a Business Improvement District and to fund significant upgrades to the area. If

BT photo by Mandy Becca

approved, the district's core mission would be to address issues specifically seen as hindering business.

Backers of the committee, formed last year with \$100,000 in city-supplied seed money obtained with the help of city Commissioner Marc Sarnoff, believe it is the best way to build on the Boulevard's nascent renaissance, which took a big leap forward in 2006, when the city created the MiMo Biscayne Historic District, which runs along the Boulevard from 50th Street to 77th Street.

"In general, when a city creates an historic district, that is the first step," says Scott Timm, executive director of the MiMo Business Improvement Committee. "Now the question is: How are we going to develop? What kind of neighborhood do we want this to be?"

Timm has the kind of credentials that may give confidence to some long-suffering Boulevard commercial property owners. He was previously director of programs and outreach at the Miami Design Preservation League, the group that spearheaded successful efforts to preserve Miami Beach's Art Deco architecture.

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End of an Urban Oasis

The Upper Eastside Garden will close at the end of February

By Victor Barrenechea
BT Contributor

After a three-year run of special events, movies, and leisurely games of miniature golf, the Upper Eastside Garden will be closing at the end of this month. The lush garden, hidden away at 7244 Biscayne Blvd., hosted its farewell party this past January 30, with complimentary beer and coffee and a video installation by Miami artist Natalia Benedetti, who now resides in Chicago.

Her looped video coincidentally reflected a tranquil and peaceful atmosphere that echoed the garden as oasis — a cool and quiet haven from the traffic and bustle of surrounding city streets.

Such a serene spot along the Boulevard would have been difficult to imagine even five years ago. Which is one reason garden



An unlikely location amid the hustle and bustle.

director Peter Rozek decided to open it. "We just wanted to change people's perception of the neighborhood," he says.

For the past three years the Upper Eastside Garden did just that as a

nonprofit organization with the goal of attracting growth, business, and general development to the area. In an effort to accomplish that, Rozek and his friends staged many successful events

BT photo by Sara Marzougui

and parties, including a series of outdoor movie nights. They arranged for a rotating cast of prominent local artists to create murals on the site. Rozek also constructed a miniature golf course and invited some of Miami's leading artists to customize the holes and obstacles.

The cost for attending these events was usually no more than a \$5; often they were presented free of charge.

"It was a temporary project to begin with," says Rozek, adding that the garden was originally intended to stay open for just two years. This changed in 2008, when the Knight Foundation awarded UEG a \$25,000 Arts Challenge grant that allowed Rozek to keep going for another year by subsidizing the \$2000 rent he was having difficulty paying. "We stayed

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Battle for the Royals

A relentless defender of Boulevard palms wins the big one

By Margaret Griffis
BT Contributor

At first glance Sean-Paul Melito doesn't look like a tree-hugger. There's something about a man who wears a fedora that screams "street-smart" long before it does "activist." So when you spot the friendly and loquacious 43-year-old hoofing it down Biscayne Boulevard, don't assume he's just another smooth-talking hustler. Melito is simply a guy enjoying a stroll among the gorgeous royal palms he helped save from the chainsaw.

Like many who have adopted Miami as their home, Melito would spend childhood vacations in South Florida. Even then, royal palms caught the eye of the young New York City native and would continue to amaze him after he relocated here, by way of San Francisco, in 2003. A couple years after making the move, though, he discovered that many of the beautiful palms he loved were slated for removal during the Florida Department of Transportation's massive reconstruction



BT photo by Margaret Griffis

Sean-Paul Melito's perseverance paid off, and the Boulevard's royal palms are now protected.

of Biscayne Boulevard. The switch was part of former Mayor Manny Diaz's "canopy campaign," which sought to bring more shade trees to the city.

While no one denies that Miami could use more — a lot more — shade

trees, the one street where the new vision seemed way off the mark was Biscayne Boulevard. This was the gateway that had welcomed millions of palm-seeking tourists for nearly a century. While not all royal palms would be eradicated, the plan

was to intersperse them with live oaks and nondescript shrubbery. Live oaks are beautiful trees and, like the royals, they are native to South Florida. However, many believed these symbols of the Old South would detract from the tropical feel and uniqueness of Biscayne Boulevard, and that they'd also undermine the historic meaning behind the palm trees.

Just a couple months after the Great Miami Hurricane of 1926 nearly wiped out the young city, Biscayne Boulevard opened to great fanfare. Armistice Day that year was filled with the usual solemn observances and festive parades that had marked the end of World War I over the previous eight years, but disaster-weary residents also ventured downtown to inaugurate what would become Miami's grand thoroughfare.

Warren Manning, a nationally renowned landscape architect, designed both what was then known as "Bay Front Park" and the new boulevard with the expectation that generations would

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Miami Shores to Shopaholics: Hop Aboard!

A new shuttle service kicks into gear — and it's free to all

By David L. Snelling
Special to BT

At a time when most cash-strapped municipalities are being forced to cut services, Miami Shores has added a new one. And it is absolutely free to anyone who wants to take advantage of it, residents and nonresidents alike.

This past January 15, the village launched a weekend shuttle bus route that picks up passengers from three locations in Miami Shores and takes them to the Aventura Mall. Conveniently, it also brings them home. According to village officials, the service was initiated in response to residents asking for more of a good thing: free travel around town by shuttle bus.

Three years ago Miami Shores began a free shuttle service that circulates within the village on weekdays between 1:00 and 6:00 p.m. For those who can't drive, or would rather not, it's a great way to get from here to there (and back) in a place where county Metrobus service is limited



BT photos by Cathi Marro

Waiting for to go: Zero passengers at Barry University.

and taxis are practically nonexistent. Its popularity seemed to have whet the appetites of a number of people who wondered whether the service could be expanded to



At times it can be lonely for driver Lunick Louis.

include weekends, and whether it might even ferry them up Biscayne Boulevard to the bustling Aventura Mall.

The answer, in short, was: Sure, why not? Says Jerry Estep, director of the village's recreation department: "It serves the need to help citizens, especially those who don't want to drive or don't have cars, to go to Barry University and to Aventura Mall for the state-of-the-art movie theater."

Operating Friday, Saturday, and Sunday, the new shuttle makes stops at Barry University, NE 2nd Avenue at 96th Street, and at the Miami Shores Community Center on Park Drive. From there it's off to shop-till-you-drop heaven.

On Friday and Saturday, the shuttling begins at 5:30 p.m. from Barry. The last bus home departs the mall at 11:35 p.m. sharp.

Bleary-eyed Barry students are dropped off at their campus around midnight. On Sunday the routes are the same but the

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Rebirthing

Continued from page 26

The proposal is still being revised, but essentially it would ask property owners to pay on a sliding scale, with smaller properties initially paying about \$100 annually and up to \$1000 for the largest. The aim is to raise a relatively modest \$135,000 the first year, mainly to pay for a streetscape study.

If property owners agree in late February or early March to create their own Business Improvement District (BID), they will be in the vanguard of such self-taxing districts in Miami. Coconut Grove was the first to create a BID; other Miami neighborhoods are exploring the concept.

If property owners do pony up, one of the first steps will be to develop a map and business directory to promote the area as a destination. Also at the top of the list is the streetscape study, which would propose methods — tailored specifically for the Boulevard — to attract pedestrian shoppers while slowing traffic.

Though the MiMo District and the blocks to its north are no longer a playground for drug dealers and sex workers, it is still not the friendly thoroughfare many envision it could become. “We can’t even walk our pets down the Boulevard without fearing we’ll be hit by a motorist,” says Roberto Hernandez, a resident of Palm Grove, just west of the Boulevard. Hernandez, a structural engineer and ardent preservationist, was also on the Delray Beach trip.

Meanwhile Delray Beach has some advantages Biscayne Boulevard can only dream about. To build on its “Village by the Sea” identity, the city developed a funding bedrock by creating a Community Redevelopment Agency — a far more robust mechanism than a BID.



Delray Beach’s Old School Square cultural center was once Delray High School, c. 1925.

Decisions made at the start of the process, Delray Beach officials say, can carry progress along. “What you want to focus on is creating a demand,” notes Jeff Perlman, Delray Beach mayor between 2000 and 2007. “For us it was creating a sense of place to bring businesses and tourists here.”

In addition to taxing themselves, property owners, with the help of city officials, were able to leverage grants and other funding sources. Then came the nuts and bolts: working toward consensus and a vision for the future. Community involvement was critical, and a succession of mayors and commissioners, who may have clashed on other topics, remained remarkably steadfast on the plan.

The results have been just as remarkable, and may motivate Boulevard property owners to reach into their pockets. In the improvement area, square-foot rent rates went from \$6-\$8 in the mid- to late 1980s

to \$30-\$50 today. That’s impressive even after accounting for inflation. Taxable value for the Delray district went from \$250 million in 1985 to \$1.6 billion in 2009.

Despite the striking numbers, some Boulevard property owners remain skeptical. Henry Patel, owner of the King Motel at 7150 Biscayne Blvd., is less than excited about the BID idea. “Let’s put it this

If property owners agree to create their own Business Improvement District, they will be in the vanguard of such self-taxing districts in Miami.

way,” he says. “We have paid *so* much in taxes and now we are going to be added onto?” A particular gripe is the six-percent bed tax his guests must pay. “We haven’t gotten a dollar’s benefit back in any way shape or form,” he complains.

Moreover, Patel and others along the Boulevard say they are still smarting from two years of disruptive road construction. An economic downturn is not the time to ask people for money, he says. As a 25-year veteran of Biscayne Boulevard, Patel says he’d like to see grants and government incentives to help businesses improve their properties, as well as some marketing money from the Greater Miami Convention and Visitors Bureau, which is funded by the bed tax.

Despite some hair-pulling frustrations, however, many other property owners believe now is the time to act. They point to exciting changes, including installation of the Coppertone Girl sign at 7300 Biscayne Blvd., and to notable restaurants settling in, such as the recently opened Balans, a longtime Lincoln Road favorite.

Sinuhe Vega owns Uva 69, another highly regarded restaurant. Another culinary pioneer, he’s been on the Boulevard for several years. Today he is president of the Business Improvement Committee’s board. Vega sees the area as a piece of a vibrant Miami mosaic, perhaps developing into a nesting spot for those who want to visit Wynwood’s art galleries, the Design District, and the Adrienne Arsht Center, as well as the beaches. “I see a viable area for cafés and motels turning into boutique hotels,” says Vega, who also took the Delray Beach trip.

C.J. Iannuzzi journeyed to Delray as well. As the owner of several apartment buildings on the Boulevard, he imagines a time when jazz clubs and other nightlife amenities draw people to Biscayne Boulevard, creating an ambiance once common in places like Coconut Grove but now difficult to find in any part of Miami. Says Iannuzzi: “I’d like to see the public come back a little more, take a chance and see what is out there.”

Feedback: letters@biscaynetimes.com

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Boulevard Theater: The New Incarnation

For owner Leroy Griffith, it's back to old reliable: naked ladies

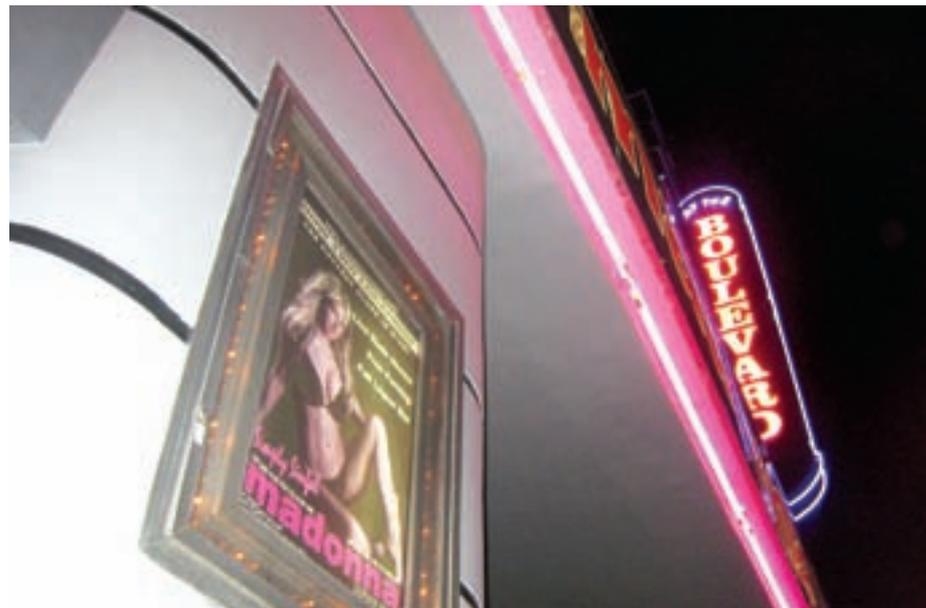
By Erik Bojnansky
BT Contributor

After toying with the idea of having a weekly fight night at his x-rated Upper Eastside venue, the venerable Boulevard Theater, adult entertainment entrepreneur Leroy Griffith has decided to stick with strippers, at least for now.

Club Madonna II, which opened on January 14, will operate like his Club Madonna on South Beach, Griffith says. This means women spinning on polls while in various stages of undress, and offering lap dances. But unlike the Miami Beach operation, Club Madonna II will be open in the afternoon, have a full bar, and offer free parking.

Ever since 1971, when Griffith bought the Boulevard Theater, a former one-screen cinema at 7770 Biscayne Blvd., the theme has been sexual, whether it showcased porn movies, female exotic dancers, or male strippers, whether it was called Pussycat Theater, Black Gold, or At the Boulevard.

After his concept for a topless sports bar flopped last November, Griffith hung a banner on the place that read: "Look What's Coming!" He told the BT this past December that he planned to bring



Sports bar out, boxing arena out, lap dances in.

professional boxing and kick boxing events to the venue on weekends. But the boxing bouts were not to be. Griffith claims the club was too small, that he would need to accommodate more than 350 people.

There may have been other obstacles, especially if Griffith really intended to host professional fights. Julio Martinez, a veteran of the local boxing industry, points out that the Florida State Boxing

Commission, a division of the Department of Business and Professional Regulation, oversees such professional matches.

Aside from a ton of financial and regulatory requirements, fight promoters must use referees, judges, and doctors assigned by the state commission. Because of this, he explains, it's impossible for a venue to have even one event a week, much less the two per week Griffith wanted. "You call the commission and they give you [a date]

that's available for them," Martinez says. "They don't have that many people and it takes like 20 to 50 state employees to do one boxing event."

Griffith remains undeterred. "I'd still like to have one night for fights," he says. A proprietor of burlesque clubs since the 1960s, he'd also like to toss comedic acts and maybe even (yes, he said this) some dinner theater into the mix. "I used to bring Henny Youngman and Frank Sinatra Jr. to the Carib Theater in Lincoln Road," Griffith says with some pride.

Upper Eastside resident Bob Flanders thinks Griffith should accept the fact that the neighborhood has been gentrified, and give up on strippers altogether. He suggests turning the theater into an art gallery or independent movie house. "It's a very difficult venue to make anything work, particularly if you do something people might eschew as being alternative or slightly unsavory," Flanders observes. "Who would even be seen parking their cars there?"

"Tell him to finance it, and I'll be glad to," Griffith replies, insisting that Club Madonna II is making him plenty of money. "We've been here a long time and the only reason we're still here is because there is still a demand for it."

Feedback: letters@biscaynetimes.com

Oasis

Continued from page 26

open another year," he says. "We assumed the community really liked it."

Having brought much attention to the neighborhood, Rozek is moving on to another project, the Omni Board of Tourism

(OMNIBOT), which will be undertaking similar initiatives in the Omni neighborhood further south along the Boulevard. "The Upper Eastside Garden," Rozek says, "was only our first neighborhood-awareness project."

This month the UEG will be open every Saturday and Sunday from

noon to 6:00 p.m. as the golf course is slowly dismantled. Anyone can come by and play on whatever's left of the course, or purchase potted plants from an extensive selection. As for the fate of the garden, Rozek reports that ownership of the property recently changed hands. At press time, plans

for its future were not known.

Upper Eastside Garden, 7244 Biscayne Blvd. For more information call 305-984-3231 or visit web.mac.com/uppereastsidegarden/

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Royals

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enjoy the distinctive landscaping. The “Big Blow” had ravaged the park, which only a year earlier had been created out of dredged bay bottom; the storm even stranded a number of ships on the boulevard itself. Downtown was cleaned up as best they could in time for the November 11 ceremonies.

A November 12 article in the *Miami Herald* that year describes how Biscayne Boulevard and its palms were dedicated to veterans of all wars. (It would later become an official part of the Blue Star Memorial Highway system.) Mayor Edward C. Romfh also declared a special Arbor Day would coincide with Armistice Day to help restore the beleaguered town. One newspaper photo shows a large United States map being filled with plants. The caption boasts that the depicted 48 states will “be kept green perpetually.” Sadly, that promise was not kept.

However, Melito set out to force the city to honor another arboreal obligation: keeping Biscayne Boulevard’s stately palms as a unique veterans’ memorial. Oddly enough, it was a January 2006

article from his hometown paper, the *New York Times*, that set Melito into motion. The piece reported on FDOT’s replacement plan, but what really riled Melito was Upper Eastside Miami Council member Robert Flanders’s description of the trees: They “look like telephone poles.” He could not let such an insult to Miami’s top symbol go unchallenged.

Melito noticed that Morningside community activist Elvis Cruz was featured in the same article. He felt an instant kinship with the perennial crusader and asked Cruz for advice on how to work the system to save the trees. After some research, Melito discovered their historic significance and knew where to focus his efforts for effectiveness. As he explains, “After all, Miami is so young. We have so little history. We must preserve what we have.”

With that sales pitch, he then collected signatures in favor of keeping the royal palms and presented them to Miami Commissioner Marc Sarnoff, whose district encompasses the Boulevard. He also launched www.SavePalms.com in the meantime.

While it’s unlikely that any of the original trees planted are still alive,

they have been repeatedly replaced so the same look has been maintained on the Boulevard for more than 80 years. *BT* contributor Jeff Shimonski believes “it is a shame to remove historical landscapes,” adding that the oaks “are great trees but we are planting too many of them.”

Melito’s efforts paid off when, on December 10, 2010, the Miami City

Melito’s efforts paid off when, in December, the Miami City Commission designated Biscayne Boulevard as a “Scenic Transportation Corridor.”

Commission voted to designate Biscayne Boulevard as a “Scenic Transportation Corridor.” A number of private citizens and veterans spoke at the meeting in support of the palms. Their pleas were reinforced by more prominent Miami-ians: Becky Matkov, executive director of Dade Heritage Trust; Ellen Uguccione, Miami’s historic preservation officer; State Rep. James Bush III; and historian Arva Moore Parks.

It was made clear at the meeting that the live oaks and unidentified shrubs were inconsistent with the historic vision for the Boulevard. A week later, on December 17, Gus Pego, FDOT’s district secretary, informed state Sen. Dan Gelber that the official FDOT plan would be revised “to retain as many Royal Palms as possible and remove the shade trees and shrubs that were proposed.”

The victory was bittersweet, though, because the commission’s special designation and FDOT’s plan changes came much too late for the Boulevard construction work north of 36th Street. Today that stretch of roadway is lined with many fewer royal palms and many more oak trees. But the second phase of the project, south of 36th Street, is closer to downtown and thus more significant. There the royals will be preserved.

Now that Melito is part of the history he worked so hard to preserve, he says he hopes to continue his community activism, and perhaps add another feather to his cap. Or should that be another frond?

Feedback: letters@biscaynetimes.com

Shuttle

Continued from page 27

hours are curtailed, starting at noon and ending at 8:40 p.m. Three round trips between the Shores and the mall are made on Friday and Saturday, five on Sunday.

That’s a lot of gas and driving and general wear and tear. So how can Miami Shores afford it, especially in this time of economic adversity?

No, it’s not being underwritten by the Soffer family, owners of Aventura Mall, though that would have been nice. The new shuttle service is being funded

by the half-penny sales-tax increase county voters approved in 2002. All those pennies have added up to quite a lot of money, all of it dedicated to transportation improvements and overseen by an appointed body called the Citizens’ Independent Transportation Trust (CITT).

An earlier attempt at persuading voters to tax themselves for better public transportation failed miserably. So when county leaders tried a second time, they sweetened the deal by promising a cut of the cash to individual cities within Miami-Dade County. Help us to pass this half-penny increase in the sales tax, they

said, and we’ll kick back 20 percent of the proceeds, which you can divide up and spend on your own transportation projects. That did the trick.

Unfortunately, as the *Miami Herald* revealed in a 2008 series called “Taken For a Ride,” it now appears that it was in fact a trick.

Investigative reporter Larry Lebowitz found that county officials had squandered their 80 percent of the tax money — some \$800 million over five years. The list of abuses was long and infuriating to many, and it has crippled Miami-Dade County’s public-transportation infrastructure.

But that was the *county* at fault, not the 31 incorporated municipalities. Their 20-percent share of the tax money, which continues to flow into CITT’s coffers, has been spent on far less grandiose projects than those promised by the county. And they’ve had to abide by a set of rules that require 80 percent of their funds be dedicated to roadway projects, such as maintenance, resurfacing, new pavement, striping, and so on. The remaining 20 percent must be spent on public-transportation enhancements like new bus benches

Continued on page 31

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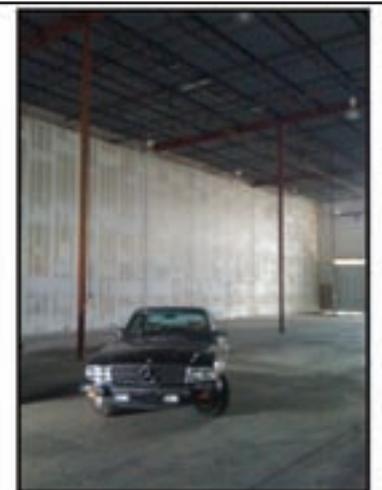
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Shuttle

Continued from page 30

and shelters — and shuttle services.

According to Nestor Toledo, the CITT's municipal administrator, Miami Shores has received about \$2.2 million in sales-tax money since 2003. A big hunk of that — roughly \$1.3 million — was spent on the makeover of NE 2nd Avenue between 91st and 103rd streets. The avenue is Miami Shores's main drag, and after the sprucing-up, the business area was rechristened Village Place. Hopes are high for a commercial renaissance.

Far less money has been going to the Shores's intravillage shuttle service, which has been contracted to a private operator, Limousines of South Florida. The company has also been hired to run the new Aventura Mall route (known to some as the "Aventura Flyer"). The cost to Miami Shores: \$48 per hour, which pays for a driver, fuel, insurance, and use of a 24-passenger, handicap-accessible, comfortable, and — as of Aventura Flyer weekend number two — virtually empty bus.

NEW! Shores Shuttle Aventura Route Begins Jan. 15th, 2010

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Aventura Mall Route Friday and Saturday Northbound

Barry Univ.	Downtown Miami Shores	Community Center	Aventura Mall
5:30 PM	5:35 PM	5:45 PM	6:05 PM
7:40 PM	7:45 PM	7:50 PM	8:15 PM
9:40 PM	9:45 PM	9:50 PM	10:15 PM

Aventura Mall Route Friday and Saturday Southbound

Aventura Mall	Community Center	Downtown Miami Shores	Barry Univ.
7:00 PM	7:25 PM	7:30 PM	9:35 PM
9:00 PM	9:25 PM	9:30 PM	12:00 AM
11:25 PM	11:50 PM	11:55 PM	

Aventura Mall Route Sunday Northbound

Barry Univ.	Downtown Miami Shores	Community Center	Aventura Mall
12:00 PM	12:05 PM	12:10 PM	12:35 PM
2:10 PM	2:15 PM	2:20 PM	2:45 PM
3:40 PM	3:45 PM	3:50 PM	4:15 PM
5:55 PM	6:00 PM	6:05 PM	6:30 PM
7:15 PM	7:20 PM	7:25 PM	7:50 PM

Aventura Mall Route Sunday Southbound

Aventura Mall	Community Center	Downtown Miami Shores	Barry Univ.
1:30 PM	1:55 PM	2:00 PM	2:05 PM
3:00 PM	3:25 PM	3:30 PM	3:35 PM
5:15 PM	5:40 PM	5:45 PM	5:50 PM
6:35 PM	7:00 PM	7:05 PM	7:10 PM
8:05 PM	8:30 PM	8:35 PM	8:40 PM

Rules Information:
1. Smoking is prohibited.
2. Open food or drinks are not permitted.
3. All shuttle buses are equipped with wheel chair lifts.
4. Only service animals are permitted.
5. Pets (even if small) are not permitted.
6. The Shores Shuttle will not accept passengers tagging the Shuttle on Biscayne Blvd. You can get on the Shuttle at the designated pick up locations ONLY.

This flyer was distributed in early January, but hasn't yet caused a stampede.

On Sunday, January 24, BT contributor Cathi Marro, camera in hand, waited for the 12:05 p.m. Aventura-bound

shuttle at NE 2nd Avenue and 96th Street. The bus driver, who had one passenger onboard, apparently didn't see her and

continued to the Community Center and the mall. Undaunted, Marro trudged over to the Community Center and waited for the shuttle to make its return stop at 1:05. She climbed aboard, introduced herself to driver Lunick Louis, and took a seat. She was the only passenger.

Downtown passenger count: Zero. Barry University passenger count: Zero. Marro got off the bus as it returned to the Community Center, having enjoyed a pleasant chat with Louis but without any photos of delighted passengers. Louis wondered aloud if anyone even knew about his Aventura Flyer.

Shores recreation director Jerry Estep isn't worried. He reports that ridership over the first two weekends averaged 13 on Friday, 15 on Saturday, and 21 on Sunday. In early January, the village did send out an announcement and route sheet tucked in with a chamber of commerce newsletter, and more promotional efforts are in the works. Estep is confident ridership will grow. In fact, he says, "It started out better than we expected."

Feedback: letters@biscaynetimes.com

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Biscayne Crime Beat

Compiled by Derek McCann

One Reason Car Insurance Is So Expensive

700 Block of NE 77th Street

A woman went to her garage to get some supplies for a party she was hosting. She was horrified to see a stranger exiting the garage with a bunch of her husband's tools. A brave woman, she jumped into her husband's van in order to follow the culprit and perhaps get his license plate (his car was parked in front of the house). She made it about halfway down the street and her rear bumper fell off. The suspect had damaged the vehicle, and as a result he was able to slip away without the victim getting his plate number. We have to admit, this is kind of smart. Some of our Boulevard Neanderthals seem to be evolving.

Criminals Do Not Have the Line-Item Veto

1600 NE Miami Ct.

While on routine patrol, police officers heard a loud banging sound coming from

a partially built condominium building that has suffered multiple burglaries over the past few months. Police climbed through a hole cut in a fence and made their way to the third floor, where they found a man digging an aluminum window from its foundation. Caught in the act, the thief said he was "just checking it out" and would prefer to be charged only with "trespassing." He had a hammer and hacksaw blade in his



possession. Police did not take his plea and charged him with burglary.

Partying in Miami

100 Block of NE 2nd Avenue

At a downtown condo, a group of pool-side revelers, stirred by their blaring music, danced through the night, well past the 10:00 p.m. curfew. Condo residents started to complain. Police were called to stop the racket, and as they were doing

so (party-pooing fuzz), one member of the energetic party crew broke into an equipment closet and tampered with the condo's video-surveillance equipment. The cameras went dark. After police left, the party animals vandalized and ransacked the entire pool area. Turns out they were not residents of the condo. No arrests have been made, nor have the suspects been identified — a result of the cameras being compromised. Miamians take note: If you can't beat them, by all means join them, or perhaps simply shut your windows to keep out the noise.

Who Do You Trust?

1700 Block of N. Bayshore Drive

Some unpleasant things can simply be avoided. A woman had lost the key to her apartment and had to rely on security to let her in. The woman did not have a spare key, but for some reason, security personnel didn't give her a copy. Then one

Continued on page 33

Steven K. Baird, P.A. Attorney at Law

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Crime Beat

Continued from page 32

evening she found her 40th-floor apartment burglarized with no sign of forced entry. She had not changed her locks. The thief apparently still has a key. Sloth is one of the seven deadly sins. We can only hope that someone gains the ambition to change the locks and then keep duplicate keys.

It's a War Out There

300 Block of NE 58th Street

A woman was walking home and noticed her shoelaces were untied. She knelt down to tie them and in doing so, placed her purse on the ground. At this instant a manic man on a bike swooped down like a vulture and grabbed her purse, disappearing westbound on NE 58th Street.

Just a Moment in Miami Time

NE 54th Street and N. Miami Avenue

It is distressingly common for someone to pump gas while leaving a car door open, causing an easy robbery. This woman stopped to pump gas and left her purse on the passenger seat — but she did lock her doors. She went into the convenience store to

purchase some items and when she returned, the bastards had smashed her window and stolen her purse. To their credit, police canvassed the area, but the thug got away. Is pumping gas now a robbery *fait accompli*?

Was It Booked Through Expedia?

5200 Block of Biscayne Boulevard

Two men were visiting Miami and decided to stay at one of the Boulevard motels to understand the vibe of this great city. They invited two “ladies” to their room and engaged in sexual intercourse. The tourists then fell asleep and of course, when they awoke, most of their possessions were gone, as were the two Miami girls. One of the victims said he knew one of the suspects. Sure.... Next time, try Price Line.

Buy Him a Beer? Maybe Not

401 Biscayne Blvd.

A man was trailing a woman in a bar for several minutes, begging her to buy him a beer. Usually it works the other way around, but women's rights have advanced the idea of the male moocher. Finally the woman relented, and opened her purse to grab her wallet. She placed a camera and cash on the bar, but

Mr. Cheapanova grabbed both camera and cash and bolted from the bar. The humiliated woman was left with her unfinished drink and new scorn for emasculated men who rob good-hearted damsels.

Preemptive Arrest Saves Junk-Mail Deliveries

NE 2nd Avenue and 42nd Street

Ever wish you were someone else or had someone else's job? Seems that this man did. Police stopped him as he was toting a garbage bag slung over his shoulder. The cops asked permission to search him. He gave permission, and the officers found a crowbar in his pants. In the garbage bag? A pile of U.S. mail bearing many different names, none of them the defendant's. Police detained him and went to the nearby post office, where they found two blue mail boxes damaged by something that could have been a crowbar. The defendant was immediately arrested and the mail was returned.

Sometimes a Police Report Is a Confession

400 Block of NE 62nd Street

The female suspect had spent the night with her victim. When the victim awoke

in the morning, he heard rummaging in the bathroom and discovered his “lady friend” was stuffing items, including a jar of coins, into her purse. Caught in the act, she fled. The man called police and claimed, rather self-righteously, that the woman is a “known prostitute.” So does that make him a known john?

Tough Parking Creates Rogue Attendants

NE 3rd Street and Biscayne Boulevard

Man had parked his car in a lot and went to pay when he was approached by an officious man he assumed was the lot's attendant. The faux employee told him it would be \$5. The victim gave him a \$20. The perp said he would get change and disappeared. Fortunately a patrol car was in the area and officers approached the phony employee. He promptly gave the money back and asked police to give him a break since he did the right thing, apologizing profusely for his “mistake.” He was arrested and transported to the county jail.

Feedback: letters@biscaynetimes.com

Views from the Islands

Little Haiti's new cultural center hosts a compelling exhibit of Caribbean art

By Anne Tschida
BT Contributor

Haitian artist André Eugène's sculptures in the exhibition "Global Caribbean" are made from old rubber tires. They are small, mythical creatures or "fetish effigies" — familiar representations in Haitian art — otherworldly and also demonic. The material, too, is representative. Much of that country's and the Caribbean's art is fashioned from the commercial world's discards, an allusion to what the nations themselves have been made from since their colonial days.

The carefully chosen works in this superb show reflect the Caribbean reality and mythology, the dark and the light, the troubled past, present, and future, and the incredible vibrancy of the artistic output from a region that starts at the tip of Florida and ends on the shores of South America.

After January 12, that reality took on new meaning. The earthquake that ravaged Haiti gives a new poignancy and power to this art, from 23 of the Caribbean's top artists, being shown in a gleaming new space in the magnificent new Little Haiti Cultural Center.

The image of sunny isles and the ultimate tropical tourist escape has always clashed with the darker one, of brutal dictatorships, occupations, and stark social inequalities. While recent photos and stories of unimaginable destruction overwhelm our senses, this beautiful show seeks to address these contradictions.

Organized and curated by prominent Haitian artist and Miami resident Edouard Duval-Carrié, "Global Caribbean" deals with the lives and histories of African descendants of the region, as well as with the capriciousness of the very ground itself. In the show's catalogue — published well before the earthquake — Duval-Carrié wrote: "A definite constant in the region is the wrath of mother nature.... Along with the damage wrought by the weather, colonialization, slavery and plantation economies could also be seen as agents of destruction in the region."

So *Creole Portrait II: A Collection and Singular & Scarce Creole Portrait Heads to Perpetuate the Memory of the*



And She Swings So Sweetly: The work of Haitian-American Miami resident Vickie Pierre is delicate and decorative, but with an underlying suggestion of graffiti and female body parts

WOMAN of Egypt ESTATE in Jamaica, lithographs from Barbados native Joscelyn Gardner, underscores some of the traumatic origins of Caribbean nations. A centerpiece of black-braided hair is surrounded by images of instruments used to torture slaves.

The everyday violence of today's Caribbean world is inescapable in the work of Dominican artist Jorge Piñeda with *Afro-Fight — Issue III*, its faceless fighter in army fatigues butting against the wall; as well as in Hew Locke's *Kingdom of the Blind*, three huge sculptures pieced together with plastic chains, dinosaurs, and guns.



Hew Locke's Kingdom of the Blind # 5,6,7 weaves plastic toys, flowers, chains, and guns into a sculptural tapestry of modern Caribbean life.

But *Kingdom* also highlights what this show succeeds in relating — that in the face of almost insurmountable odds, artistic expression can heal and even bring joy into relentlessly joyless lives. While these "blind" sculptures can look devilish, they also include a profusion of colorful plastic flowers and beads. Life

goes on, they seem to say, especially through art.

Jamaican-born Arthur Simms crafted another one of the outstanding sculptures in the exhibition, again made from the detritus of the commercial world: bottles, rope, scrap metal, skateboards, a birdcage, and a bike. While playful, the title aims to dampen the spirit a bit: *Caged Bottle*.

No country has been more traumatized in the Western Hemisphere than Haiti, and viewing this show in the wake of the earthquake can't help but color the picture even more darkly.

Sitting on a baroque chair in his expansive studio, Duval-Carrié says that art, music, and dance have always sustained life in Haiti, and that it will once again as the country struggles to recover. But it won't be easy, says the Port-au-Prince native, looking tired but still filled with humor. His family there has survived, as it appears did artist André Eugène, a founder of the Grand Rue art movement. But it also appears that much of Haiti's cultural history, and visual arts, have disappeared — maybe forever — in the rubble of the capital city and the seaside town of Jacmel.

Duval-Carrié believes that the Little Haiti Cultural Center, adjacent to his studio, and the Haitian Cultural Arts Alliance that he heads, will have to play a major role in documenting and preserving that culture.

In an office connected to his studio, some of that documentation has taken place already — the alliance has a catalogue of books, original documents, and maps. The new cultural center is now home to four Afro-Caribbean dance troupes, as well as an impressive black box theater that will host musical groups and film screenings from the region.

But without Duval-Carrié himself, much of this would not exist. Although the City of Miami initially funded the center and now staffs it, Duval-Carrié, long active among the Caribbean diaspora in Miami and abroad, brought in the French government to sponsor "Global Caribbean," along with promises of future exhibits and exchanges. Because of its historic (and difficult) ties to the Caribbean, France has created a cultural

Continued on page 35

Islands

Continued from page 34

outreach arm, "Caraïbes en créations," to fund such projects, and Duval-Carrié lobbied for Miami to be a focal point of this initiative.

While he is currently active in various relief efforts, Duval-Carrié says he wants to put most of his time and energy into raising money and awareness of what must be done over the long haul to resuscitate Haiti. To that end, he plans an art auction, featuring very significant work, that could help fund a symposium of thinkers, scientists, and social and environmental planners.

"We have to start from ground zero," he says. "We can not rebuild it the way it was before, a complete and total disaster, built by tyrants and crooks to benefit the very few and starve the rest. Believe me, as someone who knew Port-au-Prince when the sea was crystal clear, that city should *never* be rebuilt the way it was, including its meaningless palaces and political structures."

Anger flairs as he talks about the past and the present, but then he smiles as he says that the famous quilt makers



Blue Curry's *Untitled* drapes yards of used cassette tape from a shark's jaw — elegant and disturbing at the same time.

from Gee's Bend, Alabama, have already offered to donate a quilt for such an

Photo courtesy of the artist



Edouard Duval-Carrié believes art, music, and dance will sustain Haiti as it struggles to recover.

auction. "Drastic measures must be taken," he adds. "We need to formulate a serious vision for the future."

Back in the bright exhibition space, a current vision of the world is beautifully and disturbingly expressed. Bahamian artist Blue Curry has suspended from the ceiling the skeletal jaw of a bull shark. Spilling out of the shark's

BT photo Mandy Becca

mouth to the floor are 754 hours' worth of used cassette tapes. It can look alternately like a glamorous evening gown or a hideous concoction of dead animals and plastic garbage.

Duval-Carrié acknowledges that duality: "Whether they [the artists] are part of well-intentioned cultural directives or they are solo acts whose productions are in defiance of all odds, I want to honor their efforts by presenting them and their works in a pristine new facility, which provides the proper environment to enhance their visual acts."

You can be involved in both relief efforts and broader planning at the cultural center. On February 14, the resident dance troupe Dance Now and a drum collective will hold a benefit for Haiti relief, with a suggested donation of \$35; 305-960-2967. March 4-6, in the black box theater, the University of Miami will hold a seminar about the future of Caribbean culture; 305-757-5307. "Global Caribbean" runs through March at the Little Haiti Cultural Center, 260 NE 59th Terr., Miami; 305-960-2969.

Feedback: letters@biscaynetimes.com



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101/EXHIBIT
101 NE 40th St., Miami
305-573-2101
www.101exhibit.com
Call gallery for exhibition information.

ABBA FINE ART
233 NW 36th St., Miami
305-576-4278
www.abbafineart.com
February 13 through March 11:
"Recent Works" by David McConnell
Reception February 13, 7 to 10 p.m.

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 Dipierro, Verónica Di Toro, Lucio Dorr, Silvia Gurfein, Silvana Lacarra, Adriana Minoliti, Karina Peisajovich, Pablo Siquier, and Andrés Sobrino
February 13 through April 3:
"Monstrous Moonshine" by Magdalena Atria
Reception February 13, 7 to 10 p.m.

ART FUSION
1 NE 40th St., Miami
305-573-5730
www.artfusiongallery.com
Through March 24:
"INCANTATIONS IN MULTI-COLOR" with various artists
Reception February 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
February 11 through March 12:
"Metamorphosis" by Laurie Recanati
Reception February 11, 6 to 9 p.m.

ARTFORMZ
171 NW 23rd St., Miami
305-572-0040
www.artformz.net
Through February 12:
Works by Rosario Rivera-Bond and Donna Haynes
February 13 through March 8:
"Past-Present" with Anja Marais and Guillermo Portieles
Reception February 13, 7 to 10 p.m.

BAKEHOUSE ART COMPLEX
561 NW 32nd St., Miami
305-576-2828
www.bacfl.org
February 12 through March 1:
"Found Object/Found Love: 30 years of art with Pablo Cano" by Pablo Cano
February 13:
"DOG" a performance by Pablo Cano and Jim Hammond
Reception February 12, 7 to 10 p.m.
Performance February 13, noon

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

BASHA GALLERY
795 NE 125th St., North Miami
305-891-4624
www.bashagallery.net
February 10 through March 31:
"LADIES NIGHT" with Michael Ajerman, Beatrice Findlay, Allyson Krowitz, Arnaldo Rosello, and Kari Snyder
Reception February 26, 7 to 10 p.m.

BERNICE STEINBAUM GALLERY
3550 N. Miami Ave., Miami
305-573-2700
www.bernicesteinbaumgallery.com
February 13 through March 5:
"In Search of a Sacred Place" by Willie Birch
Reception February 13, 7 to 10 p.m.

BORINQUEN ART GALLERY
100 NE 38th St. #3, Miami
305-491-1526
February 13:
"Borinquen Health Care Expo" with Elizabeth Baez, H-Allen Benowitz, François Gracia, Fernando Llauro, Andre de Plessel, Clarice de Souza, Igal Fedida, Sophia Lacroix, Gabriela Liascovitz, Mirabel Menendez, Puchi Noriega, and Laura Rosen
Reception February 13, 7 to 10 p.m.

BREVARDS GALLERY
2320 N. Miami Ave., Miami
305-576-5747
www.brevards.com
Through March 30:
"NonDuality" by John Brevard

BUTTER GALLERY
2301-2303 NW 2nd Ave., Miami
305-303-6254
www.buttergallery.com
Call gallery for exhibition information.

CALDWELL / LINFIELD GALLERY & STUDIO
8351 NE 8th Ct., Miami
305-754-2093
www.susannacaldwell.com
Ongoing:
"Seductive Assemblages and Wood Sculpture" by Susanna Caldwell
Reception February 20, 5 to 10 p.m.

CALIX GUSTAV GALLERY
98 NW 29 St., Miami
305-576-8116
calix-gustav.blogspot.com
February 13 through April 1:
"Basics" with Yvonne Cordoba, Eric Torriente, Max A. Kraushaar, and Agustín de Llanos
Reception February 13, 7 to 10 p.m.

CAROL JAZZAR CONTEMPORARY ART
158 NW 91st St., Miami Shores
305-490-6906
www.cjazzart.com
By appointment: carol@cjazzart.com
Through February 12:
"Cinematheque" by Jorge Pantoja
February 19 through March 14:
Lynne Golob Gelfman
Reception February 19, 7 to 11 p.m.

CENTER FOR VISUAL COMMUNICATION
541 NW 27th St., Miami
305-571-1415
www.visual.org
Through February 24:
"Darby Bannard: The Miami Years" by Darby Bannard
Through February 27:
"Beyond the Daily Life" with Guerra de la Paz and Teresa Diehl

CHAREST-WEINBERG GALLERY
250 NW 23rd St., Miami
305-292-0411
www.charest-weinberg.com
Through February 28:
"Herd Thinner" with Slater Bradley, Suntek Chung, Richard Dupont, Martha Friedman, Sheree Hovsepian, Rashid Johnson, Simone Leigh, Fernando Mastrangelo, Raha Raissnia, Seher Shah, Erin Shirreff, Jeff Sonhouse, and Outtara Watts

CHELSEA GALLERY
2441 NW 2nd Ave., Miami
305-576-2950
www.chelseagallery.com
February 13 through March 6:
"Carnaval" by Daniel Kedar
Reception February 13, 7 to 10 p.m.

CITY LOFT ART
61 NE 40th St., Miami
305-438-9006
www.cityloftart.com
Through February 6:
Group show with Elmar Hund, Ekaterina Moré, Virginia Erdie, and Monique Wegmueller
February 10 through March 10:
"Light Meets Color" with Elmar Hund, Ekaterina Moré, and Ingrid Kaufman
Reception February 13, 7 to 10 p.m.



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

DAVID CASTILLO GALLERY
2234 NW 2nd Ave., Miami
305-573-8110
www.castilloart.com
Through February 6:
"Dark Castle" by Shelter Serra and "...yet nightly pitch my moving tent" by Gustavo Roman
February 13 through March 6:
"Oh the tangled webs we weave" by Karelle Levy
Reception February 13, 7 to 10 p.m.

DIANA LOWENSTEIN FINE ARTS
2043 N. Miami Ave., Miami
305-576-1804
www.difinearts.com
Through February 6:
"Lapidus Infinitus" by Carlos Betancourt and "Geo-Graphic" with Luis Alonzo-Barkigia, John Bailly, Irene Clouthier, Felice Grodin, Jill Hotchkiss, Laura Kina, Alberto Latorre, Michael Loveland, Michael Scoggins, and Annie Wharton
February 13 through March 6:

Carlos de Villasante, and Annie Wharton
February 13 through March 6:
"Pássaros geométricos e pelo menos um pássaro rectangular!" by José Bechara, "The Triumph of Patience" with Uisuk Byeon, Young Cho, Jessica Labatte, and Briana Schweizer, and "si no existe el mas allá, la injusticia del pobre se prolonga eternamente" with Colectivo MR
Reception February 13, 7:30 to 10 p.m.

DIASPORA VIBE GALLERY
3938 NE 39th St., Miami
305-573-4046
www.diasporavibe.net
Through February 24:
"The Man, The Images and His World" by Terry Brodie
Reception February 13, 7 to 10 p.m.

DIMENSIONS VARIABLE
171 NE 38th St., Miami
dv
dimensionsvariable.net
Through March 2:
"Summer's Gonna Hurt You" by Charles Koegel
Reception February 13, 7 to 11 p.m.

DINA MITRANI GALLERY
2620 NW 2nd Ave., Miami
786-486-7248
www.dinamitraniartgallery.com
Through February 27:
"The Contract" by Marina Font
Reception February 13, 7 to 10 p.m.

DORSCH GALLERY
151 NW 24th St., Miami
305-576-1278
www.dorschgallery.com
February 13 through March 6:
"Pleasure Seekers" by Kyle Trowbridge, "Knock-Off" by Alex Golden, and "de-lux" by Keith Sklar
Reception February 13, 7 to 10 p.m.

DOT FIFTYONE ART SPACE
51 NW 36th St., Miami
305-573-9994
www.dotfiftyone.com
February 10 through March 7:
"Fusion" by Leonel Matheu
Reception February 13, 7 to 10 p.m.

DPM GALLERY
2441 NW 2nd Ave., Miami
305-576-1777
www.dpmgallery.com
Call gallery for exhibition information.

EDGE ZONES CONTEMPORARY ART
47 NE 25th St., Miami
305-303-8852
www.edgezones.org
February 13 through February 27:
"Word Play" by Gianna DiBartolomeo
February 13 through March 6:
"Bound and Gathered" with Mora Barber, Pip Brant, Natasha Duwin, Annie Heckman, Laurie LeBreton,

Abigail Lelis, Marcela Marcuzzi, Emmy Mathis, Jason Meyer, Isabel Moros-Rigau, Alex Trimino-K, Casey Ann Wasniewski, and Plamen Yordanov
Reception February 13, 7 to 10 p.m.

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

FACHE ARTS
750 NE 124th St., North Miami #2
305-975-6933
www.fachearts.com
Through February 26:
"MADE IN CHILE" with Victor Mahana and Carla Fache

FREDRIC SNITZER GALLERY
2247 NW 1st Pl., Miami
305-448-8976
www.snitzer.com
February 12 through March 9:
"At A Certain Date In The Future" by Bert Rodriguez
Reception February 13, 7 to 9 p.m.

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

GALERIE HELENE LAMARQUE
125 NW 23 St., Miami
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Call gallery for exhibition information.

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 February 6:
"Magical Powers" by Charley Friedman
February 12 through March 6:
"Rachel Is..." by Rachel Perry Welty
Reception February 12, 6 to 9 p.m.
Reception February 13, 7 to 9 p.m.

GALLERY I/D
2531 NW 2nd Ave., Miami
305-778-4568
Through February 27:
"Of Trees and Terra" with Mary Larsen and Elaine R. Defibaugh

GIOVANNI ROSSI FINE ART
2628 NW 2nd Ave., Miami
561-251-1375
www.giovannirossifineart.com
Call gallery for exhibition information.

HARDCORE ARTS CONTEMPORARY SPACE
3326 N. Miami Ave., Miami
305-576-1645
www.hardcoreartcontemporary.com
Through February 6:"Gravy" by Julie L. Friel, Gladys Triana, "Closer to me than myself" by Gabriela Morawetz, and "Todos Los Cuerpos Extraños" curated by Roc Laseca with various artists
February 13 through April 3:
"Love, Infatuation or Lust" with Natasha Duwin, Juan Griego, Kate Kretz, Catalina Jaramillo, Angelica Clyman, Magda Ortiz, Maria Lino, Julie L Friel, Luisa Mesa, Aleli Egues, Gretchen Scharnagl, Hugo Moro, Monica Travis, Rochi Llana, Jules Lussan, Aleli Egues, Monica Travis, Tamara Hervera, Orion Mansfield, Ingrid Eliasson and Jennifer Basile, Donna Torres, and more
Reception February 13, 7 to 10 p.m.

HAROLD GOLEN GALLERY
2294 NW 2nd Ave., Miami
305-989-3359
www.haroldgolengallery.com
Through February 6:
"New World Order" with Mark Ryden, Ron English, Skot Olsen, Mitch O'Connell, Scott Schiedly, Chris Dean, Pooch, Christie Strong, and N! Satterfield

ICON ART IMAGES GALLERY / STUDIO
147 NW 36th St., Miami
305-576-4266, www.cashappeal.com
Call gallery for exhibition information.

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Art Listings

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IDEABOX ARTSPACE

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

INTERFLIGHT STUDIO

250 NW 23rd St., Miami
305-573-1673
www.interflightstudio.com
Through February 5:
"Above the Clouds" with PilotO, Desiree Bordes, Mike Tesch, Jo-Ann Lizio, Herve Alexandre, and Bernardo Medina
February 13 through March 12:
"Love is in the Air" with various artists
Reception February 13, 7 to 10 p.m.

KABE CONTEMPORARY

123 NW 23rd St., Miami
305-573-8142
www.kabecontemporary.com
Call gallery for exhibition information.

KELLEY ROY GALLERY

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

KEVIN BRUK GALLERY

2249 NW 1st Pl., Miami
305-576-2000
www.kevinbrukgallery.com
Through February 20:
Works by Matthew Weinstein
Reception February 13, 7 to 9 p.m.

KUNSTHAUS MIAMI

3312 N. Miami Ave., Miami
305-438-1333
www.kunsthhaus.org.mx
February 13 through April 30:
"Parallantos" by Iván Puig
Reception February 13, 7 to 10 p.m.



Pablo Cano, *The Last Judgment*, ink on paper, 1984, at Bakehouse Art Complex.

LILIENTHAL ART STUDIOS

96 NW 29th St., Miami
305-573-2002
www.ilanailienthal.com
Call gallery for exhibition information.

LOCUST PROJECTS

155 NE 38th St., Miami
305-576-8570
www.locustprojects.org
Through February 27:
"An Uneven Floor, 2010" by Leyden Rodriguez-Casanova

LYLE O. REITZEL GALLERY

2441 NW 2nd Ave., Miami
305-573-1333
www.artnet.com/reitzel.html
Call gallery for exhibition information.

MIAMI ART SPACE

244 NW 35th St., Miami
305-438-9002
www.miamiartspace.com
Call gallery for exhibition information.

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.

MUSEO VAULT

346 NW 29th St., Miami
305-571-1175
www.museovault.com
Call gallery for exhibition information.

MYPAC

3324 N. Miami Ave., Miami
305-981-6199
February 11 through March 6:
"Willow" with various artists
February 11 through March 28:
"A Light Above the Rest" with various artists
Reception February 13, 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 Rodriguez, Martin Oppel, 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
Call gallery for exhibition information.

PANAMERICAN ART PROJECTS

2450 NW 2nd Ave., Miami
305-573-2400
www.panamericanart.com
February 13 through March 11:

"Operation Beekeeper" with Magnus Sigurdarson and Paul Stoppi
Reception February 13, 6 to 9 p.m.

PRAXIS INTERNATIONAL ART

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

PRESSITON ART GALLERY

4100 N. Miami Ave., Miami
786-925-2930
www.pressitonart.com
Through February 6:
"From Across The Pond" with Mike Bernard, Jean Robinson, and Henrick Simonsen

SAMMER GALLERY

82 NE 29th St., Miami
305-441-2005
artnet.com/sammertgallery.html
Call gallery for exhibition information.

SETH JASON BEITLEE FINE ARTS

250 NW 23rd St., #202, Miami
305-438-0218
www.sethjason.com
Call gallery for exhibition information.

SPINELLO GALLERY

155 NE 38th St., Miami
786-271-4223
www.spinellogallery.com
Through February 27:
"Resurrection" by Christina Pettersson

STASH GALLERY

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

SWAMPSPACE GALLERY

3821 NE 1st Ct., Miami
swampstyle@gmail.com
Call gallery for exhibition information.

Continued on page 38

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Art Listings

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UNIVERSITY OF MIAMI PROJECTS SPACE

2200 NW 2nd Ave., Miami
305-284-2542
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.

WHITE VINYL SPACE

3322 NW 2nd Ave., Miami
305-776-1515
www.whitevinylspace.com
February 9 through 16:
"Loose Exchange" with Frankie America, Harry Crofton, Win McCarthy, Mickey Ratt, and The Noi Nerds, and with performances by Joseph Gurls, Eric Svedas, Work, Lowla Lawless, and more
Performance February 14, 2 p.m.

WOLFGANG ROTH & PARTNERS FINE ART

201 NE 39th St., Miami
305-576-6960
www.wrpfineart.com
Through February 13:
"Cars and Money" by David LaChapelle

WYNWOOD CENTRAL GALLERY

2242 NW 1st Pl., Miami
305-433-3441
www.wynwoodcentral.com
Ongoing:
Kito Mbiango

YEELAN ART GALLERY

250 NW 23rd St., Unit 306, Miami
954-235-4758
www.yeelenart.com
Call gallery for exhibition information.

MUSEUM & COLLECTION EXHIBITS

CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami
305-455-3380
www.cifo.org
Through March 7:
"Being in the World: Selections from the Ella Fontanals-Cisneros Collection" curated by Berta Sichel with Chantal Akerman, Rafael Lozano-Hemmer, Muntean/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 April 11:
"The Fantastic World of José Gurvich" by José Gurvich
Through April 25:
"Women's Work / Men's Work: Labor and Gender in America" with various artists

LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables
305-284-3535
www.lowemuseum.org
February 6 through April 4:
"Cuba Avant-Garde: Contemporary Cuban Art from the Farber Collection" with various artists

MIAMI ART MUSEUM

101 W. Flagler St., Miami
305-375-3000
www.miamiartmuseum.org
Through February 28:



Magnus Sigurdarson and Paul Stoppi, *From Beefeater Series*, c-print, 2009, at Pan American

"Space as Medium" with various artists and "Metamorphosis" by Carlos Bunga
February 28 and ongoing:
"Selections from the Permanent Collection" with various artists

MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami
305-893-6211
www.mocanomi.org
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
305-576-1051
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
305-573-6090
www.rubellfamilycollection.com
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 Dogg, 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

WORLD CLASS BOXING

Debra and Dennis Scholl Collection
170 NW 23rd St., Miami
305-438-9908
www.worldclassboxing.org/
Through February 26:
Sylvie Fleury and Raymond Pettibon
Reception February 13, 7 to 10 p.m.

Compiled by Victor Barrenechea
Send listings, jpeg images, and events information to
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Sunday February 21, 2010 at 3:00 p.m.

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Events Calendar

Jazz on the Boulevard — Free!

Miami's most resilient musical entrepreneur, Mo Morgen, has good news: His **Friday jazz nights** at Miami Shores Country Club (Mo on sax, keyboard, and vocals; Madafo on percussion) will feature some stellar guests this month. Trumpeter and band leader Melton Mustafa sits in on **February 5**; multi-instrumentalist Patrick Lopez on **February 12**; saxophonist Jesse Jones, Jr. on **February 19** (his new CD, *The So Then Collection*, is outstanding); and guitarist Jorge Garcia on **February 26**. More good news: Mo & Madafo & Friends has expanded to Thursday as well, both nights from 7:00 to 10:00 p.m. No admission or cover, full bar, full dinner menu. Dress is casual elegant. Miami Shores CC is at 10000 Biscayne Blvd. Call 305-751-0501 for more information.



Jazz on the Boulevard



Delta Blues



Flagler Fest



Nouvelle Vague



Bike Hike



Orchid Show

Take Back the Street at Flagler Fest

During rush hour, you may think of downtown's Flagler Street as a parking lot, but on **Saturday, February 6**, it will actually transform into one and display some of the finest classic cars and motorcycles Miami has to offer. **The 9th Annual Flagler Fest** kicks off at 9:00 a.m., when the street is given over to pedestrians and al fresco diners between Biscayne Boulevard and Miami Avenue — at least until 3:00 p.m. Little kids will find plenty of activities, from a petting zoo to a screening of *Herbie: The Love Bug* at the Gusman, while big kids admire the four-wheeled gems presented by members of the Antique Auto Club of America. Call 305-379-7070 for more information.

A Bike Hike You'll Like

Chocolates? Red roses? Here's a better idea: You and your Valentine hit the **bike trails in Everglades National Park**. Join Roger Hammer, renowned flora specialist, on **Saturday, February 13**, as he guides bicyclists on a seven-mile wildlife tour along Long Pine Key Nature Trail, ending at Long Pine Glade Lake for sunset. The day concludes with a special treat provided by Schnebly's Winery. Price is \$60 and

includes bike rental, guided tour, and wine tasting. This is a leisurely ride, not a cardio workout. Call 305-365-3018 for time and reservation information.

Puppets As Art

Miami artist Pablo Cano is acclaimed for his puppets, elaborate and ornate marionettes brought to "life" in ways that can be dreamily surreal. At 2:00 p.m. on **Saturday, February 13**, Cano teams with master puppeteer Jim Hammond for a special performance of *DOG: A Shadow Puppet Play*, the metaphorical journey of a puppy chasing a red ball through a gallery of famous artworks. It promises to be a captivating show for kids and adults alike, hosted by the Bakehouse Art Complex, 561 NW 32nd St. in Wynwood. Tickets are \$15 for adults, \$10 for Bakehouse members, and free for kids 13 and younger. Call 305-576-2828 or visit www.bacfl.org.

Live from the Deauville: Big Band Music, Dancing, Comedy, and More!

Here's an original way to enjoy Valentine's Day: **Big Band Sundays at the Deauville**. One Sunday each month, the Le Jardin ballroom at the storied Deauville Hotel (6701 Collins Ave.) returns to its retro glory when Mark Fernicola and his Last Flight Out Big

We'll Always Have Paris — and Cover Bands

Cover bands normally aren't cool. But **Nouvelle Vague is an exception**. The eclectic, co-ed group from Paris covers Depeche Mode, the Sex Pistols, Talking Heads, Echo and the Bunnymen, the Psychedelic Furs, and other odd-ball favorites, but with a style all their own. Try punk recast as bossa nova. Now *that* is cool. The **February 16** 8:00 p.m. show is being presented by the Rhythm Foundation at Miami's Arttime Theater, 900 SW 1st St. Tickets are \$22 through www.groovetickets.com or 305-672-5202.

Delta Blues from the Real Deal

At age 95, David "Honeyboy" Edwards is among **the last of the original Delta bluesmen**. He and his guitar have mixed it up with a host of blues greats, from Robert Johnson and "Sonny Boy" Williamson to Lightnin' Hopkins and Howlin' Wolf. Field recordings of his music from the early 1940s are in the Library of Congress. The word *legend* applies. Tigertail Productions is bringing him to Miami Beach's Colony Theater (1040 Lincoln Rd.) for one night, **February 20**, a unique opportunity to see and hear the real deal. Showtime is 8:30 p.m. Tickets are \$35; VIP seats are

\$50. Go to www.tigertail.org or call 305-545-8546.

Kites in Flight — What a Sight!

Who can resist the allure of a beautiful kite floating high in the sky? How about *hundreds* of kites? That will be the spectacular sight at Haulover Park (10800

Collins Ave.) on **Sunday, February 21**, when the 17th annual Kite Day Festival takes off from noon to 5:00 p.m. Admission is free. Bring your own kite, buy one at the festival, or learn how to make them at one of many workshops. Let's hope it's a sunny, breezy day. For more information call Skyward Kites at 305-893-0906.

A Floating Tour with a Lively Soundtrack

Embark on a **leisurely cruise of Biscayne Bay** with illuminating narrative provided by the sagacious Paul George of the Historical Museum of Southern Florida. This particular tour will be of interest to *BT* readers because it heads north to Indian Creek Village, then south tracing the bay's Biscayne Corridor shoreline before sailing east toward Miami Beach. Among other topics, Paul will expound on the history of the Lemon City and Buena Vista neighborhoods. The three-hour tour takes place **Sunday, February 21**, departing at 10:00 a.m. from Bayside Marketplace. Tickets are \$39 for HMSF members, \$44 for nonmembers. Reservations required. Call 305-375-1492.

For Everyone Who Has Loved an Orchid to Death

The **64th Miami International Orchid Show**, the nation's biggest and one of the world's most prestigious, blossoms **February 26-28** and features more than 500,000 orchids and orchid-related items for viewing and sale, along with daily demonstrations by leading experts. This year's exhibit, which also includes an art and photography contest, takes place at the Doubletree Miami Mart Exhibition Center (711 NE 72nd Ave.). Doors open at 10:00 a.m. Daily show admission is \$15 for adults (includes a \$5 merchandise discount) and free for kids 12 and younger. Visit www.sforchid.com or call 305-255-3656.

What a Racket!

In Sans Souci, you can get cheap tennis and green grass

By Jim W. Harper
BT Contributor

Free tennis, anyone? With the Sony Ericsson Open returning to Miami in March, tennis madness and its requisite jet set will be taking over the town. They can afford it. But if you're a young local person with nothing but the dream to play, where can you go?

Say hello to the anti-Open. There is no charge for the young people competing in the Clayton Feig Memorial Tennis Tournament in North Miami. Each August Steve Feig, father of Clayton Feig, sponsors Florida's only free tournament sanctioned by the United States Tennis Association. The tournament, targeting underprivileged youth ages 11 to 18, memorializes his son, who died at the age of 18 from a mysterious syndrome known as Sudden Unexpected Death in Epilepsy.

Until his death in 1993, Clayton Feig was a regular at the tennis complex, operated by the City of North Miami Parks and Recreation Department. In the fall of 2009, the city named the center's clay court after him, and the Feig family donated \$25,000 to keep the center running.

By now you might be scratching your head and asking: Where is this Mecca of tennis? The full title gives you some idea: the Penny Sugarman Tennis Center at Sans Souci. The most obvious landmark nearby is the Home Depot on Biscayne Boulevard, which can be seen from the courts.

Dedicated in 1976, the center is quite



Affordable hourly fees and free tournaments make the tennis center perfect for kids.

large, offering 12 hard courts, the one clay court, and two enclosed practice walls. City of North Miami residents pay \$3.00 per hour while nonresidents are charged \$5.50 for clay. The hard courts are \$2.50 or \$4.00 per hour. Private lessons are available along with various group lessons that keep costs down. There is even a tiny-tot group for the four-year-old set.

The entrance to the courts has attractive landscaping around a smallish pro shop. And it has bathrooms. You can also buy your tennis supplies and some snacks.

The center is definitely one of those best-kept secrets that, unlike the Miami

Shores tennis center, is open to everyone. Most likely it primarily attracts locals and moms-in-the-know. Afternoons are busy with families scurrying around while their budding superstars learn how to ace. In off-peak hours, plenty of courts remain open, and access does not seem to be a major problem.

BT photos by Jim W. Harper

comes to mind. While the kids are having fun whacking yellow balls, what are the nonplayers supposed to do? Fear not, for mere steps from the tennis center sits a cozy little park where you don't need a racket.

Alfred Besade Park is a playground and patch of green directly behind the Home Depot. Just don't plan on playing any sports here. A sign at the south entrance reads: "No Soccer-Baseball-Football Allowed."

Perhaps 12-year-old boys can't read, because they were playing banned sport number three when I visited one afternoon. There's enough grass for playing catch, but not room for full-on games, so no enforcement is necessary.

The park does most things right within its limited space by offering a



With 12 hard courts and 1 clay court, you can almost always swing a racket.

While Fort Lauderdale was the staging ground for tennis legend Chris Evert, NoMi has yet to produce a major star. But there is hope. The tennis center's claim to fame is that pro player Andy Roddick competed in the first Clayton Feig tournament at the age of 12. Everyone is wondering who will be next.

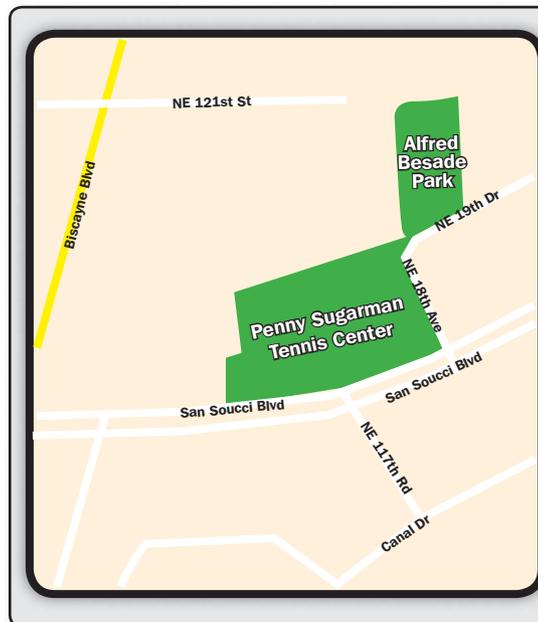
But a more immediate question

mix of open grass, a winding path, and plenty of playground equipment. But the park really excels in the arena of trash cans. There are cans at every turn, and most of the litter seems to make it inside. Alas, as in most parks around Miami, recycling is not offered.

The playground glistens with the flashy colors of a lavender dinosaur and a teal tube slide. Underfoot, a rubber entrance ramp onto the playground puts a spring in your step.

Near the park's north entrance lies a large concrete square without anything on it or around it — just a slab for no reason. At the opposite end, a similar slab is covered by a metal roof, and two picnic tables sit underneath. Although

Continued on page 41



PENNY SUGARMAN TENNIS CENTER

Park Rating



1795 Sans Souci Blvd.
North Miami
305-893-7130
Hours: M-F 8 a.m. to 9 p.m.;
Sat-Sun 8 a.m. to sundown
Tennis courts: Yes
Night lighting: Yes

ALFRED BESADE PARK

Park Rating



11825 NE 19th Dr.
North Miami
305-895-9840
Hours: Sunrise to sunset
Picnic tables: Yes
Barbecues: No
Picnic pavilions: Yes
Tennis courts: No
Athletic fields: Yes
Night lighting: No
Swimming pool: No
Playground: Yes



The sign at Besade Park says no sports games allowed, but tell that to the kids.

Racket

Continued from page 40

lacking charm, the pavilion still functions as a sun and rain shelter.

Some old-growth trees inhabit the park, and the native greenery is especially thick along the western fence. On the other side of the fence is a thin sidewalk where litter gathers. However, the park's interior is mostly clean.

Heavy benches, common in several North Miami parks, deserve a mention for poor design, because they tend to pool water. These brown tripods have a slit in the back, but even the slightest tilt will prevent water from draining completely, as evidenced by the benches' water stains. These three-legged monsters may be much sturdier than wood, but no one wants to sit in a puddle.



You'd think designers of the concrete tripod bench (about \$600 each) would have solved the puddle problem.

No one really knows about this small park, it seems, except for the neighbors and the film commission of Miami. In 2003 the park became the setting for an obscure, spooky movie called *Baker's Men*. I think the director got lost on the way to Home Depot and settled on the path of least resistance.

A plaque reveals that the park was dedicated in 1986. It seems like a natural extension of the tennis center around the

corner, which lacks trees and greenery in favor of courts, and the combination of the two makes the area worthwhile for the entire family.

So there you have it. In this densely populated area, there are some open spaces with a little green and a whole lot of courts painted blue.

In NoMi, it's tennis, everyone!

Feedback: letters@biscaynetimes.com



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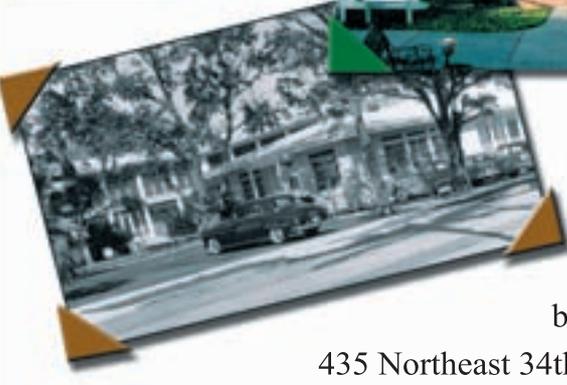
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A Band for the Ages — All of Them

Coming to town for adults and kids alike: They Might Be Giants

By Jenni Person
BT Contributor

Remember bouncing up and down in a club in the 1980s or 1990s as John Flansburgh and John Linnell of They Might Be Giants jammed before an adoring crowd? Remember falling in love and totally getting the concept of “Birdhouse in Your Soul” as the most romantic song ever written (from the perspective of a night light)?

Remember feeling so validated and so proud of their commercial success with the hit TV theme “Boss of Me” for *Malcolm in the Middle*? And thinking, “Wow, I wonder if mainstream America gets this on all its levels.” And then weren’t you psyched when, once a parent, you discovered that TMBG was making kids’ albums?

When Goldi was born in 2003, a dear friend from those bygone club days sent a baby gift: TMBG’s children’s CD *No!* — the perfect present for a new baby of mine. My friend had been to a concert by the band in a park in Atlanta, where she was surprised to see an abundance of strollers, tots, goateed dads, and inked moms, along with the usual concert fare. Turned out it was a family concert.

Now I find myself joining TMBG’s fan page on Facebook. My 17-year-old niece commented, “OMG, I saw them in concert — hahahaha!”

When I asked about the “hahahaha,” she replied, “Aren’t they a kids’ band?” To which a flurry of loyal fans countered passionately. But the fact is, They Might Be Giants has spent much of the past decade establishing themselves in the world of smart music for children.

For the uninitiated, *No!* (2002) is a perfectly wacky collection of whimsical songs like “Fibber Island,” in which everything is backwards and upside down; and “Robot Parade,” featuring every kid’s double fantasy of robots and parades.

The album also fully engages parents with songs like “John Lee Super-taster,” giving voice to the phenomenon all new parents quickly discover: The exceptional sensitivity of a baby’s taste



buds; and “I Am a Grocery Bag,” which features a supermarket shopping list of things familiar to new parents, along with adults’ raised consciousness about groceries — now that they’re responsible for feeding little ones.

The CD also includes lesson-learning songs like “Four of Two” and “Where Do They Make Balloons?” that foreshadowed TMBG’s subsequent efforts.

The band followed up *No!* with actual educational albums that — in classic TMBG style — make inanimate things like letters and numbers embraceable and lovable by personifying



them. This windfall of TMBG for children is also a dream come true for adults: intelligent, funky music for our kids — and we still get to bop to They Might Be Giants as our hair turns gray and memories of dancing on the bar seem more like the fairytales we now read to our children at bedtime.

So *Here Come the ABCs*, released as a DVD/CD in 2005, kept both me and my kids glued to the computer screen in our cozy little Amtrak cabin during a 2007 return trip to Florida. For Goldi, who was four years old and just then being introduced to the alphabet in preschool, it was like a celebration of recently acquired information, validating and reinforcing her learning. For her brother Izzi, two years old at the time, it was a bunch of jolly songs that were fun to move and squirm to while watching their bright videos dance across the screen.

But the album wasn’t just a hit with our family. It reached number one on *Billboard*’s Children’s Music charts, won *Parenting* magazine’s Children’s DVD of the Year award, and garnered two National Parenting Publications awards. Amazon called it “the best children’s music album of 2005” and the 13th best overall album of the year. Rock the kids’ music world, John and John!

And rock it they do. They followed *Here Come the ABCs* with *Here Come the 123s* (2008), which won the 2009 Grammy award for Best Children’s Album. Their latest, *Here Comes Science*, was released in September of last year.

The albums and videos, along with the band’s steady gigs on the Disney Channel and the Cartoon Network, have solidified their preeminence among the car-seat set — so much so that it seems they’ve become a kind of benchmark by which to measure other artists creating work for kids. When friends and I talk about the music our kids listen to that we also like, it’s always on a They Might Be Giants sliding scale.

Conversations I have about the band among fellow Miami parents often turn to the prospect of seeing them live again — with our families. Wouldn’t that be great? Well, now we have the chance. The Adrienne Arsht Center is presenting this award-winning alternative/geek/kid rock group on Saturday, February 27, at 2:00 p.m. Tickets are \$19.50 to \$29.50 and can be purchased on the center’s website or by calling 305-949-6722. See you there!

Feedback: letters@biscaynetimes.com



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Don't Just Scream – Do Something!

One certain result of doing nothing: Miami will be under water

By Jim W. Harper
BT Contributor

Doesn't global warming make you want to scream? Then say it with me: Aaarrggghhh! I also hope it makes you want to do something good. Climate change, after all, is the civil rights issue of our time. Future generations will judge us by how well we respond to it, just as we can point to slavery as the cross-roads of American history.

You are either on the right side or the wrong side.

Climate change also means that the world will be watching Miami. Considered one of the globe's most vulnerable locales because of its lack of coastal elevation, metropolitan Miami may well be where the world plants its measuring stick to see how high and how quickly the sea is rising.

So how does it feel to be the guinea pig that everyone expects to drown? Say it with me again: Aaarrggghhh!

With relatively little progress made at the global-warming summit in Copenhagen, the average person can go back to pretending that rapid climate change has little relevance to daily life. This apathy equals what the natives did while Noah was building his ark. When the flood came, those people drowned while Noah's family and the guinea pigs stayed safe and dry.

Now science has given us the warning, and either we can cooperate globally to build a protective ark, or we can continue our wasteful ways and drown. If only the solution were as easy as building something really big, we could



Within your young child's lifetime, coastal Miami will be under water and abandoned.

do it. Unfortunately building things is part of the problem. We need to *unbuild*, *ungrow*, *untransport*, and *unenergize*.

Miami's record so far on reducing the growth of greenhouse gas emissions is not very promising. On the plus side, however, Miami-Dade County has been addressing the issue since the late 1980s, with major leadership from county clerk and former commissioner Harvey Ruvin. Also on the plus side, Miami ranks moderately within the U.S. when it comes to emissions per capita.

However, when it comes to meeting its goals to reduce carbon emissions, Miami falters. In 1993 the county adopted a plan "to reduce CO2 emissions by 20 percent below 1988 levels by 2005." Instead, by 2005, emissions in Metropolitan Miami had increased by 36.5 percent, according to the county's carbon-reduction report of 2006. Granted the county's population grew by 27 percent over this period, but the report actually places most of the blame on a national failure to require cars to have

high fuel efficiency.

Miami's data make it clear that two areas of energy consumption account for more than 90 percent of consumer usage: transportation and electricity. Therefore changing these sectors would produce the biggest payoffs.

In March 2009, the county resolved to reduce electricity consumption by 20 percent by the year 2014. A longer-term goal is reducing its carbon footprint by 80 percent by the year 2050, or approximately 2 percent per year from current levels. As much as I support such endeavors and as much as I want humanity to stop choking the planet with pollution, I fear nothing positive will happen.

My problem is that I keep looking at the big picture. The big picture tells me that Miami is a very small fish in the global pond. Even if Miami became perfectly green, a healthy fish can't survive in a sick ocean. And even the U.S., despite contributing a quarter of the world's greenhouse gases, cannot reverse its course and fix the globe alone.

The real problem is our success. Before humans, other species dominated the planet and went extinct. Now we are so successful that the earth cannot contain us. It's human nature vs. Mother Nature. Guess who's going to win?

Here is what I think will happen by the end of this century. The trend of increasing energy usage and pollution will continue here and worldwide (as population and wealth increase), global warming will accelerate, and the ocean will creep several feet higher to reclaim land it once owned. The majority of South Florida's residents will be forced to migrate to higher, drier ground.

Then again, I could be wrong. Some event could trigger a fundamental shift in human behavior — most likely a natural disaster — that would unite the allies of good against the forces of evil. Pollution is evil. There will probably be much death and destruction, as with any great struggle in history.

I wish we didn't have to wait for death, disease, and disaster to inspire us to action, but I can't foresee it happening any other way.

Nevertheless we can't wait for someone else to change the world. There are things you can do today. Notice when and how much energy you consume and think about how to reduce it. Check out Miami-Dade's "greenprint" at www.miamidade.gov/GreenPrint. Read the booklet *Clean Energy Common Sense* by Frances Beinecke. Talk to your neighbors to see if they care about this issue.

Decide *now* which side you are on, before it's too late.

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Life With Baby — and Rover Too

How to prepare your pet for the arrival of that little bundle of joy

Lisa Hartman
BT Contributor

Many young couples are proud dog owners and think of their pets as their babies. The dog, as a surrogate child, is extremely important to the couple and considered a member of the family — to be doted on and cared for. But as everyone knows, having a real baby changes everything. Life as you know it ceases to exist — for humans and canines alike.

When new parents bring home baby, most are relieved to find that the family dog takes it all in stride, after a little adjusting. The dog doesn't need much time to become accustomed to the baby's smells and crying, and all the new furniture and baby stuff. But in most cases, the problems haven't yet arrived.

When your little bundle of joy begins to crawl — that's when the dog starts to react to the baby. For several months the baby was no threat, it slept a lot and was always swaddled in someone's arms or confined to its "cage" (from the dog's point of view). Life had not changed much for Rover.

But now the baby has transformed into some kind of alien creature: part prey, part squeaky toy, and (possibly) part human, moving across the floor in choppy movements, squealing loudly, and knocking things over in its wake.

Around this time, the parents may hear a growl from Rover.

Obviously, when an animal is uncomfortable with a sweet little baby, it's not a good situation for anyone involved. Many people are downright shocked by



the change in their pet. But it is important to realize that the dog is not misbehaving on purpose. He is experiencing discomfort with this new creature, not sure what to make of it, and is confused. Take the dog's behavior as information. Don't take it personally, but do take it seriously.

Yes, hindsight is 20-20, but in truth the best course of action for Rover's owners would have been to socialize the dog to babies when he was a puppy, and continue that socialization as he matured. Being proactive is always better than being reactive. If you buy a dog from a breeder, be sure to find out if the puppy has undergone such socialization to babies.

Here are some other things you can do to ensure a safe and happy home life for your baby and your pet:

- If your dog isn't neutered, doing so can take the edge off.

- Keep up your dog's exercise and social interaction with you. Brush up on some obedience commands before the baby arrives.

- Audio tapes of baby noises are now available to prepare your dog for new sounds. Start playing the tapes at a very low volume while feeding your dog treats or his meals. Gradually turn up the volume if you do not see signs of stress.

- Well before the baby arrives, you should condition the dog to being alone in the house while you're there too. When our dogs are our "babies," we don't think twice about having them near us at all times. But this is not realistic with a baby, so your pet needs to learn

to be in a room by himself. You can do area training and practice giving your pet special bones or food-stuffed toys only in his special place, which can also serve as a safe haven when he needs to escape the baby screaming or any other unnerving noise. Don't always let your dog touch you when sitting together. He needs to be able to stand on his own.

- Keep your dog at a distance from baby for the first few weeks. Always be calm but happy when the dog and the baby are near each other. You want them to have positive interactions.

- Always supervise dog and baby at all times and maintain control. Period.

- Do not force the baby on the dog. Keep the baby under your close watch. Do not let your baby crawl or toddle over to the dog, which may scare the dog. Make sure your dog feels safe. The baby should never be allowed to pull ears or tails.

- The crawling phase leads to toddling, also known as running for a few steps and then falling down. This also makes the baby very unpredictable to the dog. This phase in your child's development is also when toys and baby games will be all over the floor. Your dog cannot be expected to understand that a toy does not belong to him. He may also get upset or protective if the baby picks up an object he deems his. Again, prevention of problems is the best medicine. You cannot be too careful.

- Some dogs simply have serious trouble adjusting to a baby. They growl or bark, some may try to play with the baby like a toy or chase it like a squirrel.

Continued on page 45

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Baby

Continued from page 44

Other canines just seem to flip out and try to get as far away from the baby as possible. If a dog displays these behaviors, you need professional help. There are many behavior-modification and counter-conditioning techniques available to help change the dog's experience of the baby. However, there are no guarantees. Each dog is an individual with his own genetic makeup and life experiences.

Equally important: The owners must be willing to work with the dog and manage the problems. This can be very difficult when the new parents are exhausted from caring for the baby. If the owners are not prepared for this, the dog may need to be placed in a new home.

Many new parents may not have any problems at all with their pets.

Many new parents may not have any problems with their pets. But being prepared and realistic is always better than hoping things will turn out right.

But being prepared and realistic is always better than hoping things will turn out right. If you are planning to

have a baby, start preparing your dog now. It's never too early to lay the

foundation for a happy and harmonious household.

Lisa Hartman is head dog trainer for Pawsitively Pets. You can reach her at pawsitivelypetsonline@yahoo.com or www.pawsitivelypetsonline.com. You can also keep up with her and her dogs on Facebook at www.profile.to/dogtrainer.

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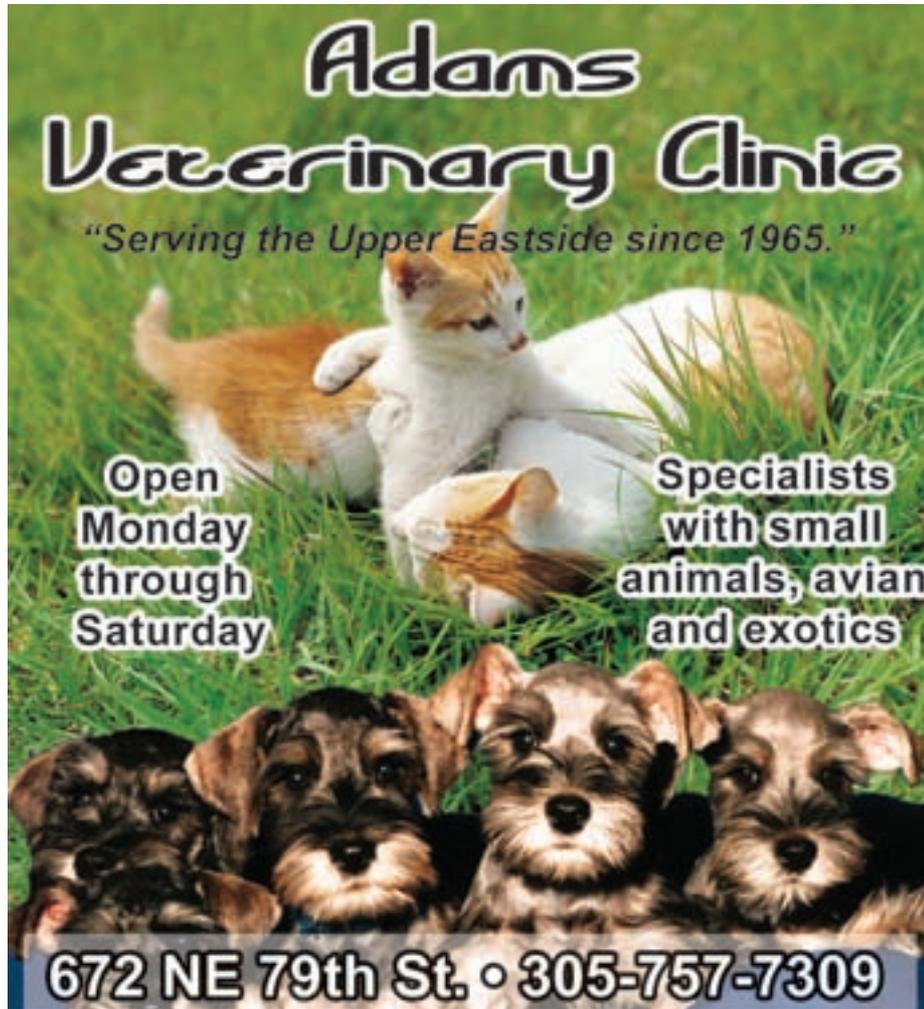
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Strength in Diversity

When it comes to landscapes, too much of one thing spells trouble

By Jeff Shimonski
BT Contributor

Recently I attended an arborists conference in California and had the opportunity to hear some very informative presentations. Several presenters discussed disease issues for trees in general, but one in particular caught my attention. The subject was a very aggressive and recently introduced disease in California called Sudden Oak Death. It is as dramatic as the name sounds.

Since its discovery in 1995, the death toll from this disease has climbed to more than a million native coast live oaks, tanoaks, and other species of oak trees in 14 California counties. More than 100 other species of plants are susceptible to the fungal pathogen that causes this disease, but only minor damage is normally found on them.

The fungus in question (*Phytophthora ramorum*) prefers moist environments and mild temperatures. It is spread very easily. Outbreaks have already been found in the eastern states as far south as Georgia. There is no cure for this disease, which could possibly decimate our native oak species in South Florida.

Another aggressive and rapidly spreading disease is Laurel wilt, which was first detected in the United States in 2002, and in Florida in 2005. It strikes trees in the plant family Lauraceae that include the native redbay and the avocado. Laurel wilt kills them dead when a fungus, carried by a tiny ambrosia beetle that bores holes into trees, grows, and plugs up the tree's vascular system. This is similar to lethal yellowing in palm trees. The trees literally starve to death.

At present there is no cure for this disease either.

Speaking of palms, the red palm mite was first documented in Palm Beach in 2007, after infesting coconut palms in the Caribbean the previous five years. This can be a serious pest in all species of palms, bananas, Heliconias, gingers, and Pandanus.

Since I'm discussing newly introduced diseases or pathogens, I should mention that ficus whitefly is still wreaking havoc on our landscapes, although it does seem to be stabilizing in some areas. Of the 16 species of ficus grown at Jungle Island, we find it on four, including our native strangler fig.

So what is the point here, besides depressing you with all the bad things that can kill our trees? This very short list of recently introduced diseases and pests provides a warning: Given the ease with which people and goods travel the globe today, it's inevitable that many more foreign diseases and pests are going to enter our ecosystem and damage our urban and native landscapes.

At the same arborists conference, one presenter mentioned a study that



The shaving brush tree is an exotic that does very well in our landscapes.

BT photo by Jeff Shimonski

time we will likely end up with fewer and fewer plants in the landscape.

This is where the slogan "right plant in the right place" takes on real meaning. For example, planting to reduce hurricane damage requires you to think about the origin of the plant. Did it evolve in a region that has hurricanes and typhoons? Is it a long-lived plant or tree? If yes, then it will likely do well in our landscape, provided we properly plant and care for it.

Proper plant care is critical. Many plant pathogens — exotic and native — succeed in damaging or killing because the plants are under stress, which can be caused by many different things — drought, too much water, nutrient deficiencies from being planted in the wrong soil, mechanical stress from wind or vehicle impact.

As you can see from these examples, native plants and exotics alike are very vulnerable to infection. The best way for us to maintain a healthy and lush urban landscape is to stop planting huge monocultures of single species. We must embrace diversity. Our live oak may be a beautiful, long-living, stately tree. But as we're learning from Sudden Oak Death in California, a very large population of a single species (or even plant family as with Laurel wilt) risks being wiped out by just one new pathogen.

To cultivate our urban landscape for the long term, we need variety.

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

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Bizz Buzz

Continued from page 8

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When the **Royal Bavarian Schnitzel Haus** (1085 NE 79th St.; 305-754-8002) offers you a little of their schnitzel for Valentine's Day, of course they mean a veal cutlet, not anything *too* naughty. Owner Alex Richter's Exotic Valentine's Dinner (motto: For Lovers and other Strangers!) offers up a five-course meal for \$99 per couple. Alex recommends making your reservations early for this 6:00 p.m. feast on Sunday, February 14! The outside beer garden will be available for smoking patrons.

Speaking of munchies: How's that post-holiday diet working out? Need

extra help? **M Power Project Fitness** (9301 NE 6th Ave.; 305-758-8600) is holding an open house for one and all on the weekend of February 26, 27 and 28. Check out their personal trainers, new equipment, and other services, then make use of their coupon to get either three months free on an annual membership or training package.

Drop in Sunday, February 21, 3:00 p.m. at **St. Martha Church** (9301 Biscayne Blvd.; 305-751-0005), when New York's Metropolitan Klezmer brings its eclectic exuberance to South Florida music fans. Considered one of the best Klezmer outfits in the nation, the group's repertoire includes wedding dances, folk tunes, Hannukah fare, prayer melodies Ladino jazz, tangos, and ballads. Tickets are \$10 for general admission or \$20 for Blue Circle.

Did your honey go overboard on the gift-giving? We mean *really* overboard? New *BT* advertiser **Biscayne Industrial Park** (1850 NE 144th St.; 586-1656) can help you store that stuff with their warehouse-lease blowout that starts at only \$5.95 per square foot. They are conveniently located across



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Klezmer at St. Martha Church

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Of course you could just try buying a bigger house. Call new *BT* advertiser Bobby Consolo at **Turnberry International Realty** (305-799-5053; Consolo.Bobby@gmail.com) for all your real estate needs. He has some beautiful finds waiting for you.

The law firm of **Steven K. Baird, P.A.** (166 NE 96th St.; 305-754-8170) has a lot to celebrate this month. Not only is the business and real-estate law office marking 12 years of service, Steve was also honored by *Florida CEO* magazine as one of the top lawyers in the area — for the third time in a row. Also Martindale-Hubbell recently awarded him the highest honor the peer-review service can bestow. So drop on in if you need tip-top legal services.

Studies show that dancing is good for the heart. Extending that logic means that

dancing is good for your Valentine too! Even more logical: getting \$5 off any dance class at the North Miami Arts Collective (845 NE 125th St.; 786-238-1264). Even smarter: If you sign up for any class, you'll get 10% off your purchases at the adjacent **Dancewear Gallery**. Check their website for a full listing of adult and kid classes.

Now that you've danced your rear off, it's time to put it back on with a delicious pie from **Luna Corner Pizza** (6815 Biscayne Blvd.; 305-507-9209). The MiMo District location is the first one in the U.S. for this Italian eatery that serves specialty pies such as the Parmigianino, the Salame Piccante, the Salciccina, and other Italian favorites.

Finally, new *BT* advertiser **G-Coffee** (3507 NE 163rd St., Intracoastal Mall; 305-956-5556) invites you to drop in for a visit and a taste of their white mocha sunset, rocking java, chocolate macadamia nut, café Milano, café Borgia, or delicious smoothies, pastries, baked goods, and panini.

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Dining Guide

RESTAURANT LISTINGS

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 206.

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

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MIAMI

Brickell / Downtown

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 lunch-time'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 fairytale 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. \$\$\$

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 pastelles 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). \$\$\$

Café Sambal

500 Brickell Key Dr.
305-913-8358, 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. \$\$\$-\$\$\$\$

The Democratic Republic of Beer

255 NE 14th St., 305-372-4161
www.drbbmiami.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 *methode 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. \$\$

Dolores, But You Can Call Me Lolita

1000 S. Miami Ave.
305-403-3103, 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
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
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, nontraditional 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
Its location at the mouth of the Miami River makes this ultra-uptown 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 house-made ravioli with black truffles? Worth every penny. \$\$\$

Indochine

638 S. Miami Ave.
305-379-1525
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. \$\$\$

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Restaurant Listings

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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
This luxuriantly neo-classical yet warm Italian restaurant was unquestionably a pioneer in revitalizing downtown. With alternatives like amaretto-tinged pumpkin agnolotti in sage butter sauce and cilantro-spiced white bean/vegetable salad dressed with truffle oil, proprietors Jennifer Porciello and Horatio Oliveira continue to draw a lunch crowd that returns for dinner, or perhaps just stays on through the afternoon, fueled by the Lawyer's Liquid Lunch, a vodka martini spiked with sweetened espresso. \$\$\$

La Moon

144 SW 8th St., 305-860-6209
At four in the morning, nothing quells the munchies like a Crazy Burger, a Colombian take on a trucker's burger: beef patty, bacon, ham, mozzarella, lettuce, tomato, and a fried egg, with an arepa corn pancake "bun." While this tiny place's late hours (till 6:00 a.m. Friday and Saturday) are surprising, the daytime menu is more so. In addition to Colombian classics, there's a salad Nicoise with grilled fresh tuna, seared salmon with mango salsa, and other yuppie favorites. \$\$\$

La Provence

1064 Brickell Ave., 786-425-9003
www.laprovincemiami.com
Great baguettes in the bread basket, many believe, indicate a great meal to come. But when Miamians 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. \$\$

Le Boudoir Brickell

188 SE 12th Terr.
305-372-2333
www.leboudoirmiami.com
At this French bakery/café, mornings start seriously, with choices ranging from quality cheese, charcuterie/pâté, or smoked salmon platters to chic Continental and complete American breakfasts. At lunch, generously salad-garnished, open-faced tartines are irresistible. But sophisticated salads and homemade soups make the choice tough. And do not skip dessert. Superb sweets include rich almond/fresh raspberry or properly tangy lemon tarts, traditional Madeleines, airy layered mousses, and addictive mini-macaron sandwich cookies with daily-changing fillings. \$\$\$

MIA at Biscayne

20 Biscayne Blvd.
305-642-0032
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 panko-crust 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
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. \$\$\$\$

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 weekday 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. \$

Novecento

1414 Brickell Ave., 305-403-0900
www.bistonovecento.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 jalapeño, basil, and the refreshing sweet counterpoint of watermelon), or crab ravioli with creamy saffron sauce. Especially notable are the entrée salads. \$\$\$

Oceanaire Seafood Room

900 S. Miami Ave.
305-372-8862
www.theoceanaire.com
With a dozen branches nationwide, Oceanaire may seem more All-American seafood empire than Florida fish shack, but menus vary significantly according to regional tastes and fish. Here in Miami, chef Sean Bernal supplements signature starters like lump crab cakes with his own lightly marinated, Peruvian-style grouper ceviche. The daily-changing, 15-20 specimen seafood selection includes local fish seldom seen on local menus: pompano, parrot fish, amberjack. But even flown-in fish (and the raw bar's cold-water oysters) are ultra-fresh. \$\$\$\$

Pasha's

1414 Brickell Ave.
305-416-5116
The original branch on Lincoln Road was instantly popular, and the same healthy Middle Eastern fast food is served at several newer outlets. The prices are low enough that you might suspect Pasha's was a tax write-off rather than a Harvard Business School project, which it was by founders

Antonio Ellek and Nicolas Cortes. Dishes range from falafel and gyros to more unusual items like muhammara (tangy walnut spread) and silky labneh yogurt cheese. Everything from pitas to lemonade is made fresh, from scratch, daily. \$\$\$

Peoples Bar-B-Que

360 NW 8th St.
305-373-8080
www.peoplesbarbque.com
Oak-smoked, falling-off-the-bone tender barbecued ribs (enhanced with a secret sauce whose recipe goes back several generations) are the main draw at this Overtown institution. But the chicken is also a winner, plus there's a full menu of soul food entrées, including what many aficionados consider our town's tastiest souse. And it would be unthinkable to call it quits without homemade sweet potato pie or banana pudding, plus a bracing flop – half iced tea, half lemonade. \$\$\$

Perricone's

15 SE 10th St., 305-374-9449
www.perricones.com
Housed in a Revolutionary-era barn (moved from Vermont), this market/café was one of the Brickell area's first gentrified amenities. At lunch chicken salad is a favorite; dinner's strong suit is the pasta list, ranging from Grandma Jennie's old-fashioned lasagna to chichi fiocchi 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 Arshnt 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, tarragon-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. \$\$\$\$

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Red, White, and You

Agreeable wine for \$12 or less

By Bill Citara
BT Contributor

Size matters. Oh, yes it does. Let's say you're twice as big as average. You can deliver twice the satisfaction to twice as many people, keep going when those smaller than you are spent, and make it last twice as long.

Of course, size doesn't always equal good. In fact, often it's tough to find that perfect combination of size and —

What? You thought I was talking about *that*?

Perverts.

Actually I was talking about big *wine bottles* — magnums. At 1.5 liters, they're twice the size of your normal bottle. They can be excellent values, delivering twice as much vinous satisfaction to twice as many people for less money — sometimes a little, sometimes a lot — than it would cost to buy two normal, 750 ml. bottles. These one-point-fives are great for parties, potlucks, any occasion where you need to satisfy a lot of thirsty folks without breaking the bank.

Unfortunately, just like the guy with the enormous...um, you know...who's got all the finesse of a hungry Great White at a surfer buffét, a lot of these big boys are John Holmes on size and John Bobbit on quality. So offering up my taste buds to you, dear readers, I tasted my way through

a bunch of these voluminous vessels to find the ones that make their size count and will leave you with a smile on your face.

Now I think I need a cigarette.

But first maybe I'll have a glass of the **2009 Mendoza Station Torrontes**. I'm becoming more and more enamored of Torrontes, the iconic white-wine grape of Argentina. I love its lush, seductive, floral-honeysuckle-tropical fruit aromas that in this case segues into a surprisingly dry wine that tastes of fresh-squeezed lemons and limes with a beguiling hint of orange-flower water. This is a terrific wine that I'd happily serve to my vino-phile friends; it's also a terrific value, especially the 1.5, which costs three bucks less than buying two 750 ml. bottles.

Two more white wines I'd be glad to pour at my own table were the **2008 St. Martin Reserve Sauvignon Blanc** and **2008 Summerfield California Chardonnay**. Cheap California Chardonnay is usually a wretched thing to drink, combining the worst aspects of that varietal (blowsy, overdone, insipid) with the least appealing qualities of Sauvignon Blanc (thin, weedy, tasteless).

The Summerfield, though, actually tastes like Chardonnay — some red apple and apricot balanced by just enough lemon-lime acidity. The St. Martin shows why French wine was made to go with food. Imagine snarfing down a plate of

glistening fresh oysters or stone crab claws and you'll immediately appreciate its clean, brisk, green apple-mineral flavors.

I tasted a pair of standout reds too. The **2008 Anakena Carmenere** is as natural a complement to burgers (and red meat of any kind) as mustard and ketchup. Big and brawny, it's redolent of Carmenere's characteristic earthiness and tangy cherry-berry fruit. **Gabbiano Chianti** is one of the old reliables of the wine world, and the 2006 vintage is no exception. You'll save a buck on the 1.5 and you'll get a well-made, medium-bodied wine whose crispy raspberry-strawberry-lightly spiced fruit practically begs to be poured with



roasted chicken, veal scaloppini, or pork chops seared on the grill.

And if you like that rooty-tooty-fresh-and-fruity thing, the **2008 Gumdale Shiraz** has all the summer ripe black-and-blueberry fruit you could want. Only the **2007 Pirovano Montepulciano d'Abruzzi** was a letdown, with underripe fruit and oddly sour aromas that only go to show that while size does matter, it's technique that really satisfies.

Finding magnums that go beyond the standard jug wine plonk usually requires a trip to a serious wine shop. The Mendoza Station (\$8.99), St. Martin (\$11.99), Summerfield (\$8.99), Anakena (\$14.99), and Gumdale (\$11.99) can all be found at the North Miami Beach Total Wine & More (14750 Biscayne Blvd., 305-354-3270). Get the Gabbiano at the North Miami Beach ABC Fine Wine & Spirits for \$12.99 (16355 Biscayne Blvd., 305-944-6525), and don't bother with the Pirovano at the Aventura Whole Foods for \$14.99 (21105 Biscayne Blvd., 305-933-1543).

Feedback: letters@biscaynetimes.com

Restaurant Listings

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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

The first U.S. venture of a hotelier from Naples, this stylish little place is open Monday through Saturday for dinner as well as lunch. Ambiance is fashionably cool Milanese rather than effusively warm Neapolitan. The food too is mostly contemporary rather than traditional. But in true Italian style, the best stuff stays simple: an antipasto platter of imported cold cuts with crostini and housemade marinated veggies; crisp-fried calamari and shrimp; airy gnocchi with sprightly tomato sauce, pools of melted bufala mozzarella, and fresh basil. \$\$\$-\$\$\$\$

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 palmato 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 ri'gawt 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 Imbarina'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. \$\$

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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 Japanese 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 halal, Islam's version of kosher — which doesn't mean that observant orthodox Jews can eat here, but Muslims can. \$\$\$

Bin No. 18

1800 Biscayne Blvd., 786-235-7575

At this wine bar/café, the décor is a stylish mix of contemporary (high loft ceilings) and Old World (tables made from wine barrels). Cuisine is similarly geared to the area's smart new residents: creative sandwiches and salads at lunch, tapas and larger internationally themed Spanish, Italian, or French charcuterie platters at night. Though the place is small and family-run friendly, chef Alfredo Patino offers sophisticated snacks like the figciutto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

Buena Vista Bistro

4582 NE 2nd Ave., 305-456-5909

If a neighborhood eatery like this one — which serves supremely satisfying bistro food — were within walking distance of every Miami resident, we'd be a helluva hip food town. Like true Parisian bistros, it's open continuously, every day, with prices so low that you can drop in anytime for authentic rillettes (a rustic pâté) with a crusty baguette, steak with from-scratch frites, salmon atop ratatouille, or many changing blackboard specials. Portions are plentiful. So is free parking. \$\$

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 grilled jerk chicken has been the main item here. Other favorites: savory rice and pigeon peas; eye-opening onion/vinegar-flavored escovitch fish; sweet plantains; and cabbage that redefines the vegetable. \$

The Daily Creative Food Co.

2001 Biscayne Blvd., 305-573-4535

While the food formula of this contemporary café is familiar — sandwiches, salads, soups, breakfast food, and pastries,

plus coffee and fruit drinks — a creative concept differentiates the place. Signature sandwiches are named after national and local newspapers, including Biscayne Times, giving diners something to chat about. Sandwiches and salads can also be do-it-yourself projects, with an unusually wide choice of main ingredients, garnishes, breads, and condiments for the creatively minded. \$

Delicias Peruanas

2590 Biscayne Blvd., 305-573-4634

Seafood is the specialty at this pleasant Peruvian spot, as it was at the nearby original Delicias, run by members of the same family. The food is as tasty as ever, especially the reliably fresh traditional ceviches, and for those who like their fish tangy but cooked, a mammoth jalea platter. As for nonseafood stuff, Peru practically invented fusion cuisine (in the 1800s), such as two traditional noodle dishes: tallerin saltado and tallerin verde. \$\$

18th Street Café

210 NE 18th St.
305-381-8006, www.18thstreetcafe.com

Most of the seating in this cool little breakfast/lunch room is in a sort of giant bay window, backed with banquettes, that makes the space feel expansive. This pioneering place deserves to survive, even if just considering the roast beef sandwich with creamy horseradish — an inspired classic combination that makes one wonder why more places in this town don't serve it. Other culinary highlights include a turkey/pear/cheddar melt sandwich, and really sinful marshmallow-topped brownies. \$

Five Guys Famous Burger and Fries

3401 N. Miami Ave. (Shops at Midtown)
305-571-8345, www.fiveguys.com

No green-leaf faux health food here. You get what the name says, period, with three adds: kosher dogs, veggie burgers, and free peanuts while you wait. Which you will, just a bit, since burgers are made fresh upon order. Available in double or one-patty sizes, they're well-done but spurtingly 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 Grrrrlz 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 grrrrlz'll even deliver you an elegant (yet inexpensive) breakfast in bed. \$

Joey's Italian Café

2506 NW 2nd Ave., 305-438-0488

The first new restaurant in the Wynwood Café District, this stylish indoor/outdoor Italian hangout is as casually cool as one would hope — and as affordable. There's a five-buck half-serving of spaghetti al pomodoro and respectable vino for under \$30. And few can resist delicately thin, crunchy-crusted 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. \$\$\$-\$\$\$

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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. \$\$\$

La Provence

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

(See Brickell / Downtown listing.)

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

Lost & Found Saloon

185 NW 36th St.
305-576-1008

www.thelostandfoundsaloon-miami.com

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-crusting salmon, chipotle-drizzled endive stuffed with lump crab, or customizable tacos average \$5-\$8. Also available: big breakfasts and salads, hearty soups, housemade pastries like lemon-crust wild berry pie, and a hip beer and wine list. \$

Maino Churrascaria

2201 Biscayne Blvd., 305-571-9044

This very upscale Brazilian steakhouse has all the features you expect, including all-you-can-eat meats carved tableside and a lavish buffet. What sets Maino apart from typical rodizio palaces is its family-run feel, intimate rather than intimidating, plus its attention to every detail. While it's rare at most rodizio joints to get meat done less than medium, Maino will cook to order. One other welcome difference: There are à la carte starters and pastas for lighter eaters and noncarnivores, and some lunch specials. Free parking, too. \$\$\$-\$\$\$\$

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 Sbroglio 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 artisan salumi. Other irresistibles: fried artichokes with lemony aioli; seafood lasagna with heavenly dill-hobster sauce. \$\$\$-\$\$\$\$

Mario the Baker

250 NE 25th St.
305-438-0228

(See North Miami listing)

Michael's Genuine Food and Drink

130 NE 40th St., 305-573-5550

An instant smash hit, this truly neighborhood-oriented restaurant from chef Michael Schwartz offers down-to-earth fun food in a comfortable, casually stylish indoor/outdoor setting. Fresh, organic ingredients are emphasized, but dishes range from cutting-edge (crispy beef cheeks with whipped celeriac, celery salad, and chocolate reduction) to simple comfort food: deviled eggs, homemade potato chips with pan-fried onion dip, or a whole wood-roasted chicken. There's also a broad range of prices and portion sizes to encourage frequent visits. Michael's Genuine also features an eclectic, affordable wine list and a full bar. \$\$\$-\$\$\$\$

Mike's at Venetia

555 NE 15th St., 9th floor
305-374-5731, www.mikesvenetia.com

This family-owned Irish pub, on the pool deck of the Venetia condo, for more than 15 years has been a popular lunch and dinner hang-out for local journalists and others who appreciate honest cheap eats and drinks. Regulars know daily specials are the way to go. Depending on the day, fish, churrasco, or roast turkey with all the trimmings are all prepared fresh. Big burgers and steak dinners are always good. A limited late-night menu provides pizza, wings, ribs, and salad till 3:00 a.m. \$\$\$

Orange Café + Art

2 NE 40th St., 305-571-4070

The paintings hanging in this tiny, glass-enclosed café are for sale. And for those who don't have thousands of dollars to shell out for the local art on the walls, less than ten bucks will get you art on a plate, including a Picasso: chorizo, prosciutto, manchego cheese, baby spinach, and basil on a crusty baguette. Other artfully named and crafted edibles include salads, daily soups, several pastas (like the Matisse, focchi pouches filled with pears and cheese), and house-baked pastries. \$

Out of the Blue Café

2426 NE 2nd Ave.
305-573-3800, www.outofthebluecafe.net

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.pacificmiami.com

Everyone knew Jonathan Eismann's original Pacific Time, for many years Lincoln Road's only serious restaurant. How different is its new incarnation? Very, and it's all good, starting with far superior acoustics, an admirably green ecological policy, and a neighborhood-friendly attitude. While the addition of Mediterranean influences to the Pacific Rim menu may sound confusing, trust us: A meal that includes a butter-grilled asparagus with prosciutto, soft-cooked egg Milanese, and preserved lemon; plus an Asian-accented creamy corn/leek soup with Pecky Toe crab dumplings, coriander, and mustard oil makes perfect sense on the tongue. \$\$\$-\$\$\$\$

Pasha's

3801 N. Miami Ave., 305-573-0201
(See Brickell/Downtown listing)

Pizzavolante

3918 N. Miami Ave., 305-573-5325

At this tiny pizza/mozzarella bar, Jonathan Eismann's inspired topping combos and astonishingly high-quality ingredients prove that star-chef skills are not wasted on humble fare. Carnivores must try the Cacciatorini, an ultra-thin and crispy crust with indescribably rich guanciale (cured, unsmoked pork cheek bacon), pungent artisan pepperoni, grana padano, locally made mozzarella, and Italian tomatoes. For meatless pies, we recommend the Bianca, a thyme-seasoned pizza whose plentiful cheeses are beautifully balanced by bitter arugula. Bring a crowd and taste half-a-dozen different mozzarellas. \$\$

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. \$\$

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.

Sake Room

275 NE 18th St.
305-755-0122, www.sakeroom.com

Sake takes a back seat to sushi — and sophisticated décor — at this small but sleek restorlounge. 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

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 speciality, 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. \$\$

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spinach, rice noodles, and sizable slices of poultry. Health ensured, you can the enjoy a guiltless pig-out on Fireballs: fried dumplings of chicken, cabbage, and egg, crusted with quills – really a delectable crunchy noodle mix. \$

Jimmy's East Side Diner

7201 Biscayne Blvd., 305-754-3692

Open for more than 30 years, Jimmy's respects the most important American diner tradition: Breakfast at any hour. Admittedly the place closes at 4:00 p.m., but still. There are blueberry hot cakes and pecan waffles; eggs any style, including omelets and open-face frittatas; and a full range of sides: biscuits and sausage gravy, grits, hash, hash browns, even hot oatmeal. Also available are traditional diner entrées (meat loaf, roast turkey, liver and onions), plus burgers, salad platters, and homemade chicken soup. \$-\$\$\$

Kingdom

6708 Biscayne Blvd.
305-757-0074

This indoor/outdoor sports bar serves low-priced but high-quality steaks, plus more typical bar food that's actually far from the usual processed stuff. Philly cheese steak sandwiches, big enough for two, are made from hand-sliced rib eye; sides include fries and beer-battered onion rings, but also lightly lemony sautéed spinach. And the burgers rule, particularly the Doomsday, a cheese/bacon/mushroom-topped two-pound monster that turns dinner into a competitive sport. No hard liquor, but the beer list makes up for it. \$\$

Luna Café

4770 Biscayne Blvd.
305-573-5862

www.lunacafemidtown.com

The ground floor of the Wachovia Bank building may not seem a particularly evocative locale for an Italian eatery, but once inside, the charming décor and the staff's ebullient welcome indeed are reminiscent of a café in Italy. The kitchen's outstanding feature is a brick oven, which turns out designer pizzas and crisp-skinned roast chickens. Otherwise the menu holds few surprises – except the prices, unusually low for such a stylish place. No dish exceeds \$22. \$-\$\$\$

Magnum Lounge

709 NE 79th St., 305-757-3368

It's a restaurant. It's a lounge. But it's decidedly not a typical Miami restorlounge, or like anything else in Miami. Forbidding from the outside, on the inside it's like a time-trip to a cabaret in pre-WWII Berlin: bordello-red décor, romantically dim lighting, show-tune live piano bar entertainment, and to match the ambiance, elegantly updated retro food served with style and a smile. For those feeling flush, home-style fried chicken is just like mom used to make – in her wildest dreams. \$\$\$

Metro Organic Bistro

7010 Biscayne Blvd., 305-751-8756

Big changes have come to Karma the car wash, the first being a separate new name for the revamped restaurant: Metro Organic Bistro, an all-organic fine-dining restaurant where simple preparations reveal and enhance natural flavors. An entirely new menu places emphasis on grilled organic meat and fish dishes. Try the steak frites – organic, grass-fed skirt steak with organic chimichurri and fresh-cut fries. Vegetarians will love the organic portabella focaccia. Dine either inside the architect-designed restaurant or outdoors on the patio. Beer and wine. \$-\$\$\$

Michy's

6927 Biscayne Blvd., 305-759-2001

Don't even ask why Michele Bernstein, with a top-chef 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

7232 Biscayne Blvd., 786-220-9404

This offspring of South Beach old-timer Moshi Moshi is a cross between a sushi bar and an izakaya (Japanese tapas bar). Even more striking than the hip décor is the food's unusually upscale quality. Sushi ranges from pristine individual nigiri to over-the-top maki rolls. Tapas are intriguing, like arabiki sausage, a sweet-savory pork fingerling frank; rarely found in restaurants even in Japan, they're popular Japanese home-cooking items. And rice-based plates like Japanese curry (richer/sweeter than Indian types) satisfy even the biggest appetites. \$-\$\$\$

News Lounge

5582 NE 4th Ct.

305-758-9932, www.the55thstation.com

Mark Soyka's new News is, as its name suggests, more a friendly neighborhood hangout and watering hole than a full-fledged eatery. Nevertheless the menu of light bites is – along with other lures like an inviting outdoor patio and rest rooms that resemble eclectic art galleries – part of the reason visitors stay for hours. Especially recommended are fat mini-burgers with chipotle ketchup; a brie, turkey, and mango chutney sandwich on crusty baguette; and what many feel is the original café's Greatest Hit: creamy hummus with warm pita. \$

One Sumo

7281 Biscayne Blvd., 305-758-7866

CLOSED
Fast-food Fitness – capital "F" intended. Although 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 fiume (with pancetta, tomato, garlic, basil, and a touch of cream) or yellowtail française (egg-battered, with lemon-caper-wine sauce) are the must-haves here. \$-\$\$\$

Royal Bavarian Schnitzel Haus

1085 NE 79th St., 305-754-8002

With Christmas lights perpetually twinkling and party noises emanating from a new outdoor biergarten, this German restaurant is owner Alex Richter's one-man gentrification project, transforming a formerly uninviting stretch of 79th Street one pils at a time. The fare includes housemade sausages (mild veal bratwurst, hearty mixed beef/pork bauernwurst, spicy garlicwurst) with homemade mustard and catsup; savory yet near-greaseless potato pancakes; and, naturally, schnitzels, a choice of delicate pounded pork, chicken, or veal patties served with a half-dozen different sauces. \$-\$\$\$

Soyka

5556 NE 4th Court

305-759-3117, www.soykarestaurant.com

This expensive, 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. \$-\$\$\$

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DINING GUIDE

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Sushi Siam

5582 NE 4th Ct., 305-751-7818

On the menu of sushi-bar specialties plus a small selection of Thai and Japanese cooked dishes, there are a few surprises, such as a unique lobster maki that's admittedly huge in price (\$25.95), but also in size: six ounces of crisp-fried lobster chunks, plus asparagus, avocado, lettuce, tobiko (flying fish), masago (smelt) roes, and special sauces. Thai dishes come with a choice of more than a dozen sauces, ranging from traditional red or green curries to the inventive, such as an unconventional honey sauce. \$\$\$

UVA 69

6900 Biscayne Blvd.
305-754-9022; www.uva-69.com

Owned and operated by brothers Michael and Sinuhé Vega, this casual outdoor/indoor Euro-café and lounge has helped to transform the Boulevard into a hip place to hang out. Lunch includes a variety of salads and elegant sandwiches like La Minuta (beer-battered mahi-mahi with cilantro aioli and caramelized onions on housemade focaccia). Dinner features a range of small plates (poached figs with Gorgonzola cheese and honey balsamic drizzle) and full entrees like sake-marinated salmon with boniato mash and Ponzu butter sauce, and crispy spinach. \$\$\$-\$\$\$

Ver-Daddys Taco Shop

7501 Biscayne Blvd., 305-303-9755

At this soulful taco shop, the menu descriptions are in common English ("cinnamon puffs" drizzled with honey and lime, not "buñuelos"). But taco fillings range from ground beef and shredded chicken to more unusual pork in chili verde or Baja battered fish (authentically garnished with Mexican crema and cilantro-spiked cabbage). And all offerings can be loaded with other garnishes from the kitchen (refried beans, cheese, crema) or less perishable offerings from a salsa bar. For the health-minded, oils are nonhydrogenated, and sauces/seasonings are all housemade and free of preservatives. \$

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 homemade 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 Caffe

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 Miamians eat here? Not ambiance. There isn't any. But when friends from the Pacific Northwest, where foodies know their fish, tout the seafood's freshness, we listen. There are some surprisingly imaginative makis, like the Maharaja, featuring fried shrimp and drizzles of curry mayo. And where else will you find a stacked sushi (five assorted makis) birthday cake? \$\$\$

Côte Gourmet

9999 NE 2nd Ave., #112, 305-754-9012

If only every Miami neighborhood could have a neighborhood restaurant like this low-priced little French jewel. The menu is mostly simple stuff: breakfast croissants, crêpe, soups, sandwiches, salads, sweets, and a few more substantial specials like a Tunisian-style brik (buttery phyllo pastry stuffed with tuna, onions, potatoes, and tomatoes) with a mesclun side salad. But everything is homemade, including all breads, and prepared with impeccable ingredients, classic French technique, and meticulous attention to detail, down to the stylish plaid ribbons that hold together the café's baguette sandwiches. \$\$\$

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Village Café

9540 NE 2nd Ave., 305-759-2211

After closing for several months in early 2009, this café, spruced up to look like a bistro rather than a luncheonette (but with the same bargain prices), has been reopened. 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 ajíaco. 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. \$

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.burritogrillcafe.com

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 achiotte, 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)

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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 pizzas; 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. \$

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, Cezarr salad, hammm, meat-a-ball, schmopperr – may cause queasiness. But the schmopperr 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 Gouvela, 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 nikkei (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

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Buena Vista Bistro



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DINING GUIDE

Restaurant Listings

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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 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 reminiscent of sour orange. \$\$\$-\$\$\$

Iron Sushi

16350 W. Dixie Hwy., 305-945-2244
(See Miami Shores listing)?

Jerusalem Market and Deli

16275 Biscayne Blvd.
305-948-9080
Specialties like shawarma, spinach pies, kebabs, hummus, and kibbeh (a savory mix of ground lamb and bulgur) are native to many Middle East countries, but when a Lebanese chef/owner, like this eatery's Sam Elzoor, is at the helm, you can expect extraordinary refinement. There are elaborate daily specials here, like lemon chicken or stuffed cabbage

with a variety of sides, but even a common falafel sandwich is special when the pita is also stuffed with homemade 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 vindaloes are satisfactorily searing, but the kitchen will adjust seasonings upon request. They aim to please. Food arrives unusually fast for an Indian eatery, too. \$\$\$

King Palace

330 NE 167th St., 305-949-2339
The specialties here are authentic Chinatown-style barbecue (whole ducks, roast pork strips, and more, displayed in a glass case by the door), and fresh seafood dishes, the best made with the live fish swimming in two tanks by the dining room entrance. There's also a better-than-average selection of seasonal Chinese veggies. The menu is extensive, but the best ordering strategy, since the place is usually packed with Asians, is to see what looks good on nearby tables, and point. \$\$\$

Lime Fresh Mexican Grill

14831 Biscayne Blvd., 305-949-8800
(See Midtown / Wynwood / Design District listing)

Laurenzo's Market Café
16385 W. Dixie Hwy.
305-945-6381, www.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 fagirole, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$\$

Little Saigon

16752 N. Miami Ave., 305-653-3377
This is Miami's oldest traditional Vietnamese restaurant, but it's still packed most weekend nights. So even the place's biggest negative – its hole-in-the-wall atmosphere, not encouraging of lingering visits – becomes a plus since it ensures fast turnover. Chef/owner Lily Tao is typically in the kitchen, crafting green papaya salad, flavorful beef noodle pho (served with greens, herbs, and condiments that make it not just a soup but a whole ceremony), and many other Vietnamese classics. The menu is humongous. \$\$\$

Mary Ann Bakery

1284 NE 163rd St., 305-945-0333
Don't be unduly alarmed by the American birthday cakes in the window. At this small Chinese bakery the real finds are the

Chinatown-style baked buns and other savory pastries, filled with roast pork, bean sauce, and curried ground beef. Prices are under a buck, making them an exotic alternative to fast-food dollar meals. There's one table for eat-in snackers. \$

The Melting Pot

15700 Biscayne Blvd.
305-947-2228, www.meltingpot.com
For 1950s and 1960s college students, fondue pots were standard dorm accessories. These days, however, branches of this chain are generally the only places to go for this eating experience. Start with a wine-enriched four-cheese fondue; proceed to an entrée with meat or seafood, plus choice of cooking potion (herbed wine, bouillon, or oil); finish with fruits and cakes dipped in melted chocolate. Fondue etiquette dictates that diners who drop a skewer in the pot must kiss all other table companions, so go with those you love. \$\$\$

Oishi Thai

14841 Biscayne Blvd.
305-947-4338, www.oishithai.com
At this stylish Thai/sushi spot, try the menu of specials, many of which clearly reflect the young chef's fanatical devotion to fresh fish, as well as the time he spent in the kitchen of Knob: broiled miso-marinated black cod; rock shrimp tempura with creamy sauce; even Nobu Matsuhisa's "new style sashimi" (slightly surface-seared by drizzles of hot olive and sesame oil). The specials menu includes some Thai-inspired creations, too, such as veal massaman curry, Chilean sea bass curry, and sizzling filet mignon with basil sauce. \$\$\$-\$\$\$

Panya Thai

520 NE 167th St., 305-945-8566
Unlike authentic Chinese cuisine, there's no shortage of genuine Thai food in and around Miami. But Panya's chef/owner, a Bangkok native, offers numerous regional and/or rare dishes not found elsewhere. Plus he doesn't automatically curtail the heat or sweetness levels to please Americans. Among the most intriguing: moo khem phad wan (chewy deep-fried seasoned pork strips with fiery tamarind dip, accompanied by crisp green papaya salad); broad rice noodles stir-fried with eye-opening chili/garlic sauce and fresh Thai basil; and chili-topped Diamond Duck in tangy tamarind sauce. \$\$\$-\$\$\$

Paquito's

16265 Biscayne Blvd., 305-947-5027
From the outside, this strip-mall Mexican eatery couldn't be easier to overlook. Inside, however, its festivity is impossible to resist. Every inch of wall space seems to be covered with South of the Border knickknacks. And if the kitschy décor alone doesn't cheer you, the quickly arriving basket of fresh (not packaged) taco chips, or the mariachi band, or the knockout margaritas will. Food ranges from Tex-Mex burritos and a party-size fajita platter to authentic Mexican moles and harder-to-find traditional preparations like albóndigas – spicy, ultra-savory meatballs. \$\$\$-\$\$\$

Pasha's

14871 Biscayne Blvd., 786-923-2323
www.pashas.com
(See Miami: Brickell / Downtown listing)

Paul Bakery Café

14861 Biscayne Blvd.
305-940-4443
www.paulusa.com
From one rural shop in 1889, the French bakery known simply as Paul has grown to a worldwide chain, which fortunately chose to open its first U.S. outlet in our town. One bite of the crusty peasant loaf, the olive-studded fougasse, or another of the signature artisan breads transports you right

back to France. As authentic as the boulangerie breads are, the patisserie items like flan normande are just as evocative. For eat-in diners, quite continental soups, salads, and sandwiches are equally and dependably French. \$\$\$

Pizza Fusion

14815 Biscayne Blvd.
305-405-6700, www.pizzafusion.com
"Saving the earth one pizza at a time" is the motto at this franchise of the only pizza chain to require third-party organic restaurant certification at all locations. Their gluten-free crusts make it mighty friendly to pizza fanatics with food allergies. Starters, salads, desserts, and organic wines/beers are also served. And delivery is available – in hybrid cars, of course. Specials unique to this NMB franchise include Sunday-Thursday happy hours, a free Kids Organic Club class on Saturdays, 10:00-11:00 a.m., and varied Monday-Wednesday freebies. \$\$\$

PK Oriental Mart

255 NE 167th St., 305-654-9646
Unlike other Asian markets on this strip between I-95 and Biscayne Boulevard, PK has a prepared-food counter, serving authentic Chinatown barbecue, with appropriate dipping sauces included. Weekends bring the biggest selection, including barbecued ribs and pa pei duck (roasted, then deep-fried till extra crisp and nearly free of subcutaneous fat). Available every day are juicy, soy-marinated roast chickens, roast pork strips, crispy pork, and whole roast ducks – hanging, beaks and all. But no worries; a counterperson will chop your purchase into bite-size, beakless pieces. \$

Racks Italian Bistro and Market

3933 NE 163rd St. (Intracoastal Mall)
305-917-7225
The complexity of the Racks concept makes a sound-bite description impossible. It's part Italian market, with salumi, cheeses, and other artisan products plus take-out prepared foods; part enoteca (wine bar, featuring snacks like addictive Portobello fritti with truffle aioli, especially enjoyable on the waterfront deck); part ristorante (pastas and other Big Food); part pizzeria. What's important: All components feel and taste authentically Italian. Just don't miss the coal-oven pizza. Superior toppings (including unusually zesty tomato sauce) plus an astonishingly light yet chewy crust make Racks' pies a revelation. \$\$

Roasters & Toasters

18515 NE 18th Ave.
305-830-3354
Attention ex-New Yorkers: Is your idea of food porn one of the Carnegie Deli's mile-high pastrami sandwiches? Well, Roasters will dwarf them. Consider the "Carnegie-style" monster containing, according to the menu, a full pound of succulent meat (really 1.4 pounds; we weighed it), for a mere 15 bucks. All the other Jewish deli classics are here too, including perfectly sour pickles, silky hand-sliced nova or lox, truly red-rare roast beef, and the cutest two-bite mini-potato pancakes ever – eight per order, served with sour cream and applesauce. \$\$

Sang's Chinese Restaurant

1925 NE 163rd St.
305-947-7076
Sang's has three menus. The pink menu is Americanized Chinese food, from chop suey to honey garlic chicken. The white menu permits the chef to show off his authentic Chinese fare: salt and pepper prawns, rich beef/turnip casserole, tender salt-baked chicken, even esoterica like abalone with sea cucumber. The extensive third menu offers dim sum, served until 4:00 p.m. A live tank allows seasonal seafood dishes like lobster with ginger and scallion. Recently installed: a Chinese barbecue case, displaying savory items like crispy pork with crackling attached. \$\$\$

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Restaurant Listings

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Shing Wang Vegetarian, Iced & 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: iced 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 is closed 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 tenounce char-grilled burgers, with potatoes or salad, for \$8.50; steaks, plus a side and a sauce or veg topper, for nine bucks at lunch, \$15 to \$18.75 (the menu's top price) at night; and three-dollar glasses of decent house wine. \$\$\$

Sushi House

15911 Biscayne Blvd., 305-947-6002

In terms of décor drama, this sushi spot seems to have taken its cue from Philippe Starck: sheer floor-to-ceiling drapes, for starters. The sushi list, too, is over the top, featuring monster makis like the Cubbie Comfort: spicy tuna, soft-shell crab, shrimp and eel tempura, plus avocado, jalapeños, and cilantro, topped with not one but three sauces: wasabi, teriyaki, and spicy mayo. Hawaiian King Crab contains unprecedented ingredients like tomatoes, green peppers, and pineapple. Boutique wines, artisan sakes, and cocktails are as exotic as the cuisine. \$\$\$-\$\$\$\$

Tuna's Raw Bar and Grille

17850 W. Dixie Hwy.

305-932-0630, www.tunasrawbarandgrille.com

The reincarnated Tuna's has gained new owners, a new name, a dazzling outdoor bar and dining area, and a newly impressive selection of raw-bar specialties: cold-water oysters from the Northeast, plus Blue Points, Malpecs, Island Creeks, and more. Traditional house favorites remain, and the emphasis is still on fresh fish from local waters. Open daily till 2:00 a.m., the place can get rather festive after midnight, but since the kitchen is open till closing, Tuna's draws a serious late-night dining crowd, too. \$\$\$-\$\$\$

AVENTURA / MIAMI GARDENS

Anthony's Coal-Fired Pizza

17901 Biscayne Blvd.

305-830-2625, www.anthonyscoal-firedpizza.com

Coal is what it's all about here — a coal-fired oven (like that at Lombardi's, Patsy's, John's, or Grimaldi's in New York) producing the intense 800-degree heat to turn out, in mere minutes, a pie with the classic thin, crisp-bottomed, beautifully char-bubbled crust that fans of the above legendary pizzerias crave. Expect neither bargain-chain prices, a huge selection of toppings, nor much else on the menu. Anthony's does just a few things, and does them right. \$\$

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. \$\$

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 portobello, 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, scallions, and parmesan. The famous dessert soufflé's flavor changes daily, but it always did. \$\$\$-\$\$\$

Il Migliore

2576 NE Miami Gardens Dr.

305-792-2902

Chef Neal Cooper's attractive trattoria gets the food right, as well as the ambience. 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. \$\$\$-\$\$\$

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. \$\$

Pilar

20475 Biscayne Blvd.

305-937-2777, www.pilarrestaurant.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, crunch-crusted 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-8305-466-9033

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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MIDTOWN MIAMI
 3470 East Coast Ave
 Asking price: \$185,000



1 Bd/1.5 Bth at Midtown 2. Great Deal! This unit is being sold with all furnishings. Many other units available for sale and lease. Call Amy for all the best deals at Midtown.

Amy Aronson

305.527.4769

aronson@metro1properties.com

MIAMI SHORES
 1020 NE 99th St
 Single Family Home
 Asking price: \$599,000



2,300+ sf lovely renovated 4bed/3bath home with updated kitchens, bathrooms and new hurricane impact windows.

Irene Dakota

305.972.8860

idakota@metro1properties.com

METRO 1 GREEN BUILDING RESOURCE CENTER

Dedicated to educating the community on green building services, products, practices and principles



The M1 GBRC is complimentary and open to the public! Miami's first space designed to educate the community on green services, products, practices and principles.

THE M1 GBRC OFFERS:

- Green building samples library
- Resource Bar where visitors can reference resources and download information
- Educational seminars and training
- Networking events and business development opportunities
- LEED and green building workshops
- Energy & efficiency auditing
- Tours and educational field trips
- And so much more!

UPCOMING EVENTS:

02.11.10 | 6:00PM - 8:00PM Miami 21 "Town Hall" Information Series Part 1 with guest speaker **Francisco Garcia Iglesias** | Refreshments provided Free for Members | \$10 for Non-Members

2.27.10 | 9:00AM-1:30PM Technical Review of USGBC LEED Green Associate Requirements Refreshments provided. | \$210 Members

Want to get involved? To become a member, sponsor or to attend a seminar visit metro1gbrc.org and advocate green building and sustainable growth! For more information contact **Susie Glass LEED AP®, Project Manager** sglass@metro1gbrc.com or 305.571.9991

