

# BISCAYNE

# Times

**IN THIS ISSUE**  
August 24 Is Election Day p. 6  
Jenni Person Bids Farewell p. 58  
6 New Restaurants, 234 Total! p. 65

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

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

August 2010

Volume 8, Issue 6

# ACROSS THE BAY

*Miami Beach is no longer  
just for club kids, so it's safe  
to visit again — briefly*

*By Tom Austin*

*Photos by Silvia Ros*



Lincoln Road parking garage  
by Herzog & de Meuron

Once upon a time, Miami Beach meant nightlife, midnight dinners, and liquor-fueled 4:00 a.m. frolics at clubs like Salvation — at least

that's what it meant for me.

Salvation, of course, is now an Office Depot. Some of my former playmates might mourn the loss of sacred

nightclub space, but at this stage of life, an Office Depot is a lot more important to the texture of the daily routine than one more dank nightclub.

Eventually youthful degenerates grow up and quit drinking and smoking and keeping late hours. Either that or

.....  
*Continued on page 16*



WHEN YOU NEED TO KNOW IT'S SOLD

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

35 ne 40th street, miami design district | 305 677 5000



MAJESTIC  
PROPERTIES

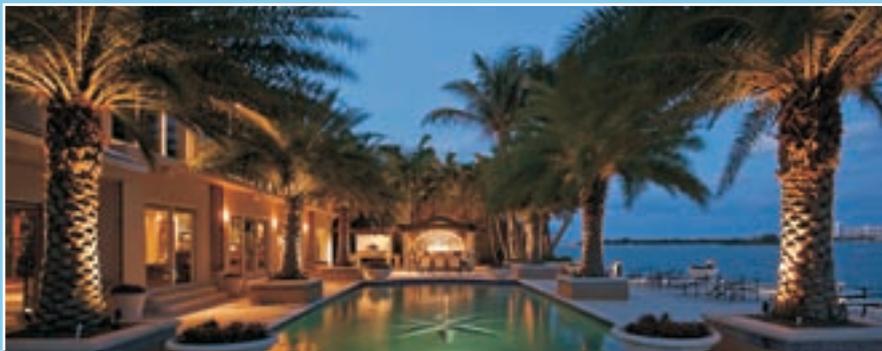
# Our Unique Collection of Properties...

opendoor

by BONNIE AND ILENE



North Bay Island. 2 story Mediterranean in 24hr gated comm. 6BD/4BA + den, 5,090sf, gourmet kitchen, wide bay views, heated saline pool and dock.



Keystone Point. Wide Bay Deco Classic waterfront estate on 22500sf lot, huge gourmet kitchen, family rm w/wet bar, movie theater, gym, billiard rm, a true wine rm, 8400 +/-sf, concrete dock & boat lift.



Bal Harbour Village Waterfront on almost half an acre on the wide canal, charming Deco features, beautiful mature trees & tranquil pool & patio area for entertaining. 2 car garage and dock.



Keystone Point Island #5. Contemporary waterfront hm in gated comm., completely updated 4/3.5, 3,415sf, courtyard entry, gourmet kitchen, slate floors, pool.



Williams Island. Dog lovers! Large dogs, no problem! Spectacular Penthouse, 4,700 +/-sf, 4/5.5, overlooking Yacht Harbour.



Golden Beach. Touch of Tuscany on the Intracoastal waterway, 2 boat lifts, pool, Jacuzzi, 6565sf, 4 car gar.



Champlain East, Surfside. New to Market! Oceanfront Penthouse w/ spectacular views of ocean, intracoastal & downtown Miami. 2/2, 1,590SF, wrap-around balcony.



Hamptons South, Aventura. 3000sf, designer finished & highly upgraded 2+bd, media room, direct ocean, Intracoastal & golf course views.



Keystone Point. 183' of waterfront, no bridges to bay, min to ocean. Quiet cul-de-sac in gated comm., updated 4/3, open kitchen, pool, 2 car garage, large lot w/2 backyards.



Bay Harbor Islands. 1950's Wide Bay Charmer. Unique architecture, 6000sf, 4/3.5, 19688 sf lot.



Bay Harbor Islands. Deco style home on tranquil North side of isl. 4bd + den, entertainment / media room, pool. Great Family Home. REDUCED!



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

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

opendoor  
by BONNIE AND ILENE

TURNBERRY  
INTERNATIONAL REALTY

1021 Kane Concourse, Bay Harbor Island, FL

# AUGUST

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



**K** KNIGHT CONCERT HALL   **C** CARNIVAL STUDIO THEATER   **Z** ZIFF BALLETT OPERA HOUSE   **P** PARKER AND VANN THOMSON PLAZA

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
<b>1</b> IHTF - Por Las Tierras De Colon <b>K</b> 5:00PM "One of the best theatrical events on the continent" <i>Diario Las Americas</i>	<b>XXV International Hispanic Theater Festival</b>  July 7-August 1	<b>3</b> Cyndi Lauper 8:00PM <b>K</b> "One of the most impressive, distinctive voices around!" <i>ABC News</i>	 <b>CYNDI LAUPER</b> AUGUST 3			<b>7</b> AlleyCamp Miami FREE PERFORMANCE! 7:00PM <b>K</b> The culminating presentation of the six-week-long AlleyCamp Miami performed by Alley Campers ages 11-14	<b>14</b> FREE! Arsht Center tour 12:00PM - 1:00PM Ziff Ballet Opera House Every Saturday!

**SAVE THE DATE!**

SEPTEMBER 12  
12-6PM

Join us as we kick-off South Florida's rich and diverse cultural arts season and celebrate Miami's many community service organizations. Live performances, giveaways, and more!

The Miami Herald **H** **W** News Herald and Adrienne Arsht Center

**FALL FOR THE ARTS FESTIVAL**

PRESENTING SPONSOR **KF** John S. and James L. Knight Foundation

From the creators of **STOMP**

## PANDEMONIUM

featuring THE LOST AND FOUND ORCHESTRA

SEPTEMBER 6-26

Become an Arsht Center

**facebook**

fan and receive notice on how you can win the VIP Facebook Fan Experience!

**TICKETS!**

305.949.6722 • arshcenter.org



"SIMPLY SMASHING!"  
- The Miami Herald  
**MIAMI'S NEWEST DINING HOT SPOT!**



BISCAYNE Times

Convenient parking is plentiful!  
Info: arshcenter.org/parking

# CONTENTS

- COVER STORY**  
**1** Across the Bay: It's Safe to Visit Miami Beach — Briefly
- COMMENTARY**  
**6** Feedback: Letters  
**12** Jack King: A Mad Dash for Money
- OUR SPONSORS**  
**10** BizBuzz
- COMMUNITY NEWS**  
**28** May the Best Candidate Win  
**30** Mural, Mural on the Wall...  
**30** Boulevard Vision: Slow Down, Park, Shop
- NEIGHBORHOOD CORRESPONDENTS**  
**40** Jen Karetnick: The Virtuous Recycler  
**42** Frank Rollason: A Flooded Neighborhood Dries Out  
**44** Gaspar González: Splendor in the Grass  
**46** Wendy Doscher-Smith: Hot As Hades and Hilarious Too
- POLICE REPORTS**  
**62** Biscayne Crime Beat
- ART & CULTURE**  
**48** Anne Tschida: Journey to the Center of the Art  
**50** Art Listings  
**53** Events Calendar
- PARK PATROL**  
**54** Quiet and Peaceful and Calm in Aventura
- COLUMNISTS**  
**56** Vino: Beat the Heat with Something Pink  
**57** Word on the Street: If you could go back to school, what would you study?  
**58** Kids and the City: Too Much To Do, Not Enough Time  
**59** Your Garden: Bee All and End All  
**60** Pawsitively Pets: Digs, Darts, and Doesn't Want to Sit
- DINING GUIDE**  
**65** Restaurant Listings: 234 Biscayne Corridor Restaurants!



## BISCAYNE *Times*

PO Box 370566, Miami, FL 33137

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

**PUBLISHER & EDITOR**

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

**CONTRIBUTORS**

Victor Barrencea, Erik Bojnansky, Pamela Robin Brandt, Terence Cohen, Wendy Doscher-Smith, Kathy Glasgow, Gaspar González, Margaret Griffis, Jim W. Harper, Lisa Hartman, Jen Karetnick, Jack King, Cathi Marro, Derek McCann, Jenni Person, Frank Rollason, Silvia Ros, Jeff Shimonski, Anne Tschida

**ACCOUNT EXECUTIVES**

Marc Ruehle  
[marc.ruehle@biscaynetimes.com](mailto:marc.ruehle@biscaynetimes.com)

Nancy Newhart  
[nancy.newhart@biscaynetimes.com](mailto:nancy.newhart@biscaynetimes.com)

**BUSINESS MANAGER**

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

**ART DIRECTOR**

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

**ADVERTISING DESIGN**

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

**CIRCULATION**

South Florida Distributors

**PRINTING**

Stuart Web, Inc.  
[www.stuartweb.com](http://www.stuartweb.com)

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

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



Member of the  
 Florida Press Association

**WLRN** Public Television for South Florida  
 PRESENTS  
**Stiltsville**  
 Generations on the Flats

Meet the Stiltsville historians, caretakers, and families on this journey of intrigue, triumphs, and modern day struggles. Watch as we uncover a Miami community of the past trying desperately to preserve its future for future generations on the flats.

**DON'T MISS IT ON WLRN CHANNEL 17**  
 Sunday, August 22nd, at 7 pm & 11:30 pm  
 Wednesday, August 25th, at 9:30 pm  
 Thursday, August 26th, at 9 pm



**“WATERFRONT IS MY BUSINESS”**

**Distinctive Properties**



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

Call: **JEFFREY TOMLINSON**  
REAL ESTATE BROKER / CEO

**TOMLINSON**  
REALTY GROUP

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

jeffrealtor@comcast.net - www.jeffrealtor.com

**KEYSTONE POINT WATERFRONT  
LOWEST PRICE ON THE WATER**



**OVERSIZED  
LOT! HUGE  
20 x 50 ft. Pool**

**4 Bdr 3 Bath Pool 2 Car Garage  
3000 Sq. Ft. New Granite Kitchen  
OverSized 1/3 Acre Lot Only \$625,000.**

**SANS SOUCI ESTATES • WIDE BAY VIEWS**



**6BR/4BA, POOL, JACUZZI,  
DOCK. 20,000 LB  
BOATLIFT + JETSKI LIFTS  
APPROXIMATELY 4000 SF.  
REMODELED: 24" Saturnia  
marble floors, huge maple  
& granite eat-in kitchen w/  
cooking island. All Marble  
Baths. All bedrooms have  
great wide bay views.  
Offered For Sale  
\$1,490,000**

**KEYSTONE POINT FORECLOSURE  
185' ON THE WATER**



**OWNER WILL FINANCE  
NEW DOCK JUST BUILT**

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

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

**SOLD BY JEFF!**  
Call Jeff to place your ad here



**1/3 Acre, 15,000 Sf., 103 Ft. On The Bay  
You Can See Forever, Wide Open Views!  
“OWNER WILL FINANCE”  
Only 25% down @ 6% fixed int.!!!  
\$2.4M w/terms or \$1.8M cash**

**BEAUTIFUL 3 BDR 2.5 BTH TOWNHOME  
EAST OF US-1 N. MIAMI ON 135 ST**



**SOLD BY JEFF!**  
Call Jeff to place your ad here

**COMPLETELY REMODELED BRAND NEW; TILE FLOORS,  
MAPLE & CORIAN KITCHEN, ALL BATHS, VACANT  
EASY TO SEE, EASY JOG OR BIKE RIDE TO ENCHANTED  
FOREST OR FIU BIKE TRAILS, PARK YOUR BOAT  
ACROSS THE STREET AT ONE OF 2 MARINAS!!  
NEW SCHOOLS K-12 JUST OPENED LESS THAN  
1 MILE AWAY !! ONLY \$155K**

**KEYSTONE POINT CORNER LOT  
175' ON WATER ISLAND #5**



**5 BDR 3 1/2 BTH POOL 2 CAR GARAGE  
3825 SQ FT COMPLETELY REMODELED  
BRAND NEW; HUGE CHERRYWOOD/GRAHITE  
EAT-IN KITCHEN W/SUBZERO &  
THERMADORE APPLIANCES HUGE MASTER SUITE  
CUL-DE-SAC JACUZZI WATERFALL POOL ONLY 1.2 MIL**

**“NEW CONSTRUCTION WATERFRONT”  
“OWNER/CONTRACTOR WILL FINANCE FOR 15 YEARS!!!”  
“UNHEARD OR TERMS, NO CLOSING COSTS!!!”**



**4 BDR 3 BTH, 1 CAR GARAGE, POOL,  
LOCATED 5 LOTS OFF THE BAY!! NICE VIEWS!!  
NEW SEAWALL, NEW 75' OF DOCKAGE, NEW POOL AND  
DECK, MARBLE FLOORING THROUGHOUT, ALL STONE  
BATHS, CENTER ISLAND CHERRYWOOD-GRAHITE-  
STAINLES STEEL KITCHEN, ALL HURRICANE IMPACT  
WINDOWS & DOORS! 1.7MIL**

**SANS SOUCI ESTATES • ANGLE WIDE BAY VIEW**



**2nd LOT FROM BAY  
APPROVED SHORT SALE**

**4BR / 3BA, POOL, APPROX. 3000 SQ FT,  
NEW BARREL TILE ROOF  
Great Floor Plan. All Formal Rooms. Separate Living,  
Dining, Family Room & Media Room. Room For 2 Car  
Garage. Lowest Price In Subdivision! Try 671K**

**KEYSTONE NONWATER STEAL 299K**



**2BDR 2BTH CARPORT 12000 SQ FT OVERSIZED 1/3 ACRE CORNER  
LOT. ENTIRE HOME REMODELED, BRAND NEW 2010  
ELECTRICAL, BATHROOM FIXTURES, ALL NEW  
EAT-IN KITCHEN WOOD CABINETS CROWN MOLDING,  
APPLIANCES STILL WRAPPED IN TAPE!  
LARGE FAMILY ROOM, HIGH VAULTED WOOD BEAM CEILINGS!**

**NEW CONSTRUCTION WIDE BAY VIEWS  
N. MIAMI SANS SOUCI ESTATES**



**6 Bdr 5 Bth Pool 2 Car Garage. 6000 sq. ft.  
75' on Water, No Bridges to Bay. Can be Bought as  
Finished Shell at 1.7mil or as a completed  
“Turn Key” with exquisite Finishes of the  
Finest quality for 2.7mil**

**Sans Souci NonWater “Divorce Sale”**



**SHORT SALE**

**4 Bdr 3 Bth 1 Car Garage NonWater 2900 Sq Ft  
with New Barrel Tile Roof,  
24 hour Guard Gated Community.  
This is a Divorce “Short Sale” \$449K**

**WIDE BAY !!! KEYSTONE POINT  
185' ON THE WATER 1/2 ACRE**



**SHORT SALE**

**YOU CAN SEE FOREVER. 180 PANORAMIC VIEWS  
FROM HAULOVER CUT TO THE DOWNTOWN MIAMI  
SKYLINE. 6 BDR 7 BATH POOL 2 CAR GARAGE  
6000 SF HIGH CEILINGS MARBLE FLOORS  
GOURMET COMMERCIAL GAS KITCHEN \$2.9 MIL**

**Chance of A Lifetime  
Own Your Own Restaurant**



**OWNER WILL FINANCE!**

**Price includes Business / Bldg. & 1/2 Acre of  
Land. Located in South Ft. Lauderdale on  
US1, 4COP Lic. Included. Great Location  
Priced at Land value. Only \$1.9M  
Only 20% down @ 6% fixed int.!!!**

**DRY CLEANERS FOR SALE  
Includes Land & Business**



**OWNER WILL FINANCE W/\$35K DN**

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

**WIDE BAY VIEW POINT LOT  
SANS SOUCI ESTATES**



**OWNER WILL FINANCE  
WITH 30% DOWN**

**LOCATED 1 LOT OFF THE WIDE BAY ON  
CUL DE SAC LOT SIZE 112 X 125 APPROX 14,000 SQ FT  
NEW SEAWALL 90' OF DOCK (112' ON WATER)  
25,000 LB BOATLIFT PARK YOUR YACHT WHILE YOU BUILD  
YOUR DREAM HOME!  
Owner will finance with 30% down \$1.49M**

**KEYSTONE PT WATERFRONT 1/3 ACRE LAND**



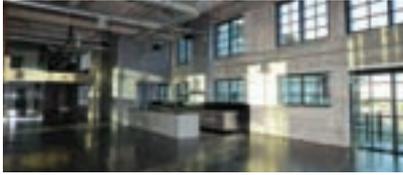
**SOLD BY JEFF!**  
Call Jeff to place your ad here

**3BR / 3BA, POOL, 2 CAR OVERSIZED GARAGE  
Pie Shaped Lot W/125 Of Dockage On The Water On The “Bayfront  
Street.” Next To Multi-Million-Dollar Mansions. One Canal Off The  
Bay & Across The Street From The Bay. 24” Marble Throughout,  
Huge Wood & Granite Kit. 2nd Story Master Suite W/ Wood Floors &  
Vaulted Ceil. Pool/Jacuzzi & 20KW Gas Generator.  
Offered at \$1,290,000**



## MAJESTIC PROPERTIES

The Name You Know, The People You Trust



### ONLY NEW YORK STYLE LOFTS IN MIAMI STARTING @ \$250K OR \$1,800 PER MO

20 FT ceilings, large open floor plans, Italian kitchen cabinets, S/S appliances, concrete counters and W/D. Parc LOFTS offers 24 hour security pool spa and gym. Great Location!



**Jocelyn Bagge**  
305 333 0264  
jbagge@majesticproperties.com



### MURANO AT PORTOFINO #1104 OFFERED @ \$1.850M

3 BD / 3 BA 2,190 SQ FT luxury bayfront building. 2 terraces one facing the Bay, Fisher Island & Ocean & the other overlooking South Beach & the Marina. Great 3 BD split floor plan, marble flooring & baths.



**Jeanne Mockridge**  
305 606 1855  
jmckridge@majesticproperties.com



### DEVELOPER PRICES AT THE 1800 CLUB STARTING @ \$195K

Spectacular 42-story luxury bayfront condo. Spacious floor plans and unrivalled amenities. Marble baths, granite kitchen counters. Minutes from Downtown and South Beach.



**Ivan G. Chorney**  
786 863 5900  
ichorney@majesticproperties.com  
www.the1800club.com



### TRUE CITY LIVING AT MIDTOWN MIAMI OFFERED @ \$125K OR \$1,400 PER MO

Midtown Miami's urban design and energy reminds you of NYC's Soho District with spacious apartments and uniquely designed floor plans, both multi-level, LOFT and tower spaces.



**Luis Gomez**  
305 763 1876  
lgomez@majesticproperties.com



### 6,400 SQ FT WAREHOUSE, MIAMI OFFERED @ \$595K

Vacant 6,400 SQ FT warehouse on 7,500 SQ FT corner. C-1 commercial loading. New roof in 2006. Great for public storage, artist LOFT/Gallery/Production facility.



**Susan Gale Group**  
305 695 4253  
info@susangalegroup.com



### DESIGN DISTRICT RESTAURANT OFFERED @ \$250K

Iconic restaurant location. Fully equipped with kitchen, bar, 4 COP liquor license, courtyard, furniture. 145 seats. Prime 40th street address in Miami's uber chic Design District.



**Jeff Morr**  
305 398 7888  
jeff@majesticmiami.com



### SPECTACULAR TEN MUSEUM PARK LOFT OFFERED @ \$749K

2 BD / 2.5 BA NE corner LOFT with cutting edge finishes. 1,906 SQ FT of dazzling off white stone floors throughout. Floating glass master shower, S/S kitchen and 10' deep living terrace.



**Jeff Morr**  
305 398 7888  
jeff@majesticmiami.com



### BEST VIEW IN MIAMI - ESTATE SALE OFFERED @ \$1.295M

2,375 SQ FT 4 BD / 4 BA two level bayfront home! Located on guard gated North Bay Island with unrivalled wide bay and Downtown views. Needs TLC. New seawall. Won't last!!



**Jeff Morr**  
305 398 7888  
jeff@majesticmiami.com

WWW.MAJESTICPROPERTIES.COM  
305 677 5000

## COMMENTARY: FEEDBACK

### Letters to the Editor

#### More Evidence That Skimming Can Be Harmful

You have done your readers a great disservice with the publication of the Pawsitively Pets column headlined "Problem Pooper? Put His Nose in It!" (July 2010). The headline quotes the myth instead of the advice offered by columnist Lisa Hartman.

A correct headline would read: "Problem Pooper? *Don't* Put His Nose in It!"

Sadly, many people who like to get information by skimming headlines will read the erroneous headline and continue to do the wrong thing in trying to train their dogs.

*Carrie Thiel  
Redmond, Washington*

#### The Roberta We Hardly Knew

I just wanted to say what a pleasure it was to read Antolin García Carbonell's story about singer Roberta Sherwood ("The Life and Times of Roberta Sherwood") in the July issue of *Biscayne Times*.

Mr. Carbonell does have a unique way of sticking to the facts of a story, yet making it both entertaining and relevant to the readers. At age 66, I knew some of the Roberta Sherwood story, but certainly not as much as Mr. Carbonell revealed, all of it fascinating as it relates to our local community.

Thanks for sharing.

*Michael Epstein  
Kendall*

#### The Roberta I Knew All Too Well

I had the privilege of working with Roberta Sherwood on a cruise ship in about 1970. The cruise director, being a young piss ant, said to me: "She'll open and do 15 minutes or less, and you'll do 45."

I said, "Are you out of your f---ing mind? Not only will I *not* close and do 45, I'll open and do the 15! If you don't want to get laughed out of show business, you'd better do what I say. *I will not follow Roberta Sherwood!*"

He had never heard of her.

I said, "Believe me, the *audience* will have heard of her."

He was insistent that I close and threatened to cancel my contract early if I didn't

#### Meet the Candidates!

Election day is Tuesday, August 24. With one exception, this is it for all candidates. There will be no runoff election. Winners will take office. The exception is the race for state Senate, District 35. For that seat there will be a general election this November.

On Sunday, August 8, voters living along the Biscayne Corridor will have a chance to meet candidates for the following offices: state Senate, District 35; state House, District 108, state House, District 109, school board, District 2; circuit court judge; and county court judge.

At press time the format of the gathering had not been finalized, but at the least you'll have a chance to speak with candidates one-on-one.

The event kicks off at 1:00 p.m. at American Legion Post #29, 6445 NE 7th Ave., Miami. (From Biscayne Boulevard, take 64th Street east toward the bay.)

Remember to vote on August 24!

do as he ordered. Typical cruise director.

I refused, of course, and won the day.

He wouldn't speak to me for the rest of the cruise, and indeed tried to get me fired.

Roberta? She got a standing ovation and two encores. Great gal!

*John Regis  
Sherman Oaks, California*

#### You Can Live in Miami without Speaking Spanish, but Not Really

Surely Jen Karetnick knows that South Florida has few large industries other than the travel and entertainment sector. Travel and entertainment depends on the goodwill of our guests.

When marketing in Latin America, one advantage Miami has over other destinations in the United States is the perception that Miami is a fully bilingual city. Of course, Miami is not *fully* bilingual, but it's close.

I find it odd that Jen would trumpet her linguistic deficiencies rather than try to remedy them ("No Español and No Beach," July 2010). Doing so would indeed put her in a position to better

Continued on page 8



**hakasan**  
chinese cuisine



**scarpetta**  
ITALIAN CUISINE



**vida**



**GOTHAM**  
STEAK

F O N T A I N E B L E A U<sup>®</sup> M I A M I B E A C H

MIAMI SPICE \$35 PRIX-FIXE THREE COURSE DINNERS

RESERVATIONS 877 854 0129

ALL SUMMER LONG, \$7 VALET PARKING WITH VALIDATION

4441 COLLINS AVE MIAMI BEACH FL 33140 | FONTAINEBLEAU.COM/SAVOR

gated & private islands

**bay point**  
private, no public access  
for those who seek a higher level of security



Elegant 5/4 + staff, 2 family rooms, office, Stainless Steel kitchen with pantry, Impact glass, outdoor music system, completely updated! Big backyard. Move right in! Sale / Rent.

MI 238490



One of Bay Point's largest lots with a peek of the Bay! 4/3, Volume ceil in Living / Dining Island gas kitchen, charming porch entry. Sited on an expansive 26,272 SF of Land! Dream Big!

MI 274975



Double gated estate with a Bay view! 3 Large bedrms, 4.5 bths incl Cabana, Snack Isl kitchen open to Family rm, 2 living rms, Heated pool, Beautiful meditation gardens, Grand terrace, 2 car garage 121 FT on the Water sited on almost a half acre! 4700+SF liv space.

MI 271248



Sleek contemporary completely updated with a custom dock! 4/4, private Master wing, solid teak floors, open floor plan, htd courtyard pool, in/out music sys. Direct access to the Bay! Move right-in luxury.

MI 242071

**north bay island**  
limited access



Built in 2004 from the ground up! 4/3, Open Fir plan, Vol ceilings, Isl Gas kitchen, Grand Master Suite, In/out Music sys., htd pool, Impact glass, 2 car garage. Gorgeous home! Offered at \$950,000.

7431 center bay dr.



**Kathryn**  
Taxman

**Kathryn J. Taxman,**  
P.A., PRM

Realtor Associate/Chairman's Club  
Top Producer Company Wide

**305.772.7545**  
info@KathrynTaxman.com

KathrynTaxman.com

**SFR** Superior Real Estate and Professional Realty, Inc. a Florida Equal Opportunity Company

EWM REALTORS, INC.  
419 ARTHUR GODFREY RD.  
MIAMI BEACH, FL 33140

Exclusive Affiliate of  
**CHRISTIE'S**  
GREAT ESTATES

## COMMENTARY: FEEDBACK

### Letters

Continued from page 6

represent our area to those who would promote it.

*Michael O'Kane*  
*Buena Vista East*

### A Beacon Shining Brightly Amid the Squalor of South Florida — or Something Like That?

Because I am a strong proponent of publicly giving pats on the back to good businesses as well as slaps on the hand to bad ones (I'm a big fan of Angie's List for this), I wanted to drop a line to say something about *Biscayne Times*.

In the two years since I moved to Miami (I live in Edgewater), I've spent a lot of time railing against the poor quality of work and social conduct I often encounter here, so I thought I should acknowledge something that has really impressed me — namely, *Biscayne Times*.

I find the *BT* consistently well put together, helpful, informative, useful, interesting, and with significantly fewer errors than I find in most things printed down here. For a free neighborhood paper, that's not too shabby!

Keep up the good work!

*Amy McKenna*  
*Edgewater*

### Tick, Tick, Tick, Tick

In his column "On the Clock" (July 2010), Biscayne Park correspondent Gaspar González effectively presented his viewpoint in ten minutes. Our Biscayne Park commissioners can do the same.

Mr. Gonzalez proved that the proposed time-limit rule allows adequate time for expression.

*Lynn Fischer*  
*Biscayne Park*

### Fred to Gaspar: For a Newcomer, You Sure Were Quick to Pick a Fight

In case there was any lingering doubt, it is now clear, after four consecutive monthly columns, that Gaspar González has taken up arms. He is using his position as a regular *BT* contributor to make the case for himself and his partisans. Is this considered a proper use of the "Neighborhood Correspondents" role?

Like his partners, Gaspar is a bit selective about what he chooses to report

and how he reports it. Anyone expecting to read his column and find out simply what is going on in Biscayne Park — in a straightforward and factual way — would be making quite a mistake. Facts don't much come into it.

There are a few that are carefully woven into the story, sort of like a collage, to provide something that could easily be mistaken for grounding, but the story is just as strong without any facts at all. In fact some fiction is far more engaging, and certainly more colorful, than just plain fact. It's pretty clear Gaspar knows that.

There's a ton of ad hominem focus, and it's all one way. Just to give *BT* readers one example, a couple of months ago Gaspar asserted that three of our village commissioners had already made up their minds to vote for acceptance of a franchise agreement with FPL, and he seemed to want to leave the impression that the other two commissioners hadn't made up their minds.

Is this really what he meant? Is it what he actually believes? There was no one in this whole unpleasant affair who was more rigid and intransigent than the two commissioners who voted against the agreement — absolutely, positively no one.

If Gaspar had to describe the difference between protracted, endlessly detailed, ponderous, redundant explaining and explaining and explaining and explaining, to people who either could easily make up their own minds or people who weren't even there and weren't interested, on the one hand, and mindless, grinding filibuster on the other, could he have described that difference?

Gaspar has expressed some concern, if I read him correctly, about protection of Florida's "Government in the Sunshine" laws. Does the fact that the commissioners he favors have precisely the same opinions about precisely the same unconnected topics, and have spoken to precisely the same outside sources, suggest anything shady to him? Suppose these two commissioners lived directly across the street from each other and had been seen entering each other's houses. Gaspar figures they were talking about the Marlins?

Did Gaspar already take a dim view of the residents of Biscayne Park when he decided to move here, or did that come later? *America's Got Talent?* Beauty sleep? Does he think that's what keeps people away from those

Continued on page 10

# \$1,199

## YOU CAN TELL YOUR FRIENDS YOU PAID MORE.

**The Slingshot Chair**  
Upholstered in all top-grain leather. Stocked in black, red and white (shown).

Ottoman Sold Separately



**N. MIAMI BEACH**  
3025 NE 163rd St  
305.944.8080

**HOLLYWOOD**  
4150 N 28th Terrace  
954.874.3888

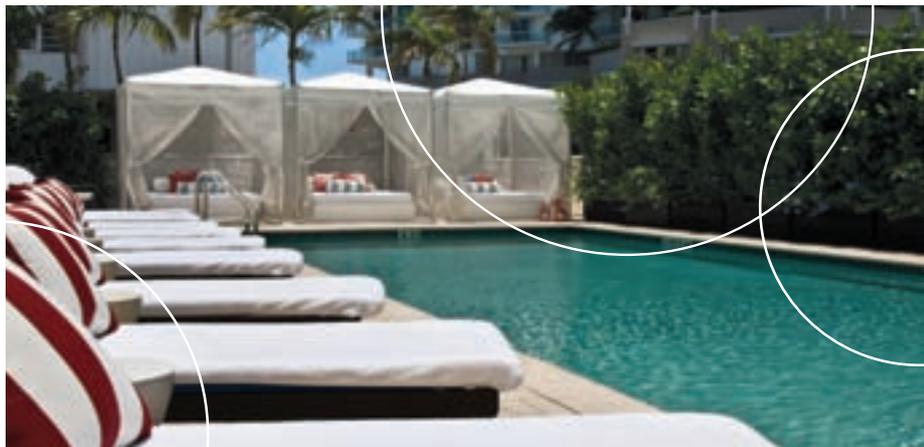


**SCANDESIGN**

SCANDESIGN.COM

circa 39 hotel

PAUSE AND PLAY



*Have friends in town and no space for them at home?  
Looking for a romantic getaway that won't break the bank?  
Need some time to pause and play on Miami Beach for a weekend?*

No matter what you need, if you're a Florida resident, Circa 39 Hotel will give you a

**15% discount**  
on our best available rate!  
Summer rates start at \$68\*.

Visit us on [www.circa39.com](http://www.circa39.com) and book your room today.  
Connecting room types ideal for families with up to 4 kids available.

\* Rate per night, double occupancy, excl. hotel fee & taxes. Subject to availability and change without notice. Offer not available/not commissionable to travel agents, may not be combined with any other offers and is valid until September 30, 2010.



3900 COLLINS AVENUE, MIAMI BEACH, FL 33140 | 305.538.4900 | [WWW.CIRCA39.COM](http://WWW.CIRCA39.COM)

## COMMENTARY: FEEDBACK

### Letters

Continued from page 8

commission meetings?

One of Gaspar's heroes likes to complain about being "bullied." How's the Kool-Aid? What flavor did Gaspar choose? He does get a choice of flavors, at least, doesn't he? There is no greater bully in Biscayne Park than his friend. It would shock me to be told he didn't know that. His friend is not that subtle. And Gaspar has been here since December.

So what does Gaspar figure would be more democratic? How about if we let the 2 end of a 3-2 vote prevail, if the 2 feel really, really strongly about something. We'll give them urgency points or something. Would that make it seem more democratic to Gaspar?

Up until now, we've gotten sloppy about democracy, and, as Gaspar says, used the "streamlined version." We just took votes and let the majority determine the outcome. Heartless, huh? Lacking in subtlety, for sure.

In closing, I think I missed the whole point of Gaspar's "On the Clock" complaint in the July *BT*. I thought he was going to say ten minutes wasn't enough to explain something satisfactorily. He did a perfect job in 9:53. Does that mean he actually agrees that ten minutes is enough time and was simply proving the mayor right?

Gaspar's article was so viciously slanted that I feel sure he made his point just as he intended to, and that any seeming lapse of content or nuance wasn't caused by insufficient opportunity to explain. He explained. Boy, did he explain.

*Fred Jonas  
Biscayne Park*

### Jim to Miami: Take Your Pick — Chapter 7 or Chapter 11

Jack King did a good job with his column "Miami as Municipal Money Pit" (June 2010). Let's hope we see more input from Mayor Tomás Regalado. We would all like to learn how the Miami budget doubled in ten years. Can we have details, please?

I do recall one bit I nearly choked on: A front-page story in the *Herald*, outlined how Miami gave huge pension increases. I'm for declaring bankruptcy so we can realign our exorbitant union contracts and pensions.

*Jim Anderson  
Miami*

### When the Topic Is Sex Offenders, Consider Me an Expert

I read with great interest Frank Rollason's column "Coming to a Halfway House Near You" (June 2010). I am a registered former sex offender living in Maine and have watched this whole mess come down around the ears of Ron Book, chairman of the Miami-Dade County Homeless Trust.

I'm surprised that no one has raised the issue of geographic residency restrictions on offenders being instrumental in creating the problem, and that Mr. Book himself championed every residency restriction that resulted in those 13 former offenders being moved into the Shorecrest community.

At any rate, the article was professionally written, a rarity in the media when the topic is sex offenders.

*Calvin Shelton  
Maine*

### No Manatees, but a Lot of Crocs

Thanks for a great, well-written, and comprehensive story from Jim W. Harper about the survey of species in Biscayne National Park ("Bioblitz Comes to Biscayne Bay," June 2010). I would like to correct one small error in the story, found in this sentence: "A preliminary list posted on the website of the National Park Service did not include the dolphin or manatee, although manatees are known to congregate in the effluent around Turkey Point's nuclear power plant, located just south of the park's Dante Fascell Visitor Center."

Actually, manatees do not congregate around Turkey Point "effluent" because there is no effluent. When it was determined many years ago that overheated water coming out of the plant was killing off things in an "ever-widening plume of death," FPL dug some 160 miles of canals that act like a giant radiator, dispersing heat before the water is returned to the plant. The canal area is huge and is easily visible from space. Readers can check it out on Google Earth.

The canals, however, do have a sizable population of American crocodiles that relish the isolation and the high, dry ground near saltwater for nesting. The berms between the canals also contain small freshwater ponds, which are critical for newly hatched young.

*Gary Bremen, park ranger  
Biscayne National Park*

**Editor's note:** Owing to an editing error, the Bioblitz time period was inaccurately described as 48 hours. It was 24 hours.



**The Miami Real Estate Market** is in an upward spiral once again. Many Buyers had been waiting for a "bottom" in the market but all signals show the rebound has begun. If we look at the market last year early 2009, everyone was holding off thinking prices were going to continue plummeting. Well, fast forward to the first quarter in 2010 and prices in the under \$300,000 range have already shown a 20% increase from last year.

Summarizing, the Miami Condominium supply in 2008 had 17,502 Developer units available, in 2009 we were down to 10,310, and as of June 2010 we are at 5,441 remaining units. This is an astonishing two thirds (12,061 units) of the inventory sold and closed as of June 2010. The strongest concentration being in the Downtown/Brickell area which is rapidly being purchased by locals and investors from all over the globe. The luxury market is also showing signals of a steady recovery, with buyers from all over the world paying premium prices for a piece of Miami's bayside or oceanside real estate. At the same time that other economies struggle Miami is still the "number one" choice to safeguard capital and enjoy the Dynamics and quality of life Miami offers buyers from all over the globe.

Linette Guerra, Managing Broker 305 915 0148



**STAR ISLAND**  
State of the Art Mansion on the Exclusive Star Island. 7 Bedrooms and 7 Bathrooms with over 13,500 square feet. **Double lot property.** Designer Kitchen with Gourmet appliances. Imported marble, onyx, and granite floors. Surrounded by lush landscapes, a Koi-Pond and water fountains. Gorgeous Pool overlooking the Bay. Downtown Miami and Celebrity Homes, this property features a Beautiful Cabana equipped with Viking Stainless Steel Appliances. Please call the Listing Agent to make an appointment to see this Architectural beauty. **\$24,000,000 7Beds/7Baths**  
Ricardo Cruz / Luxury Home Consultant 305-310-4693



EXCEPTIONAL BAY AND OCEAN VIEWS. TOTALLY REMODELED BATH, AND TILE FLOORS. NEW DISHWASHER, A/C. READY TO MOVE IN. CABLE AND HOT WATER. RENTS OK. GREAT INVESTMENT. FEW BLOCKS FROM OCEAN AND SHOPS ON COLLINS. FULL AMENITIES.



\$149,000  
2BEDS / 2BATHS  
7441 WAYNE AVE.  
MIAMI BEACH  
LUIS HOFFMANN  
REO SPECIALIST  
PH:305-794-6366



CONTEMPORARY CONDO WITH PANORAMIC VIEW OF MIAMI RIVER AND DOWNTOWN CITY LIGHTS. LOFT-STYLE INTERIOR. FEATURES EUROPEAN STYLE KITCHEN, LARGE BALCONY, IMPACT GLASS WINDOWS. FABULOUS AMENITIES, EXERCISE ROOM, INFINITY POOL, AND MORE.



\$199,000  
1BED / 1BATH  
THE IVY  
DOWNTOWN-BRICKELL  
SARKIS ANAC  
CONDO SALES SPECIALIST  
PH:305-216-3472



SPECTACULAR 2/2.5 CORNER UNIT W/FLOOR TO CEILING GLASS. BEAUTIFUL MARBLE FLOORS! DESIGNER DECORATED WITH MODERN STYLE AND FURNISHED. DIRECT VIEWS OF DOWNTOWN MIAMI, THE BAY, FISHER ISLAND, MIAMI SKYLINE, AND ENDLESS OCEAN VIEWS.



\$7,000 / MONTH  
2BEDS / 2.5BATHS  
CONTINUUM  
SOUTH BEACH  
KARINA FURLIN  
LUXURY HOME SPECIALIST  
PH:305-213-4672



SPECTACULAR BAY VIEW. HUGE LIVING AREA WITH ROOM FOR DINING. ACCESS BALCONY THROUGH MASTER AND LIVING ROOM. WALK IN CLOSETS, EUROPEAN STYLE KITCHEN, WALKING DISTANCE TO PARK, MARINA, PERFORMING ARTS CENTER, AMERICAN AIRLINES ARENA.



\$1,450 / MONTH  
1BED / 1BATH  
QUANTUM ON THE BAY  
BISCAYNE MIAMI  
MARILEN NACERO  
BISCAYNE / BRICKELL  
LEASING SPECIALIST  
PH:786-317-6638

305-672-0773

La Playa Properties Group, Inc.  
2275 Biscayne Blvd. Ste 1  
Miami, FL 33132

**Now Recruiting Professional Realtors!!!**

For a Private Interview contact our Sales Director:

Luisana Leon 305-672-0773 ext. 205

[luisana@laplaya-properties.com](mailto:luisana@laplaya-properties.com)

[www.LaPlaya-Properties.com](http://www.LaPlaya-Properties.com)



# BizBuzz: August 2010

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

By Pamela Robin Brandt  
BT Contributor

Last month soccer dominated the sports world. This month a mountain of deals from *BT* advertisers encourages us to refocus on our personal favorite sport: shopping.

Sal Guerra, master builder of patio decks and owner of **Renu at Hand** (305-866-8408), has something special for *BT* readers: Sign up for a wood-deck maintenance program and get a free Weber Smokey Joe grill. Don't have a deck? No prob. Sal's crew will design and build you one, and gift you the grill plus a \$250 discount.

Before the patio, you need a house. Finding you one will be a snap for new advertiser **La Playa Properties** (2275 Biscayne Blvd., 305-672-0773), a full-service firm that boasts "the most complete supply of real estate properties in today's South Florida market."

If your concern is to keep the home you already have, lawyer **Jake Miller** has encouraging news: Banks are now doing greatly reduced settlements on second loans to close them out. Hear more at his two free seminars this month: August 10 and August 24 at 6:00 p.m. (12550 Biscayne Blvd., suite 800, 305-758-2020).

Enjoy summer's bay breezes while lounging in the exotic new Cairo set from Ascot Teak (12951 Biscayne Blvd., 305-892-2131). The store is offering *BT* readers 20% off this gorgeously graceful grouping.

Just in case those breezes become hurricanes, better prepare by equipping your place with impact-resistant windows and doors. **Coastline Windows and Doors** (305-373-6181) soothes the



Dental Options now in Aventura



Doggie Bag Café talent search

sticker-shock sting by offering *BT* readers 25% off on all orders placed in August.

You don't need a backyard to be surrounded by glorious greenery. **City Plants** offers readers 20% off ingenious self-watering planters purchased in August at the shop (3529 NE 2nd Ave., 305-573-1101). Additionally for buyers, you'll get free on-site consultation on picking plants or containers for home or office locations.

At **North Miami Arts Collective** (845 NE 125th St., 305-892-9961), a boutique carrying everything from tutus to tap-dance shoes, mention the *BT* for a 10% discount on purchases of \$30 or more.

Summer humidity has your home smelling dank? Anthony and Amado advise that their latest find at **A & A Village Treasures** (186 NE 107th St., 305-298-3015) will destroy airborne odors and bacteria pronto. These are glittery

Effusion lamps at A & A Village Treasures



Ascot Teak's cool Cairo set



glass effusion lamps, equipped with negative-ion, air-purification technology. We'd buy them for their looks alone.

Lovers of home décor from the 18th Century to the 20th Century will find one-stop shopping at new advertiser **Antiques Plaza** (8650 Biscayne Blvd.). All six showrooms, each with its own distinct personality, are offering a 10% discount to *BT* readers this month.

Speaking of one-stop shopping, how about a camera/diamond ring/DVD/electrical generator store? You never know what you might find at new advertiser **Cash Inn** (1823 NW 79th St., 305-691-3701), an ultimate pawn shop.

Beat the heat with cool clothing (like 100% cotton voile or gauze tops) from new advertiser **Rupees** (415 NW 27th St., 305-576-4368), importer and distributor of fine resort wear from India.

To make room for fall fashion, vintage lingerie shop **La Boudoir Miami**

(6900 Biscayne Blvd., 2nd floor, 305-775-8127) is throwing a blowout sale: Buy one item, get 50% off your second purchase.

For help collecting the full amount you deserve from your insurance company following damage to your home or business (fire, mold, vandalism, theft, whatever), call new advertiser Eric Alonso at **Insurance Claims Experts** (786-390-5259). If he doesn't get you more money, you pay him nothing. Consultations and inspections are complimentary.

As for fixing things up, whether you need a whole kitchen installed or just a few doors hung, new advertiser Jorge at **J&A Carpentry** can do the job. Call 305-336-1394 for an estimate — free.

And if it's *you* that needs fixing, new advertiser **305 Helps Me** (305-435-7763), a.k.a. Chiropractic Clinics of Florida, is offering a free consultation to any *BT* readers injured in an accident.

Need a beauty boost? Check out two downtown establishments, both new advertisers: classic barbershop **Churchill's** (12 SE 1st St.) or for DIY types, **Metro Beauty Center** (4 SE 1st St.), which stocks more than 7000 beauty products.

For advanced skincare, new advertiser **Cosmetic Centre** (6301 Biscayne Blvd., 305-751-7771) provides just about any dermatological treatment imaginable in its lovely new high-tech facility, where Dr. Just Brahmatewari is the physician in charge.

Tooth trouble? At **Dental Options** new patients mentioning the *BT* pay just \$59 for an exam, digital X-rays, and a cleaning. And now there are two locations: 11645 Biscayne Blvd. #204, 305-892-2960; and 2999 NE 191st St. #804, 305-466-1804.

Continued on page 64

93 NW 93 Street



\$299,000

Large 2/2 + Den/office on huge Corner lot. New roof, Kitchen & A/C. Wood floors. Family room.

1515 NE 104 Street



\$850,000

Renovated 3/2.5 on deep canal. No bridges to bay. Dock, pool, garage. 2,734 sq. feet. High end finishes. Must see!

1700 NE 105 Street



\$99,500

Wide bay views from this large 1/1 in The Shores Condo. Balcony. Eat-in kitchen. Community pool & dock.

1551 NE 105 Street



\$138,950

Big 2/2.5 Shores town-home east of US 1. End unit. Enjoy tennis, pool & dock. Priced for quick sale.

**DUFFY REALTY**  
www.duffyrealty.com

**Patrick L. Duffy**  
305-904-4803

# A HIGH SCHOOL FOR THE NEW MILLENNIUM OPENS **i**N FALL 2010

The logo for iPrep Academy features the word "iPrep" in a large, teal, sans-serif font with a red dot above the "i". Below it, the word "ACADEMY" is written in a smaller, dark grey, all-caps, sans-serif font. The background of the entire page is a blue gradient with light rays and bokeh effects.

**i**NTELLIGENT **i**NNOVATIVE **i**NTEGRATED **i**NTERACTIVE

Located in the heart of Miami's business, cultural, and economic landscape, Miami-Dade County Public School's newest high school, the **iPrep Academy** will offer...

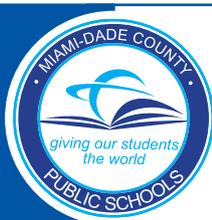
- Rigorous curriculum consisting of Honors and Advanced Placement courses
- Technology-rich environment with full wireless access
- Direct connection to Miami's vibrant business community
- Internship opportunities in private industry and local government
- Hands-on activities and real world experiences as part of everyday coursework
- Dynamic instruction focusing on leadership and problem-solving skills
- Online and face-to-face classes
- Laptop computers for all students to use for class work and homework assignments

**Accepting Grade 11 for the 2010-2011 school year**

MIAMI-DADE COUNTY PUBLIC SCHOOLS

**MAGNET  
SCHOOLS**

SCHOOL CHOICE & PARENTAL OPTIONS



**APPLY TODAY LIMITED SEATING**

For more information, call 305.995.1928 or visit:  
**MIAMIMAGNETS.ORG** | [HTTP://IT.DADESCHOOLS.NET/ANNEX](http://it.dadeschools.net/annex)

iPrep Academy • 1500 Biscayne Boulevard • Miami, FL 33132

# A Mad Dash for Money

*The City of Miami, nearly bankrupt, will do anything to bring in the bucks*

By Jack King  
BT Contributor

On a very nice Friday afternoon not long ago, I got an e-mail from Jim Mullin, our intrepid leader here at the *BT*. The message was a bit agitated, so before I slipped on a pair of my best dress flip-flops to go out with friends, I thought I should give him a call. His voice was animated as he asked me what I knew about the proposed twin electronic billboard towers across the street from the Arsht Center.

Not much, I told him. I really knew more than I let on, but I felt it wasn't going to be a big deal. I know that when someone proposes something in this town, that doesn't mean it's going to happen.

Does anyone remember the Mercy Hospital condo high-rises, the Flagstone luxury condo/hotel complex on Watson Island, the condos lining the Miami River, and many other pipe dreams?

Yes, you might point to the Midtown Miami development and say there's one dream come true. Well, less than half of it has been built, and that was with some \$100 million in public money. Not exactly a rousing economic success.

Sensing that the boss wanted me to check out this project, I humbly agreed. But why? What's wrong with a big new parking garage in an area that needs one? And those 300-foot digital advertising towers rising from atop the garage? Towers that are patently illegal under federal, state, county, and city codes? Well, this is Miami, and our wonderful city commission votes all the time to do illegal things. So again, what's the big deal?



Illustration courtesy of Maejfield Development

Mullin mused about Miami Mayor Tomás Regalado having gone over to the dark side because he negotiated such a controversial development deal in private. I'm not sure private negotiations are illegal, but they sure look bad. Then again, most final negotiations over such ventures are conducted privately, then brought to the commission for final approval. Plus I drove by Regalado's house the other night and the lights were still on. No darkness there.

Miami Commissioner Marc Sarnoff's support for the twin-towers project does raise some questions. When Sarnoff ran for election, he made a big deal of not liking *any* billboards. That's a pretty safe position to take since virtually all billboards in the City of Miami are illegal. Unfortunately it's been impossible to get them removed, and Sarnoff seems to have shifted gears on the issue. Instead of trying to get them removed, he's

forced them to pay more, *much* more. It used to be in the thousands; now it's in the millions.

Perhaps realizing that he would be on the wrong end of a 4-1 commission vote, Sarnoff changed his approach to the advertising towers, going after the most money and concessions he could get before voting in favor of it. At election time, however, this vote could come back to haunt him.

If Sarnoff were a better student of Miami history, he might have opted for the Plummer Strategy. J.L. Plummer was a city commissioner for nearly 30 years and was a master at promoting an issue and then voting against it.

It worked like this: A proposal would come before the commission that Plummer liked but the people in the Grove (his home area) didn't like. So he would privately extract concessions from the developers and publicly rail against

their project. When it came time to vote, Plummer would vote *against* it, but the proposal would pass 4-1. At election time, Plummer would be grilled about the despised project in their neighborhood. He'd say, "Don't blame me. I voted against it."

Just before I hung up with Mullin, he got in one more. "Did you see that the commission is raiding the Community Re-development Agency to pay for their office staffs?" Wait a minute, I thought. That's just crazy. There's no legal way to do that.

Granted, the city had already played fast and loose with some \$500 million from the Overtown-Park West CRA — the cost of Commissioner Michelle Spence-Jones's support for a new Marlins stadium. Mayor Manny Diaz promised her the money, she voted for the stadium, got indicted, and then learned the city is broke and most likely will renege.

This one is different. The two commissioners who oversee CRAs in their districts — Sarnoff and Richard Dunn — want the agencies to pay their office staffs for CRA-related work. It's probably legal, but certainly not a nice thing to do.

All of this revolves around the desperate need to generate revenue. City officials have few options. They can't raise taxes. They can't raise fees. And they're reluctant to lay off hordes of city employees or slash their pensions, though that's exactly what must be done to save serious bucks.

I understand why the city is frantic, but please, let's not ruin Miami with ill-conceived projects that could be with us for many years.

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

## THE LAW OFFICE OF WILLIAM REICH, P.A.

12550 BISCAYNE BLVD STE 800 • NORTH MIAMI • ph (786) 431-2938

CONTRACTOR/CONSUMER DISPUTES • CONSTRUCTION • DEBT COLLECTOR DEFENSE  
CONTRACT • LANDLORD-TENANT DISPUTES • FORECLOSURE DEFENSE • LOAN MODIFICATIONS

FLAT FEE & FLEXIBLE FEE ARRANGEMENTS AVAILABLE  
FREE INITIAL CONSULTATION

CRIMINAL DEFENSE by a Former Assistant State Attorney

Misdemeanor • Felony • Traffic • DUI • Expunge Records • Domestic Violence Injunctions (Restraining Orders)

# douglas elliman florida

The Finest in Real Estate



\$1,200,000

**BELLE MEADE ISLAND**  
919 BELLE MEADE ISLAND DR

- Island Inspired Waterfront Home
- Built in 2001
- 3bdr / 3.5bth + office 3400sqft
- 75' on water w/ ocean access
- Priced 15% below last Belle Meade Island Sale

MADELINE ROMANELLO • 305.282.2133  
mromanello@ellimanflorida.com



MULTIPLE UNITS AVAILABLE

**PERFORMING ARTS DISTRICT**  
1900 N BAYSHORE DR

- The Quantum On The Bay: resort amenities
- Next to bay, Margaret Pace park, downtown
- Unit 3105 \$169,000; Studio; city/bay views
- Unit 2307 \$195,000; 1bd/1.5ba; city views
- Unit 4403 \$229,000; 1bd/1ba; spectacular view

SCOTT VOELKER • 305.733.0988  
scottvoelker@gmail.com



\$299,900

**MIAMI SHORES**  
8900 NE 8 AV #1110

- 3/2 Townhouse
- Large top floor unit
- One car garage
- Relaxation park & Pool
- Purchase or Rent @ \$2,100 per month

BRIAN CARTER • 305.582.2424  
bcarter@ellimanflorida.com



\$513,000

**SOUTH OF FIFTH ( SOFI )**  
90 ALTON RD #2906

- Nicest 1bdr at the Yacht Club Portofino
- Exclusive South of Fifth Neighborhood
- Amazing Designer ready turn key unit
- Jerusalem floors & steam room shower blinds
- Finished California closets & black out blinds

DEAN BLOCH • 917.848.9485  
dbloch@ellimanflorida.com



\$4,500 /MONTH

**SOUTH OF FIFTH ( SOFI )**  
828 3RD STREET #PH1 ...

- South Beach PH Fully Furnished for rent
- State of the art sound system throughout
- 1000 sq. ft roof terrace w/ outside kitchen & BBQ
- Sundance Condominium 3rd & Jefferson

DAVID SIDONS • 305.508.0899  
dsidons@ellimanflorida.com



\$185,000

**BISCAYNE CORRIDOR**  
2001 BISCAYNE BLVD #2202

- Bay views
- High Ceilings
- Gym on premises
- 2 bdr/2bths 1094 sq.ft
- Move-in Condition

TY FORKNER • 305.502.7103  
tforkner@ellimanflorida.com



\$1,200,000

**SOUTH BEACH**  
1235 WEST AVE

- Rare Deco Fourplex in South Beach w/ parking
- All 2 bedroom units
- Charming Classic deco features inside and out
- Plans included for development!

LESLIE COOPER • 786.486.8003  
lcooper@ellimanflorida.com



\$799,000

**DOWNTOWN MIAMI**  
900 BISCAYNE BAY UNIT 3401

- Direct bay, south east and western exposure
- 3 bed/ 3.5 baths, Fully Finished Unit
- Italian flooring and lighting & California closets
- Frameless glass enclosures
- Most desirable corner A line unit

IVAN HERNANDEZ & CHRISTIAN KAWAS  
305.490.0028 • ihernandez@ellimanflorida.com



\$374,999

**CANYON RANCH**  
6799 COLLINS AV #210

- Experience luxury spa resort living
- Lowest price 2/2 unit in building!
- Balcony off master & living w/12ft. ceilings
- 73,00 square foot Fitness/spa overlooking ocean
- As low as \$374,999 - \$337/ sq.ft

LEVENTE KOVARY, P.A. • 786.486.1142  
lkovary@ellimanflorida.com

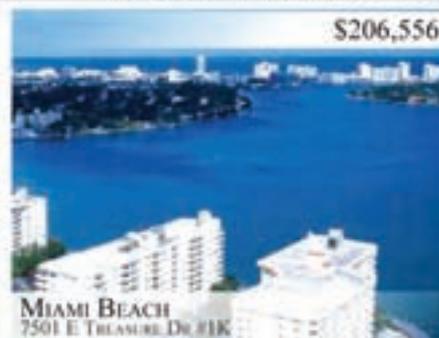


\$349,900

**SHORECREST**  
8260 N. BAY SHORE DR

- Great 2 bdr/2bth + 1bdr/1bth In-Law
- Corner lot in private area E of NE 10th Ave
- Vaulted ceilings, wood floors, & breakfast nook
- Fenced yard w/pool & lush tropical foliage

JEFFREY J. WILKINSON, P.A. • 305.213.1495  
jwilkinson@ellimanflorida.com



\$206,556

**MIAMI BEACH**  
7501 E TREASURE DR #1K

- Condo conversion on Treasures on the Bay
- Amazing views of the Bay and Ocean
- Impact resistant windows and sliding glass doors
- Remodeled kitchen cabinets w/ SS appliances
- Motivated seller

DARIN TANSY • 305.924.4100  
dtansy@ellimanflorida.com



\$1,990,000

**CONTINUUM SOUTH TOWER**  
100 S. PONTA DRIVE # 602

- Stunning direct Ocean Views
- Generous 2 bedroom split floor plan
- Private elevator foyer
- Top Miami Beach Location
- Just under \$2M!

ALEXANDER M. RISTL, P.A. • 786-281-5330  
alexander.ristl@yahoo.com

www.ellimanflorida.com

1691 MICHIGAN AVE., STE 210 | MIAMI BEACH, FL | PH: 305.695.6300 • FAX: 305.695.6301

## Across the Bay

Continued from page 1

they die young.

Most of us managed the transition and grew up, and Miami Beach, to an unexpected extent, has grown up too, helped along by money, Art Basel, and the sense that the party might be, if not over, waning a bit.

The fact is that most truly hip kids now avoid the Beach like the plague. Instead they head for *Biscayne Times* territory: downtown Miami, Wynwood, the Design District, and the Upper Eastside.

In an odd way, the phenomenon reflects the experience of many *BT* readers who once lived in the emergent Miami Beach or spent copious amounts of time cavorting there. You survived the South Beach craziness, found your perfect partner, moved across the bay, bought a home, started a family, and haven't looked back. Or even *been* back. Too many blurry memories, too much traffic congestion, too many parking hassles, too high a price to pay — in stores, restaurants, and elsewhere.

Miami Beach may no longer be cool for young hipsters, but it has matured such that, more and more, there is great stuff for grownups to do while not getting ripped off by valets or dissed by surly waiters.

In short, it's safe to go back to the Beach — at least for a short visit. It was always deeper than we all thought, and once you confront the city without a hangover, it's sort of interesting.

Our heads and hearts (and wallets) remain faithful to the Biscayne Corridor, but now and then it's fun to venture abroad. So with the help of a seasoned guide (yours truly), here we go.

## ART SMART

### The Wolfsonian-FIU Museum

Founded by Micky Wolfson in a former Washington Avenue storage building,



The glittering lobby of the Wolfsonian-FIU, the Beach's museum of "thinkism."



The Bass Museum of Art appeals to both kids and adult kids.

For this year's Art Basel, the Wolf will have Isabella Rossellini hosting their show "Speed Limits," an exhibition that "explores the role of speed in

In addition to displays from its permanent collection, the museum currently is featuring two shows, "Advertising for Health," which explores "nearly



When completed, Collins Park will run from the Bass Museum to the sea.

that includes the Waldorf-Astoria in New York, the Breakers in Palm Beach, and the Biltmore in Coral Gables.

On Friday evenings, the museum offers free admission. The gift shop stocks an inviting selection of clever and unique objects plus a wide range of books, while the Dynamo Café features lunch specials and "Energy Hours" with two-for-one beer and wine discounts.

*The Wolfsonian-FIU, 1001 Washington Ave., 305-535-2680, www.wolf.fiu.edu.*

**Parking:** Those in the know — and the lucky — park behind the building in several free spots controlled by the museum. Just let the security guard know you're there and are visiting the museum. Otherwise there's a small parking lot across Washington Avenue and a large public garage to the south, just off Washington Avenue.

### The Bass Museum of Art

The Bass, which will host an exhibition of work by London-based film artist Isaac Julien during Art Basel, is kicking it on all different levels lately, from kid-friendly attractions to way adult contemporary material. Downstairs, a new permanent exhibit, the Egyptian Gallery, contains everything from a statuette of Osiris, king of the afterlife, to a very dead mummy. The 63-inch-long

Those in the know park behind the Wolfsonian in several free spots controlled by the museum. Just let the security guard know you're there.

the Wolfsonian is celebrating its 15th anniversary this year and has remained a beacon of intelligence amid the wasteland of Washington Avenue. The museum's Dynamo Café is also a perfectly smart place to eat.

modern life and honors the hundredth anniversary of Italian Futurism." But the collection is a marvel at any time, encompassing 120,000 objects spanning the years 1885 to 1945 and mostly related to the decorative and propaganda arts and issues of modernity.

a century of advertising for medicine, pharmacy, and public health," and which includes rare posters and other intriguing objects; and also "The Grand Hotels of Schultze & Weaver," a delightful exhibit that features everything from renderings to photographs of the firm's hotels, a list

man spent eternity in a coffin from the beginning of 26th Dynasty. Kids dig the black teeth and frozen smile.

Upstairs, the "Human Rites" show mixes borrowed contemporary work with

Continued on page 18

# Bryan T. Halda, P.A.

Your South Florida Realtor



**Bryan T. Halda, CRS, P.A.**  
Senior Vice President - Stockholder

305-788-8470  
bryanhalda@aol.com  
www.bryanhalda.com



## ESTATES › CONDOMINIUMS › LAND

Receive exclusive access to multiple, confidential and discreet non-listed properties available for sale and lease, both long and short term.

### OVER \$100-MILLION IN RESIDENTIAL ACTIVE LISTINGS



**Star Island Mansion**  
10-bedrooms/11-bathrooms  
40,000 ft. land/100 ft. water frontage  
\$12.95 million or \$39,500.00 per month



**Largest home in the heart of SOBE**  
16,000 ft/5-bedrooms/5.5-bathrooms  
\$7.5 million or \$75,000.00 per month



**Pinetree Drive Mansion**  
One Acre/100 ft. water frontage  
9-bedrooms/7.5-bathrooms  
\$7.5 million or \$45,000.00 per month



MY NEWEST LISTING

**Miami Beach waterfront Estate**  
7,250 ft/7-bathrooms/6.5-bathrooms  
87-foot water frontage  
\$3.1 million



MY NEWEST LISTING

**Coconut Grove private Villa/w boat dock**  
5,000+ square feet/6-bedrooms/5.5-bathrooms  
\$1.595 million



**La Gorce Palace-Miami Beach**  
2,850-square feet-Ocean front  
3-terraces/3-bedrooms/2-full/2-half  
\$1.199 million



## Across the Bay

Continued from page 16

pieces from the Bass's permanent collection, from a sculpture of a Buddhist monk from the Yuan Dynasty (1206-1368) to Rirkrit Tiravanija's "Buddha Project," 200 hand-carved wooden Buddha figurines arranged on stainless-steel shelves. On the staircase wall is Thomas Hirschhorn's *Necklace CNN*, an eight-foot-long chain of gold wrapping paper with the CNN logo as a bling emblem.

The Bass sponsors an eclectic music series and art programs for parents and their children. Like the Wolfsonian, the museum store here brims with intelligent stuff.

*Bass Museum of Art, 2121 Park Ave., 305-673-7530, www.bassmuseum.org.*

**Parking:** A public lot sits next to the museum, and a much larger lot is across Collins Avenue. Plenty of street parking as well.

### Collins Park Arts District

This is kid wonderland. Just north of the Bass, on 22nd Street, are the offices and studios of the Miami City Ballet, with plate-glass windows that let you watch dancers rehearse. The adjacent regional branch of the Miami-Dade Public Library system was designed by famed architect Robert A. M. Stern and is a first-rate, beautiful facility with a great reading room for children.

Collins Park itself is undergoing a landscape overhaul, which is nearing completion. When done it will offer a clear vista from the Bass Museum to the ocean and the boardwalk along the sand. By the way, that boardwalk, which begins at 46th Street, has been extended southward to include a broad, lovely stretch from 22nd Street down to Lummus Park at 14th Street. Bicycles are permitted on the new section, allowing for a traffic-free ride all the way down to 5th Street.

**Parking:** Use the expansive new public lot off Collins Avenue between 21st and 22nd streets.

### CLASSICAL GAS The New World Symphony

Later this year the NWS will move into its new, Frank Gehry-designed concert hall and campus just north of Lincoln Road. The 100,000-square-foot complex is Gehry's first project in Florida, and it also includes his high-tech parking garage with an advanced LED



You can bike for long blocks on the new beach boardwalk extension.



Frank Gehry's high-tech home for the New World Symphony will instantly change the Beach's cultural landscape.

lighting system woven into a steel-mesh skin.

Outside the NWS building, a 7000-square-foot projection wall will

After a series of parties during Art Basel, the building will have an official opening week of festivities commencing January 25, 2011, during which London-

The boardwalk has been extended to include a broad, lovely stretch from 22nd Street down to Lummus Park at 14th Street. Bicycles are permitted.

loom over an adjacent 2.5-acre park designed by the renowned Dutch firm West 8. Throughout the season, NWS concerts will be broadcast live and free in the park via robotic HD cameras mounted in the concert hall.

based filmmaker Tal Rosner and video artist Casey Reas will present their specially commissioned art video, utilizing the projection wall.

Gehry's low-key NWS design is a marked departure from his Guggenheim



South Pointe Park has been transformed into a waterfront gem.

Museum Bilbao or Disney Concert Hall in Los Angeles. At this point in his career, Gehry says, he'd rather be "doing classical-music venues than anything else."

The NWS campus also reflects Gehry and musical director Michael Tilson Thomas's strong belief in the potential that advanced technology holds for the future of classical music. The new center will have some 17 miles of fiber-optic cable for Internet2, allowing for real-time collaboration with composers, musicians, and conductors around the world — a lab for creating hybrid forms of classical music and a truly global musical meeting house.

The Gehry building and the West 8 park will instantly change the South Beach landscape for civilized people, creating a remarkable setting for sophisticated music and art, pouring over a city that is shaking off its lingering sun and fun clichés.

*New World Symphony, 305-673-3330, www.nws.edu.*

**Parking:** There's the old public garage west of the NWS complex, the vast lot across from the convention center, and soon, Gehry's own garage.

### WALK THIS WAY South Pointe Park

On the southern tip of Miami Beach,

at the foot of Washington Avenue, the formerly hardscrabble, 19-acre park has been transformed by Hargreaves Associates, known for Chicago's Parkview

Continued on page 20

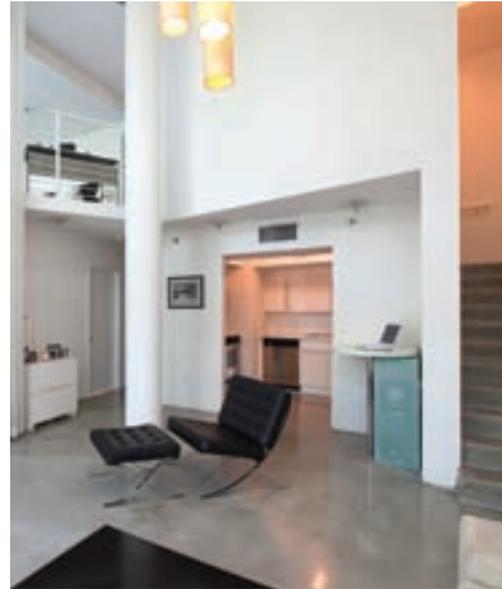


### LANDMARK ESTATE IN MORNINGSID

Restored 6 Beds/3 Full Baths +2½ Half Baths with incredible 18,487 sq. ft. lot with 4,900 sq. ft. of living space. New kitchen and baths. Perfect for a large family, huge grass play area, heated pool. Exceptional, world class home!

**Reduced: \$1,799,000**

5928 NE 6th Court - Morningside  
<http://www.Obeo.com/604521>



### SOUTH OF 5TH LOFT

2/Bed/2 Baths with 1,248. sq. ft. Floor to ceiling windows overlook garden with large terraces. Roof-top pool.

**Reduced: \$649,900**

Ilona Condo  
 221 Jefferson Avenue - #5  
 Miami Beach



### KEY WEST LIVING

3 Bed/3 Baths + office over 2,354 sq. ft. Updated kitchen. One car garage + large screen porch. Huge 15,000 sq. ft. lot can be subdivided /2 folio numbers. Your own private Fairchild Garden! **\$747,000**

621 NE 55th Street



### STATELY RENOVATED MED-DECO HOME

3 Bed/2.5 Baths with 2,536 sq. ft. Corner pool home located one block from bay. Impact windows & 2 car garage. **\$999,000**  
 695 NE 59th Street  
 Morningside



### CLOSE TO EVERYTHING

3 Bed/2½ Baths + office on a 7,830 sq. ft. lushly landscaped lot. Updated kitchen & baths. Cathedral ceilings, original tile & wood floors. Super charming.

**Reduced: \$675,000**

420 W 44th Street - Miami Beach



### A+ MIAMI SHORES LOCATION

2 story with 3 Bed/2 Baths over 2,377 sq. ft. Corner double lot, landscaped fenced yard.

**NEW LISTING: \$597,000**

295 NE 95th Street  
 Miami Shores



### ROOM TO ROAM

4 Bed/4 Baths Med/Deco on a double lot. Main house 3 beds & 3 baths + 1/1 guest house. Motivated seller.

**Reduced: \$839,000**

469 NE 55th Street  
 Morningside



**NANCY KNOWS**

**305 903 2850**

[NANCY@NANCYBATCHELOR.COM](mailto:NANCY@NANCYBATCHELOR.COM)  
[WWW.NANCYBATCHELOR.COM](http://WWW.NANCYBATCHELOR.COM)

**EWM** REAL ESTATE MORTGAGE TITLE INTERNATIONAL INSURANCE  
Since 1964 ewm.com

Exclusive Affiliate of **CHRISTIE'S GREAT ESTATES**

Five Things

Continued from page 18

West. With some \$22 million at their disposal, the designers created a waterfront green space unlike any other in South Florida. It opened in March of last year. From the serpentine trails through artfully arranged dune grass to sweeping vistas from the park's new "green mountain" to kids' fantastical water features to the off-leash doggie area to the broad Government Cut walkway and its colorful LED light towers — South Pointe Park is now a feast for the senses and a terrific place to wander and explore. (The outdoor patio at Smith & Wollensky restaurant remains the best place to take in all the passing strollers and cruise ships.)

From here you can walk to the Miami Beach Marina, then loop back



The western end of Lincoln Road now boasts a hot parking garage and a cool garden.

backlit by the setting sun, it's still one of the most beautiful panoramas in America.

*South Pointe Park, 1 Washington Ave., 305-673-7006, miamibeachfl.gov/parksandrecreation.*



Photo courtesy of Canyon Ranch

Canyon Ranch offers serenity plus a full medical staff.

sits at the foot of Ocean Drive.

Lincoln Road

Celebrating its 50th anniversary this year, the Road is indisputably the town

Morris Lapidus of Fontainebleau and Eden Roc fame. And now two great architecture firms have buildings to complement Lapidus's vision, Gehry Partners and Herzog & de Meuron, the lauded Swiss team that has designed the Miami Art Museum's future home.

Gehry's New World Symphony building sits at the eastern end of the Road. At the western end is Herzog & de Meuron's contribution, an open-air,

The Gehry building will instantly change the South Beach landscape for civilized people, creating a remarkable setting for sophisticated music and art.

and make the jaunt up to Ocean Drive. At sunset, when those Art Deco gems are

**Parking:** A 200-car public lot is at the park's entrance. Another public lot

center of South Beach. The promenade was designed, of course, by the late

Continued on page 22

wood neck Specialists
 DESIGN    CONSTRUCTION    MAINTENANCE

KOI PONDS  
OUTDOOR BARBECUES  
NATURAL WATERFALLS

renu @ hand    LICENSED & INSURED

FREE ESTIMATES    305-866-8408

# Rose and Rose Realty, P.A.

Your Realtor with Integrity, Credibility and Vitality



**Randy Rose, Broker**

FOR ALL YOUR REAL ESTATE NEEDS

**305-949-2181**



**Waterfront Specialist**

**MAKING YOUR REAL ESTATE TRANSACTIONS FLOW SMOOTHLY**

Office: 305-949-2181 / Cell: 305-335-8428 / Fax: 305-947-3727

Email: randy@roseandroserealty.com / Web: www.roseandroserealty.com



\$629,000

**AVENTURA**

**3 STORY PENTHOUSE 4BR 3 1/2 BTH**  
Rare opportunity 3 story PH townhome w/private garage. Approx 4,000 SQ FT with semi private rooftop pool. Super panoramic views of Turnberry Golf course, Sunny Isles Beach, S,SE,SW views.



\$379,000

**NORTH MIAMI BEACH**

**SKYLAKE 4BR 3BTH**  
Nice spacious pool home with garage converted In-laws quarters or can be used as home office. Master suite over looks pool/patio area. Great location.



\$185,000

**NORTH MIAMI BEACH**

**EASTERN SHORES Condo 2 BR 2 BTH**  
Very large waterfront condo with direct waterviews of Maule Lake. 30 FT Boat dock space is included. Ocean access and no fixed bridges to Haulover



\$1,495,000

**NORTH MIAMI BEACH**

**EASTERN SHORES 5BR 3 BTH**  
Beautiful waterfront home with 135ft of waterfront. Ocean access and no fixed bridges to Inlet. Boat dock comes with a 15,000lb lift. Recently remodeled kitchen with solid wood cabinets and granite countertops.



\$1,349,000

**NORTH MIAMI BEACH**

**EASTERN SHORES 3BR 3 BTH**  
Beautiful totally updated & remodeled Pool home with ocean access and no fixed bridges. 80 FT on the water with large dock for yacht and 13,000 pound lift included. High ceilings. Built 1992.



\$429,000

**NORTH MIAMI BEACH**

**EASTERN SHORES 3BR 2 1/2BTH**  
Lovely renovated Multi-Level townhouse with new kitchen. Tile floors and bamboo floors in bedrooms. High ceilings in bedrooms. Master BR has loft/office and 2 W-I-C. Large patio area and 22ft boat dock space behind unit.



\$975,000

**MIAMI LAKES**

**LOCH LOMOND 5BR 4BTH**

Owner will hold first mortgage - terms are negotiable. One story completely renovated lakefront and pool home. Water ski, wake board, jet ski and fish behind your home. 24hr guard-gated community



\$429,000

**NORTH MIAMI BEACH**

**EASTERN SHORES 2BR 2 1/2 BTH**

Totally renovated 2 story Townhouse corner unit direct on the Intracoastal with wide-bay views. 40FT boat dock with lift included. 2 covered parking spaces included. 24HR Guard-Gated.



\$799,900

**SUNNY ISLES BEACH**

**POINCIANA ISLAND TH 4BR 3BTH**

Renovated unit with garage located on private island across from the beach. 24HR Guard-Gated community. Walk to the beach. Large Pets OK. Boat dock included behind unit.

## Across the Bay

Continued from page 20

sculptural, gravity-defying parking garage and retail center. Jacques Herzog describes the building as quintessential Miami Beach: “All muscle without cloth.” The top floor boasts a 25,000-square-foot event area with non-stop views. At ground level, acclaimed landscape architect Raymond Jungles has created a soothing garden with cypress trees, ponds and fountains, and thousands of Pedra Portuguese stones. Artist Dan Graham, who had a retrospective at the Whitney last fall, added his kidney-shaped, interactive glass sculpture *Morris*, a kid-friendly piece



**The highly rated Essensia restaurant at The Palms Hotel.**

which has moved to a stylish interior space, keeping its ever-popular café on

Photo courtesy of The Palms



**Designer Todd Oldham’s rooftop pool and lounge at The Hotel oozes atmosphere.**

was owner of the pioneering Wet Paint Café, located in the building next door

once had an office in the space where the new store is located, and even now, I’m a

At the western end of Lincoln Road is Herzog & de Meuron’s new contribution, an open-air, sculptural, gravity-defying parking garage and retail center.

meant to evoke the lines of the Fontainebleau and Eden Roc, and to honor the visionary of Miami Beach.

Midway along the Road is the great independent bookstore Books & Books,

the mall. This is a great place to practice Miami’s principal sport — people-watching — and to eat well. Chef Bernard Matz is also a handy historical reference to Miami Beach. In the mid-1980s, he

and the restaurant that launched chef Douglas Rodriguez.

I was there on opening day of Books & Books 20 years ago, and at the recent 20th anniversary party as well. I

regular. Why change a good thing? Despite the crowds and parking challenges, Lincoln Road is still worth the trip.

Continued on page 24

**Dining Rooms | Wall Units | Coffee Tables | Buffets | Bedroom Sets | Sofas | Lighting | Accessories**



**Miami Location**  
1730 Biscayne Blvd  
305-377-1221

**Aventura Showroom & Warehouse**  
2666 NE 189th Street  
305-466-2606

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

**NEW LEADERSHIP**

**Putting Children First!**

**VOTE Vanessa**  
**Woodard Byers**

**Miami-Dade County School Board District 2**

**Endorsed by the The Miami Herald** 

“ Vanessa Woodard Byers would bring an eagle eye to the board on budget matters, and her knowledge of the district after almost 30 years on the job would be ideal. Known as a quiet and ethical leader, and far from a politician, Ms. Woodard Byers says rank-and-file staff should be asked to offer recommendations on efficiencies on condition that cuts would not negatively affect teaching and learning and, most important, safety in the schools. ”

- More than 28 years with Miami-Dade County Public Schools in auditing, budget management, and school district funding.
- Successfully monitored and managed multi-billion-dollar Miami-Dade School District annual budget for more than 20 years.
- Advisor and resource person to principals, school district senior staff, and external task forces.
- Recipient of numerous awards for leadership and community service.

**786-663-6487**

**[www.vanessawoodardbyers.com](http://www.vanessawoodardbyers.com)**

**SAFE SCHOOLS • LET TEACHERS TEACH • MORE MONEY FOR PUBLIC SCHOOLS**

Political Advertising Paid for by the Vanessa Woodard Byers Campaign. Approved by Vanessa Woodard Byers, Candidate for Miami-Dade County School Board, District 2.

## Across the Bay

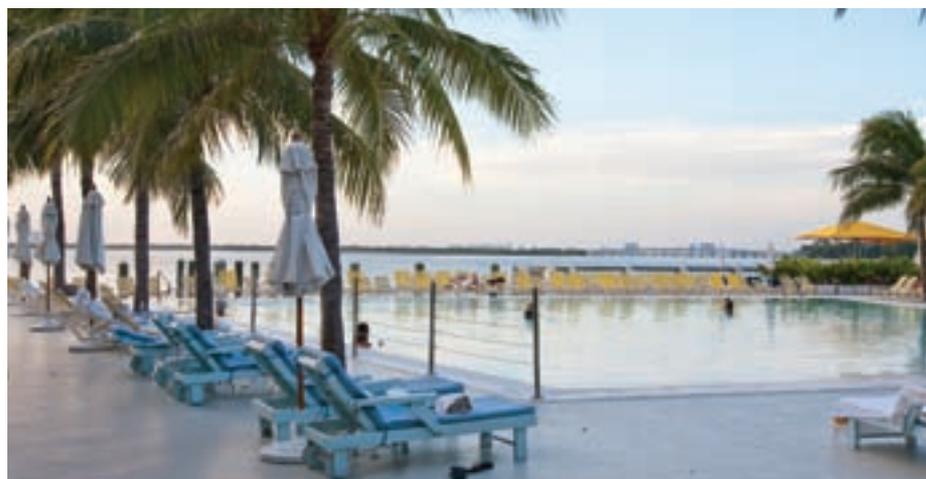
Continued from page 22

**Parking:** There are public lots behind Epicure market on Alton Road, surface lots along the Road's north side, and also the new Herzog & de Meuron garage, which is underutilized — so far.

## WEEKEND RETREAT

Since the 1950s, Miami Beach has been a city of big, brash hotels. The cast is always changing: The Fontainebleau unveiled its billion-dollar makeover in November 2008; the W Hotel opened its doors last year, as did the Grand Beach Hotel; and the exclusive Soho Beach House, the Florida outpost of the London-based hotel/club, will open this October just south of the Fontainebleau and could change the game.

In the meantime, many Beach hotels and their spas are prospecting close to home for customers to keep head counts up in a down economy. In fact, they're looking squarely at *BT* territory and those of you who are still considering summertime staycations. Here are a few possibilities for civil lobby life.



**The Standard Miami is hidden and tranquil and healthy and tosses in a happy hour for good measure.**

### Canyon Ranch Hotel & Spa

Situated at the former Carillon Hotel, completely retooled by Arquitectonica and opened in late 2008, Canyon Ranch is an all-inclusive lifestyle intensive-care unit, with a 70,000-square-foot "Wellness Spa," an Aquavana thermal suite, a full-blown medical staff, delicious and healthy food, and a serene ambiance — unlike many other hotels in Miami Beach. Throughout the summer, they're

offering special room-rate packages for locals. *Canyon Ranch, 6801 Collins Ave., 305-514-7000, www.canyonranch.com.*

**Parking:** Onsite valet.

### The Palms Hotel & Spa

A lodging with a AAA Four Diamond rating, the Palms spent \$20 million being re-engineered by famed local architect Allan Shulman, and remains a real gem. Amenities include an Aveda Spa, the

Essensia restaurant (rave reviews), and a fun Tiki bar by the pool. Perfect for a getaway, especially as the hotel is now offering discounts for Florida residents. *The Palms, 3025 Collins Ave., 305-534-0505, www.thepalmshotel.com.*

**Parking:** Onsite valet.

### The Setai

This is a playground for fans of international opulence, with two great restaurants, the Restaurant at the Setai and the Setai Grill. Service in Miami Beach can be a bit slack, but the Setai runs a tight ship. On the other hand, the stunning central courtyard and its reflecting pool could be anywhere in the high-roller world, and has nothing at all to do with Miami. *The Setai, 2001 Collins Ave., 305-520-6000, www.setai.com.*

**Parking:** Onsite valet or use the big public lot at 21st Street.

### The Betsy

The Betsy, which opened last year in the old Betsy Ross Hotel, is a small (63 rooms and suites), luxury boutique inn for

Continued on page 26



## Our Regal<sup>®</sup> paint has come a long way.



Regal is now better than ever with Advanced Particle Technology™ (A•P•T™) giving our paints a more durable, uniform finish with even better washability and easier touch-ups.

Come in to learn more about Regal with A•P•T.



benjaminmoore.com

### Biscayne Paint & Accessories

"The store that adds color to your life!"

8221 Biscayne Blvd.  
305-754-0112

**Bring this add in and receive \$5.00 off retail per gallon of Regal paint.**

© 2008 Benjamin Moore & Co. Benjamin Moore, the crown device, Regal, and the triangle "M" symbol are registered trademarks, and Advanced Particle Technology, and A•P•T are trademarks licensed to Benjamin Moore & Co.

# SANDY MOISE

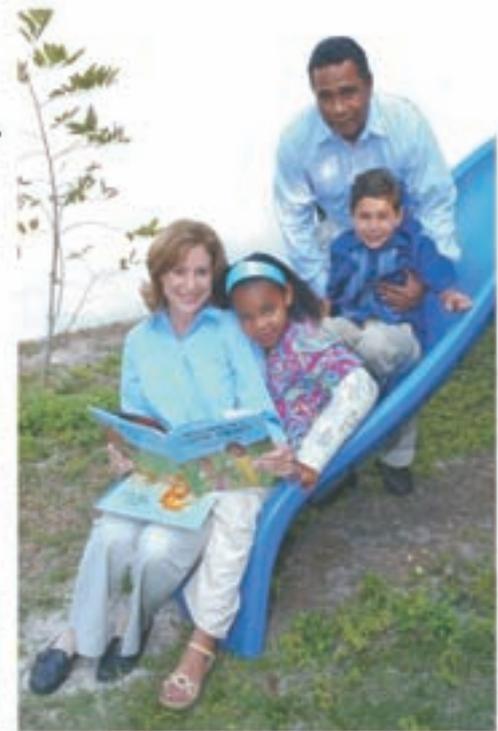
PTA Parent • Educator For Over 22 Years

Now is the time to leave behind the status quo and elect a proven leader who will provide real solutions. As an educator for over two decades, a mother of two young children, and community organizer, **SANDY MOISE** understands the value of education and has the political courage to lead.

**SANDY MOISE** is the only candidate in District 2 who has been on the front lines - working hard to support high standards, providing solutions to turn around schools where students are not getting the educational opportunities they deserve, and ensuring that our children have safe & healthy learning environments. As our next School Board member, **SANDY MOISE** will continue to be the independent voice that our community deserves. Part of the **SANDY MOISE** plan is to:

**TOUCH  
#110**

**SANDY  
MOISE**  
for SCHOOL BOARD  
DISTRICT 2



- Respect & Engage Parents As Full Partners
- Support Our Teachers & School Staff Members
- Build Meaningful Partnerships With Businesses, Community Organizations, Municipalities, & Faith-based Organizations
- Increase Access To Art, Music & Hands On Science
- Support Early Childhood Programs

## SANDY MOISE

**The Change We Need & The Voice We Deserve!**

**Please Vote on Tuesday, August 24th**

**For More Information, Please Call 305-758-8375**

**[www.SandyMoise.com](http://www.SandyMoise.com)**

Political advertisement paid for and approved by Sandy Moise for School Board.

## Across the Bay

Continued from page 24

grown-ups. It has a sleek basement night-club, a rooftop spa and “wellness garden” with ocean views, and a fantastic restaurant, BLT Steak. Lately it has evolved into a kind of cultural salon, with appearances by authors, filmmakers, and such. *The Betsy*, 1440 Ocean Dr., 305-531-6100, [www.thebetsyhotel.com](http://www.thebetsyhotel.com).

**Parking:** Onsite valet or use the public garage at 13th Street and Collins Avenue.

### The Hotel

A Miami Beach classic. Designer Todd Oldham just finished an extension of The Hotel above the News Café, overlook-

and the patio there is one lovely setting. The rooftop pool and Spire Lounge have atmosphere to burn. *The Hotel*, 810 Collins Ave., 305-531-2222, [www.thehotelsofsouthbeach.com](http://www.thehotelsofsouthbeach.com).

**Parking:** Onsite valet or use the public garage at 7th Street between Collins and Washington avenues.

### The Standard Miami

In a city of agitation, The Standard, a luxury spa hotel created by Andre Balazs on the site of the old Lido Spa, is all



The queen of Beach hotels, the Fontainebleau, now has top restaurants for adults and fun stuff for kids.

efforts. The quiet property near the eastern end of the Venetian Causeway doesn't compete with the tranquil vistas

an entire day of positive thinking. Better yet, they also have a new happy hour with cheap drinks.

*The Standard*, 40 Island Ave., Miami Beach, 305-673-1717, [www.standardhotels.com/miami](http://www.standardhotels.com/miami).

**Parking:** Onsite valet with summer discounts or surface parking across the street.

### Fontainebleau Miami Beach

The iconic Beach behemoth reopened awhile back after zillions were dropped on renovations, and now it is lobbing out everything: top-flight restaurants like Gotham Steak, Scarpetta, and Hakkasan, the 40,000-square-foot Lapis spa, a Kids Adventures program, and lots more. In these tough times, the hotel is also offering an array of summer specials for locals, including \$35 prix-fixe dinners, and is recasting itself as a family resort.

*Fontainebleau*, 4441 Collins Ave., 305-538-2000, [www.fontainebleau.com](http://www.fontainebleau.com).

**Parking:** Onsite valet or use the large public lot north of the adjacent Eden Roc Hotel.

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

Many Beach hotels are prospecting for new customers. In fact, they're looking squarely at BT territory and those of you who are considering staycations.

ing Ocean Drive, Lummus Park, and the ocean beyond. Oldham also revamped the AAA Four Diamond Wish restaurant,

about staying calm. It's a pared-down, Swedish-style retreat amid the hoopla of Miami Beach, one of Balazs's smartest

of Biscayne Bay, and the waterfront Lido Restaurant and Bayside Grill are blessed refuges of healthy food that can inspire

FOR ALL YOUR DENTAL NEEDS



Dental Options™

GENERAL, COSMETIC & SPECIALTY DENTISTRY

- ✓ GENTLE & QUALITY CARE
- ✓ INSURANCES ACCEPTED
- ✓ MULTILINGUAL STAFF
- ✓ EXTENDED HOURS
- ✓ FINANCING AVAILABLE
- ✓ IN-HOUSE SPECIALISTS\*



\* Our Doctors are graduates of Harvard, Columbia, Tufts, New York University, Nova University and the University of Florida. General & Cosmetic Dentistry: ALEXANDRA GORDON, D.D.S.

<b>ORTHODONTICS / BRACES</b>		<b>* NEW PATIENT SPECIAL *</b>	
FREE INITIAL CONSULTATION WITH SPECIALIST	NO DOWN PAYMENT <b>\$99-\$150</b> per month	INITIAL EXAM (0150) DIGITAL X-RAYS (0274) CLEANING (1110)	Offer expires 8/31/10 <b>\$59</b> must mention coupon

EMERGENCIES  
SEEN THE  
SAME DAY

2999 NE 191 ST - Suite 804  
AVENTURA - (305) 466-1804

11645 BISCAYNE BLVD. Suite 204  
NORTH MIAMI - (305) 892-2960

A CHAMPION FOR EVERY CHILD AND EVERY SCHOOL

Elect  
Dorothy



**BENDROSS-MINDINGALL**

For Miami-Dade County School Board

District 2 

- ✓ 30+ years as an Educator and Administrator in Miami-Dade County Public Schools.
- ✓ Dade County Public Schools Principal of the Year in 1991, and again in 1996.
- ✓ Represented District 109 for four terms in the Florida House of Representatives.
- ✓ Member of the Miami-Dade Domestic Violence Oversight Board.
- ✓ Member of the City of Miami Education Advisory Board.



PROUDLY ENDORSED BY:



OTAC  
Overall Tenant Advisory Council



UFMDC  
United Faculty of Miami Dade College

[www.bendrossmindingall4schoolboard.com](http://www.bendrossmindingall4schoolboard.com)

Political advertisement paid for and approved by Dorothy Bendross-Mindingall, candidate for Miami-Dade County School District 2, non-partisan

# It's About Kids, So May the Best Candidate Win

Questions for District 2 candidates, Miami-Dade school board

By Mark Sell  
Special to BT

Five candidates are jostling to succeed Solomon C. Stinson, arguably the most powerful man in the Miami-Dade School system, in the District 2 election August 24. Stinson, 72, is stepping down after representing the district for 14 years. His half-century with the school system, including 36 years as a teacher or administrator, extends back to the time of segregation.

Stinson runs school board meetings crisply while dispensing patronage, wisdom, and professional advice behind the scenes. He is little seen in the schools. Valued for his institutional knowledge, he is also perceived by many to operate in an autocratic fashion with a strong hidden hand.

A year ago he anointed Ronda Vangates, a politically seasoned school district bureaucrat, as his successor, with a \$500 contribution. Later he hosted a fundraiser for her attended by superintendent Alberto Carvalho. Judging from her \$70,000-plus in contributions, school-system functionaries, lobbyists, attorneys, vendors, and unions are betting on her, as are a broad range of small contributors.

Yet this race is no sure thing. It offers a contrasting roster of candidates in a summer of discontent.

Sandy Moise, an assistant principal, and Vanessa Woodard Byers, a school district budget director, have cast themselves as reform candidates. They were singled out favorably by the *Miami Herald* editorial board, which endorsed Byers. Former State Rep. Darryl Reaves, who forced Stinson into a runoff four years ago, is back again. Former State Rep. Dorothy Bendross-Mindingall, in the race for more than a year, brings experience in Tallahassee and in classrooms and schools.

District 2, which covers much of the Biscayne Corridor from Overtown to North Miami, and from Biscayne Bay to Hialeah, encompasses pockets of wealth and vast swaths of Miami-Dade's poor and beleaguered middle classes, who regularly abandon the base schools for magnet, charter, and private schools. When parents flee, funding drops.

All candidates promise better accessibility. Unlike Stinson, who does not

even have a website for District 2, they have either embraced the new world of social media or are at least surrendering to it.

In alphabetical order, the candidates are:

**Dorothy Bendross-Mindingall**, 68, who offers a platform of emphasis on the arts, and better use of technology and proven teaching methods. She is the No. 2 fundraiser at \$56,000, including \$20,000 in loans to her own campaign. Major contributors include trial lawyers such as Robert Burlington, Andy Haggard, and Stuart Z. Grossman, the International Longshoreman's Union and firefighters' unions, and former Congresswoman Carrie Meek.

**Vanessa Woodard Byers**, 53, a district budget director and 28-year school employee. She is the daughter of educators, a graduate of Florida A&M, and mother of a daughter murdered six years ago on the eve of her college graduation. Byers says the pain propelled her into public service and a commitment to the young. She sees her budgeting experience as a strong asset. An Internet-savvy creator of "Blogging Black Miami" and other blogs, she vows greater accessibility for students, teachers, and parents while keeping a close eye on waste in the system. She is the No. 4 fundraiser at \$12,522, including \$7248 in loans to herself.

**Sandra "Sandy" Moise**, 44, an assistant principal at MAST Academy and founding dean of the Parent Academy. She has been active in the Greater Miami Chamber of Commerce and the Children's Trust, has promoted public-private partnerships,



**Dorothy Bendross-Mindingall**



**Vanessa Woodard Byers**



**Sandy Moise**



**Darryl Reaves**



**Ronda Vangates**

and has criticized some school board members as too removed from the schools, students, and parents. Supporters include former school superintendents Merrett Stierheim and Rudy Crew, David Lawrence, and ex-school board member Betsy Kaplan. She is the sister-in-law of medical entrepreneur Rudy Moise, who is running to become the first Haitian-American member of the U.S. Congress. She has raised approximately \$25,000.

**Darryl Reaves**, 49, a former state representative and son of the late state Rep. Jefferson Reaves, a former educator. He runs a government consulting business and reported \$11,975 in contributions, including \$9350 in loans to himself. Four years ago he ran against Solomon Stinson and forced him into a runoff. Although he criticized Stinson harshly, he has lately gone out of his way to praise Stinson's leadership. Reaves seeks to end the FCAT and replace it with another test.

**Ronda Vangates**, 39, is the district superintendent of performance improvement, curriculum, and instruction. A mother at 16, she graduated from Northwestern High, worked her way through Florida A&M, and earned a law degree from Nova Southeastern. Even before law school, Vangates developed an affinity for public policy, and was a top staffer to several local elected officials. Notable contributors include lobbyists Ron Book, Eric Sisser, and Robert Levy, Rev. Victor Curry, the law firm Becker & Poliakoff, affordable housing developer Otis Pitts, and former school board member Demetrio Perez.

Vangates endured controversy in 2007, when, as the school district's chief of investigations, she ordered a halt to a school police investigation of an incident in which a star Northwestern football player was accused of having sex on campus with a 14-year-old girl. Vangates stepped down from her position after a scathing grand jury report, which did not mention her by name. She was cleared of wrongdoing by the district's inspector general and by prosecutors. Still, Vangates earned further notoriety when a security camera outside a school board meeting caught her lunging and screaming at a former district employee who criticized the investigation into the incident. Two people restrained her, but no complaint was filed. She now makes close to \$115,000 a year.

The school board position pays roughly \$40,000 per year. School system employees who run and win are generally guaranteed their present pay during their school board terms, which is why candidates are often senior school system employees.

*Biscayne Times* asked each of the candidates specific policy questions to get a sense of their differences and similarities. Excerpts from their written responses appear here. For a longer version of their replies, and one additional question, please visit the *BT* website: [www.biscaynetimes.com](http://www.biscaynetimes.com).

*How would you distinguish your priorities and management style from those of Solomon Stinson? Which aspects of his leadership would you retain? Which would you change?*

**Dorothy Bendross-Mindingall** I will draw on my experience and knowledge as a teacher, reading specialist, assistant principal, principal, executive director, and state legislator, along with input from the citizens of Miami-Dade County to develop my vision of what needs to be done to address the exigencies of the school system. My top priorities are ensuring the safety of students, improving the quality of academics, ending mismanagement and waste, and ensuring that the concerns of teachers are addressed.

**Vanessa Woodard Byers** My priorities and management style are

Continued on page 32

The Miami Herald | **EDITORIAL**  
**recommends**  
**KEVIN BURNS**

“Mr. Burns has a **refreshing** people friendly approach to governing and **PROVED** to be an **INNOVATIVE** local leader.”

“Mr. Burns will carry on Mr. Gelber’s progressive agenda. For **Florida Senate District 35**, Democratic primary, The Miami Herald recommends **KEVIN BURNS.**”



Kevin in Port-de-Paix Haiti with local children, while building a new park



Kevin discusses construction of a new school in North Miami

**As Mayor of North Miami, Kevin Burns was able to:**

- Reorganized the City government after years of inaction
- Sparked economic development, repaired the city’s crumbling facilities, and pushed green building codes to ensure environmental responsibility
- Established and chaired the largest Community Redevelopment Agency (CRA) in Florida to create jobs, build affordable housing, and clean up blight
- Developed and negotiated an innovative proposal resulting in the investment of \$200 million to build four new schools in three years

**As your State Senator, Kevin Burns will:**

- Bring common sense solutions to Tallahassee to make your government more accountable to the people
- Protect Florida’s existing jobs and create new ones by encouraging alternative energy solutions and promoting clean industries
- Fix the problems of Florida’s metropolitan areas utilizing his experience from leadership in the US Conference of Mayors
- Guard Florida’s natural resources, from preserving the Everglades and our shoreline to protecting our rural communities, and banning offshore drilling

# A New Generation of Leadership

For more info or ride to the poll, please call 786-991-7975 or 305-418-0521

kburns4senate@aol.com • 12571 Biscayne Boulevard, North Miami, FL 33181



“I’ve been a mayor, a business owner, and a community leader. I’ll be your voice in the Florida Senate.”



Paid for and authorized by Kevin Burns, Democrat for State Senator.

# Mural, Mural on the Wall...

County officials have shut down the City Inn, but those giant banners live on

By Terence Cantarella  
BT Contributor

The lights are off, the windows and doors are boarded up, and the girls on the corner are gone. Gone, too, are the unsavory characters and unsuspecting tourists who have converged at Miami's notorious City Inn hotel for the past two and a half decades.

But it wasn't the hundreds of calls to police over the years, or the 75 recently issued county and state violations that forced the 12-story inn's closure this past June. It was the mesh advertising banners hanging on the outside walls, a familiar sight to I-95 commuters as they approach NW 79th Street.

This past February, Miami-Dade County's Unsafe Structures Board upheld an earlier county determination that the City Inn is "dangerous to human life and welfare." Among the violations noted during an inspection: an accumulation of debris, unsanitary conditions, deteriorated structural parts, and fire, electrical, and mechanical hazards.

The owners, brothers Sam and Judah Burstyn, were given two options: Demolish the building or repair it and pass a

40-year "recertification" inspection. The Burstyns chose to salvage their hotel, corrected the violations, and submitted the required inspection report — which was promptly rejected.

The problem: The Burstyns first need a permit approving repairs they made to the building's outer walls. The county's building department, meanwhile, won't issue that permit because of an ongoing legal fight over the large advertising banners (a.k.a. murals) attached to those walls. And since a county-imposed time limit to obtain all necessary permits expired in May, the City Inn's certificate of occupancy was revoked, forcing the owners to vacate and board up the building.

For the Burstyns, it is now a race against time. This fall the deadline for bringing the property back into full compliance will also expire, giving the county the right to demolish the City Inn. The Burstyns, however, are mounting an interesting legal defense that could not only put them back in business, but could also set a countywide precedent for commercial property owners.

The battle first began for the City Inn back in 2005, after Hurricane Wilma blew through town and ripped large chunks of concrete from the hotel's façade, crushing at



BT photo by Silvia Ros

**The City Inn's owners have taken their fight to the courts, and they've won — so far.**

least two cars in the parking lot below (no injuries). Following the storm, the Burstyns repaired their walls and, according to John Dellagloria, the Burstyns' lawyer, the work was approved by the county building department. (The hotel is located in unincorporated Miami-Dade County.) But, he says, the building department recently revoked that

approval because of the banners attached to those walls.

Building department spokeswoman Miriam Rossi tells the *BT* that the department's concern is "the manner in which the banners have been installed on the façade." In a high wind, she explains, they could effectively become sails and tear off parts of the building.

The county's zoning department, meanwhile, has its own complaint: The murals are illegal. County law forbids the installation of signs within 600 feet of an expressway, and the City Inn is less than 150 feet from I-95. Other county laws deem such signs a public nuisance. Furthermore, according to department spokeswoman Hilda Castillo, building "murals" are explicitly prohibited in unincorporated Miami-Dade County.

Last year the county went to court seeking an injunction against the hotel's owners. The Burstyns argued that the county code is unconstitutional because it doesn't offer a variance procedure. They also argued that, in this instance, the county doesn't have the authority to enforce state statutes relating to murals.

Continued on page 38

# Boulevard Vision: Slow Down, Park, Shop

Two UM professors see a bright future for a busy street

By Erik Bojnansky  
BT Contributor

When the Florida Department of Transportation first embarked on the renovation of Biscayne Boulevard, state officials promised to mix traffic flow with pedestrian-friendly enhancements. Now, nearly three years after FDOT completed work on the roadway in Miami's Upper Eastside, residents there say vehicles whiz through the neighborhood, making it more dangerous than ever to cross the street.

"Even with the light, you can't go across," complains Margaret Tynan, a longtime Belle Meade resident and president of the community's homeowner association. "You have to have three sets of eyes."

A proposal by two urban planners from the University of Miami's School of Architecture aims to change all that by using trees, furniture, on-street parking, and medians. Called the "Biscayne Boulevard Streetscape Vision," the plan, commissioned by a local business group, calls for narrowing a portion of the Boulevard and installing classy enhancements that will make the corridor resemble Miracle Mile in Coral Gables, forcing automobiles to slow down and giving drivers a chance to take notice of the area.

"You don't want cars going 50 miles per hour in this corridor," says Chuck Bohl, director of the UM's Real Estate Development and Urbanism graduate program, who presented the concept to Miami residents on July 20.

Using funds from the City of Miami, the National Trust for Historic Preservation, and the Knight Foundation, the MiMo Business Improvement Committee paid Bohl and UM colleague Jaime Correa \$20,000 to create a streetscape plan for the Boulevard between 61st and 77th streets. Bohl and Correa had previously designed streetscapes for Miracle Mile and Giralda Avenue in the Gables.

Upper Eastsiders attending the streetscape's unveiling generally welcomed the idea of a pedestrian-friendly Boulevard, though some were skeptical of another ingredient in the professors' vision: eliminating a 35-foot height limit for buildings along those 16 blocks. "I don't know about that," says Palm Bay resident Joseph Canale. "To me the most important thing is quality of life. We fought very hard to get

that height restriction."

Bohl, however, thinks the 35-foot limit is poison. It will, he believes, stifle the creativity of architects and thwart the construction of new storefront retail and mixed-use projects. "It will chew up the district," he warns, referring to the MiMo Biscayne Boulevard Historic District.

The historic district was created in 2006, an effort to preserve the 1950s-era motels along the Boulevard between 50th and 77th streets designed in the exuberant style now known as Miami Modern, or MiMo. The historic designation protected existing structures from demolition or significant alteration, but many homeowners living east and west of the Boulevard still feared that, in the future, buildings

Continued on page 36

# DEMOCRAT RUDY MOISE FOR CONGRESS

New **Leadership**

A Democrat for All of Us

**Rudy Moise isn't a career politician. He's a devoted family man with real-world experience and a true desire to fight for all of us.**

**Rudy is a successful businessman who created over 500 good jobs** and is committed to helping create new jobs as a Congressman.

**Rudy is a doctor who serves all of us** in Broward and Miami-Dade counties and will work with President Obama to defend health care reform.

**Rudy is a father who gives back to our community**, serving as a Colonel in the US Air Force Reserve and a member of a search-and-rescue team. As our Congressman, he will fight for after-school and youth mentoring programs to give our kids the help and opportunities they need to succeed.

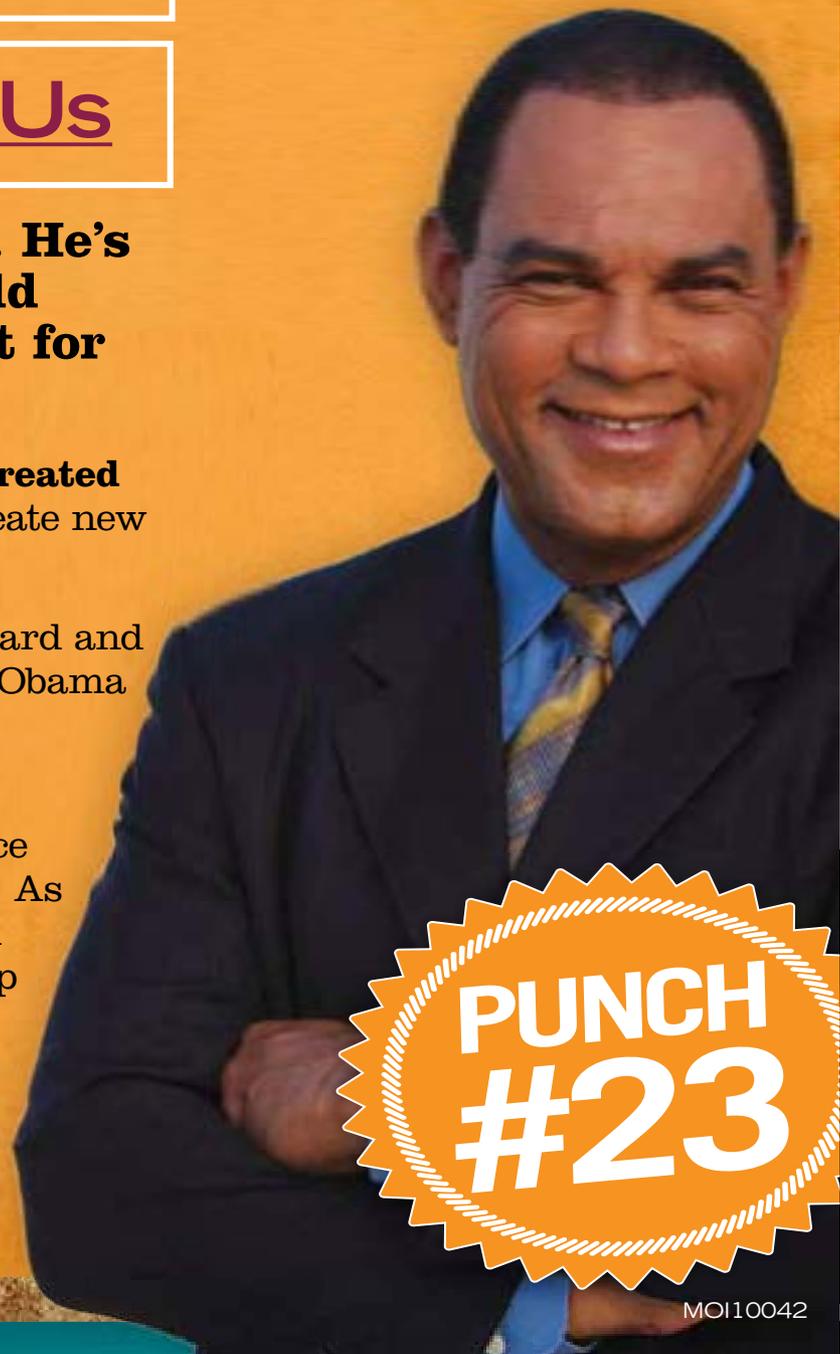
**VOTE TUESDAY, AUGUST 24<sup>TH</sup>**

***VoteMoise.com***



(305) 751-2104

Paid for by Rudy Moise for Congress.



MOI10042

## Best Candidate

Continued from page 28

more focused on community-building and open communication with parents, students, and the general public. In fact, I plan to have regular community gatherings with District 2 constituents. I would come to board meetings fully prepared to address issues affecting District 2 and the community at large. Since I am more comfortable using the Internet, I would establish an Internet presence for District 2 by establishing a website and interacting with Internet-savvy District 2 constituents via social networking platforms such as Facebook and Twitter. For District 2 constituents more comfortable communicating using traditional means, I would schedule regular and frequent face-to-face meetings.

**Sandy Moise** Dr. Stinson is an experienced, knowledgeable educator who has a clear understanding of the important role of a school board member as a policymaker. As with all elected officials, a school board member is a public servant who needs to be responsible to and held accountable by the community. An effective

school board member must be visible, visit the school in the district, know his or her constituents, be vigilant of what is taking place in the schools, always knowledgeable of the issues in the community, and responsive to the constituents. I will be visible in each and every neighborhood in our very diverse district, which includes rich and poor alike, and operate with an open-door policy so that all stakeholders can voice concerns and join the decision-making process.

**Darryl Franklin Reaves** My priorities are students, teachers, and communities. We must encourage parents to get their children education-ready beginning from birth. Students should come to kindergarten knowing the alphabet, colors, and shapes, and have a vocabulary of at least 3000 words. This prepares a child to be a student with whom a teacher can work. I will focus on getting teachers professional salaries. And we must get the community involved in the educational process. I prefer to manage on the horizontal plain. I am not the boss as your board member. I am your partner in education.

**Ronda A. Vangates** I am committed to working cooperatively with the superintendent and his administration to make sure that the needs of District 2 are met. I am also committed to developing "demand communities" that recognize that every student, in every neighborhood, at every school, has the right to a high-quality education.

*With declining taxable property values (down 13.4 percent this year), how would you maintain services, or at least minimize harm, to students who face cuts in extracurricular activities, sports programs, and counseling?*

**Dorothy Bendross-Mindingall** The foundation of every decision that I make or policy that I develop is the examination of what effect it will have on the classroom. I will work to ensure that our children have a safe learning environment, that they have the tools to be successful, and that the needs of educators are addressed. Guidance and counseling are essential to student development and have a direct effect on the classroom.

**Vanessa Woodard Byers** Such a significant decline in potential revenue

is difficult to overcome without reduction in the level of services and/or more vigorous efforts to increase revenue by securing funding from external sources such as foundation grants and contributions from business entities. This declining revenue also requires development of innovative ways to deliver services. One such example is the virtual school initiative recommended by Superintendent Carvalho. Schools will use technology to teach our students in a large classroom environment and not violate class-size rules.

**Sandy Moise** Arts play a proven role in improving students' achievement and encouraging them to develop creative solutions to challenging problems, a workforce skill in high demand. Extracurricular activities and sports help children develop leadership and team-building skills. We also must provide appropriate counseling services to children and their families, as health, social, and emotional issues affect the ability to learn. These areas should be non-negotiable. We need to take a closer look at our nonsalary

Continued on page 34



## PROVEN LEADERSHIP WITH REAL RESULTS!

### POLITICAL EXPERIENCE

- City of North Miami Elected City Clerk
- Elect Democratic Precinct Representative 135

### PROFESSIONAL EXPERIENCE

- Miami-Dade County Public Schools Educator, 2003-Present
- Alix Desulme & Associates Inc., President & CEO, 2001-Present

### ENDORSED BY:

- United Teachers of Dade
- Save Dade
- SEIU
- Haitian American Elected Officials of South Florida
- Florida Together
- United Faculty of Miami-Dade
- Police Benevolent Association
- Mayor Andre Pierre, City of North Miami

- Mayor Joyce Davis Village of El Portal
- Mayor Roxanna "Rox" Ross, Village of Biscayne Park
- Councilman Scott Galvin, City of North Miami
- Mayor Cindy Lerner, Pinecrest,
- Councilman Jean R. Marcellus, City of North Miami

**Vote Tuesday, August 24th!**

**MARK  
#61**

**DEMOCRAT**

**Elect Alix  
Desulme**

**For State Representative • District 108**

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

Political advertisement paid for and approved by Alix Desulme, Democrat for State Representative, District 108.

# UVA 69 PLAZA

6900 Biscayne Boulevard



- UVA 69 RESTAURANT  
305. 754.9022
- LA BOUDOIR MIAMI  
305. 775.8127
- HUGO MIJARES ARCHITECT  
SUZANNE LAWSON DESIGN  
305. 336.8208
- DININ PARTNERS LAW FIRM  
786. 431.1333
- LEITER ART GALLERY  
305. 389.2616

IT'S TIME FOR A CHANGE!  
CHANGE THAT MAKES A DIFFERENCE!

“RESPONSIBLE,  
DEDICATED & EFFECTIVE”



VOTE  
AUGUST 24<sup>TH</sup>  
#64

ELECT *Bess*  
**McElroy**

FOR STATE REPRESENTATIVE  
**DEMOCRAT, DISTRICT 109**

305-758-2131 | [bess@bmcelroy.net](mailto:bess@bmcelroy.net)

[www.bmcelroy.net](http://www.bmcelroy.net)

Political Ad Paid for and Approved by Bess McElroy for State Representative, Democrat, District 109

## COMMUNITY NEWS

### Best Candidate

Continued from page 32

expenditures to see if there are areas that we can temporarily cut in order to continue to provide direct services to children. I would also like to see greater transparency with contracts and purchases, and would support posting all purchases to the district's website.

**Darryl Franklin Reaves** We must protect teacher positions and the breadth of courses (including arts, music, and special education services) that provide students with a broad education. The cuts must first come in administration and ancillary projects and programs. Classrooms are sacrosanct. Employee contracts take priority. People make this system work. We must broaden the role and support staff of the Inspector General. Equally, we must broaden the staff of the Ombudsman to do a more thorough review of all contracts and the management of properties and resources.

**Ronda A. Vangates** Since 2008 our public school system has slashed \$400 million from its budget. Further cuts to public education would adversely impact our classrooms. The base student allocation must be increased. Funding for our music and arts programs must be increased. Funding for school safety programs must be increased. Therefore it is incumbent upon all of us to demand that the Florida Legislature adequately fund public education. With my experience in the Florida House and Florida Senate I am uniquely prepared to begin constructive dialogue with legislators across this state and build a parent-student lobby to demand that Miami-Dade County receives its fair share.

*District 2 has a concentration of underutilized and underperforming schools and a relatively high rate of poverty and crime. How would you increase teacher retention and reduce administration turnover at such schools?*

**Dorothy Bendross-Mindingall** Teachers in underperforming schools generally work in more challenging environments and under added stress. Those circumstances make it difficult to develop longevity and tenure in most cases. To attract more teachers to work and remain at these schools, we can look at incentive programs that include, but are not limited to, student loan forgiveness, home-buyer grants, and low-interest loan facilities.

**Vanessa Woodard Byers** Yes, there are many underutilized schools

in District 2, but we must be cognizant of why those schools are in that condition. First, schools outside District 2 and private schools are perceived as better schools because of school grades, although school grades alone are not the determining factor as far as what is best for a student. Secondly, remember that many gifted and talented students are recruited away from their home school in District 2, leaving vacant student stations and some students in need of additional classroom resources. I would ask the superintendent to provide more professional development to teachers and administrators and to increase the compensation for staff at underperforming schools. A proven effective veteran teacher or administrator should be paired with respective new instructional or administrative staff and serve as a resource to help them hone their teaching or administrative skills.

**Sandy Moise** School administrators and teachers need more support, guidance, and autonomy to do their jobs. The way we treat our administrators and teachers is reflected in how our children are treated in schools and classrooms. I will work to raise the quality of early learning programs, ensure that we use standardized assessments as a tool to inform teachers, parents, and students about their strengths and weaknesses, and discourage the practice of teaching to the test. Teachers need autonomy to be creative in their teaching methods, and connect learning to the real world. I will also work to recruit, prepare, and reward outstanding teachers, and help to find them affordable housing. I will work to provide all children with a strong foundation so they can access higher education through college or technical training, and encourage more high school career and technical training.

**Darryl Franklin Reaves** District 2 has underutilized schools because parents rightfully don't want their children in failing schools. We must use underutilized space to lower school sizes. Second, pay and treat teachers as professionals and provide teachers with instructional materials. Third, demand parental involvement. I will implement "It Takes A Village." (See my website [DarrylReaves.com](http://DarrylReaves.com).) I will organize community stakeholders — parents, homeowner groups, business owners, clergy, and other interested people — in the effort to help parents get their children learning while they are babies. Children

Continued on page 38

# Blowout Summer sale!



\$ 2 9 9

Sofa & love seat  
only \$ 599



\$ 2 9 9



\$ 2 4 9

All mattresses and  
rugs are 50% off

beau living

8101 Biscayne Boulevard, 102, Miami FL 33138  
contact@beauliving.com

Tel 305.751.1511 Fax 305.751.1512  
www.beauliving.com

Open MON-SAT 11am-7pm

SUN by Appointment



## No Sales Tax Holiday | August 13–15

A great selection of back-to-school essentials, including school supplies under \$10 and clothing up to \$50, PLUS a statewide tax-free weekend—it all adds up to great value at Midtown Miami.

### So How Do The Savings Add Up?

The Florida Taxpayers Relief Act really can provide relief. Take this sample shopping trip. Say you need to outfit your fifth-grader. At Marshalls, you spot five pairs of pants, five tops, two belts and a pair of sneakers. Take that to the register, and the total rings up at \$230.72. But during the No Sales Tax Holiday, the same items net you a savings of \$16.15.



*It All Spells Great Shopping*



ShopMidtownMiami.com ~ 305 573 3371 ~ Located on the corner of NE 36th Street and North Miami Avenue just south of I-95.

## COMMUNITY NEWS

### Vision

Continued from page 30

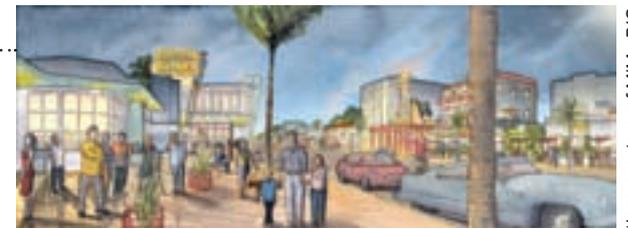
constructed on vacant lots could tower above their single-family homes. In response, Miami Commissioner Marc Sarnoff, whose district includes the Upper Eastside, demanded a height limit of 35 feet for the MiMo District in exchange for his support of a citywide zoning overhaul known as Miami 21. The city commission narrowly approved the height limit last year. It went into effect this past May.

UM's Bohl says a 35-foot limit will force developers of new buildings to construct "single-use" projects such as car repair shops or squat "big box" retail outlets that will attract still more cars to the Boulevard. The limitation could deter development altogether, he adds, creating gaps, or "missing teeth," that will discourage visitors from walking the district, particularly at night. Bohl also points out that buildings taller than 35 feet are fairly common in the Upper Eastside, "and they are not monstrosities."

During last year's city commission debate over the 35-foot limit, a compromise proposal was offered: 53 feet. It was defeated. Bohl laments that lost opportunity, and says a 53-foot limit would allow for "decent infill" of the Boulevard's many vacant lots. Attorney Barbara Gimenez, secretary of the MiMo Business Improvement Committee and a Belle Meade resident, is optimistic that the streetscape plan can persuade Miami officials that they made a "serious error" enacting the 35-foot limit. "I'm still hopeful that it's not a permanent change," she says.

But Sarnoff vows he won't budge on the height question and doesn't understand why it should be so inhibiting. For one thing, he notes, Boulevard property owners can "sell" their previously allowed height and density rights to developers elsewhere in the city. For another, he says, "When they had 80, 90, or 120-foot height limits at the height of the development boom, nobody built there."

Another supporter of the 35-foot rule is Elvis Cruz, president of the Morning-side Civic Association. He argues that



**Scenario 1: Nicer sidewalks and on-street parallel parking.**



**Scenario 2: No on-street parking but a virtual median with trees.**



**Scenario 3: The luxury package with parking and a real median.**

the restriction helps protect the "historic scale" of the MiMo District. "In the 27 blocks of the MiMo District, there are only four buildings above three stories [35 feet]," he says in an e-mail to the *BT*. "The vast majority are only one or two stories."

A building 53 feet tall would "hurt the quality of life for the homes behind it," he asserts. "Every neutral architect I've spoken to has told me the proper respectful scale that should be allowed next door to a single-family home is 3 stories/35 feet."

Scott Timm, executive director of the MiMo Business Improvement Committee, admits that the 35-foot limit is likely a "done deal" now that it's part of the Miami 21 zoning code: "Since so many people worked for so long on Miami 21, I don't see any changes to this coming in the immediate future."

Yet Timm is fairly confident that many of the streetscape suggestions will be accepted by FDOT, which has principal jurisdiction over Biscayne Boulevard. "I showed the plan documents to two FDOT representatives," he says, "and they were very receptive."

The streetscape plan offers three scenarios, all of them incorporating street furniture and landscaping along existing

Continued on page 39

Illustrations courtesy of MiMo BIC

# HIPERFIT

HIGH PERFORMANCE FITNESS

*Private Personal Training Centers  
Hipertit's Award Winning Trainers*



**Our trainers know what it takes to get fit.  
We did it the natural and healthy way. Let us show you how.**

**BEFORE**

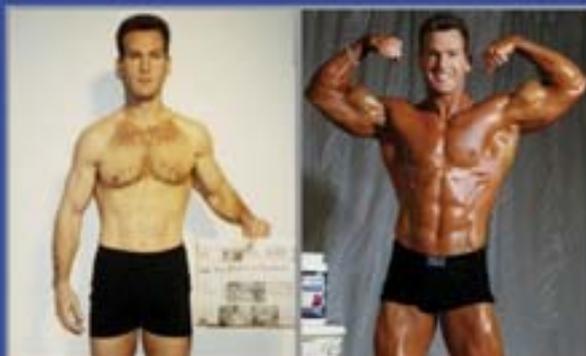
**AFTER**

**BEFORE**

**AFTER**

**BEFORE**

**AFTER**



**Jeff Seidman**  
12-week transformation  
"Body For Life" Champion  
National Natural Fitness Champion  
HIPERFIT Trainer



**Sakis Aninos**  
150 lb. fat loss  
in 8 months  
HIPERFIT Trainer



**Miguel Leon**  
35 lb. fat loss in 8 weeks  
Natural Fitness Champion  
HIPERFIT Trainer

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

7120 Biscayne Blvd.  
305-762-6600

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

465 Arthur Godfrey Rd.  
305-674-9899

# Loans Available

**Come See Miami's Best!  
Over 500 Million Loaned Out  
We Buy and Sell  
more than anyone**

**Low Interest Loans  
25% Off on Your  
Next Purchase with the  
mention of this Ad.**



**La Familia  
Jewelry and Loan**

1823 NW 79th Street. Miami, FL 33147

**We Loan on Anything of Value.  
Trade in Your Old Gold for New!**

**305-691-3701**

Ask for Robb

## COMMUNITY NEWS

### Best Candidate

Continued from page 34

want to know that someone cares and is involved. Teachers are encouraged when they know that they have a partner from the home involved.

**Ronda A. Vangates** Administrators, teachers, and employees who work in District 2 are extremely committed to providing all of our students with high-quality instruction. The key to recruiting and retaining these dedicated employees is by recognizing their hard work, respecting their profession, and rewarding them with a competitive salary.

*In District 2, many parents or guardians are overworked, financially struggling, new immigrants, or simply absent. How would you increase parental involvement in education?*

**Dorothy Bendross-Mindingall** As a principal I was very proactive in engaging parents, even going so far as to make home visits. I also required parents that were not employed or otherwise busy to join their children who were assigned to in-school

suspension. As principal I hired many of the parents of children who attended my school as teacher's aides. This effort almost instantly improved behavior and learning. With many parents being unemployed, that is a program that we can utilize.

**Vanessa Woodard Byers** It is true that many families in the district are struggling financially, but let's be clear in framing the challenges before parents and the public school system. Our community is suffering, though some families suffer more than others. I would have more meetings and activities in District 2 neighborhoods to bring school governance to the people. I would also work with community-based organizations to present educational and cultural activities designed to make public education a priority in our children's lives. When possible and/or requested, I would also engage parents in continuing their education to enhance their basic skills that would provide greater access to higher-paying jobs.

**Sandy Moise** My tenure as founding dean of the award-winning and nationally replicated Parent Academy provided a

Continued on page 39

### Mural

Continued from page 30

The court agreed on both counts and dismissed the case.

According to the Burstyns' attorney, that ruling means the county's punitive actions are illegal. He is appealing those actions and insists the City Inn will reopen for the upcoming winter season.

The county is not alone in its opposition to the Burstyn banners. Back in 2007, the Florida Department of Transportation ordered that the murals be removed after finding them to be in violation of Florida laws that forbid the unpermitted installation of signs within view of an interstate highway system. The Burstyns' appeal of that order was heard just last month. The court had not ruled by press time.

Even with favorable rulings all around, the Burstyns would still have to submit to public hearings for a zoning variance to legally hang their contentious murals. That's a lot of legal wrangling, but the lucrative nature of the banners almost certainly makes it worthwhile. It's not clear how much revenue the City Inn draws from the advertisements, but past media reports have estimated that a single mural can draw anywhere from \$10,000 to \$40,000 a month in advertising fees, depending on its size and

location. With two of the largest murals in the county, and roughly commuter 100,000 views per day, the City Inn's advertising fees are likely at the upper end of the spectrum. Even though the building is shuttered, advertisers presumably continue to pay. (Sam Burstyn did not return messages from the *BT*.)

Ironically, the City Inn may not end up taking advantage of a favorable ruling for long. Two years ago, after this reporter spent a harrowing night at the City Inn ("Edifice Complex," August 2008), owner Sam Burstyn told the *BT* he was hoping to demolish the hotel and replace it with 356 units of workforce housing. More recently, county records show that one Edgar Duarte visited the building department in May, claiming to represent a party who has a contract pending to purchase the property. (Duarte did not respond to an e-mail seeking comment.)

Nevertheless the Burstyns hope to hang murals on other properties they own in South Florida, according to paperwork filed with a state agency. And of course a courtroom triumph for the Burstyns could mean a potential triumph for every other commercial property owner in Miami-Dade who can qualify for a variance to install giant advertising murals.

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

### Vision

Continued from page 36

sidewalks. All of them also take into account the Boulevard's design after FDOT's reconstruction: four 11-foot-wide lanes — two northbound, two southbound — separated by a 12-foot-wide turning lane.

In Scenario 1, the traffic lanes would be "pinched" by up to a foot each, and the 12-foot turning lane would exist only at intersections. This would create enough room for on-street parallel parking on both sides of the roadway, an historic feature of the Boulevard.

Scenario 2 calls for a kind of virtual median running up the center of the Boulevard. It would be designated only by painted stripes. Trees would be planted in the median area. There would be no on-street parking in this option as the traffic lanes would not be pinched.

Scenario 3, the most expensive to implement, would pinch the traffic lanes to allow for parallel parking, and also include a true median — with curbs, soil, landscaping, and trees.

Timm says FDOT thought the first two scenarios were possible. "They liked Scenario 1 because it didn't involve any construction other than restriping the roadway," he recounts, "and they liked Scenario

2 because it preserved the existing 11-foot travel lanes and only required minimal construction in the center median area."

Ironically, medians were part of FDOT's original reconstruction plans for the Boulevard, recalls Bob Flanders, a longtime Upper Eastside activist who lobbied in the 1990s for federal and state funding to renovate the thoroughfare. "We really, really wanted it," he says.

However, a number of Boulevard business owners really, really hated the thought of medians, fearing they would prevent customers from turning their cars to get to their businesses. "They went absolutely crazy," Flanders remembers. "I tried to tell them that medians work in North Miami but they wouldn't listen." Worn down by merchant opposition, FDOT killed the median idea in 2004.

No future forums on the Biscayne Boulevard Streetscape Vision have been scheduled. Timm says the vision is not actually a plan, just a first step. "All of this is still very tentative," he says. "I'm looking forward to meeting with city and FDOT officials over the next several months to refine how this might work."

Refinement number one: Finding a money source, as yet unidentified.

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

### Best Candidate

Continued from page 38

foundation for my school board mission. It makes a difference when we welcome parents as full partners in their children's education, inform parents of their rights, responsibilities, and the educational opportunities available, and provide workshops and access to community resources. At the academy we built connections with numerous community organizations to give parents access to free tax preparation, information on the Earned Income Tax program through the Human Services Coalition, and information on the Children's Trust's 211 Helpline. We stressed staff professional development, quality adult education, and help for parents in navigating the public school system. I have seen many District 2 parents attempt to become involved, but give up trying because they were not even acknowledged.

**Darryl Franklin Reaves** I will develop Community Learning Laboratory Internet Satellites (CLLIS). Within communities — using county and city facilities close to homes (not schools) — I will establish Internet sites so that

parents and students will have access to computers and the Internet. This will help parents plug into the school system's website. They can follow their child's progress, attendance, and interact with teachers. They can learn parenting skills, proper diets for their children, and enhance their skills to become gainfully employed. Many students in District 2 have no space at home to do homework, let alone a computer. These satellites will provide them that space and access to computers. Technology is the future. The chalkboard and chalk are yesterday. Using computers and the Internet energizes students and parents.

**Ronda A. Vangates** Student achievement has a direct correlation to the level and quality of parental involvement. I would strongly advocate for the creation of community-based programs that provide families with wrap-around services that address the needs of the student and the entire family unit. Parental involvement should be comprehensive in its approach and holistic in its outcomes.

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

**Dinin**  
PARTNERS  
LAW FIRM

786.431.1333

Always a free  
Consultation

**YOU HAVE RIGHTS!**

"I mean business! I will defend your rights to the fullest extent of the Law."

-Scott R. Dinin, Esq.

Foreclosure Defense

Foreclosure Sale Postponement

Home Insurance Claims  
(Unpaid Katrina and Wilma Claims)

Credit Card Legal Defense

Wrongful Death

Obama's Home Affordable Modification Plan  
(HAMP)

Call my office to schedule a  
confidential appointment with me to  
discuss YOUR RIGHTS!

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

Having a lawyer is an important decision that should not be based solely upon advertisement. Before you decide, ask us to send you free written information about our qualifications and experience.

# The Virtuous Recycler

*It's not easy being a good world citizen, especially when pizza boxes are involved*

By Jen Karetnick  
BT Contributor

Traveling to other locales, whether they be national or international, can be a test of will: The airports have delays, the accommodations may not be what you wished for, the locals unfriendly. Thus the circumstances, and how you function within them, reveal something about your character — perhaps a facet that's flawed and needs work, or an element that is strong but one you didn't know you had. Either way, you learn from the moment and grow.

I find that you can bring similar realizations home with you, as they pertain to the place you've chosen to live. You visit other cities and towns, and no matter how large or how small they are, yours shines in some areas, and in others pales in comparison. Whatever discoveries you make can only benefit your community.

For instance, let's talk recycling. You would think Miami Shores is



pretty structured about this. You pay \$420 per year to Village Hall for the services of the Public Works Department, which includes weekly garbage

and twice-monthly bulk trash collection. The village provides you a bin or two, you dump some stuff in it and take it to your swale, and once a week

a truck comes to your curb and empties your, well, empties.

But what kind of stuff should you recycle? Should it be cleaned before you leave it for pickup? Should boxes be flattened, newspapers bundled? Should your recyclables be sorted?

Guidelines are on the Miami Shores Village website ([www.miamishoresvillage.com](http://www.miamishoresvillage.com)). Good recycling practices include keeping all newspapers dry; removing all caps, lids and rings; and crushing all containers except glass. Bad recycling practices include no magazines or other types of paper; no foil or aluminum, including disposable cooking trays; no cans that held soup, vegetables, or pet food; no cardboard of any kind.

There's no mention of Styrofoam. There's no mention of putting glass containers in one bin and newspapers in another. As for cleaning the containers, I think you should, but there's an overlap on

*Continued on page 41*

## Cosmedic CENTRE

### Dermatology and Skincare

Outstanding Service  
Advanced Treatments

Effective Procedures  
Hi-Tech Facility  
Relaxing Atmosphere

Skin Cancer Screening  
Mohs Surgery  
Facial Treatments

Acne . Detox . Anti-Aging  
Facial Peels . Even Skin Tone  
Re-Oxygenation

Microdermabrasion

Latisse®  
Lash Tinting . Waxing

General Dermatology  
Botox® & Fillers

Restylane® . Juvederm™  
Perlane® . Sculptra®  
Radiesse® . Collagen

Endermologie™  
Lipomassage™

Laser

Skin Tightening & Resurfacing  
Hair Removal

*The Art of Beauty*

**Just Brahmawari M.D.**  
Diplomate American Board of Dermatology

6301 Biscayne Blvd., Suite 200, Miami FL 33138 • 305.751.7771 • [www.CosmedicCentre.net](http://www.CosmedicCentre.net)

Let Budget Blinds® help you create custom window coverings that fit your style!



**FREE In-Home Consultation**

2 Locations serving the following areas

**305-772-5660**

Aventura, Sunny Isles Beach, Keystone Point,  
Miami Shores, Biscayne Park, North Miami Beach

**786-228-9189**

Miami Beach, Bal Harbour, Downtown,  
Brickell, Key Biscayne,

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

We have the styles you love.

Shutters  
Draperies  
Wood Blinds  
Honeycomb Shades  
Roller Shades  
Vertical Blinds  
Silhouette®  
Woven Woods  
and more!

**Budget Blinds**  
*a style for every part of your*

## NEIGHBORHOOD CORRESPONDENTS: MIAMI SHORES

### Recycler

Continued from page 40

the website owing to poor design, and all I can read is "Rinse and dry all..." before a notice about household hazardous waste questions blocks out the rest of the instruction. (Here's a tip: Use Internet Explorer as your web browser. The village's site seems designed for it — and it alone.)

Apparently my husband and I are terrible recyclers. Given our dining-out lifestyle, we always have a plethora of take-out containers, and Jon insists on recycling them. I don't like leaving food jars outside for animals to scavenge, so even after (if?) they're rinsed, I always screw the lids back on. We throw in all sorts of cans — I'm a soup addict — and I have never once in my memory crushed a plastic soda bottle or empty containers of kitty litter.

To top things off, I immediately throw catalogues and junk mail directly from the mailbox into the recycling bin so they don't even make my already messy house even more cluttered.

I've watched the Public Works Department in rain (when the newspapers

are soaking wet, and not kept dry as requested) or shine, and no one seems to care. The only items the workers have ever taken out of my bins and left on my lawn like spare car parts are pizza boxes. Otherwise, everything goes in the truck's great maw. It does make me wonder if sorting gets done on the other end (wherever that is), or if it all just winds up in a landfill that no one would ever acknowledge. After all, isn't the appearance of recycling just as good as the actuality of recycling?

Still, if that were the case, it would be nice if we had recycling waste containers placed around the public areas of the Shores. The Field House makes an effort — there's always a couple of bins placed near a door so kids done with soda cans can toss them in that direction — but they are always spilling over. How hard would it be, and how much would it cost, to set up an all-in-one, systematic approach to throwing away our trash in this town: bottles down this chute, cans down this one, all other trash here?

Recently in Chicago, Jon and I admired the efficiency with which we could properly recycle almost all our

garbage this way. I'm sure it's not a perfect system, what with kids and visitors not quite getting the idea correctly. But imagine the ease of collecting bags of mostly bottles, mostly cans, and mostly decompositionals from each site, and knowing exactly how and where to deliver each.

Chicagoans also have a lovely idea for keeping dog poop in check. Dog poop is something Miami Shores residents like to complain about a lot, so this might interest you. In the more public areas, they spread mulch around certain sections, with signs marking the area: "Walk Your Dog Here." This is where it's not only permissible to walk your dog but easiest to clean up after him. The mulch absorbs odor and prevents the more solid biological waste from sticking to the grass. Sure, you'd have to replace the mulch from time to time, but you can make mulch from the downed tree limbs that Public Works collects. Sounds like a win-win to me.

Of course, you can go one step further and add doggie stations with pull-down plastic poopie bags to use gratis,

and a fountain to fill doggie water bowls. But that would be asking too much. And we'd probably have to add another hole to the waste containers: "Dog Doo and Diapers Here." Or maybe just "Hazardous Waste" would do.

Oh, so you're thinking that dogs aren't allowed in the public areas of Miami Shores? Well, it's also time to get rid of that antiquated rule. I'm not sure if anybody's noticed, but there are at least a handful of pups around every time I go to watch my kids play sports. It's obviously a law no one enforces anyway. So why not make it clean and safe for dog owners and fellow canine lovers to spend their time outdoors together?

Not that I'm thinking either of these suggestions will be taken seriously. After all, requests for a dog park get repeatedly shot down. For myself, I've vowed to be a better recycler, at least according to Miami Shores guidelines. The only problem is, I'm not sure if that makes me a better world citizen, or if I'm making the world a better place to live.

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

# FREE SEMINAR

## to help home owners stay in their home!



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

Tuesday August 10<sup>th</sup>, 6-7 p.m.

Tuesday August 24<sup>th</sup>, 6-7 p.m.

All seminars will take place at 12550 Biscayne Boulevard, Suite 800, Miami, FL 33181



Loan Modifications



Short Sale



Deed in Lieu



Bankruptcy

To RSVP send your name, email, and phone number to [RSVP@HelpMeModifyNow.com](mailto:RSVP@HelpMeModifyNow.com), or call The Law Offices of Jake Miller at (305) 758-2020.

### JAKEMILLERLAW

LAW OFFICES  
OF JAKE MILLER, LLC

PHONE  
(305) 758-2020

ADDRESS  
12550 Biscayne Blvd,  
Suite 800,  
Miami, FL 33181

EMAIL  
[rsvp@HelpMeModifyNow.com](mailto:rsvp@HelpMeModifyNow.com)

ON THE WEB AT  
[www.HelpMeModifyNow.com](http://www.HelpMeModifyNow.com)

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

# A Flooded Neighborhood Dries Out

*It took nearly 20 years, but determined residents finally won their battle with the city*

By Frank Rollason  
BT Contributor

This past December, Miami-Dade and Broward counties experienced an unusual deluge of rainfall that eventually made its way up the Eastern Seaboard, creating havoc in the form of major blizzards for our friends up north. The nightly news programs led off with stories of flooded neighborhoods and damaged cars.

This is how it used to be in Belle Meade, an Upper Eastside community of just over 300 homes, where my wife and I live. For many years such a downpour would predictably lead to serious flooding, but no more, thanks to a recently completed storm-water project by the City of Miami's Capital Improvements Department. Although the project took about three years to construct instead of the scheduled 18 months, this is not a story about delays but rather about how the residents partnered with city hall to

make it happen.

Way back in 1988, the first letter from the Belle Meade Homeowners Association was presented to the city about our flooding problems. As with most letters to public officials, it fell mainly on deaf ears. But the homeowners did not give up and continued the campaign for years and years with letters, photos, and phone calls, resulting in city officials observing the situation and lamenting that something had to be done.

Eventually city manager Cesar Odio was able to wrangle about \$6 million in the mid-1990s for a remedial project, but



BT photo by Frank Rollason

without a pumping station. Before this project was designed or started, however, the funding mysteriously disappeared in what Belle Meade residents like to call the "Great Drain Robbery."

Then around 2002, while serving as assistant city manager (but not yet living in Belle Meade), I received an irate e-mail from Richard Pleban, who resides

along NE 8th Avenue in Belle Meade, close to the Little River. Mr. Pleban was not a happy camper and pointed out that he had lived in his house for many years. Whenever there was heavy rain or an unusually high tide, he wrote, flooding was guaranteed. He invited me to come see the situation with my own eyes. I took him up on the offer.

This is how I first met Margaret Tynan, the current president of the Belle Meade Homeowners Association. To say she bent my ear is an understatement. I contacted Public Works Department assistant director Albert Dominguez, who visited to see what could be done on a short-term basis. The city now had a new "lake" to add to its list of areas "chronically susceptible to flooding" — Lake Belle Meade.

The short-term relief was to bring in portable pumps and send flood waters over the seawall and into the Little River

*Continued on page 43*

Harke & Clasby LLP  
Announces its New Name and Location in Miami Shores

We are now  
**HARKE CLASBY & BUSHMAN LLP**

Harke Clasby & Bushman LLP  
is an AV-rated complex commercial and  
consumer class action litigation boutique,  
newly located at:

9699 NE Second Avenue  
Miami Shores, Florida 33138  
(305) 536-8220

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

HCB HARKE CLASBY & BUSHMAN LLP

**Dart Services**  
Janitorial • Floors • Carpets

**CARPET CLEANING**

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

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

**COMMERCIAL & RESIDENTIAL SERVICES**

**We also specialize in Renovation & Construction Cleaning, & Janitorial Services**

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

**305-758-1697**  
[www.dartmaintenance.com](http://www.dartmaintenance.com)

## NEIGHBORHOOD CORRESPONDENTS: BELLE MEADE

### Flooded Neighborhood

Continued from page 42

at NE 8th Avenue. We also found that there were several outlets in the seawall that were not operating correctly, allowing salt water to enter the neighborhood during high tides. Mr. Dominguez quickly had the malfunctioning flappers repaired and placed in working order.

Sending portable pumps to Belle Meade became a routine procedure whenever heavy rains hit the neighborhood. Through all of this, Margaret kept up the pressure through letters and phone calls. Then one of her communications landed on the desk of Commissioner Johnny Winton, whose District 2 included Belle Meade. In a meeting with the commissioner, I explained the problem and he began the process of sponsoring a storm-water improvement project through the Public Works Department.

Though there was no money available, Commissioner Winton pushed the issue and eventually a project to build a permanent pumping station picked up steam and was moved from Public Works to the Capital Improvements Department

for funding, design, and construction.

In 2005 my wife and I were looking for a home in the Upper Eastside and found a lovely house in Belle Meade, of all places. One of our first visitors was Margaret Tynan, who informed me that the pump-station project was "going nowhere" and could I look into it? My inquiries revealed that construction was scheduled to have begun in about six months but that the pumping station had been reclassified as "not necessary."

I quickly made inquiries and was matter-of-factly informed that the engineering firm hired by the city had concluded that a pump station was not required to drain the flood waters effectively. As incredulous as this sounded, the Capital Improvements director supported the conclusion. I suggested we schedule a discussion item before the city commission with the city having their engineers make a presentation followed by a presentation by an engineer representing Belle Meade.

That suggestion resulted in the director "taking another look at it," which in turn resulted in a short phone call informing me that the original

engineering firm did not calculate the potential flooding conditions appropriately and their services were terminated. A new engineering firm had been hired to redesign the project, and the pumping station was back on the active list!

So the project was back on track after another six-month delay for redesign, but only from the Little River south to 74th Street. The blocks south of 74th Street were not included and would continue flooding. Enter Commission Marc Sarnoff, the current commissioner for the Upper Eastside, who obtained additional funding at the request of the Belle Meade Homeowners Association so that the entire neighborhood would be included.

Today Belle Meade enjoys the benefits of an expansive, \$14 million storm-water improvement project, including a state-of-the-art pumping station — the largest storm-water pumping station in the City of Miami, I might add! The city also created a landscaped setting at the pump station, with benches and palms provided by the homeowners association so residents can sit by the Little River and relax and watch the boats as

they pass by.

We still have issues that need to be tweaked. Of primary concern is the runoff of storm water from Biscayne Boulevard, which rushes eastward along the side streets into Belle Meade, increasing water levels above and beyond the capacity of our pumping system. Public Works is following up on this issue with FDOT as the Boulevard's drainage system is their responsibility.

I would be remiss not mentioning a few individuals who made this all materialize: Joe Morffi and Maurice Hardy, the city's on-site project managers; county Commissioner Audrey Edmonson, who ran interference with DERM and the water department, and Rita Lagace (a resident on Belle Meade Island who works for county Commissioner Carlos Gimenez), who assisted in resolving water department issues.

All in all, it's been a huge win for the Belle Meade community, and serves as evidence that you *can* fight city hall — but you're more likely to succeed if you approach it as a cooperative venture.

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

# We are LoudGirl Exchange

Designer and individual looks at an affordable price, we have something for everyone.

We are a children's consignment store, an art space, and a great place to get unique gifts for the children in your life. We consign children's clothes, baby gear, maternity and nursing wear, and limited amounts of "date night" clothes.

We carry art, designer toys and a selection of "locals only" products.

Get ready for our grand opening art show  
**Freaky First Makeup** coming in September.

Visit our website for more details.

SHOP SEE PLAY



LoudGirl  
Exchange  
children's consignment  
and more...

[loudgirlexchange.com](http://loudgirlexchange.com)  
7541 Biscayne Boulevard  
305.458.5783

Look for us on Facebook at LoudGirl Xchange, where families go to trade clothes, art and ideas.

# Splendor in the Grass

Discovering the addictive joys of do-it-yourself lawn maintenance

By Gaspar González  
BT Contributor

It's time to mow my lawn again. Staring out my window at the unruly green shag that surrounds my house, I try to count the days since I last revved up the mower. Can it really be two weeks already? In truth, it's been closer to three, which, given our hothouse climate this time of year, means the grass in certain parts of the yard comes up past my ankles.

Longtime homeowners are well acquainted with the relentless routine of lawn maintenance. In fact, it's probably the experience that most connects generations of postwar suburbanites, from the first Levittowners, who were required to mow their lawn once a week (or risk having Mr. Levitt do it for them and send them the bill) to their modern-day counterparts stocking up on the newest



weed and feed at Home Depot.

After 20 years of apartment living, I'm a somewhat latecomer to the blade

brigade, but you wouldn't know it to look at me. I've made the leap. Much to my own surprise (and, I have to admit,

horror), I'm now as obsessed with the state of my lawn as any character in a John Cheever story.

This development didn't totally sneak up on me. One of the reasons my wife and I bought in Biscayne Park was the generous size of the lots; in our case, 8600 square feet. Factor in that our home is about 1300 square feet, and roughly 85 percent of our property is green space. You could argue that we really bought a huge yard with a small structure attached to it.

I just didn't think I'd be the one mowing that huge yard. The first time, I opted to have someone else do it. After all, I was still busy unpacking, my wife was eight-and-a-half-months pregnant, and I had other things

on my mind, like making sure I had an

Continued on page 45

**M E T R O**  
BEAUTY CENTER

got flat? Hundreds of flat irons in stock!

**metrobeauty.com**  
4 SE 1 STREET MIAMI, FL 33131  
305.577.8896

**CHURCHILLS**  
Miami's Classic Barbershop  
Haircuts • Traditional Flat Shaves • Shave Shaves • Manicures • Facials • Pedicures • Waxing  
12 SE 1st Street at Miami Avenue, 305.379.8615  
churchillsbarbershop.com

**LINCOLN, ESQ., P.A.**

WILLS, GUARDIANSHIPS, LIVING WILLS,  
HEALTHCARE SURROGATE, & POWER OF ATTORNEY

PROBATE ADMINISTRATION

COMPREHENSIVE ESTATE & TRUST PLANNING

REDUCE OR ELIMINATE ESTATE TAXES    REDUCE OR ELIMINATE PROBATE FEES  
ANNUAL GIFTING    ASSET PROTECTION  
IRREVOCABLE LIFE INSURANCE TRUSTS    BENEFICIARY DESIGNATIONS

FAMILY OFFICE SERVICES  
UNIQUE EXPERIENCE ASSISTING CLIENTS WITH  
SIGNIFICANT REAL ESTATE PORTFOLIOS

CALL TODAY TO LEARN ABOUT OUR FREE ESTATE PLANNING SEMINARS

TIMOTHY C. LINCOLN    ATTORNEY AT LAW  
46 NE 6TH ST., MIAMI, FL 33132    PHONE: 305-755-9295  
EMAIL: LINCOLN@FAMILYOFFICESPECIALIST.COM    WEB: FAMILYOFFICESPECIALIST.COM

## NEIGHBORHOOD CORRESPONDENTS: BISCAYNE PARK

### Splendor

Continued from page 44

alternate route to Mount Sinai should my wife's labor pains coincide with rush hour.

I'd seen a couple of guys mowing my neighbor's yard and asked them to come over to my place when they were finished. Working with one of those industrial-size mowers that looks like a cross between a floor polisher and a spaceship, they knocked out my yard in about 30 minutes. They also, unfortunately, knocked out a couple of chunks from the decorative brick pathway leading up to my front door.

Over a beer a couple of days later, I complained to a friend of mine about the difficulties of finding good help. He shook his head. "You've got to shoot your own dog," he said. What he meant, of course, is that there are some things you just can't delegate. Granted, he lives in a high-rise on Brickell with no yard to maintain, and I'm pretty sure the closest he's ever come to shooting his own dog is watching *Old Yeller* when he was a kid, but I knew he had a point.

My father was even more direct. "You don't need someone to mow your lawn," he told me, offering his own record of do-it-yourself lawn maintenance as Exhibit A: 40 years as a homeowner and not once — and I mean not *once* — had he ever paid anyone to cut his grass. Nor, when I was younger, did he ever make me do it. I often wondered why that was. I suspected it was because he knew that, back then, I didn't possess the patience to do a thorough job, or the care to mow around his cherished plants. But I think it also had to do with the fact that he had grown up on a farm in Cuba; to him, having someone else tend your piece of earth makes about as much sense as having them breathe for you.

I can't say I feel exactly the same way about it, but I've firmly embraced the D.I.Y. ethic when it comes to yard work. My wife refers to it as my Edward Scissorhands routine: I typically get up early, make myself a cup of coffee, and wait for the clock to strike 8:00 a.m. before cranking up my mower, so as not

to interfere with my neighbors' sleep. Then I tackle my yard in sections — the rear right quadrant, then the left, followed by the side yard (large enough that a friend in the construction business once joked that if the neighborhood were being laid out today, they would have plopped down another house there), and finally the front lawn. No special technique, though I do make a point of

**I've firmly embraced the D.I.Y. ethic when it comes to yard work. My wife refers to it as my Edward Scissorhands routine.**

leaving the clippings on the grass, to nourish new growth.

It takes me about an hour and a half to do the job right, and that doesn't include edging and trimming. My dad will occasionally drop by to help out — and visit with his grandson — but I make sure the grunt work falls to me. By the end I'm usually dripping sweat, but also feeling very satisfied. Unlike almost

everything else I do in my life, mowing the lawn is a contained task. The minute I'm finished, I can survey my work and know whether I've done a good job. And my yard looks nice. Instant gratification.

In retrospect, I should have known that there's something terribly addictive about the whole thing. I still remember hearing how, a number of years ago, the actor Richard Widmark — at the time in his 70s — would mow his 40-acre spread in Connecticut, then, not satisfied with that, would continue on to his neighbor's properties and mow *their* lawns. (His neighbors, incidentally, were Walter Matthau and the author William Styron.) All this hyperactive grass-cutting led to a grisly accident in which the actor almost lost a leg. Afterward his only question for the doctors, according to Widmark himself, was "not 'Will I ever act again?' but 'Will I ever mow again?'" True story.

I promised my wife that my mowing compulsion would never reach such levels. She seemed relieved. My neighbors were disappointed. They liked the idea of my coming over to do their lawns.

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

# SAFETY COMES FIRST!

*Don't wait until it's too late!*

#### 4 Reasons to choose Coastline

- We are a fully licensed & insured company
- All projects are permitted and inspected by local building officials
- We offer over 50 years of combined experience
- We beat any written estimate — Guaranteed!

**Coastline**

Windows & Doors, INC.

## WINDOWS & DOORS

COMMERCIAL & RESIDENTIAL

Sales • Service • Installation

Licensed & Insured • Lic. CGC1516961

Impact / Non-Impact • Sliding Glass Doors • French Doors • Storefronts  
Energy Efficient • Noise Reduction

DADE & BROWARD **305.373.6181 • 954.776.5827**

TAKE ADVANTAGE OF OUR

**SPECIAL  
OFF-SEASON  
PRICES!**

CALL US TODAY!

WE WANT YOU TO  
CALL US LAST

**WE WILL  
BEAT ANY  
WRITTEN  
ESTIMATE!!**

# Hot As Hades and Hilarious Too

Leave Miami, drive 1300 miles north, bring the heat with you

By Wendy Doscher-Smith  
BT Contributor

I can honestly say I never thought the day would come in the MUFT (Merciless Un-Frozen Tundra) of upstate New York (Binghamton, to be exact) when I prayed for the sun to go away. But as my daddy used to say, life is strange.

Okay, my daddy never said that. Jim Morrison did. Actually the word was *people*. "People are strange." Well, I do not find people all that strange, but I've been a journalist for a long time and I'm also not perpetually stoned.

There is, however, no denying that certain events occurring in life are, at times, strange. There are tons of clichés based on that premise. And clichés are based on truth — or at least a truth at the time they were coined. And the truth is, for the past 15 days, the MUFT has been in the sweaty grip of a heat spell. And that, dear readers, is strange.

The truth is, for the two weeks since my return to the MUFT from Miami, the weather has been downright, and therefore eerily, hot. "Hotter than hell!" in fact, as the cliché goes. How apropos, seeing as how the MUFT is, for me, hell on earth (to invoke yet another cliché). I say "hell on earth" because it is gray and cold here. (Which, I realize, is ironic, since it is neither gray nor cold in hell, iconically speaking anyway.) And not only has it been hotter than hell, which is to say, it has been hotter than Miami (100 degrees every day, or so say various thermometers), but along with that very strange phenomenon, it has been very sunny. Indeed aberrations abound.

As I've stated in previous columns, the people who call the MUFT home are a hearty bunch. (Note: I am not one of them, even though I own



BT photo by Wendy Doscher-Smith

extreme northerners — can take a heap of misery. In stride, no less. With an annoyingly Okay! attitude.

Negative 12 outside? No problem! The cheery MUFTer dons two T-shirts instead of one.

Four-month hospital stay owing to slipping on ice and fracturing spine? Gee, the lime-flavored Jell-O with suspended mystery cubes is great here!

No money left for incidentals like, oh, I don't know, say, food after hospital stay sucks away all money like so much root beer float slurped-up through a striped straw? Well, we'll just carry on now!

But there is one thing any self-respecting MUFTer cannot take and will not abide by! And that unspeakably evil thing is? Pedophilia? Nope. Those annoying Mentos mints TV ads? Uh-uh. "MJ" tribute #4605? Oh wait, I already sort of covered that with my first mention here.

a home here. To me this is a temporary stop-over.) These freaks of nature — er,

Continued on page 47

**WE REPRESENT YOU  
NOT THE INSURANCE COMPANY!**

**ICE  
INSURANCE CLAIMS  
EXPERTS**

COLLECT MORE FROM YOUR INSURANCE COMPANY

IF YOUR HOME OR BUSINESS SUFFERED FROM FIRE, SMOKE, MOLD, PLUMBING LEAKS, HURRICANE, ROOF LEAKS, LIGHTNING, FLOODING, VANDALISM, OR THEFT, CONTACT US TO RECOVER IN FULL & HAVE THE EXPERTS ON YOUR SIDE.

ASK ABOUT OUR NO FEE GUARANTEE!

BY LAW YOU CAN REOPEN ANY CLAIM WITHIN THE PAST FIVE YEARS.

**"FREE INSPECTION & CONSULTATION"**

SERVING CLIENTS FROM KEY WEST TO ORLANDO, RESIDENTIAL & COMMERCIAL

**ERIC ALONSO: 786-390-5259  
ealonsoclaim@gmail.com**

ALL LINES PUBLIC ADJUSTER - LICENSE # P020924

**Mpower Project Fitness  
Your Neighborhood Gym**

**\$29.<sup>95</sup>+**  
**A Month**  
\*down payment, first & last due at signing

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

Personal Training - Aerobics - Yoga - Spinning - Zumba  
[www.mpowerproject.com](http://www.mpowerproject.com)

**Hot**

Continued from page 46

Anyway, the one thing a tried-and-true MUFTer, Pioneer o' the Land, Stoic-Faced and Stony-hearted Soldier for the Great Northern Cause can't take is this: The sun shining for more than one day. And the heat. Oh, lord! Not the heat! Anything but the heat!

Needless to say, I got a good laugh out of watching cruel Mother MUFT work her magic by putting a few choice clichés into action in recent weeks, clichés like “shoe on the other foot” and “taste of your own medicine.”

The MUFT was melting, and thus it follows so were her kin. Of course, the arbiter of popular opinion is now Facebook. So I didn't need to venture any farther than my own laptop to see the reactions to *The Heat* roll in like the tide. Which is part of an ocean, which does not exist in the MUFT.

The reaction to the heat wave was a tsunami of bitching and moaning, the likes of which I had never heard uttered from any proud Smile-While-You-Are-Dying-Stiff-Upper-Lip MUFTer before.

And it filled my heart with joy!

So, it was true. The MUFTers could be broken! They were human after all.

Like any good vampire, the MUFTers can't handle the heat. However, unlike any good vampire, the MUFTers aren't designed to explode. This makes sense, as they are, we've finally determined, human. But while there are no chunks o' head thumping on the asphalt

or strings of intestines flying like so much silly string, when the sun goes strong, the MUFTers do erupt with indignant fury.

I, of course, caught the brunt of the MUFTer Mob Madness in mega doses. Just as I was blamed for bringing the cold weather (40s in January) to Miami when I arrived for school, I got verbally slammed for the heat wave in the MUFT, when I returned for summer. Temps in the 40s? Bitch, please! Proper MUFTers would scoff at such “inconveniences.”

And they wouldn't say, “Bitch, please!” They would say “Sheesh!” But only after they dried themselves off, brushing accumulated ice crystals, like so much coarse salt on a margarita rim, from their bathing suits, following a dip in the community pool in February. And the temperature would be 4 degrees, not 40.

On Facebook, the posts started. Gems like “Hot enough for you?” and

“It's all your fault! You brought the heat back with you! I don't live here for the heat!” and “It's hotter than

hell.” And on and on.

This heat hatred spread to store and church signs. “Hot enough yet?” stated one. “We are Prayer Conditioned!” touted another.

As a proper Miamian, these reactions confused me. “Are these people stupid,” I thought? Or blind? The answer is neither. They are, as I mentioned earlier, vampiric. You know, like

in those horror movies when somebody gets locked in a cellar for years. When they are finally freed, they shield their eyes from the sun and then spend the remainder of their days in a crypt of their choosing. That's kind of like how the MUFTers feel about the bright sun. They need their cozy coffins.

And if I thought the MUFTers were a sorry-looking lot in the cold, what with their grim reaper shuffles and Michelin Man coats, things weren't looking so hot (ha ha) for them when placed in the other extreme. That redness of the cheeks that can nicely accent a pale MUFTer face, like nature's blush, looks more like heatstroke on the same face in 100-degree heat.

As it turns out, Momma MUFT gets the last laugh. It seems the roaring heat wave has burbled down to a tepid, limp-wristed handshake. MUFT gray (I swear this should be a color in the pantone, like “Tiffany Blue.”) is back. She has sunk her fangs in deep and her minions are appeased. And once again I am shackled to her skies, no coffin or crypt required.

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

**That redness of the cheeks that can nicely accent a pale MUFTer face, like nature's blush, looks more like heatstroke on the same face in 100-degree heat.**

# CASH FOR GOLD

## More Money Paid for Gold, Diamonds, and Watches

Gold, Fine Watches, Diamonds, Silver, Coins, Broken & Unwanted Jewelry

Cash on the Spot • Licensed • Confidential

**305.947.1220**

14390 BISCAYNE BLVD., NORTH MIAMI BEACH 33181



SINCE 1984

# Journey to the Center of the Art

*A bus tour explores weird Miami origins and influences*

By Anne Tschida  
BT Contributor

For many people, even art aficionados, contemporary art can be difficult to grasp. Not because of willful ignorance or disdain, but likely because the origins and inspirations behind conceptual and abstract works are harder to ascertain. More often than not, when an artist is on hand to talk about his or her work, the observer walks away with a fuller experience.

What if artists were also to talk about their physical, social, and environmental influences while actually showing them to you?

That was the kernel behind the nonprofit gallery space Bas Fisher Invitational's "Weird Miami Artist-Led Bus Tours," which kicked off last month and concludes in September. Miami, as we all know, is brimming with the most unusual sites and sounds imaginable. (Or *not* imaginable, as the case may be.) The artists who live and breathe here ingest that weirdness, and it informs their work. Why not take a bus tour with them?

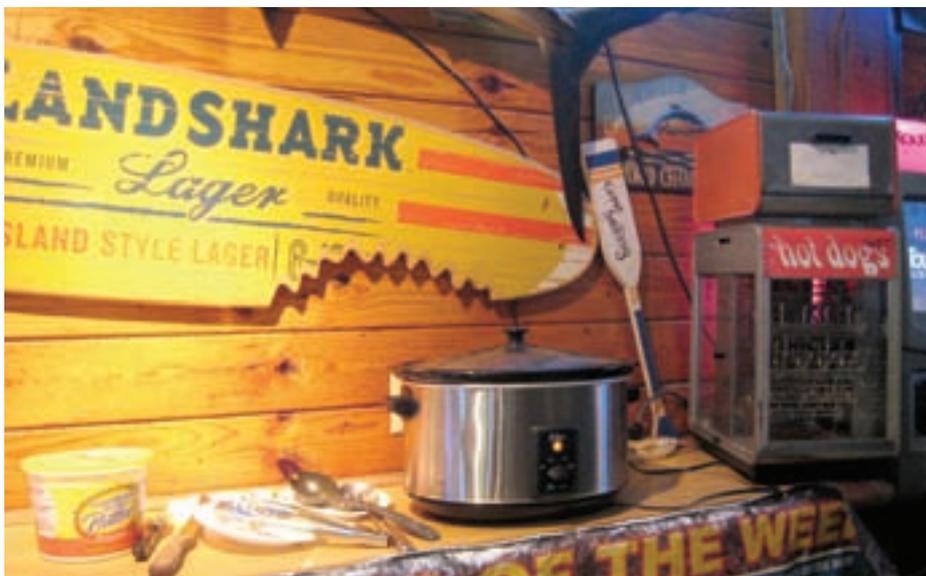
On a steamy Sunday in July, a yellow school bus pulled into the Design District, where the Bas Fisher is located, to pick up members of first Weird Miami tour. The bus was almost full and, thankfully, air-conditioned. Adler Guerrier would be our guide. His work, in particular his photography, often addresses the urban world around us, and the politics involved in making it. So the bus-riders were whisked off, first to Allapattah, a gritty section of Miami just west of the Design District.

We visited a store run by the hospitable Pops, who sells ancient wigs and hair gels and whose successful retail days were clearly long in the past. We then ate watermelon at a fruit and juice outlet run by Bom-bo, whose plants and herbs were, on the other hand, thriving.

Moving farther north and way west, the flea market on 79th Street and NW 31st Avenue was jumping, with the dozens of barbershops and hair salons that line the outer rim of this indoor marketplace jam packed. One of the most popular items here: huge medallions — bedecked with jewels — in the shape of skulls, Jesus, and Mickey Mouse.



Outside of Pops' store in Allapattah, artist guide Adler Guerrier (in blue shirt) gives a neighborhood history lesson.



Tour stop: Beer and bar food in a nautical setting.



Weirdness that floats: Miami River sculpture from Justin Long.

Photos courtesy of Bas Fisher Invitational

Back-tracking east, a chicken and shrimp joint called Jumbo's, on NW 7th Avenue in Liberty City, was another stop, as was a locals bar with incredibly cheap beer. We finished up at a barbecue place, also in Liberty City. Elapsed time: More than five hours.

These various inner-city economies that we interacted with were what Guerrier wanted us to experience — the same dynamics he plumbs in his own artwork. There were no obvious art stops on the way — no gazing at murals, no gallery visits.

"Anyone who gets the chance to have a conversation with Adler can understand the amount of thought and insight he puts into his work," says the originator of the tours, Agatha Ware, who, along with artists Naomi Fisher and Jim Drain, run Bas Fisher. She says the idea came from a similar artistic outing. "There is an artist collective up in New York called the Flux Factory, who do tours around strange sites, and I thought it would be great to do a project here."

Guerrier was an obvious choice for a Miami-centric project guide: "Many of his photographs focus on different Miami neighborhoods, and his ability to edit and make connections between [them and] his ideas made him a great choice to lead one of the tours," she says. "Plus he's a super nice and fun guy!"

From the sounds of it, the next two tours will be helmed with equal enthusiasm. Along with artist Kevin Arrow, Clifton Childree — known for his humorous and bizarre, sepia-toned films — will lead the August tour.

How will this adventure proceed? "First, we'll shake off our hangovers with some early-morning sing-a-longs on the bus, then go eat some breakfast. Fish and grits?" Childree suggests.

They too will delve into the city, but into "different communities, different characters, and neighborhood histories, [both] their successes and their conflicts," he says. The tour may incorporate outdoor art, storytelling, performance, and a "pinch of music and animals." The mystery is intentional. As Ware puts it: "We'll load onto the big yellow school bus and be completely at the artists' mercy."

*Continued on page 49*

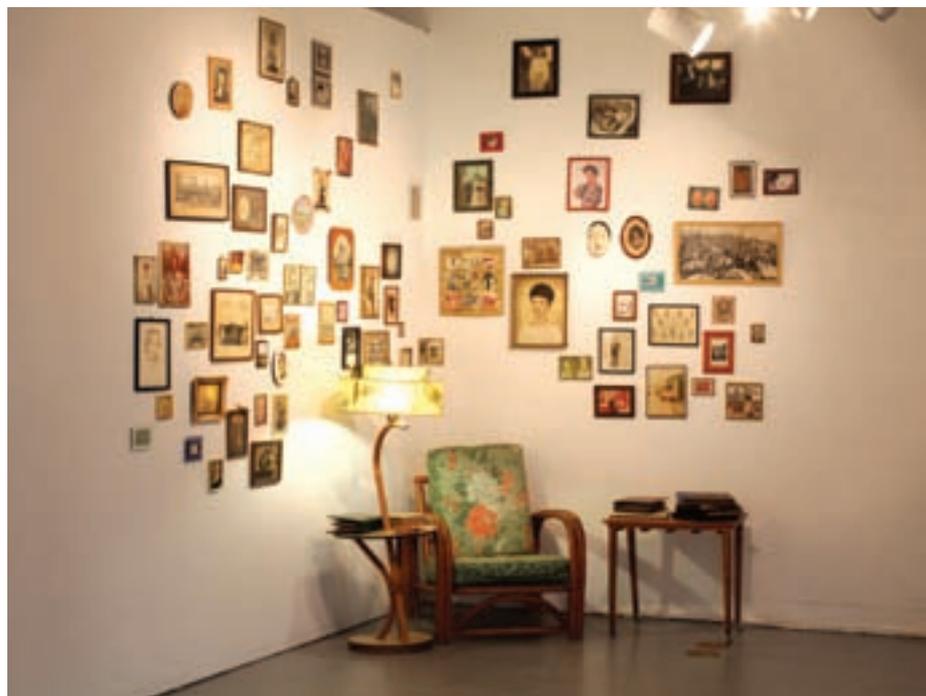
## Journey

Continued from page 48

But we do get some hints about the path. For the September ride, artist Christy Gast will focus on rivers. Gast had a recent show at Gallery Diet, which included an evocative film about the ghosts of two survivalists who once lived in a cave in Utah. "My tour will explore how Miamians past and present have used land adjacent to rivers," Gast explains. "We will travel to several riparian locations, meeting with specialists in each place, and will do a bit of hiking." In this way, Gast can let people in on the process. "I think the tours let people see what's behind our art, what we find interesting, and what inspires us."

So far "Weird Miami" has proved very popular, and Bas Fisher would like to expand it next year, grants and donations permitting. Ware adds that the tours also serve a broader purpose.

"Most important," she says, "I think this project is necessary for every community. We are so used to our daily routines that we need to step out of our comfort zones a bit, let go of all of the control — it's good for us. I would love



**A collage of life past and present in an installation by Peggy Nolan as part of the Visitors Center exhibit.**

it if people devised their own adventures with their friends. Rent a bus, a car, borrow dad's RV and hit the road — meet new people, explore different

places, make new experiences."

But if the RV isn't available at the moment, you can stop in at the Bas Fisher "Weird Miami Visitor Center"

exhibit to see work by nine artists who have already found some nooks and crannies that are worth exploring. For anyone who ever watched a weather-beaten freighter laden with used (stolen?) bicycles float down the Miami River, wondering where they were headed, Justin Long's great installation will ring a bell. Peggy Nolan's strange and wonderful archival photos, hung around an upholstered chair in a quiet setting, will stir up emotions about what was and what is.

Experiencing Miami comes in many forms, but it's always about the journey.

*"Weird Miami Artist -Led Bus Tours": Sunday, August 15, with artists Kevin Arrow and Clifton Childree; Sunday, September 18, with Christy Gast and surprise guests. "Weird Miami Visitors Center" exhibition, through September 18, at the Bas Fisher Invitational, 180 NE 39th St., Suite 210, Miami. For visiting times and bus tour reservations, e-mail [info@basfisherinvitational.com](mailto:info@basfisherinvitational.com).*

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

## Going out of Business Sale!

Closing December 31st 2010

Trader John's  
Records & Books



**All Paperbacks \$2** (Except New and Classics)

Hard Covers - 1/2 price minimum \$2

Vinyls 1/2 price

DVD's \$3

Comic Books \$3

**Closed Mon & Tues**

484 NE 125th St N Miami 305-899-7172 305-200-7376 cell

## ANTIQUES PLAZA

Vintage - Mid Century Specialist

ANTIQUES

PLAZA

*Incredible choice of furniture and decorations from around the world*

*Unique pieces of the highest quality and design*

*Six showrooms in one location with unbeatable selection and prices*

**8650 Biscayne Blvd. Free Parking Open Monday-Saturday**

*Experience the 21st Century unique weight loss and fitness technologies from Europe*  
*Less time, less effort, greater results with SpineForce and PhysioRED*

- WEIGHT LOSS
- NO CROWDS
- CARDIO HEALTH
- NO HASSLES
- MUSCLE TONING
- PERSONAL TRAINING
- DETOXIFICATION

**Call today to schedule your FREE SESSION**  
By appointment 7 days a week 8am-8pm

1071 NE 79th St. | Suite 103 | Miami, FL 33138  
305.517.3843 | [www.physioRED-miami.com](http://www.physioRED-miami.com)

# Art Listings

## WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, AUGUST 14

### 101/EXHIBIT

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

### 12345 WEST DIXIE STUDIO AND GALLERY

12345 W. Dixie Hwy., North Miami  
305-895-2956  
www.12345westdixie.com  
Through August 15:  
"Urban Landscapes" by Paul Morris

### ABBA FINE ART

233 NW 36th St., Miami  
305-576-4278  
www.abbafineart.com  
Call gallery for exhibition information.

### ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami  
305-438-0220  
www.alejandravonhartz.net  
Call gallery for exhibition information.

### AMY ALONSO GALLERY

750 NE 124th St., North Miami #2  
305-975-6933  
www.alonsored.com  
Through August 20:  
"Streets" by Amos Miller

### ART FUSION

1 NE 40th St., Miami  
305-573-5730  
www.artfusiongallery.com  
Through September 22:  
"TRANSLUMINESCENT FANTASIES" with various artists  
Reception August 14, 7 to 10 p.m.

### ARTFORMZ

171 NW 23rd St., Miami  
305-572-0040, www.artformz.net  
Through August 20:  
"small wonders (art) salon" with Harumi Abe, Gustavo Acosta, Eric Anfinson, Duane Brandt, Pip Brandt, Leah Brown, Bill Burke, Stephanie Cunningham, Angi Curreri, Rai Escala, Shady Eshghi, Christian Feneck, Luis Garcia Nerey, Paul Glass, John Gurbacs, Bryan Hiveley, Judy King, Jacek Kolasinski, Greg Latch, Leila Leder Kremer, Silvia Lizama, Jules Lusson, John Martini, Lauren McAloon, Luisa Mesa, Venessa Monokian, Hugo Moro, Carol Munder, Sam Perry, Ron Pieniak, Barbara Rivera, David Rohn, Gustavo Román, Sara Rytteke, Beatrice Sagar, Edgar Sanchez Cumbas, John Sandell, Claudia Scalise, Gretchen Schargal, Shari Schemmel, Carolyn Schlam, Nina Surel, Peter Symons, Chu Teppa, Paloma Teppa, Kristin Thiele, Jackie Tufford, Jovan Villalba, Daniel Viñoly, Tom Virgin, and Ramon Williams  
Reception August 14, 7 to 10 p.m.

### ARTSEEN GALLERY

2215 NW 2nd Ave., Miami  
305-237-3559  
http://artseenspace.wordpress.com/  
August 14 through 28:  
"Young Blood: New Wave" with Roman Arevalo, Devin Caserta, Autumn Casey, Leo Castañeda, Christina Dostaler, Reinier Gamboa, Michelle Gomez, Michelle Jean, Melissa Leandro, Danielle Levine, T. Elliott Mansa, Coralina Meyer, Chottip Nimla-Or, Asser Saint-Val, Adriana Sanchez, Nabila Santa-Cristo, Vincent Serritella, sleeper, Paul A. Smith Jr., Patty Suau, Danae Tarragona, José L. Telot, Juan Travieso, Jovan Karlo Villalba, and John Witty  
Reception August 14, 7 to 10 p.m.

### BAKEHOUSE ART COMPLEX

561 NW 32nd St., Miami  
305-576-2828, www.bacfl.org  
Call gallery for exhibition information.

### BAS FISHER INVITATIONAL

180 NE 39th St., #210, Miami  
By appointment: info@basfisherinvitational.com  
www.basfisherinvitational.com  
Through September 12:  
"WEIRD MIAMI" with Autumn Casey, Adler Guerrier, Jason Hedges, Nicolas Lobo, Justin Long, Isabel Moros, Peggy Nolan, and Alyse Emdur  
August 15 and September 19:  
"WEIRD MIAMI BUS TOURS" artist-led bus tours with Christy Gast, Clifton Childree, Kevin Arrow, Adler Guerrier, and more

### BASHA GALLERY

795 NE 125th St., North Miami  
305-891-4624  
www.bashagallery.net  
Through August 31:  
"Jewels of Art" with Bob Arbogast, Claudia Castillo, Allyson Krowitz, Arnaldo Rosello, Jorge Chirinos Sanchez, Kari Snyder, and Pedro Wilson

### BERNICE STEINBAUM GALLERY

3550 N. Miami Ave., Miami  
305-573-2700  
www.bernicesteinbaumgallery.com  
Through August 31:  
Nancy Friedemann and Jill Cannady

### BORINQUEN ART GALLERY

100 NE 38th St., Miami  
305-491-1526  
www.borinquenhealth.org  
Ongoing:  
Romero Britto, Igal Fedida, François Gracia, Clarice Desousa, Andre de Plessel, Allen Benowitz, Rara Kuyu, and Gabriella Liascovitz  
Reception August 14, 7 to 10 p.m.

### BREVARDS GALLERY

2320 N. Miami Ave., Miami  
305-576-5747  
www.brevards.com  
Through August 31:  
"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

### CALIX GUSTAV GALLERY

98 NW 29 St., Miami  
305-576-8116  
www.calixgustav.com  
Through September 1:  
"The Passing" with Jovan Karlo Villalba, Catalina Jaramillo, and Richard Herzog  
Reception August 14, 7 to 10 p.m.

### CAROL JAZZART CONTEMPORARY ART

158 NW 91st St., Miami Shores  
305-490-6906  
www.cjazzart.com  
By appointment: carol@cjazzart.com  
Call gallery for exhibition information.

### CENTER FOR VISUAL COMMUNICATION

541 NW 27th St., Miami  
305-571-1415  
www.visual.org  
Through August 20:  
"Darby Bannard: The Miami Years" by Darby Bannard



Karen Rifas, *Abandoned*, site-specific installation, 2010, at the de la Cruz Collection.

and "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 August 30:  
"Within an Arrow's Range" by Pedro Barbeito

### CITY LOFT ART

61 NE 40th St., Miami  
305-438-9006  
www.cityloftart.com  
Call gallery for exhibition information.

### CS GALLERY

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

### DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami  
305-573-8110  
www.castilloart.com  
Through August 31:  
Group show with Adler Guerrier, Aramis Gutierrez, Quisqueya Henriquez, Susan Lee-Chun, Pepe Mar, Glexis Novoa, Leyden Rodriguez-Casanova, Frances Trombly, and Wendy Wischer

### DIANA LOWENSTEIN FINE ARTS

2043 N. Miami Ave., Miami  
305-576-1804  
www.dfinearts.com  
Call gallery for exhibition information.

### DIASPORA VIBE GALLERY

3938 NE 39th St., Miami  
305-573-4046  
www.diasporavibe.net  
August 12 through September 23:  
"Carib-bean, The Way You Like It" with Paul Chang, Muriel Jean-Jacques, Carol Jamie, Susan Mains, Monica Moncrise, Lisa Remeney, Patricia Roldan, Norma Trimborn, and Brian Wong Won  
Reception August 12, 7 to 10 p.m.

### DIMENSIONS VARIABLE

171 NE 38th St., Miami  
dv@dimensionsvariable.net  
dimensionsvariable.net  
Through August 31  
"Yellow and Gold" by Felecia Chizuko Carlisle

### DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami  
786-486-7248  
www.dinamitraniartgallery.com  
Through August 28:  
"DISPOSABLE: NOSTALGIA FOR THE STILL IMAGE" curated by Orlando Estrada with various artists

### DORSCH GALLERY

151 NW 24th St., Miami  
305-576-1278  
www.dorschgallery.com  
Call gallery for exhibition information.

### DOT FIFTYONE ART SPACE

51 NW 36th St., Miami  
305-573-9994  
www.dotfiftyone.com  
Call gallery for exhibition information.

### 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  
Call gallery for exhibition information.

### ETRA FINE ART

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

### FREDRIC SNITZER GALLERY

2247 NW 1st Pl., Miami  
305-448-8976  
www.snitzer.com  
Through August 25:  
"Boy, Oh Boy!" with various artists

### GALERIE HELENE LAMARQUE

125 NW 23 St., Miami  
305-576-6095  
www.galeriehelenelamarque.com  
Call gallery for exhibition information.

### GALERIE SCHUSTER MIAMI

2085 NW 2nd Ave., Miami  
786-266-2445  
www.gallerieschuster.com  
Through August 5:  
Juliane Eirich

### GALLERY DIET

174 NW 23rd St., Miami  
305-571-2288  
www.gallerydiet.com  
Call gallery for exhibition information.

### GALLERY I/D

2531 NW 2nd Ave., Miami  
305-778-4568  
www.galleryid.com  
Through August 28:  
"{Sundara} Faces of India" by Karolina Wojtasik

### GIOVANNI ROSSI FINE ART

2628 NW 2nd Ave., Miami  
561-251-1375  
www.giovernirossifineart.com  
Call gallery for exhibition information.

### GODONAMERICA

1 NE 40th St. #5, Miami  
786-362-5546  
www.godonamerica.com  
Call gallery for exhibition information.

### HARDCORE ARTS CONTEMPORARY SPACE

3326 N. Miami Ave., Miami  
305-576-1645  
www.hardcoreartcontemporary.com  
Through September 4:  
"IMPACT" by Troy Simmons and "Tar and Feathered" by Julie Friel  
Reception August 14, 7 to 10 p.m.

Continued on page 11

## Art Listings

Continued from page 50

### HAROLD GOLEN GALLERY

2294 NW 2nd Ave., Miami  
305-989-3359  
www.haroldgolengallery.com  
Through August 7:  
"Polyblend" with various artists

### INTERFLIGHT STUDIO

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

### KABE CONTEMPORARY

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

### KAVACHNINA CONTEMPORARY

46 NW 36th St., Miami  
305-448-3060  
www.lurie-kavachnina.com  
Through August 31:  
"IDENTITY + RESISTANCE: YOUR BODY IS A BATTLEFIELD" with Billy Corben, Alex Nahon, Somy Ali, Marie Komphavong, Adrian De Brasi, Mariano Costa Peuser, Alex Guofeng Cao, and Angela Lergo

### KELLEY ROY GALLERY

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

### KUNSTHAUS MIAMI

3312 N. Miami Ave., Miami  
305-438-1333  
www.kunsthhaus.org.mx  
Call gallery for exhibition information.

### LILIENTHAL ART STUDIOS

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

### LOCUST PROJECTS

155 NE 38th St., Miami  
305-576-8570  
www.locustprojects.org  
Through August 31:  
"The LAB" with Omar Alvarez, Leslie Chavez, Jason Flores, Luna Goldberg, Kevin Hobbs, Ximena Izquierdo, Vanessa Lacayo, Asher Mones, and Christina Quinlan

### LYLE O. REITZEL GALLERY

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

### MAIN LIBRARY 2ND FLOOR EXHIBITION SPACE

101 W. Flagler St., Miami  
305-375-2665  
www.mdpls.org  
www.society4preservation.org  
Through September 19:  
"Florida Arcane: From the Society For the Preservation of Lost Things and Missing Time"

### 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.



**Felecia Chizuko Carlisle, *Yellow and Gold*, installation, 2010, at Dimensions Variable.**

### NINA TORRES FINE ART

2033 NW 1st Pl., Miami  
305-395-3599  
www.ninatorresfineart.com  
August 5 through August 21:  
"Off the Leash in Collaboration with FIU" with Margarita Benitez, Hugo Fernandez, Samuel Gualtieri, Andrew Horton, Lizzie Hunter, Yasmin Kahlaf, Abigail Lelis, Jillian Mayer, Cristina Molina, Jeroen Nelemens, Tommy Nolan, Jesse Peterson, Hans Rasch, Sterling Rook, Nicole Soden, Dervis Tena, Alex Trimino, Humberto Torres, and Melissa Wallen  
August 25 through September 8:  
Araceli Salcedo  
**Reception August 5, 7 to 10 p.m.**  
**Reception August 25, 7 to 10 p.m.**

### OHWOW

3100 NW 7th Ave., Miami  
305-633-9345  
www.oh-wow.com  
August 13 through August 31: "DADARHEA" with Devin Flynn, Jim Drain, Naomi Fisher, Ara Peterson, Joe Grillo, Takeshi Murata, Francine Spiegel, Melissa Brown, Marie Lorenz, Todd James, Brian Belott, Jessie Gold, Michael Williams, Erin Krause, Alvaro Iizarbe, Jen Stark, Friends With You, Billy Grant, Laura Grant, Alison Kuo, Eric Fensler, and more  
**Reception August 13, 8 p.m.**

### PANAMERICAN ART PROJECTS

2450 NW 2nd Ave., Miami  
305-573-2400  
www.panamericanart.com  
Through August 14: "Summer Salon: A Selection of Works Under \$2500" with Francis Acea, Gustavo Acosta, José Benito, Ernesto Berra, Andrea Cote, Carlos Estevez, Daniel Joglar, Ted Larsen, Armando Mariño, Santiago Porter, Magnus Sigurdarson, Tracey Snelling, Pablo Soria, and Enrique Camejo

### MIAMI INTERNATIONAL UNIVERSITY OF ART AND DESIGN

1501 Biscayne Blvd., Miami  
305-428-5700, www.mymiu.com  
Call gallery for exhibition information.

### MIGUEL PAREDES GALLERY

2311 NW 2nd Ave., Miami  
305-450-5154, www.miguelparedes.com  
August 14: Miguel Paredes  
**Reception August 14, 7 to 10 p.m.**

### MIRIAM FERNANDES GALLERY

3620 NE 2nd Ave., Miami  
305-573-9531, www.miriamfernandes.com  
Call gallery for exhibition information.

### MUSEO VAULT

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

Continued on page 52

**planet lighting**  
fans bulbs furniture

**WE BEAT ALL INTERNET PRICES!**

5120 Biscayne Blvd., Miami, FL 33137  
t:305.757.5001 • www.planetlighting.com

**BAGUA**

**SUMMER CLEARANCE ON SELECTED JEWELRY 50-70% OFF**

Books & Quality Incense • Treasures From Around The World  
Intuitive Readings • Reiki Circle • Crystal Bowl Meditation • Soul Focused Healing  
Now Offering "Art of Core Movement" A Pilates Experience

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

**• Miami's Finest Saree and Accessories Boutique •**

**RUPEES**

415 NW 27th St, Miami, FL 33127 • Free Parking  
Tel: 305 576 4368 • Email: [rupeesinc@aol.com](mailto:rupeesinc@aol.com)  
Hours: Monday-Saturday 10:30 am - 5:30 pm

## Art Listings

Continued from page 51

### PRAXIS INTERNATIONAL ART

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

### SAMMER GALLERY

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

### SPINELLO GALLERY

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

### 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.

### 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  
Ongoing: "New Work" by Skip Van Cel

### WOLFGANG ROTH & PARTNERS FINE ART

201 NE 39th St., Miami  
305-576-6960, www.wrpfineart.com  
Call gallery for exhibition information.

### YELEN ART GALLERY

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

### MUSEUM & COLLECTION EXHIBITS

#### CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami  
305-455-3380, www.cifo.org  
Call for exhibition information.

#### DE LA CRUZ COLLECTION CONTEMPORARY ART SPACE

23 NE 41st St., Miami  
305-576-6112  
www.delacruzcollection.org  
Through October 2: "Abandoned" by Karen Rifas

#### FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM

10975 SW 17th St., Miami  
305-348-2890, thefrost.fiu.edu  
Through August 29: "Volf Roitman: From MADi to the Ludic Revolution" by Volf Roitman  
Through August 31: "Paul Strand in Mexico" by Paul Strand  
Through September 5: "Tap-Tap: Celebrating the Art of Haiti" with Jacques Nicolas Bellin, Edouard Duval-Carrié, FanFan, Gerard Fortuné, Jean-Enguerrand Gourgue, Yvens Leger, Lesly, Fritznel Obin, Gerard Paul, Jacques Pierrette, Lionel Simonis, Jean Thermidor, Jacques Valmidor, and Wagler Vital  
Through October 3: "Spiritual Healing — Shamans of



Jim Drain, *Untitled*, video, 2010, at OHWOW

the Northwest Coast" with Cicero August, Ken McNeil & Stan Bevan, Dempsey Bob, Kevin Cranmer, Edward S. Curtis, John Hagen, Aubrey LaFortune, Don Lelooska, Darren McKenzie, Ed Archie NoiseCat, Bill Reid, Terry Starr, Ray Watkins, and Reg Williams  
Ongoing: "The Figure Past and Present: Highlights from the Permanent Collection" with Carlos Alfonso, José Bedia, Manuel Carbonell, Edouard Duval-Carrié, Thornton Dial, Carel Fabritius, Augustin Fernández, Red Grooms, Luis Jiménez, Jacob Lawrence, Auguste Rodin, Rufino Tamayo, and Purvis Young

#### LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables  
305-284-3535, www.lowemuseum.org  
Through October 31: "Jaguar's Spots: Ancient Mesoamerican Art from the Lowe Art Museum, University of Miami" with various artists

#### MIAMI ART MUSEUM

101 W. Flagler St., Miami  
305-375-3000, www.miamiartmuseum.org  
Through October 17: "New Work Miami 2010" with

Kevin Arrow, Felecia Chizuko Carlisle, Jim Drain, Lynne Golob Gelfman, Michael Genovese, Jacin Giordano, Guerra de la Paz, Adler Guerrier, Don Lambert, Gustavo Matamoros, Beatriz Monteavaro, Gean Moreno and Ernesto Oroza, Peggy Nolan, Fabian Peña, Christina Pettersson, Vickie Pierre, Manny Prieres, Christopher Stetser, Talking Head Transmitters, Robert Thiele, Mette Tommerup, Frances Trombly, Tatiana Vahan, Marcos Varella, Viking Funeral, and Michelle Weinberg  
Through November 7:  
"Focus Gallery: Purvis Young" by Purvis Young

#### MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami  
305-893-6211  
www.mocanomi.org  
Through August 22:  
"Economies" by Claire Fontaine

#### THE MARGULIES COLLECTION

591 NW 27th St., Miami  
305-576-1051  
www.margulieswarehouse.com  
Call for exhibition information.

#### THE RUBELL FAMILY COLLECTION

95 NW 29th St., Miami  
305-573-6090  
www.rubellfamilycollection.com  
Call for exhibition information.

#### WORLD CLASS BOXING

Debra and Dennis Scholl Collection  
170 NW 23rd St., Miami  
305-438-9908  
www.worldclassboxing.org/  
Call for exhibition information.

Compiled by Victor Barrenechea  
Send listings, jpeg images, and events information to [art@biscaynetimes.com](mailto:art@biscaynetimes.com)

# Samantha Ruiz Cohen

VOTE  
#101

for CIRCUIT COURT JUDGE GROUP 45

Strong, Reliable, and Committed

Experience: Samantha Ruiz Cohen offers over eighteen years of professional experience. She is a skilled criminal trial lawyer, a professor of Constitutional Law, and a civil practitioner.

Samantha Ruiz Cohen Endorsed By:

- The Miami Herald
- SAVE DADE
- Dade County Police Benevolent Association (PBA)
- Latin Builders
- League of Prosecutors
- United Teachers of Dade
- Concerned Citizens of East Kendall
- United Faculty of Miami Dade College
- AFL-CIO Union
- IBEW Electrical Workers Union
- International Union of Bricklayers and Allied Craft workers
- Plumbers Local Union NO. 519
- International Union of Operating Engineers, Local 487
- Transport Workers Union, Local 561
- UNITE HERE Local 355

Vote: Absentee, Early Voting or on Election Day - August 24, 2010

www.Samantha4Judge.com

Paid political advertisement. Paid for and approved by Samantha Ruiz Cohen for Circuit Court Judge, Group 45

“ This is perfect!  
I can park, run errands,  
and be on my way!  
Within 30 minutes,  
parking is  
FREE! ”

QUICK-VISIT PARKING

Now FREE in every MPA garage (including Oak Avenue Garage), all the time. If you're in and out in 30 minutes or less, your parking is FREE! Regular rates apply after 30 minutes.

For additional discount parking programs, visit [www.miamiparking.com](http://www.miamiparking.com).

# Events Calendar

## Art Off the Walls

As part of Miami Art Museum's interactive outreach for its big, ongoing "New Work Miami 2010" show, it is holding several AfterHours evenings, two this month. On **Thursday, August 5**, performance artist Maria José Arjona will dare visitors to steal a diamond from her mouth — winner gets to keep it. On **Thursday, August 19**, Ana Mendez will perform her choreographed experimental piece, and on both nights various artists will be on hand to talk about their work, or just to work. From 6:00 to 9:00 p.m., 1010 W. Flagler St.; \$5 for members, \$15 nonmembers. Call 305-375-3000 or visit [www.miamiartmuseum.org](http://www.miamiartmuseum.org).

## Let There Be Light... and Stars... and Pink Floyd?

Laser lights, stars, and Pink Floyd — what more could you want for a **Fabulous First Friday** at the Miami Science Museum (3280 S. Miami Ave.) this **August 6**? Starting at 7:00 p.m. is the "Legends of the Night Family Laser Show," then at 7:30 the free Planetarium star show, the rooftop observatory viewing at 8:30, followed by Pink Floyd's "Wish You Were Here" at 9:00, with more music later. Laser show admission is \$4 for children, \$8 for adults. Call 305-646-4256 or visit [www.miamisci.org](http://www.miamisci.org).

## From Africa with Drums

The dance ensemble Delou Africa will be presenting the inaugural **African Diaspora Dance & Drum Festival** starting on **Friday, August 6** and running through **Sunday, August 8** at the Little Haiti Cultural Center (212 NE 59th St.). Focused on traditions from West Africa in particular, the festival will include performances, concerts, drum and dance workshops by African instructors, and a marketplace. There's also a raffle for two round-trip tickets to South Africa in the euphoric wake of its World Cup festivities. For the full festival schedule, go to [www.delouafrica.com](http://www.delouafrica.com) or call 305-960-2969.

## The Nerve of These Films!

For ten years now, North Miami's Museum of Contemporary Art (770 NE 125th St.) has been hosting the local film festival **Optic Nerve**, which highlights



Natural Disasters in the Caribbean

short films and videos, often experimental ones. The latest edition will unspool on **Friday, August 6**, with screenings at 7:00 and 9:00 p.m. Featured artists will include the collective 3PQ, Barron Sherer, Susan Lee-Chun, Juan Carlos Zaldivar, and 17 others. It's free, but the festival's popularity has exploded in recent years, so *reservations are required*. Call 305-893-6211 or e-mail [rsvp@mocanomi.org](mailto:rsvp@mocanomi.org).

## These Kids Are All Right By Ailey

Six weeks of a unique, full-scholarship dance camp will culminate in 100 Miami-Dade students showing off their newly acquired techniques in a free **AileyCamp Miami** performance at the Arsht Center on **Saturday, August 7** at 7:00 p.m. Miami was one of only nine cities to get the camp this year, which was founded by the famed Alvin Ailey in 1989. The students studied classic ballet as well as modern, jazz, and West African dance — all of which will find expression during this performance in the Knight Concert Hall. For the free tickets go to [arshtcenter.org](http://arshtcenter.org).

## Paradise for a Day for Free

The **Fairchild Tropical Botanic Garden** (10901 Old Cutler Rd.) is almost always open, but it's not always free. On **Sunday, August 8** and the next three Sundays after that, it will be, from 9:30 a.m. till 4:30 p.m. But don't leave your wallet at home. After experiencing the 83 acres of tropical forest and flowers and lakes, you may want to take home a

Flicks at the Gusman



Lego art in Hollywood



Juan Carlos Zaldivar at Optic Nerve



AileyCamp Miami

few of the fabulous plants on sale. And prick up your ears from noon through 4:00 p.m., as there will also be live music, including a barbershop quartet. Find out more at 305-667-1651 or [www.fairchildgarden.org](http://www.fairchildgarden.org).

## Staying Alive for the Gusman

The best way to help out the financially struggling downtown Gusman Center for the Performing Arts (174 E. Flagler St.) is to attend it! (The city has threatened to stop funding the historic theater.) So make a date with this month's **Flickin' Summer** films at the center, with pre-movie happy hour and an after-movie boogie party. And what better dancin' flicks than *Saturday Night Fever* on **Thursday, August 12**, followed by *Footloose* on **Thursday, August 26**. Screening time is 7:00 p.m., and for ten bucks admission you just might keep the center alive. Call 305-372-0925 or go to [www.gusmancenter.org/events](http://www.gusmancenter.org/events) for the complete list of upcoming shows and more on how to save the Gusman.

## The Reel Rio

For its 14th year, the **Brazilian Film Festival** has distanced itself from other winter film events and moved to August. The eight-day fest, running from **Friday, August 13** to **Saturday, August 21**, was the first foreign Brazilian film festival when it debuted here in 1996 (there are now ten worldwide) and has premiered some international hits in the past.

Highlights this year include two docs, one about the current president called *Lula, Son of Brazil*, and another about the country's prodigious impact on world music, *Beyond Ipanema — Brazilian Waves in Global Music*. More than 40 features and shorts will be screened at Miami Beach's Colony Theatre, 1040 Lincoln Rd. Call 305-600-3347 or go to [www.inffinito.com](http://www.inffinito.com) for details and tickets.

## Brick by Brick by Brick

That's right, those seriously cool sculptures — the life-size cello, the staircase, the female bust — are all made from that childhood building block, the Lego. "**Replay**" is the second show by incredibly popular Lego artist Nathan Sawaya at the Art and Culture Center of Hollywood (1650 Harrison St.). The show awakes the inner imp no matter what your age. On **Sunday, August 15**, the center will hand out awards for the "Florida Brick Creation Challenge" to the winners of age groups 6-10, 11-17, 18 and over, and the team/families categories — a chance to see Sawaya's sculptures along with the best of Florida's little Lego creationists (it's also the last day of the show). Call 954-921-3274; \$7 for nonmembers, \$4 for children between 4-17, free for toddlers.

## Get Ready for Crime Time, Miami

For the closing of the exhibit "Crime in Miami," HistoryMiami (101 W. Flagler St.) will host **Scene of the Crime**, a lecture and film screening about the nefarious life of our region on **Sunday, August 29** at 2:00 p.m. Favorite storyteller Paul George and the director of the Wolfson Florida Moving Image Archive, Rene Ramos, will discuss television and film coverage and show old clips hidden from view for decades. How *noir* of Miami. Also check out the other show — not about man's debacles, but nature's: "Natural Disasters in the Caribbean, 1495-2010." It's all free. Call 305-375-1492 for lecture information.

# Quiet and Peaceful and Calm

*Aventura's Waterways Park (nonresidents \$5) is a yawn — in a good way*

By Jim W. Harper  
BT Contributor

Aventura, the City of Excellence, could also be the city of the future. Like the shopping mall at its center, Aventura has parks that are clean and commercialized. The residents must be paying a pretty penny for them because of their prime locations and their high quality. Their exclusivity is guaranteed by an admission fee that will keep most visitors away and by a rule limiting residents to one guest per visit.

This model of semi-privatized parks brings to mind the transformation of our public highways into toll roads. If you want the better, faster lanes, you have to pay for them. No more freebies.

As for Aventura's dog park, the price of admission is residency. The gate at Waterways Dog Park can only be opened by swiping a residency card, so you'll be looking at the price of a condo to get in.

The main section of Waterways Park, separated from the dog park by a sliver of property from the Gulfstream Park racetrack (another pay-per-view park), is free to residents and \$5 per day to visitors (\$3 to minors). Its main features are a baseball diamond joined with a multipurpose athletic field and a shaded playground.

Don't be fooled by the name "Waterways." The main section has no water features, and only the separate dog park has a view of a canal. The location, however, is a curiosity because of the



Yes, there is a water view (of a canal), but it's scant and not part of the main park.

county line. Think of it like the Arizona-Mexico border, where, in this case, the parkland is keeping out the residents of Broward County. The park's other border, its entrance, is keeping out the residents of Miami-Dade County who don't live in Aventura.

The location of Waterways Park at the border of Hallandale in Broward County offers an across-the-fence view of the sprawling Gulfstream complex, although the racetrack itself is too far away to be appreciated. You may catch a glimpse of the horses and jockeys exercising, which might be worth the price of admission to Waterways Park.

BT photos by Jim W. Harper

it at this time of year, the infield's clay is meticulously combed and primped like a movie star.

The playground is also a sight to behold. It sports a huge green tarp stretched over the rectangular space, which makes it shady for most of the day. There is even a separate shaded sitting area for adults.

The most unusual feature of the playground's high-end equipment are its rock-climbing walls. Since when did South Florida's children need to learn how to rock climb? The walls are short enough that children will probably not be injured when they fall onto the extra-springy matting below.

Behind the park's office building you will find a basketball court and a picnic pavilion that can be reserved by Aventura residents. Additional picnic



Even though no one uses the baseball diamond this time of year, the infield's clay is meticulously combed and primped like a movie star.

Another noteworthy aspect of this park is its emptiness. Understandably, no one wants to visit a park without a pool during the summer, though I'm told that after 4:00 p.m. the playground picks up a few patrons. But the park's main users are surely the children in the Aventura sports leagues during the school year.

Waterways Park's amenities still sparkle with the newness of its re-opening in May 2008. The previously passive park space was reborn with every inch reordered and replanted. The baseball field is so perfect it looks like a movie set. Even though no one is using

tables are located in a shady nook next to the playground.

A walking path leads around the seven-acre park and provides the best views of the racetrack. The path also features two exercise stations with instructional signs on how to use the equipment to perform pushing, pulling, and stretching exercises.

One thing seriously missing from the park's open space is shade. The newly planted trees are small, and only a remnant of mature growth exists

Continued on page 55

**WATERWAYS PARK & DOG PARK**

**Park Rating**

**3301 NE 213th St.**  
**Aventura**  
**305-466-8808**  
Hours: **8 a.m. to 8 p.m.**  
Picnic tables: **Yes**  
Barbecues: **No**  
Picnic pavilions: **Yes**  
Tennis courts: **No**  
Athletic fields: **Yes**  
Night lighting: **Yes**  
Swimming pool: **No**  
Playground: **Yes**



The basketball court features a view of Gulfstream Park racetrack, another pay-per-view park.

**Waterways**

Continued from page 54

outside of the fence.

Waterways park hosts several athletic leagues for kids during the school year. From September 21 to October 16, flag football practices and games will be held. The cost is \$110 for residents and \$132 for nonresidents. Other sports leagues include soccer and baseball, and field lights allow for play at night.

Aventura's dog park, a separate section of Waterways Park, is 1.5 acres of grass and shade. Opened in July 2008, this section of the park does have large, shady trees. Surprisingly, most of the grass is intact.

The park receives around 70 dog-walkers a day, and it is a nice place for them to do their business. There are two stations for drinking water and showers, and a central, shaded pavilion for humans to relax.



High-end equipment at the playground includes a climbing wall for young mountaineers.

What is disturbing about his park, however, is the list of rules. Imagine that you're enjoying a leisurely walk with Fido along the park's winding, concrete path, and then your eyes are hit with

these warnings:

"Due to potential problems, un-neutered male dogs may be asked to leave the park."

"Female dogs in heat are not permitted in the park"

"Outdoor fires or barbecues are not permitted."

To enforce these rules, an attendant is on duty each day after 4:00 p.m.

An advanced safety feature at both parts of Waterways Park are lightning warning systems. The parks close when the systems blast their horns.

A little lightning might improve these parks, because they are so sanitized they feel constricting. At the same time, safety always has to come first, and Aventura's parks have that part down pat. The threat of lawsuits has been minimized.

All in all, Waterways' two parks are a lovely yawn. If they were near downtown Miami, they'd be overrun with activity. As they stand in Aventura, they are quiet and peaceful and calm. And that, my friends, is priceless.

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

**PLANT CARE MADE EASY!**

At our store, you will find specialists in self-watering containers, interior foliage plants, tropical flowering plants, and gift plants. Our experts will help you select the right plant for your special space. They even make house-calls!

**CityPlants**

(305) 573-1101  
3529 NE 2nd Ave.  
Midtown Miami  
[www.CityPlantsUSA.com](http://www.CityPlantsUSA.com)



**J&A** **J&A Carpentry Services, Inc.**

Local carpenter in business for over 15 years!  
Specializing in commercial and residential work.  
Rough and finished carpentry, interior or exterior, custom made cabinetry, crown molding, framing, tiling, wood flooring, door hanging, shelving, bathroom and kitchen installation, repairs of all types.

**QUALITY WORK AT GREAT PRICES!**  
For a free estimate and expert advice call Jorge at 305-336-1394

Licensed and insured CC# 02B500232

**STAYCATION - STAY CLOSE**

**SALE!**

**SALE!**

Open 7 Days • 12951 Biscayne Blvd , North Miami • 305-892-2131 • [www.AscotTeakMiami.com](http://www.AscotTeakMiami.com)

# Beat the Heat with Something Pink

*Red, white, and you: Agreeable wines for \$12 or less*

By Bill Citara  
BT Contributor

When summer's heat and humidity have your head in a vise and are cracking it like a stale walnut, most Americans reach for a cold beer. I, on the other hand, reach for a glass of chilled rosé, unquestionably the more intelligent choice.

How is that? Let me count the ways.

Beer is made from hops, which essentially are weeds. Rosé is made from grapes, the Nectar of the Gods. Beer wraps a steel-belted radial of gross, jiggly flab around your middle. Rosé makes you suave and svelte, like a cross between Cary Grant and Bond, James Bond. Beer makes you say things like "Boy howdy!" and imagine that Sarah Palin isn't a gibbering dolt. Rosé makes you erudite and perspicacious and understand that Sarah Palin really *is* a gibbering dolt.

Beer is touted so incessantly that its ads appear to be printed on the inside of your eyelids and can always be counted on to interrupt your enjoyment of manly televised sporting events. Rosé isn't advertised at all, so you will never miss a single second of watching one group of behemoths screw another group of behemoths into the turf at Dolphin Stadium. True, rosé doesn't have the enological equivalent of the Swedish Bikini Team, but some people might consider that a plus.

Therefore, having established the obvious superiority of rosé to — sniff — beer, let us turn our attention to this list of fine summer beverages.

It's interesting to note that none of the rosés sampled here were produced

domestically, being either over our self-imposed price limit of \$12 a bottle or the kind of icky-sweet, Kool-Aid swill that makes even beer taste good by comparison.

The French are masters of the art of pink winemaking, taking their rosés seriously and pricing them accordingly, as wines as diverse as Domaine Ott and Billecart Salmon Rosé will attest.

Coming down from that lofty perch but still eminently drinkable are a trio of French products, beginning with my favorite, the **Domaine de Jarras 2008 "Vin des Sables" Gris de Gris**. It's a blend of Grenache, Cinsault, and Carignan from grapes grown in the sandy soils (hence "Wines of the Sand") of the Gulf of Lion, a stretch of coastline between Marseilles and the Spanish border.

It's also a really lovely wine, pale and delicate, with light strawberry and floral aromas that hint at violets. It tastes like strawberries, too, with a lemon-orange backbone that carries through to the long, lingering finish. Its lightness and delicacy make it an ideal hot-weather wine, also a wine perfect with mild-flavored fish like sole and hogfish.

Moving up the intensity ladder is the **2008 Jean-Luc Colombo Cape Bleue Rosé**, another three-grape blend (Syrah,



Mourvedre, Counoise) from the area around Marseilles. In the nose it shows off strawberry and raspberry aromas with a distinct rose-petal fragrance, while on the palate it sharpens those berry flavors with a pronounced lemony acidity, making it a good partner to anything from shrimp cocktail to barbecue.

Fuller-bodied and fruitier still is the **2008 Red Bicycleette**. It has pretty much the same flavor profile as the Colombo — strawberries and raspberries, with a citrusy foundation to keep them honest — just dialed up a bit. A cog in the mammoth Gallo wine empire, it also has the advantage of being easily available.

No list of high-quality, easy-on-the-pocketbook wines would be complete without a few wines from Spain, and when it comes to bubbly, no Spanish cava producer so consistently hits the sweet spot of price to quality as **Segura Viudas**. Their nonvintage **Brut Rosé** is yet another example, with a pretty rose-petal color and abundance of tiny, pin-prick bubbles, not to mention flavors of plums and berries, with a yeasty kick and earthy, limestone-like character that adds both interest and complexity.

The **Muga 2009 Rioja Rosé** was something of a schizoid puzzle. One personality was a stinky, earthy aroma like a shovelful of wet peat moss that leapt out of the bottle immediately upon opening. The second was a pleasantly ripe berry nature that slowly revealed itself with aeration. It ended up being a fairly nice wine if you can just get past that initial earth fart.

We've got to get at least one Italian in here, and that would be **Banfi's Centine 2008 Rosé**. Lots of minerals, strawberry-orange fruit and hauntingly smoky nuances in the nose, a crisp minerality balanced by ripe berry fruit on the palate make it a good all-purpose wine, whether for sipping or pouring with food, certainly better than one of those stupid, weedy, flabby, you know, beers.

**The Biscayne Commons Publix (14641 Biscayne Blvd., 305-354-2171) has the Banfi Centine and Red Bicycleette rosés for \$11.99 and \$9.99, respectively, while the Aventura Whole Foods Market (21105 Biscayne Blvd., 305-933-1543) carries the Domaine de Jarras for \$7.99 and the Segura Viudas Brut Rosé for \$10. The Muga Rioja Rosé is available at the North Miami Beach Total Wine & More (14750 Biscayne Blvd., 305-354-3270) for \$10.99, while the Jean-Luc Colombo can be found at Cellars Wine & Spirits Warehouse (21055 Biscayne Blvd., Aventura, 305-936-9433) for \$11.99.**

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

**HANNAH & HER SCISSORS**  
FREE HAIRCUT WITH KERATIN TREATMENT  
ENHANCE YOUR BEAUTIFUL SELF  
CALL FOR AN APPOINTMENT  
**305-772-8426**  
TUESDAY - SATURDAY  
MEN - WOMEN - CHILDREN  
HAIR EXPERTS ARE TOPS IN CUTTING, COLORING & STYLING  
MANICURE - PEDICURE - WAXING - UPDO'S - MAKEUP - FACIALS  
611 NE 86TH STREET ~ MIAMI 33138  
[www.hannahandherscissors.com](http://www.hannahandherscissors.com) ~ [hanart@bellsouth.net](mailto:hanart@bellsouth.net)

**T · H · E  
PHONE  
DOCTOR**

**SAVE 70%  
ON YOUR BUSINESS  
PHONE BILL  
With  
Voice-Over IP  
305-759-2000**

# If you could go back to school, what would you study?

Compiled by Cathi Marro – BT Contributor



**John Wicker**  
*Musician*  
 Miami Shores  
 If I could go back to school, I would study music for two reasons: 1) They say, "If you had to do it all over again, you would do the same thing" and 2) I don't see me doing anything else! At one point I thought I was going to be a dentist, but there's no way I could do that. Having my hand in someone else's mouth? No way!



**Denise Palacios**  
*Administrative Assistant*  
 Design District  
 More math courses for sure, because I have to take the GRE and I don't remember this subject well. Also I would take more social and behavior classes because I believe they really do help in dealing with people on a daily basis. I'm in the works to go to Barry University for a degree in Mental Health Counseling.



**Stephen Aaron**  
*Manager*  
 MiMo Historic District  
 I would study organic farming and sustainable horticulture. I'd like to work on saving original seed strains that are not hybridized. With genetically modified foods and hybridized seed strains, big companies own the trademarks and we cannot grow them. Soon original seeds may be wiped out and we'll have to pay big companies to grow anything!



**Beth Hackney**  
*Legal Assistant*  
 Brickell  
 I asked myself that a few years ago. I already went to school for business, worked in a law firm for five years, then realized I wanted to do something else. So I am studying music now. If I could go back to school for a third time, I'd study linguistics because I've always liked languages and want to learn more.



**Felton Grant**  
*Pet Stylist*  
 North Miami Beach  
 I would study medicine. In the times we are in, medical professionals are doing well and not getting laid off. Also it is a spiritual way of giving back and feeling important. In medicine you do more than just heal the physical incident, you heal people's minds and they receive even more than that. It's a trust thing — the patient believes that everything is going to be all right.



**Maria Izenman**  
*Store Owner*  
 MiMo Historic District  
 Just for fun I would like to study cooking. But I wouldn't want to do it for a living. My dad used to be a chef and he had to work on weekends and holidays. I wouldn't want to work those long hours in the hot kitchen. Even working retail is hard for me because I too have to work on holidays and weekends.

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

- Business Law
- Contracts
- Acquisitions
- Incorporations
- Real Estate Law
- Closings
- Title Insurance
- Landlord - Tenant

5981 N.E. 6th Avenue  
 Miami, Florida

166 N.E. 96th Street  
 Miami Shores, Florida

*We represent buyers and sellers.*

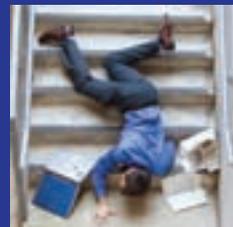
305-754-8170  
 email: SKBPA@cs.com

The hiring of a lawyer is an important decision that should not be based solely upon advertisement. Before you decide, ask us to send you free written information about our qualifications and experience.

### CAR ACCIDENT



### SLIP AND FALL



### MEDICAL MALPRACTICE



### MOTORCYCLE ACCIDENT



### BOATING ACCIDENT



MIAMI • HOMESTEAD • HIALEAH  
 BROWARD • HOLLYWOOD • OCALA  
 PALM BEACH • CAPE CORAL  
 FT. MYERS • NAPLES • TAMPA  
 GAINESVILLE • ORLANDO

**CALL US TODAY!**  
**305.435.7763**

www.305helpsme.com

**305-HELPS-ME**  
 Your Accident Consultants



# Too Much To Do, Not Enough Time

By Jenni Person  
BT Contributor

Toward the end of 2009 I made a promise to myself that I would accomplish two things by the end of the year. I was going to take guitar lessons and apply to graduate school. Yes, classic midlife-crisis symptoms. I did both.

I started studying guitar weekly with a musician friend, and by the end of December I had been accepted into a low-residency Master of Fine Arts program at a small school in Vermont. In late January, I found myself knee-deep in snow and graduate studies, completing an eight-day residency in Vermont and, upon my return to Miami, commencing a semester of field work.

The subsequent five months of critical thinking, reading, and writing deepened my efforts as an arts producer, wandered through my work running the PJ Library (a free-book program for Jewish kids up to eight years old resident in Miami), complicated time available for my family, and totally derailed those guitar lessons. As much as possible, I brought my family into my work, exposing them to projects and performances, and inviting their feedback. Yes, even a four-year-old's perspective is enlightening.

This past spring I had the opportunity to meet and hear Wendy Mogul, author of the parenting book *Blessings of a Skinned Knee: Using Jewish Teachings to Raise Self-Reliant Children*. In an age of helicopter parenting, *Skinned Knee* has become a runaway favorite among parents aiming

*There are only 24 hours in the day, so something's gotta give*

to raise independent, confident kids.

One of the things she touched on in her presentation is the importance of our kids seeing us living our lives, not shielding them from it. She suggested telling them something specific about our own day when they get in the car after school, rather than asking them the hugely open-ended "How was school today?" I interpret this as trust-building and modeling at once. Here is a specific thing I did, how does that relate to what *you* did? Therein lies a real conversation. We're letting them into our lives, modeling responsible behavior.



**I realized I can't do everything I want to do. So it is with mixed emotions that I write this as my last column for *Biscayne Times*.**

This is a reminder that everything we do has the effect of an instant replay on the Jumbotron (oh my god, I just made a sports reference — check my pulse). Everything we do serves as modeling for our kids. How we take care of ourselves, how we relate to our partners, how we relate to our work, how we handle our successes and as well as failures.

I want my kids to grow up in a culture with education as a central value, a strong work ethic, and a proactive

impulse. While I realize that most people of my cohort — 40-something moms and dads with kids still in the single digits — have taken the normal route (graduate school before kids), I'm glad my kids are witnessing my academic pursuit. The message I hope they're getting is to engage with learning, follow your dreams, make things move.

Just as I was about to begin my next semester, a professional opportunity that I've been working toward for quite a while revealed itself this summer. I seized the opportunity without reducing my existing work load. Well, until now.

I realized I can't do everything I want to do or all will suffer. I had arrived

at that place where I had to make choices in order to balance my professional life and my family life. So it is with mixed emotions that I write this as my last column for *Biscayne Times*.

The last five-plus years have been extremely rewarding. This work has become an important part of my relationship to our community and my own parenting. Yet this is that challenging moment we as parents face, a moment I've written about several times. It's the challenge of finding equilibrium, deciding what is best for ourselves as individuals and as families.

Sometimes, something's gotta give.

Unfortunately, at this point in my life the most logical thing that's gotta give is this column. It demands and deserves time and attention, and I'm worried I will no longer have that time.

I got married because love draws me to my partner. I want to be near him every chance I get. That love produced two kids who, in turn, I also want to be near every chance I get. Yet I am nonetheless an individual with my own needs to fulfill. So I pursue my professional dreams, and part of that process requires trimming other commitments in order to assure that space will be available for my family — and for my sanity.

My sincere thanks to those who of you who have followed this column and my family's evolution over the past five years, or any part of those years. I wish you good luck and deep fulfillment in your own choices and family life. I look forward to our continued meetings and interactions at the playgrounds and wherever else our kids may take us.

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

art & jewelry tribal & organic candles & incense bath & body

9702 NE 2nd Avenue  
Miami Shores  
305.759.1612

**A&A**  
Village Treasures

Mon-Fri 10 am - 6 pm  
Sat 10 am - 7 pm  
[aavillagegetreasures.com](http://aavillagegetreasures.com)

Dancing is good for the heart

**\$5.00**  
Off A Dance Class With This Ad!

**North Miami Arts Collective**  
DANCE CLASSES FOR KIDS & ADULTS  
845 NE 125th St., North Miami • (786)238-1264  
[www.NorthMiamiArts.com](http://www.NorthMiamiArts.com)

# Bee All and End All

*Humans can practice pollinating plants, but bees are better*

By Jeff Shimonski  
BT Contributor

Over the years, many of the plants I have grown were started from seeds collected from flowers I'd pollinated. I've always been interested in pollination ecology, and have learned that some plants are pollinated by wind, some by insects or bats, and that some plants do it themselves. I had to figure out how nature meant it to be accomplished.

I have always hand-pollinated the sausage trees at Jungle Island. If you want lots of fruit, that's the most reliable to make it happen. While working up in the canopy to access the flowers, I would often find lots of honey bees going for the nectar. Sometimes I'd have to gently push them out of the flower with my hand. I've never been stung. The bees and I have always coexisted peacefully.

There are many species of bees, both native and nonnative, in South Florida. The bee we are most familiar with here is the European honey bee, an introduced exotic species from which we now get our honey and which pollinates many of our food crops.

Bees are very closely related to wasps and ants. They evolved from a certain group of wasps and have very similar morphology or body structure, but they certainly differ from wasps in the way they raise their young. Bees collect pollen and nectar to feed their larvae in a well-constructed nest. Wasps feed their larvae other insects. Bees are vegetarians and wasps are carnivores. Wasps are part of the beneficial insect guild. Their larvae eat lots of the insects



A honey bee busily collecting pollen from a flowering tree.

that attack our plants.

During the past decade or so there have been serious problems with bees in general. The European honey bee has suffered "colony collapse disorder," the cause of which has not been positively determined. Overuse of pesticides is one possible cause. I have definitely seen bees killed by widely used agricultural chemicals.

Another bee issue is the invasion of African honey bees. Their presence has been officially established in Florida; they may have been here since the 1980s. African honey bees look identical to the European variety, the main difference being their behavior. They can be very, very aggressive.

I have always been aware of feral bee hives. These are hives not managed by a beekeeper and kept inside a white box. If you work outside, occasionally you'll see swarms of bees searching for a place

to nest. This is what bees do. Once they find a suitable location, they set up house and go about the business of building their hive and raising their young.

The vast majority of people never notice them in the landscape, but if they have a garden or orchard, they certainly benefit from these bees by the pollination they perform while collecting nectar and pollen for their hive.

My house has a new roof on it and one day I was surprised to see that bees had taken up residence inside it by gaining access through a tiny, quarter-inch gap between boards underneath the flashing (the metal strip along the edge of the roof). I called around to find a competent bee keeper to remove and relocate the hive as I did not want honey leaking through the ceiling of my living room. Much to my dismay, I was told that the bees would have to be killed. Apparently

the State of Florida recommends that all wild honey bee colonies found in proximity to people be eradicated by a certified pest control operator because of the possibility that the hive has been taken over by Africanized honey bees.

I very reluctantly agreed and signed two contracts. The other contract was for my roofer to cut a hole into my new roof to remove any existing honey combs or hive sections after the bees had been killed. If there are no bees to guard the hive (since they will have been poisoned) other insects will move in to consume the remains of the hive and honey. This is not a good thing to have in the walls or ceiling of your house.

Well, the bees were killed, the roof cut open, hive removed, and roof rebuilt. This was an expensive lesson. I know bees will eventually return. There are too many tasty flowering plants in my yard to resist. I also know that a good nesting place will eventually be rediscovered by a new swarm of bees. So I have gone over the entire roof to make sure there are no tiny little holes that insects can crawl through.

One other thing: If you need to hire someone to remove a bee hive, make sure they are really a certified pest control operator with the proper equipment and knowledge. Otherwise everyone could be in for a nasty surprise.

*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](mailto:jeff@tropicaldesigns.com).*

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

BARCLAY'S  
REAL ESTATE GROUP

305.377.3000

555 NE 15<sup>th</sup> Street, Suite 200 - Miami, FL 33132  
[www.barclaysrealestate.com](http://www.barclaysrealestate.com)



265 N Hibiscus Drive  
Waterfront Home

5/5 Waterfront, contemporary masterpiece completely remodeled. Stunning 5500 SF of simplicity, beauty & serenity, with an open design concept. A private (separate from main residence) loft villa that has its own roof deck.

MLS # M1364182

JOIN OUR TEAM!

In-House Qualified Leads with  
[www.miamicondossearch.com](http://www.miamicondossearch.com)  
Contact: Sales Director/Pablo Rodriguez  
[pablo@barclaysrealestate.com](mailto:pablo@barclaysrealestate.com)

# Digs, Darts, and Doesn't Want to Sit

Three common pet problems and how to fix them

By Lisa Hartman  
BT Contributor

The electronic mailbag has been overflowing lately. Many of you have similar questions about your pets. Here are three of the most common.

## My Dog Digs

*Hi, Lisa. Every morning when I leave my dog in the yard as I get ready for work, he digs a giant hole. I have tried catching him in the act and telling him "No!" but it doesn't help. Can you? — Elena M.*

Dogs dig for a number of reasons. Mainly they dig because that's what dogs do! It's fun and it's in their genetic makeup to do so. Many breeds, such as terriers, are bred to chase animals in small burrows or holes in the ground and try to dig them out. Other dogs dig out of boredom. They are alone and there isn't anything better for them to do. Some are trying to escape, which, of course, can also be caused by boredom. Sometimes there is something the dog desires on the other side of the fence, such as another animal or human companionship.

Whatever the reason for Spotty's new interest in landscaping, there are things you can do to alleviate the digging dilemma (and save your yard). Taking your dog on regular walks will provide him with mental stimulation and a chance to experience the outside world up close and personal. You can also provide more interesting toys in the yard for those times you must get ready for work. Treat balls, buster cubes, Kongs, and bones are all toys created to occupy your dog and give him a job when you can't.



You can even have him dine al fresco by giving him his meals in the Kong while he is in the yard. Naturally, the simplest solution would be to play with him and not leave him alone out there without supervision. If you believe your dog really just enjoys digging, a great compromise is to build him his very own sandlot or digging spot. Direct him to the sand or selected area and praise him for using it. In the long run, combining many of these practices is the best solution.

## My Dog Darts

*Lisa, I don't know if there is a remedy for this. It seems whenever I leave my front door open, my dog Spike bolts through it as fast as he can. I live on a busy street*

*and am afraid he could get hurt. Any suggestions? — Mark G.*

Door-darting, as we call it, is a serious and potentially dangerous issue. When a dog bolts, he certainly isn't thinking about his safety or looking both ways when he crosses the street. The first question that I would ask: Why is the door open in the first place? I personally have never had a reason to leave my front door wide open and I simply don't forget to close it.

The easiest solution would be management. Shut the door behind you! But if you live with kids or other people, it is hard to ensure everyone remembers. Having an extra barrier such as a baby gate that automatically swings closed will corral the dog and give it an extra

safety zone in the house. For added assurance, have a "Don't Let the Dog Out!" sign on your door. You can also have the humans practice their own behavior: Every time they reach for the doorknob they must look for the dog before they open it.

After the training of the humans, the dog should be trained not to dart as well. With your dog on a leash, slowly open the front door a few inches. As soon as the dog moves toward it, shut it again quickly. Repeat. The dog will learn he is not getting out. As he catches on, tell him "Wait," and open the door a little more each time. Once he starts waiting, you can praise him and toss a treat behind him — away from the door. This will cause him to back up farther into the house.

You can practice wait (meaning do not move forward) even without the door. Stand in front of your dog and tell him to wait. Take one step backward. Immediately praise him if he didn't move and toss the treat behind him. Repeat. Take a step toward him if he tries to move forward. Practice a lot at the door on-leash for safety. If you choose, you can practice release word (like "free"), then walk him through the threshold. But mainly practice that *wait* means do not move forward, period!

## Sit Doesn't Mean Sit

*I have a silly problem. I can't get my dog to sit! LOL. I am trying to lure him to sit with a treat, but every time I do, he jumps up for the treat. I eventually tried pushing on his hind quarters, to*

*Continued on page 61*



## BISCAYNE VETERINARY CENTER

The latest technology, amazing facility, pet spa and boarding right in your neighborhood.



5841 Biscayne Boulevard • Miami, Florida 33137 • Phone: 305.575.1190 • Fax: 305.575.1195 • [www.BiscayneVeterinaryCenter.com](http://www.BiscayneVeterinaryCenter.com)

## COLUMNISTS: PAWSITIVELY PETS

### Common Problems

Continued from page 60

no avail. He fights it. Lisa, what can I do? — Janet D.

Oddly enough, Janet, I come across this problem with clients all the time! First, we never want to physically force a dog into a position. It is always best for them to move themselves. As for luring, I find that what most clients do wrong is they move the lure too high and too often. They also do not wait.

With your dog standing, hold a treat directly in front of his nose. Now raise it about two inches over his head and stop moving. Wait. Have patience that as he looks up, his rear end will drop. If you keep moving the lure, he will keep moving his body. As soon as his rear hits the ground say, "Yes!" And give him the treat. Repeat.

You can also just capture the behavior. Be armed with treats and just wait

for your dog to sit. As soon as he does, tell him "Yes!" or "Good!" Then toss

**"I have a silly problem. I can't get my dog to sit! I am trying to lure him to sit with a treat, but every time I do, he jumps up for the treat."**

him a treat. Repeat as often as you can. When your dog catches on, add instruction: "Sparky, sit." Praise and reward

him and keep practicing. Your dog will be sitting on your cue in no time!

Lisa Hartman is head dog trainer and founder of Pawsitively Pets. You can reach her at [pawsitivelypetsonline@yahoo.com](mailto:pawsitivelypetsonline@yahoo.com) or [www.pawsitivelypetsonline.com](http://www.pawsitivelypetsonline.com). You can also keep up with her and her dogs on Facebook at [www.profile.to/dogtrainer](http://www.profile.to/dogtrainer).

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

**Adams  
Veterinary Clinic**  
"Serving the Upper Eastside since 1965."

Open Monday through Saturday

Specialists with small animals, avian and exotics

672 NE 79th St. • 305-757-7309  
[www.adamsvetclinic.com](http://www.adamsvetclinic.com)

**MAGIC  
GROOMING & PET RESORT**

**SERVICES OFFERED**

- Complete Grooming
- Day Care
- Pet Hotel
- Pet Dental Care (non-anesthetic)

Mon.- Sat. 7:30 am to 7:00 pm  
**MAGIC GROOMING & PET RESORT**  
7904 West Drive, North Bay Village  
305.758.1392  
[www.MagicGroomingResort.com](http://www.MagicGroomingResort.com)

**25% OFF ANY SERVICE**  
First time customers only. Limit one coupon per customer. Must surrender coupon at time of visit. Offer valid at the 7904 West Drive, North Bay Village location.

**25% OFF ANY SERVICE**  
First time customers only. Limit one coupon per customer. Must surrender coupon at time of visit. Offer valid at the 7904 West Drive, North Bay Village location.

**SMILING PETS.net**  
FULL-SERVICE ANIMAL CLINIC  
**7310 BISCAYNE BLVD**  
← UNDER THE COPPERTONE SIGN  
**305 754-0844**

**SMILING PETS.net** MOBILE VETERINARY CLINIC

Full Service Animal Practice At Your Door **CATS AND DOGS**

Wellness Examinations • Vaccinations  
Spay and Neuter • Competitive Fees

**YOU MAY COME TO US, OR WE CAN COME TO YOU**

GRAPHICS: BARRYZAID.COM

# Biscayne Crime Beat

Compiled by Derek McCann

## Juveniles Violate House of Worship

*8300 Block of NE 2nd Avenue*  
God's house is no longer safe. An employee at a church noticed three suspicious juveniles hanging around the church long after the last service had ended. They weren't looking to be saved, according to the victim. He got them to leave but later found that the tyke hoodlums had kicked in the door to the snack room and stolen several items. The victim knows one of the suspected juveniles and gave his name to the police. There will be no turn of the cheek in this incident.

## AARP Shenanigans

*100 Block of NE 78th Street*  
Fingerprints continue to be the standard for catching Boulevard scum. This victim found his apartment burglarized and \$3500 in items missing. Detectives surveyed the scene and lifted prints from the broken-in door. They traced the prints back to a 52-year-old seasoned criminal

who happened to be already in the county jail for other violations. He claimed he was forced into the robbery by a mystery sleazebag, but only one type of shoe print was found at the scene. He was charged with the crime. Some children grow up wanting to be astronauts, but this hapless perp has never wavered on his career path of break-ins. Oh well, just 13 more years until retirement.

## An Inconvenient Truth (About Miami)

*8200 Block of NE 2nd Avenue*  
Victim departed his building and later advised police that the glass solar panel on his roof was still intact. We gather he is very proud of his well-meaning effort to conserve power. However, the criminal elements along the Biscayne Corridor evidently have not read Al Gore's book. The next day, the poor budding tree-hugger found that the panel had been



shattered and an intruder had made his way into the building, stealing copper cable (a very common crime in Miami). Police were contacted but there are no leads. Guess FPL is relieved.

## The High Cost of Cancer Sticks

*7200 Block of NE 4th Court*  
An office manager working late hours heard a loud noise coming from the work room but didn't think anything was wrong as the alarm did not go off. Later

the manager learned that the work room indeed had been burglarized: several generators were taken, and just in time for hurricane season. The victim believes she knows the suspect because she had been offering him two hours of work each week so he could buy cigarettes. Thanks to her enabling, those generators will buy quite a few cartons.

## A Car Is Not a Safe Deposit Box

*700 Block of NE 80th Street*  
We continue to be amazed at the utter naiveté of our Miami citizenry. This victim parked his car in his yard. In fairness, his home is secured by a steel fence around the property, but fences are made to be jumped. The clueless victim left his car trunk open. Within hours, items with an estimated value of \$5000 were taken from his vehicle. That is not a misprint. This is either insurance fraud or another

Continued on page 63

## WAREHOUSES AVAILABLE

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

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

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

### Alex Saá 305-495-8712

# NOW OPEN

IN OUR NEW LOCATION

RECEIVE 20% OFF FOR 1ST TIME CLIENTS (TUESDAY-THURSDAY)

GIFT CERTIFICATES AVAILABLE

HOURS: TUESDAY - SATURDAY: 9AM TO 6PM  
SUNDAY: 10AM TO 3:30PM

**NOW HIRING!**

9063 BISCAYNE BOULEVARD, MIAMI SHORES, FLORIDA  
IN THE SHORES SQUARE SHOPPING PLAZA  
PH: 305-759-9710 | EMAIL: GG@GGSALONSPA.COM

RESIDENTIAL • COMMERCIAL • MARINE

# APPLIANCE MD INC.

THE MECHANICAL DOCTOR

## 1-888-921-2306

REPAIR • MAINTENANCE • INSTALLATION SERVICE'S  
MAJOR APPLIANCES • REFRIGERATION SPECIALIST

Emergency Service Available  
(954) 274-7680  
ALL MAJOR CREDIT CARDS ACCEPTED

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

## Crime Beat

Continued from page 62

easy score for Miami's opportunistic thieves. Lock your trunks, please!

### Just Another Sweltering Miami Night

5200 Block of NE 2nd Court

Sometimes languid summer nights can be downright thrilling. A woman (victim #2) was smoking a cigarette in her backyard when an intruder forced her way into the house via the back door. Victim #2 gave chase but was unable to stop the intruder from beating victim #1, who was lying on the couch, with her fists. The mother of victim #1 called police and the Sugar Ray Leonard wannabe locked herself in the bathroom. Victim #1 did not want to press charges. The police left, but received another phone call from the same residence indicating that the intruder had now begun attacking victim #2. Victim #2 managed to lock herself in a bedroom. This time police cornered the pugnacious intruder and made an arrest. Will there be a round three? Crime Beat promises to bring it to you.

### Drunken Duo Detained

900 Block of Biscayne Boulevard

Two guys entered a bar and starting banging down cocktails. They drank the night away, had a great time, and solved the world's problems from their barstools, running up a tab of \$360 in the process. They attempted to pay with a credit card but the card was declined. With the booze speaking loudly now, they refused to pay despite being warned several times by staff that police would be summoned. The drunks then threatened staff, but by this time officers had arrived. The delinquent duo resisted arrest and were smacked down on the bar and handcuffed. Don't invite these guys to your next keg party.

### Speaking of Kegs

3600 Block Biscayne Boulevard

A man entered this gas station's convenience store and grabbed a keg of beer from the back. He carried the large keg out the door and made no attempt to pay. For unknown reasons, the employees of the gas station did not have the ability to stop him, and simply watched as he loaded the keg into a Honda Accord

and fled east toward Miami Beach. No arrests have been made. More evidence that Miami Beach evildoers are invading our beautiful, crime-riddled city.

### Even Bathroom Stalls Aren't Secure

401 Biscayne Blvd.

This woman was in a bathroom stall at Bayside Marketplace, taking care of business. She had placed her purse on a hook *inside* the stall. Amazingly, someone reached over the top of the stall and grabbed the purse. The victim screamed, but being in such a compromising position, she was unable to run out and chase the thief. Next time, we recommend wrapping your purse around your legs, even at the risk of tumbling off the toilet.

### Get Rich Quick!

NE 83rd Street and Biscayne Boulevard

A man was approached at a bus stop by two Boulevard opportunists. They told him they had an idea for making some quick money. Sounds like a plan! The man got into their car and they drove around the area. The twosome then asked the man for

his watch, claiming that one has to give money to get money in return. The gullible man acquiesced and was then "asked" to leave the vehicle. He never saw his watch or the twosome again. To make matters worse, he had to trudge back to his bus stop without even a courtesy ride.

### Goggle Eye's Plight

1 NE 78th Street

A gal known as Goggle Eye was approached on the street by a woman who noticed Goggle Eye's pretty laptop. She claimed she could get that laptop on a high-speed Internet network if she came to her house. Goggle Eye agreed because, you know, she wanted to check out her Facebook page at a stranger's house. Wouldn't you? When she got there, the woman grabbed her laptop, told her to leave, and showed her a bulge in her pocket, which we assume was a gun. Goggle Eye was fortunate to flag down a police officer soon after exiting and they both re-entered the apartment. The laptop was returned. Goggle Eye will soon be looking for an Internet connection near you.

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

## Clinical Office Space Available in Midtown at Partners in Health Wellness Center

Rates by the day, week or month include  
Phone, Internet, Secretarial Support & Answering Service

Tailor made for existing practices  
Perfect for developing a new practice

**Call Ms. Cruz at (305) 571-9996 for information**

3050 Biscayne Blvd, Suite 605 | Miami, FL 33137 | Online at [www.drjamie.com](http://www.drjamie.com)

## Get the home loan you need from the bank you trust.

Contact us today to learn how Bank of America could help find a mortgage solution for you:

### Bank of America Aventura Office

305.933.5275

19495 Biscayne Blvd. Suite 300  
Aventura, FL 33180



Bank of America, N.A., Member FDIC Equal Housing Lender © 2009 Bank of America Corporation. Credit and collateral are subject to approval. Terms and conditions apply. This is not a commitment to lend. Programs, rates, terms and conditions are subject to change without notice. 00-62-0118D 06-2009 AR72208

**Drowning in Debt?  
Facing  
Foreclosure?  
Scared to answer  
your phone?**  
**WE CAN HELP!**  
Your first consultation  
is **FREE!**



**The Bankruptcy  
Law Clinic**

**BELLINSON LAW FIRM, P.A.**

24 hour debt hotline  
**305-663-3281 305.66.DEBT1**

**2 Convenient Locations:**

10800 Biscayne Blvd.  
Suite 925  
Miami, FL 33161

9600 N.W. 25th Street  
Suite 2E  
Doral, FL 33172

**BankruptcyLawClinic.net**

The hiring of a lawyer is an important decision that should not be based solely upon advertisements. Before you decide, ask us to send you free written information about our qualifications and experience.

## OUR SPONSORS

### Biz Buzz

Continued from page 12

For smart and discrete help building your business, contact new advertiser **Dinin Partners** (565 NE 69th St., 786-431-1311). The law firm provides confidential strategic solutions ranging from brand development for restaurants to preventing liability lawsuits.

During summer's dog days, don't forget the dogs. Dr. Raul Jimenez promises that vacationing owners will feel way less guilty if they park pooches at **Biscayne Veterinary**

**Center's** just-opened boutique pet hotel (5841 Biscayne Blvd., 305-575-1190) featuring just 12 "apetments," each with its own flat screen and petcam so owners can watch their furry friends from any destination.

Meanwhile, it's time to prep pups for the Doggie Talent Search at the **Doggie Bag Café** (7310 Biscayne Blvd., 305-754-0844) at 2:00 p.m., August 7. The top five contenders perform on TV's *El Show de Fernando* later in the month.

It's back-to-school time, too. And this semester there's a new option for

Florida's future leaders: Miami-Dade County's newest public high school, **iPrep Academy**, soon to open at the school district's headquarters: 1500 Biscayne Blvd. Space is limited, so apply today. Call 305-995-1928 for info.

Whew! Time for a break. Will it be a restorative champagne breakfast/brunch at new advertisers **Balans Biscayne** (6789 Biscayne Blvd., 305-534-9191), or a Wednesday night at classy restolounge **Kitchen 305** (16701 Collins Ave., 305-749-2110) where ladies

drink free from 9:00-11:00 p.m.? It'll be both, naturally.

Finally: Many ads this month are for political candidates. Election day: Tuesday, August 24. We're not telling you who to vote for. But with issues as vital to Florida as education funding, immigration policies, and redistricting at stake, we are asking you to get out there and vote.

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

**SHORES CLEANERS**  
**\$21 FREE\***  
**Dry Cleaning**  
**9478 NE 2ND Ave**  
**(next to Starbucks)**  
**305.756.4434**  
**SHORES DRY CLEANERS.COM**  
 \*NEW CUSTOMERS • PARKING IN REAR

## IMPROVE YOUR HOME

### SAVE NOW

#### Plans, Permits & Cleanups

Home Office & Home Gym • Bedrooms • Baths • Family Rooms  
 Screen Rooms • Garages • Car Ports • Kitchens

Member of the South Florida Builders Association.  
 With Over 30 years Experience. LIC CRC10047

BBB Accredited Business [www.constructionbystar.com](http://www.constructionbystar.com) STAR

### FREE ESTIMATES CALL TODAY!

DADE: 305.893.4101 BROWARD: 954.966.0051

BRING IN THIS AD FOR

# \$24.95

Oil, Lube, Filter & Tire Rotation  
 Includes 21 Point Safety Inspection  
 Most cars

# OIL CHANGE

Family owned and operated since 1977.

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

NAPA AUTOCARE CENTER

# DESIGNS 2000

Upholstery • Custom Furniture  
 Slip Covers • Head Boards

6 YEARS EXPERIENCE  
 \*Large Selection of Fabrics  
 In Stock!

[www.upholsterydesigns2000.com](http://www.upholsterydesigns2000.com)  
 355 NE 59 St, Miami, FL 33137

# OFF THE WALL

HOME FURNISHING • RETRO VINTAGE ANTIQUES

SOFAS  
 CHAIRS  
 CARPETS  
 LAMPS  
 ASHTRAYS  
 JEWELRY  
 AFRICAN ARTS

241 NE 59th Terrace • Miami, FL 33137 / TEL: 305-300-2329

# Dining Guide

## RESTAURANT LISTINGS

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 234.

### MIAMI

#### Brickell / Downtown

##### Abokado

900 S. Miami Ave., 305-347-3700  
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., 305-381-3190  
Four Seasons Hotel  
Originally an Italian/Mediterranean restaurant, this comfortably elegant, upscale spot switched chefs in 2006, resulting in a complete menu renovation. Thailand's famed sense of culinary balance is now evident throughout the global (though primarily Asian or Latin American-inspired) menu, in dishes like yuzu/white soya-dressed salad of shrimp tempura, a tender pork shank glazed with spicy Szechuan citrus sauce, or lunchtime's rare tuna burger with lively wasabi aioli and wakame salad. For dessert few chocoholics can resist a buttery-crust tart filled with sinfully rich warm chocolate custard. \$\$\$

##### Area 31

270 Biscayne Boulevard Way, 305-524-5234  
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 chod, 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  
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 rijstafel, 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 eixuada and saffron-sautéed Spanish artichokes to inventive inspirations like foie gras and goat cheese-stuffed empanadas. \$\$\$

##### Botequim Carioca

900 Biscayne Blvd., 305-675-1876  
If Brazil's cuisine were defined by the USA's Brazilian restaurants, the conclusion would be that Brazilian people eat nothing but rodizio (all-you-can-eat meat), and weigh, on average, 400 pounds. This Brazilian pub broadens the picture, with a menu that offers entrées, especially at lunch, but highlights Brazilian tapas – mega-mini plates meant for sharing. Must-not-misses include pasteles filled with shrimp and creamy catupiry cheese, beautifully seasoned bolinho de bacalau (fried salt cod dumplings), and aipim frito (house-special yuca fries, the best in town). \$\$\$

##### Cafeina

297 NW 23rd St., 305-438-0792  
This elegantly comfortable multi-room indoor/outdoor venue is described as an "art gallery/lounge," and some do come just for cocktails like the hefty café con leche martinis. But don't overlook chef Guily Booth's 12-item menu of very tasty tapas. The signature item is a truly jumbo-lump crab cake with no discernable binder. At one South Beach Wine & Food Festival, Martha Stewart proclaimed it the best she'd ever had. Our own prime pick: melt-in-your-mouth ginger sea bass anticuchos, so buttery-rich we nearly passed out with pleasure. \$\$\$

##### Café Sambal

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

##### Cvi.che 105

105 NE 3rd Ave., 305-577-3454  
Fusion food – a modern invention? Not in Peru, where native and Euro-Asian influences have mixed for more than a century. But chef Juan Chipoco gives the ceviches and tiraditos served at this hot spot his own unique spin. Specialties include flash-marinated raw seafood creations, such as *tiradito a la crema de rocoto* (sliced fish in citrus-spiked chili/cream sauce). But traditional fusion dishes like Chinese-Peruvian Chaufa fried rice (packed with jumbo shrimp, mussels, and calamari) are also fun, as well as surprisingly affordable. \$\$

##### The Democratic Republic of Beer

255 NE 14th St., 305-372-4161  
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  
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. \$\$\$

### NEW THIS MONTH

#### MIAMI

##### BRICKELL / DOWNTOWN

##### Half Moon Empanadas

192 SE 1st Ave., 305-379-2525  
As with South Beach's original Half Moon, you can get wraps or salads. But it's this snackery's unique take on Argentine-style empanadas that makes it seem a natural for national franchising. The soft-crust, doughy crescents – baked, not fried, so relatively guilt-free – are amply stuffed with fillings both classic (beef and chicken, either mild or spicy) and creative: the bacon cheeseburger, the pancetta/mozzarella/plum-filled Americana, and several vegetarian options. At just over two bucks apiece, they're a money-saving moveable feast. \$

##### Sparky's Roadside Restaurant & Bar

204 NE 1st St., 305-377-2877  
This cowboy-cute eatery's chefs/owners (one CIA-trained, both BBQ fanatics nicknamed Sparky) eschew regional purism, instead utilizing a hickory/apple-wood-stoked rotisserie smoker to turn out their personalized style of slow-cooked, complexly dry-rub fusion: ribs, chopped pork, brisket, and chicken. Diners can customize their orders with mix-and-match housemade sauces: sweet/tangy tomato-based, Carolinas-inspired vinegar/mustard, pan-Asian hoisin with lemongrass and ginger, tropical guava/habanero. Authenticity aside, the quality of the food is as good as much higher-priced barbecue outfits. \$\$\$

##### MIDTOWN / DESIGN DISTRICT

##### Fin

4029 N. Miami Ave., 305-227-2378  
Like the other restaurants in Jonathan Eismann's Design District mini empire, this upscale fish house is intended to be product-driven rather than chef-driven, a place where you'll find some of Miami's freshest seafood. Everything on the changing menu was swimming no more than 48 hours earlier. That said, don't expect platters with fries and slaw. From an amuse of tuna tartare through entrées like Alaskan halibut with preserved lemon risotto and lemongrass nage, the menu

##### Ecco Pizzateca & Lounge

168 SE 1st St., 305-960-1900  
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

features Eismann's distinctive Asian and Mediterranean-accented touch. \$\$\$

##### W Wine Bistro

3622 NE 2nd Ave., 305-576-7775  
This venerable wine shop and bistro, where diners can enjoy boutique bottles for retail price plus \$15 corkage, has acquired new owners, a new chef, and a new menu, which added more globally inspired tapas and entrées without losing the French classics that made it a neighborhood favorite. Outrageously rich croque monsieur sandwiches, or an admirable steak/frites with peppery cream sauce, almost make you feel you're in Paris. \$\$

### NORTH MIAMI

##### Flip Burger Bar

1699 NE 123rd St., 305-741-3547  
Casual-chic burger bars, everywhere in South Beach, are still rare farther north. One reason this easy-to-miss venue is a must-not-miss for North Miami locals: The hefty half-pounders on fresh brioche buns include a scrumptious patty with Gruyere, mushrooms, and onion marmalade. The Fireman is a jalapeño/chipotle scorcher. There are even turkey and veggie variations. Other draws are hand-cut fries, beer-battered onion rings, a top-drawer beer list, budget-priced combo specials, conversation-friendly acoustics, and a South Beach rarity: free parking. \$\$\$

### NORTH MIAMI BEACH

##### Empire Szechuan Gourmet of NY

3427 NE 163rd St. 305-949-3318  
In the 1980s, Empire became the Chinese chain that swallowed Manhattan – and transformed public perceptions of Chinese food in the NY metropolitan area. Before: bland faux-Cantonese dishes. After: lighter, more fiery fare from Szechuan and other provinces. This Miami outpost does serve chop suey and other Americanized items, but don't worry. Stick with Szechuan crispy prawns, Empire's Special Duck, cold sesame noodles, or similar pleasantly spicy specialties, and you'll be a happy camper, especially if you're an ex-New Yorker. \$\$

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 focaccia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled asparagus; homemade pastas like seafood-packed fettuccine al scoglio; or delicate Vitello alla Milanese on arugula. \$\$\$

##### 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

Continued on page 66

## Restaurant Listings

Continued from page 65

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. \$\$\$

### Giovana Caffè

154 SE 1st Ave., 305-374-1024

If the menu at this charming downtown hideaway contained only one item – pear and gorgonzola ravioli dressed, not drowned, in sage-spiced cream sauce – we'd be happy. But the café, formerly lunch-only but now serving weekday dinners, is also justly famed for meal-size salads like grilled skirt steak atop sweetly balsamic-dressed spinach (with spinach, tomatoes, bacon, hard-boiled eggs, blue cheese, and almonds), or an especially lavish chicken salad with pine nuts, golden raisins, apples, and basil, an Italian twist. \$\$\$

### Grimpa Steakhouse

901 Brickell Plaza, 305-455-4757

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

Its location at the mouth of the Miami River makes this upscale Italian spot (especially the outdoor terrace) the perfect power lunch/business dinner alternative to steakhouses. And the culinary experience goes way beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's Il Mulino, originally run by Il Gabbiano's owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$\$

### Indochine

638 S. Miami Ave., 305-379-1525

Indochine has succeeded by morphing from mere restaurant into hip hangout. Copious special events draw everyone from downtown business types to the counterculture crowd. Not that there's anything "mere" about the range of food served from three Asian nations. Light eaters can snack on Vietnamese summer rolls or Japanese sushi rolls. For bigger appetites, there are Thai curries and Vietnamese specialties like pho, richly flavored beef soup with meatballs, steak slices, rice noodles, and add-in Asian herbs and sprouts. \$\$\$

### Iron Sushi

120 SE 3rd Ave., 305-373-2000

(See Miami Shores listing)

### La Loggia Ristorante and Lounge

68 W. Flagler St., 305-373-4800

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 quiets 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 Niçoise with grilled fresh tuna, seared salmon with mango salsa, and other yuppie favorites. \$\$\$

### La Provence

1064 Brickell Ave., 786-425-9003

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., 305-372-233

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

### Martini 28

146 SE 1st Ave., 305-577-4414

This stylish little lunch-only spot, a labor of love from a husband-wife chef team, serves what might well be the most impressive meal deal in town. From an ambitious, daily-changing menu of fare that's geographically eclectic but prepared with solid classic technique, diners get a choice of about ten entrées (substantial stuff like steak au poivre with Madeira cream sauce and roasted potatoes, or pignolia-crusted salmon with Dijon mustard sauce, potatoes, and veggies), plus soup or salad and housemade dessert. For just \$9.99. Told ya. \$

### MIA at Biscayne

20 Biscayne Blvd., 305-642-0032

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-crusted egg yolk capsula, the yolk nitrogen-frozen before frying to achieve a crisp crust and delightfully improbable oozing interior. \$\$\$

### Miami's Chophouse

300 S. Biscayne Blvd., 305-938-9000

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. \$

### Morgans Restaurant

28 NE 29th St., 305-573-9678

Housed in a beautifully refurbished 1930s private home, Morgans serves eclectic, sometimes internationally influenced contemporary American cuisine compelling enough to attract hordes. Dishes are basically comfort food, but *ultimate* comfort food: the most custardy, fluffy French toast imaginable; shoe-string frites that rival Belgium's best; mouthwatering maple-basted bacon; miraculously terrific tofu (crispy panko-crusted and apricot/soy-glazed); even a "voluptuous grilled cheese sandwich" – definitely a "don't ask, don't tell your cardiologist" item. \$\$\$

### Novocento

1414 Brickell Ave., 305-403-0900

For those who think "Argentine cuisine" is a synonym for "beef and more beef," this popular eatery's wide range of more cosmopolitan contemporary Argentine fare will be a revelation. Classic parrilla-grilled steaks are here for traditionalists, but the menu is dominated by creative Nuevo Latino items like a new-style ceviche de chernia (lightly lime-marinated grouper with jalapeños, basil, and the refreshing sweet counterpoint of watermelon), or crab ravioli with creamy saffron sauce. Especially notable are the entrée salads. \$\$-\$

### Oceanaire Seafood Room

900 S. Miami Ave., 305-372-8862

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 newer healthy Middle Eastern fast food is served at several new 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

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

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 fociocchi 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. \$\$\$

### Puntino Downtown

353 SE 2nd Ave., 305-371-9661

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

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

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. \$\$\$

### Sandwich Bar

40 NE 1st Ave., 305-577-0622

This cool hideaway has a limited menu. Which is a good thing when it means everything served is solidly crafted by hands-on chef/owners, two of whom amassed sous-chef chops at Cioppino and Sardinia. The main fare is imaginative sandwiches on fresh breads; an especially delicious creation features slow-braised short ribs, caramelized onions, and melting muenster and provolone cheeses. Finish with fine-shaved Aloha Ice topped with fresh fruit and other full-flavored syrups, all housemade, plus rich condensed milk. A sno-cone for sophisticates. \$

### 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

Continued on page 67



## Bulldog BBQ

15400 Biscayne Blvd  
North Miami, FL 33160  
www.bulldog-bbq.com  
(305) 940-9655  
Open everyday Noon-10pm

1 FREE dessert with  
purchase of any entree  
exp. 8/31



white chili



"Best wings  
in Miami"  
-New Times

bbq platter

"Top 10 new  
barbecue restaurants  
in Miami"  
-Bon Appetit

# DINING GUIDE

## Restaurant Listings

Continued from page 66

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. \$\$\$

### Sushi Maki 1000 S. Miami Ave., 305-415-9779

Fans of the popular parent Sushi Maki in the Gables will find many familiar favorites on this Brickell branch's menu. But the must-haves are some inventive new dishes introduced to honor the eatery's tenth anniversary — and Miami multiculturalism: "sushi tacos" (fried gyoza skins with fusion fillings like raw salmon, miso, chili-garlic sauce, and sour cream), three tasty flash-marinated Asian/Latin tiraditos; addictive rock shrimp tempura with creamy/spicy dip. Also irresistible: four festive new sake cocktails. \$\$\$

### Thai Angel 152 SE 1st Ave. 305-371-9748

Inside a colorful courtyard that rather resembles Munchkinland, this downtown "insider's secret" serves serious Thai food till 9:00 p.m. daily. Tasty classics like the four curries (red, green, panang, and massaman) come custom-spiced — mild to authentically brain-searing — and are so affordable there's no guilt in splurging on superb house specials like crisp-coated duck or fresh snapper (whole or filleted) in tamarind sauce. The young chef has a heavenly hand at tofu, too, so vegetarians are very well-served. \$\$

### Tobacco Road 626 S. Miami Ave. 305-374-1198

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

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

### Waxy O'Connor's 690 SW 1st Ct., 786-871-7660

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

### Wok Town 119 SE 1st Ave., 305-371-9993

Judging from the takeout window, the minimalist décor (with communal seating), and predominance of American veggies on the menu, this Asian fast-food eatery, owned by Shai Ben-Ami (a Miss Yip and Domo Japones veteran) may initially seem akin to those airport Oriental steam tables. Wrong. Custom-cooked by Chinese chefs, starters (like soy/garlic-coated edamame), salads, and have-it-your-way stir-fries, fried rice, or noodle bowls burst with bold, fresh flavor. The proof: a startlingly savory miso beef salad, with sesame/ginger/scallion dressing. Bubble tea, too! \$\$

### Zuma 270 Biscayne Blvd. Way 305-577-0277

This Miami River restolounge has a London parent on San Pellegrino's list of the world's best restaurants, and a similar menu of world-class, izakaya-style smallish plates (robata-grilled items, sushi, much more) meant for sharing over drinks. Suffice to say that it would take maybe a dozen visits to work your way through the voluminous menu, which offers ample temptations for vegetarians as well as carnivores. Our favorite is the melt-in-your-mouth pork belly with yuzu/mustard miso dip, but even the exquisitely-garnished tofu rocks. \$\$\$

## 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. \$\$

### Buena Vista Deli 4590 NE 2nd Ave., 305-576-3945

At this casual café/bakery, co-owned by Buena Vista Bistro's Claude Postel, the day starts in authentic French fashion, with fresh breakfast breads, chocolate almond croissants, and other delights. At lunch cornichon-garnished baguette sandwiches (containing housemade pâtés, sinfully rich pork rillettes, superb salami, and other charcuterie classics) are irresistible, and a buttery-crust, custardy quiche plus perfectly dressed salad costs little more than a fast-food combo meal. As for Postel's homemade French sweets, if you grab the last Paris-Brest, a praline butter-cream-filled puff pastry, we May have to kill you. \$\$\$

### The Cheese Course 3451 NE 1st Ave., 786-220-6681

Not so much a restaurant as an artisanal cheese shop with complimentary prepared foods, this place's self-service café component nevertheless became an instant hit. Impeccable ingredients and inspired combinations make even the simplest salads and sandwiches unique — like bacon and egg, elevated by hand-crafted cream cheese, roasted red peppers, avocado, and chipotle Mayo. Cheese platters are exceptional, and customized for flavor preference from mild to bold, and accompanied by appropriate fruits, veggies, nuts, olives, prepared spreads, and breads. \$\$

### 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. \$

Continued on page 68

## AUTHENTIC JAPANESE CUISINE IN SOUTH FLORIDA



Owner/Chef  
Hiro

## HIRO'S Yakko-san JAPANESE

Specializing in regional  
Japanese Cuisine,  
focusing on small tapas- like  
plates you will not find on menus  
anywhere else.

[www.yakko-san.com](http://www.yakko-san.com)  
305.947.0064

Open 6 p.m. till 2 a.m.  
Fri. & Sat. Open till 3 a.m.

After Hours Dining  
25yrs. In Business  
in North Miami Beach



## HIRO'S Sushi Express



Click your online order  
and get delivery right to your door  
[www.sushiexpress.com](http://www.sushiexpress.com)

305.949.0776

Open 11 a.m. till 10:30 p.m.  
Fri. & Sat. Open till Midnight

Dine In • Take Out • Catering • Delivery

Also located in

South Beach  
305.531.6068

Oakland Park  
954.772.0555

17040-50 W. Dixie Hwy. North Miami Beach

## Restaurant Listings

Continued from page 67

### 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: talerín saltado and tallerín verde. \$\$

### 18th Street Café

210 NE 18th St., 305-381-8006

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

### Five Guys Famous Burger and Fries Shops at Midtown Miami

Buena Vista Ave., 305-571-8341

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

This Italian café has been packed since the moment it opened. No surprise to any who recall owner Ken Lyon's pioneering Lyon Frères gourmet store on Lincoln Road (1992-97), another joint that was exactly what its neighborhood needed. The restaurant's artisan salumi, cheeses, flavorful boutique olive oils, and more are so outstanding that you can't help wishing it also had a retail component. Entrées include properly al dente pastas, plus some regional specialties like Venetian-style calves liver, rarely found outside Italy. \$\$\$

### Grass

28 NE 40th St., 305-573-3355

Chef Michael Jacobs's menu travels beyond pan-Asian and Mediterranean influences into the Americas. Entrées range from comfort food (cunningly reinvented mini pot pies) to high-status extravagance (stone-seared, authentic Kobe steak). For healthy grazers, raw-bar selections include ceviches and a large seafood platter. There's also a snack menu (pristine coldwater oysters, a crab salad timbale, parmesan-truffle shoestring fries, mini-Kobe burgers) served till the wee hours, providing a welcome alternative to the Boulevard's fast food chains. \$\$\$-\$\$\$\$

### The Grrrlz of Sandwich

555 NE 15th St., 2nd floor (Venetia condo)  
305-374-4305

Riot Grrrl DIY spirit shines in the homemade soups, sweets, salads, and exceptionally tasty warm baguette sandwiches (like prosciutto and fresh mozzarella, dressed with a unique sumac vinaigrette) at this concealed café, hidden on the Venetia condo's mezzanine. Owners Ana Oliva and Fadia Sarkis scour local markets daily for the freshest of ingredients, and their breads (plus light-crust empanadas and sinful Ghirardelli chocolate cake) are all baked in-house. On Saturdays the grrrls'll even deliver you an elegant (yet inexpensive) breakfast in bed. \$

### Joey's Italian Café

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

The first new restaurant in the Wynwood Café District, this stylish indoor/outdoor Italian hangout is as casually cool as one would hope – and as affordable. There's a five-buck half-serving of spaghetti al pomodoro and respectable vino for under \$30. And few can resist delicately thin, crunchily-crust pizzas like the creative Dolce e Piccante or orgasmic Carbonara. Pastas are fresh; produce is largely local; the mosaic-centered décor is minimalist but inviting. And no need to be wary of the warehouse district at night: Valet parking is free. \$\$-\$\$\$

### La Provence

2200 Biscayne Blvd., 305-576-8002

(See Brickell / Downtown listing.)

### Latin Café 2000

2501 Biscayne Blvd.

305-576-3838

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/yaufied ambience, 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

Shops at Midtown Miami

Buena Vista Avenue, 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. \$

### Limón y Sabor

3045 Biscayne Blvd., 786-431-5739

In this dramatically renovated space, the room is now light and open, and the food is authentic Peruvian, with seafood a specialty. Portions are huge, prices low, quality high. Especially good are their versions of pescado a lo macho (fish fillet topped with mixed seafood in a creamy, zesty sauce); jalea (breaded and deep-fried fish, mixed seafood, and yuca, topped with onion/pepper/lime salsa), and yuca in hot yet fruity rocoto chili cream sauce. \$\$

### Lost & Found Saloon

185 NW 36th St., 305-576-1008

There's an artsy/alternative feel to this casual and friendly Wynwood eatery, which, since opening as a weekday-only breakfast and lunch joint in 2005, has grown with its neighborhood. It's now open for dinner six nights a week, serving Southwestern-style fare at rock-bottom prices. Dishes like piñon and pepita-crust salmon, chipotle-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. \$\$-\$\$\$\$

### Maitairi

163 NE 39th St., 305-572-1400

Though we admired the ambitious approach of Oak Plaza's original tenant, Brosia, this more informal, inexpensive, and straightforward 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. \$\$-\$\$\$

### Mandolin Aegean Bistro

4312 NE 2nd Ave., 305-576-6066

Inside this converted 1940s home's blue-and-white dining room – or even more atmospherically, its tree-sheltered garden – diners feast on authentic rustic fare from both Greece and Turkey. Make a meal of multinational mezes: a Greek sampler of creamy tzatziki yogurt dip, smoky eggplant purée, and airy tarama caviar spread; and a Turkish sampler of hummus, fava purée, and rich tomato-walnut dip. The meze of mussels in lemony wine broth is, with Mandolin's fresh-baked flatbread, almost a full meal in itself. \$\$-\$\$\$

### Mario the Baker

250 NE 25th St., 305-438-0228

(See North Miami listing)

### Mercadito Midtown

3252 NE 1st Ave., 786-369-0423

Some people frequent this fashionable restolounge, festooned with graffiti-style murals designed to evoke a bustling Mexican street market, just for the dangerously smooth margaritas. But the main must-haves here are tacos, encased in a rarity: genuinely made-from-scratch corn tortillas, small but fatty-stuffed. Of 11 varieties, our favorite is the carmitas (juicy braised pork, spicy chili de arbol slaw, toasted peanuts). A close second: the hongos, intensely flavorful huitlacoche and wild mushrooms, with manchego and salsa verde – a reminder that vegetarian food need not be bland. \$\$-\$\$\$

### 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

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, flocchi pouches filled with pears and cheese), and house-baked pastries. \$

### Out of the Blue Café

2426 NE 2nd Ave., 305-573-3800

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. \$

### 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 Cacciatore, an ultra-thin and crispy crust with inscribably 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

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 specialty 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.

Continued on page 69

 <p><b>FREE BAGELS</b> When you buy a dozen bagels get FREE your choice of a second dozen bagels, a pound of our delicious cream cheese or a coupon good for a dozen bagels in the next 30 days. M-F only. Holidays excluded.</p>	 <p>Bagels &amp; Company's Weekday Specials <b>TWO FOR TUESDAY LUNCH SPECIAL!</b> NO SHARING - NO TAKE-OUT - NO DELIVERIES - NO HOLIDAYS <b>EVERY WEDS &amp; THURS</b> <b>HALF PRICE</b> Any entree from our "BAIL-OUT SPECIAL" menu NO SHARING - NO TAKE-OUT - NO DELIVERIES - NO HOLIDAYS</p>	 <p>Make Bagels &amp; Company Your Catering Headquarters <b>Best Nova Lox</b> In South Florida Platters Start at <b>only \$8.95</b> Restrictions Apply \$8.95 lox platter available Mon-Fri only. No Holidays</p>	 <p><b>\$5 FRIDAYS</b> YOUR CHOICE - ANY OF OUR REGULAR SIZE DELI SANDWICHES FOR FIVE BUCKS WITH YOUR PURCHASE OF A BEVERAGE NO SHARING - NO TAKE-OUT - NO DELIVERIES - NO HOLIDAYS</p>	 <p>ALL OFFERS EXPIRE SEPTEMBER 31, 2010 <b>BAGELS &amp; COMPANY RESTAURANT</b> 305-892-2435 www.bagelsandcompany.com Open 8am-4pm daily 11064 Biscayne Blvd Miami FL 33161</p>
---	--	---	--	--

# DINING GUIDE

## Restaurant Listings

Continued from page 68

### Prosecco Ristorante

3930 NE 2nd Ave., 305-438-2885

Its sheltered location, in a showroom building's central atrium, makes Prosecco not the Design District's easiest-to-find Italian eatery/enoteca. But the owner's longtime experience in Tom Billante restaurants like Carpaccio tells you the place is a people-pleaser, with food and wine that's accessible, affordable, and worth the hunt. Beautifully garnished carpaccios (like mustard-vinaigrette-dressed smoked salmon with baby beets, purple potatoes, and a soft-cooked egg), pastas like ricotta and spinach-stuffed agnolotti with sage/butter sauce, and similar temptations ensure you'll return. \$\$\$

### Q

4029 N. Miami Ave., 305-227-2378

Unlike most urban barbecue joints, this neo-rustic roadhouse uses a genuine wood/charcoal-fired Bewley pit from Texas to flavor its subtly smoky slow-cooked barbecue. And anyone with working taste buds will discern the difference in chef/owner Jonathan Eismann's vinegar-basted North Carolina-style pulled pork, his tender-firm (rather than inauthentically falling-off-the-bone) dry-rubbed spareribs, succulently fatty briskets, and juicy chickens. Tabletop housemade sauces (particularly a piquant mustard-cider St. Louis potion) are enhancers, not essentials. \$\$\$

### Sakaya Kitchen

Shops at Midtown Miami

Buena Vista Avenue, 305-576-8096

This chef-driven, fast-casual Asian eatery is more an izakaya (in Japan, a pub with food) than a sakaya (sake shop). But why quibble about words with so many more intriguing things to wrap your mouth around? The concept takes on street-food favorites from all over Asia, housemade daily from quality fresh ingredients. French Culinary Institute-trained Richard Hales does change his menu, so we'd advise immediately grabbing some crispy Korean chicken wings and Chinese-inspired, open-faced roast pork buns with sweet chili sauce and homemade pickles. \$\$

### Sake Room

275 NE 18th St., 305-755-0122

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. \$\$\$

### Salsa Fiesta

2929 Biscayne Blvd., 305-400-8245

The first stateside offshoot of a popular Venezuelan mini chain, this "urban Mexican grill" serves health-conscious, made-fresh-daily fare similar in concept to some fast-casual competitors. But there are indeed differences here, notably pan-Latin options: black beans as well as red; thin, delightfully crunchy tostones (available as a side or as the base for a uniquely tasty take on normal nachos). Other pluses include weekday happy hours with two-for-one beers – and free parking. \$-\$\$

### 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 pickled with Middle Eastern spices and balanced by tiny pickled salads. \$\$\$

### Sugarcane Raw Bar Grill

3250 NE 1st Ave., 786-369-0353

This chic indoor/outdoor space is an offspring of Lincoln Road's SushiSamba Dromo and a sibling of Sugarcane lounges in NYC and Las Vegas, but more informal than the former and more food-oriented than the latter, as three kitchens – normal, raw bar, and robata charcoal grill – make

clear. Chef Timon Balloo's LatAsian small plates range from subtle orange/fennel-marinated salmon crudo to intensely smoky-rich short ribs. At the daily happy hour, select dishes (like steamed pork buns with apple kimchi) are discounted. \$\$\$

### 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

Sharing a building with a long-established Morningside car wash, Andiamo is also part of Mark Soyka's 55th Street Station – which means ditching the car (in the complex's free lot across the road on NE 4th Court) is no problem even if you're not getting your vehicle cleaned while consuming the brick-oven pies (from a flaming open oven) that are this popular pizzeria's specialty, along with executive chef Frank Crupi's famed Philly cheese steak sandwiches. Also available are salads and panini plus reasonably priced wines and beers, including a few unusually sophisticated selections like Belgium's Hoegaarden. \$\$

### Anise Taverna

620 NE 78th St., 305-758-2929

The new owners of this river shack are banking on Greek food and festivity for success – a good bet, judging from

their wildly popular previous eatery, Ouzo. The mainly mezze menu ranges from traditional Greek small plates to creative Mediterranean-inspired dishes like anise-scented fish croquettes with spicy aioli. But don't neglect large plates like whole grilled Mediterranean fish (dorade or branzino), filleted tableside. The interior is charming, and the outdoor deck on the Little River is positively romantic. \$\$\$

### Balans Biscayne

6789 Biscayne Blvd., 305-534-9191

It took longer than expected, but this Brit import's third Miami venue finally opened, and rather quietly – which has an upside. It's easier to get a table here (and to park, thanks to the free lot on 68th Street) than at Lincoln Road or Brickell. This, along with the venue's relatively large, open-to-the-street outdoor area, contributes to a more relaxed, neighborhood-focused vibe. The fun menu of global comfort food is the same (ranging from a creamy-centered cheese soufflé through savory Asian potstickers and, at breakfast, fluffy pecan/maple-garnished pancakes) and prepared as reliably well. \$\$\$

### Boteco

916 NE 79th St., 305-757-7735

This strip of 79th Street is rapidly becoming a cool alt-culture enclave thanks to inviting hangouts like this rustic indoor/outdoor Brazilian restaurant and bar. Especially bustling on nights featuring live music, it's even more fun on Sundays, when the fenced backyard hosts an informal fair and the menu includes Brazil's national dish, feijoada, a savory stew of beans plus fresh and cured meats. But the everyday menu, ranging from unique, tapas-like pastes to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$

### Le Café

7295 Biscayne Blvd., 305-754-6551

### O'Chef Creole

200 NW 54th St., 305-754-2223

Sparkling fresh Creole-style food is the star at chef/owner Wilkinson Sejour's two tiny but popular establishments. While some meatier Haitian classics like griot (fried pork chunks) and oxtail stew are also available – and a \$3.99 roast chicken special – seafood is the specialty here: crevette en sauce (steamed shrimp with Creole butter sauce), lambi fri (perfectly tenderized fried conch), poison gros sel (local snapper in a spicy butter sauce), garlic

Continued on page 70

*Buena Vista Bistro*  
A U T H E N T I C F R E N C H C U I S I N E

Open Daily 11AM to Midnight  
Sundays: Brunch 11AM to 3PM  
(Regular Menu Resumes at 3:30PM)

Patio Dining: "Like Walking Down the Street in Paris"

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

4582 NE 2nd Ave • 305.456.5909

**BALANS**  
On Biscayne

**SUMMER SPECIALS!**  
MON TO FRI-ALL DAY HAPPY HOUR  
SAT AND SUN-3:00 PM TO CLOSE

**TUESDAY WINE NIGHT**  
1/2 PRICE ON ALL BOTTLES OF WINE  
**LIVE DJ FRIDAYS FROM 6 PM -10 PM**

**WEEKDAY LUNCH SPECIALS**  
2 COURSE FROM \$12  
**EVERYDAY DINNER SPECIALS**  
3 COURSE FROM \$17.95

6789 BISCAYNE BOULEVARD, MIAMI  
(ON SITE PARKING IN REAR)

For reservations: 305-534-9191  
[www.balansrestaurant.com](http://www.balansrestaurant.com)

## Restaurant Listings

Continued from page 69

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

### DeVita's 7251 Biscayne Blvd., 305-754-8282

This Italian/Argentine pizzeria, housed in a charming bungalow and featuring a breezy patio, covers multicultural bases. If the Old World Rucola pizza (a classic Margherita topped with arugula, prosciutto, and shredded parmesan) doesn't do the trick, the New World Especial (a Latin pie with hearts of palm and boiled eggs) just might. Also available are pastas, salads, sandwiches, dinner entrées (eggplant parmigiana with spaghetti, lomito steak with Argentinean potato salad), and desserts (tiramisu or flan). \$

### Dogma Grill 7030 Biscayne Blvd., 305-759-3433

What could induce downtown businessmen to drive to the Upper Eastside to eat at a few outdoor-only tables just feet from the busy Boulevard? From the day it opened, people have been lining up for this stand's sauce-garnished, all-beef, soy veggie, turkey, and chicken hot dogs. The 22 varieties range from simple to the elaborate (the Athens, topped with a Greek salad, including extra-virgin olive oil dressing) to near-unbelievable combinations like the VIP, which includes parmesan cheese and crushed pineapple. New addition: thick, juicy burgers. \$

### East Side Pizza 731 NE 79th St., 305-758-5351

Minestrone, sure. But a pizzeria menu with carrot ginger soup? Similarly many Italian-American pizzerias offer entrées like spaghetti and meatballs, but East Side also has pumpkin ravioli in brown butter/sage sauce, wild mushroom ravioli, and other surprisingly upscale choices, including imported Peroni beer. As for the pizza, they are classic pies, available whole or by the slice, made with fresh plum tomato sauce and Grande mozzarella (considered the top American pizza cheese). Best seating for eating is at the sheltered outdoor picnic tables. \$

### La Q-Bana 8650 Biscayne Blvd., 305-758-2550

In case you were wondering if it's too good to be true – it isn't. El Q-Bano's owners are indeed related to the family that operates the original three Palacios de los Jugos – which means no more schlepping way out west. Recommended are moist tamales, tasty sandwiches (especially the dripping wonderful pan con lechon), rich flan, and the fresh tropical juices that justify the aforementioned excesses. For even heartier eaters, there's a changing buffet of daily specials and sides. \$\$\$

### Europa Car Wash and Café 6075 Biscayne Blvd., 305-754-2357

Giving new meaning to the food term "fusion," Europa serves up sandwiches, salads, car washes, coffee with croissants, and Chevron with Technon. Snacks match the casual chichness: sandwiches like the Renato (prosciutto, hot cappicola, pepper jack cheese, red peppers, and Romano cheese dressing); an elaborate almond-garnished Chinese chicken salad; H&H bagels, the world's best, flown in from NYC. And the car cleanings are equally gentrified, especially on Wednesdays, when ladies are pampered with \$10 washes and glasses of sparkling wine while they wait. \$

### Garden of Eatin' 136 NW 62nd St., 305-754-8050

Housed in a yellow building that's nearly invisible from the street, the Garden has the comfortable feel of a beach bar, and generous servings of inexpensive Afro-Caribbean vegan food. Large or small plates, with salad and fried sweet plantains (plus free soup for eat-in lunchers), are served for five or seven bucks. Also available are snacks like vegetarian blue corn tacos, desserts like sweet potato pie, and a breakfast menu featuring organic blueberry waffles with soy sausage patties. \$

### Gourmet Station 7601 Biscayne Blvd., 305-762-7229

Home-meal replacement, geared to workaholics with no time to cook, has been popular for years. But the Gourmet Station has outlasted most of the competition. Main reason: deceptive healthiness. These are meals that are good for you, yet taste good enough to be bad for you. Favorite items include precision-grilled salmon with lemon-dill yogurt sauce, and lean turkey meatloaf with homemade BBQ sauce – sin-free comfort food. Food is available à la carte or grouped in multimeal plans customized for individual diner's nutritional needs. \$\$

### Go To Sushi 5140 Biscayne Blvd., 305-759-0914

This friendly, family-run Japanese fast-food eatery offers original surprises like the Caribbean roll (a festively green parsley-coated maki stuffed with crispy fried shrimp, avocado, sweet plantain, and spicy Mayo), or a wonderfully healthful sesame-seasoned chicken soup with spinach, rice noodles, and sizable slices of poultry. Health ensured, you can enjoy a guiltless pig-out on Fireballs: fried dumplings of chicken, cabbage, and egg, crusted with quills – really a delectable crunchy noodle mix. \$

### 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 Corner Pizza 6815 Biscayne Blvd., 305-507-9209

At this cheerful takeout/delivery place (masterminded by the Amatruda family, pizza-makers in Italy since 1968), the concept is fast but high-quality whole pies or single slices. Sauce is from flavorful San Marzano tomatoes, and toppings include imported salami picante, pleasantly spicier than American pepperoni. Proprietary electric ovens, designed to transform Luna's secret 24-flour formula into perfectly pliable/foldable crusts in under five minutes, ensure consistently street-neat eats despite the slices' massive size (big pies are 20-inchers). \$

### 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 croquettes. 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

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. \$

### Red Light 7700 Biscayne Blvd., 305-757-7773

From the rustic al fresco deck of chef Kris Wessel's intentionally downwardly mobile retro-cool riverfront restaurant, you can enjoy regional wildlife like manatees while enjoying eclectic regional dishes that range from cutting-edge (sour-orange-marinated, sous-vide-cooked Florida lobster with sweet corn sauce) to comfort (crispy-breaded Old South fried green tomatoes). Not surprisingly, the chef-driven menu is limited, but several signature specialties, if available, are not to be missed: BBQ shrimp in a tangy Worcestershire and cayenne-spiked butter/wine sauce, irresistible mini conch fritters, and homemade ice cream. \$\$\$-\$\$\$

### Revalas Italian Ristorante 8601 Biscayne Blvd., 305-758-1010

Owned by two couples (including former Village Café chef Marlon Reyes), this eclectic eatery occupies the former space of Frankie's Big City Grill, and fulfills much the same purpose in the neighborhood as an all-day, family-friendly place with affordable prices. The menu includes wraps and elaborate salads of all nations. But simple yet sophisticated Italian specialties like spaghetti ai fiume (with pancetta, tomato, garlic, basil, and a touch of cream) or yellowtail fraise (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

This expansive, contemporary hangout was often credited with almost single-handedly sparking the revitalization of the Biscayne Corridor's Upper Eastside. Soyka remains a solid neighborhood restaurant that is a perfect fit for its area. Comfortably priced yuppie comfort food like meatloaf with mashed potatoes, crab cakes with spicy-sweet slaw, a wild mushroom/smoked mozzarella pizza, or a Cobb salad May not be revolutionary fare, but Soyka continues to thrive while more ambitious, nationally publicized restaurants have come and gone. Take-out orders and breakfast are now available. \$\$\$-\$\$\$

### Sushi Siam 5582 NE 4th Ct., 305-751-7818

On the menu of sushi-bar specialties plus a small selection of Thai and Japanese cooked dishes, there are a few surprises, such as a unique lobster maki that's admittedly huge in price (\$25.95), but also in size: six ounces of crisp-fried lobster chunks, plus asparagus, avocado, lettuce, tobiko (flying fish), masago (smelt) roes, and special 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

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 entrées like sake-marinated salmon with boniato mash and Ponzu butter sauce, and crispy spinach. \$\$\$-\$\$\$

### 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 home-made 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,

Continued on page 71



**MIKE'S**  
at Venetia

YOUR NEIGHBORHOOD SPORTS BAR AND RESTAURANT

**SERVING LUNCH AND DINNER**  
**7 DAYS A WEEK!**

LATE NIGHT MENU available till 2:30AM

**HAPPY HOUR** 1/2 Price Appetizers  
M-F 4PM-7PM

**\$2 Tuesdays**  
All beers all day!!

**\$7.95 Pitchers**  
Pitchers of domestic beers during all football games

**NFL SPECIALS - \$5.95 each** during all football games

10oz Cheesburger platter, or 1/2lb Hotdog w/Chili platter, Fried Shrimp Sandwich, or Pepper Jack Chicken Melt.  
Platter includes French Fries, Lettuce, Tomato & Onion.

**DIRECTV NFL Sunday Ticket Superfan & ESPN Game Plan**  
Watch ALL your games with us on HDTV!

Mikes at Venetia

**SUMMER SAVINGS!!**

**BRING THIS COUPON IN FOR**

**\$10<sup>00</sup> OFF**

**DINNER FOR TWO**

Must present coupon at time of order. Limit one coupon per table. Expires 08/31/2010. No cash value. BT082010

555 NE 15th Street (9th Floor) Miami, FL 33132 | 305-374-5731 | [www.MikesVenetia.com](http://www.MikesVenetia.com)

# DINING GUIDE

## Restaurant Listings

Continued from page 70

came desmechada (shredded flank steak), plantains, rice, beans, and cheese. \$-\$\$

### The Crab House 1551 79th St. Causeway, 305-868-7085

Established in 1975, this Miami fish house was acquired by Landry's in 1996 and is now part of a chain. But the classic décor (knotty pine walls, tile floors, booths, outdoor waterfront deck) still evokes the good old days. Though the all-you-can-eat seafood/salad buffet (\$20 lunch, \$30 dinner) is a signature, freshness fanatics will be happiest sticking to à la carte favorites like the All-American fisherman's platters, or global specials like Szechuan shrimp, that change seasonally. \$\$\$-\$\$\$\$

### Japanese Market and Sushi Deli 1412 79th St. Causeway, 305-861-0143

Inside a small market that is widely considered Miami's premier source of Japanese foodstuffs, the "Sushi Deli" restaurant component is nothing more than a lunch counter. But chef Michio Kushi serves up some sushi found nowhere else in town. Example: traditional Osaka-style sushi – layers of rice, seasoned seaweed, and marinated fresh mackerel, pressed into a square box, then cut into lovely one-bite sandwich squares. While raw fish is always impeccable here, some unusual vegetarian sushi creations also tempt, as do daily entrées. \$

### Mario the Baker 1700 79th St. Causeway, 305-867-7882 (See North Miami listing)

### Oggi Caffè 1666 79th St. Causeway, 305-866-1238

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

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 ravioli 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. \$\$\$

### Lemon Twist 908 71st St. 305-865-6465

In warm weather, we like to hit this French bistro for either a cornichon-garnished charcuterie platter (including mouth-watering Rosette de Lyons salami, hard to find in Miami) or the frisée salad with lardons and poached egg. Add îles flottantes (meringue islands on a crème anglaise pond) and a glass of wine, et voilà! A perfect Parisian light supper. But there's honest heftier fare, too, like the steak/frites (entrecôte with choice of sauce, housemade fries, and a salad), and rich fig tarts. \$\$\$

### Tamarind Thai 946 Normandy Dr., 305-861-6222

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

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. \$-\$\$

### Miami Shores Country Club 10000 Biscayne Blvd., 305-795-2363

Formerly members-only, the restaurant/lounge facilities of this classy 1939 club are now open to the public – always, lunch and dinner. Not surprisingly, ambiance is retro and relaxed, with golf course views from both bar and indoor/outdoor dining room. The surprise is the food – some classic (steaks, club sandwiches) but other dishes quite contemporary: an Asian ahi tuna tower; a lavish candied-walnut, poached-pear, grilled chicken salad; and fresh pasta specials. Prices are phenomenal, with dinner entrées \$9 to \$17; drinks average \$3 to \$4. There's live jazz on Thursday and Friday nights, too. \$\$

### 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-crust 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 ajiao. 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

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

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,

Continued on page 72



**Fujitana**

Bringing Asian delights and authenticity to Aventura with exotic Japanese and tasty Thai dishes. Open daily for lunch and dinner starting at 12pm

AVENTURA: 2775 NE 187th Street #1 PH: 305-932-8080  
KENDALL: 11768 North Kendall Drive PH: 305-275-9003



**KITCHEN 305**

AT THE NEWPORT BEACHSIDE HOTEL & RESORT

**LOBSTER MADNESS**

All You Can Eat Lobster  
**\$35.00**

INCLUDES SOUP OR SALAD & A CHOICE OF TWO SIDES

**WEDNESDAYS**  
LADIES DRINK FREE FROM 9PM-11PM

16701 COLLINS AVE., SUNNY ISLES BEACH  
PH: 305.749.2110 WEB: NEWPORTBEACHSIDERESORT.COM

## Restaurant Listings

Continued from page 71

and pineapple; sinful deep-fried tacos dorados; and signature burritos, including the Maya, filled with juicy cochinita pibil, refried beans, and pickled onions. \$\$

### Canton Café

**12749 Biscayne Blvd., 305-892-2882**  
Easily overlooked, this strip-mall spot serves mostly Cantonese-based dishes. However, there are also about two dozen spicier, Szechuan-style standards like kung po shrimp, ma po tofu, and General Tso's chicken. And there are a few imaginative new items, like the intriguingly christened "Shrimp Lost in the Forest," Singapore curried rice noodles, crispy shrimp with honey-glazed walnuts, and Mongolian beef (with raw chilis and fresh Oriental basil). Delivery is available for both lunch and dinner. \$\$

### Captain Jim's Seafood

**12950 W. Dixie Hwy., 305-892-2812**  
This market/restaurant was garnering critical acclaim even when eat-in dining was confined to a few Formica tables in front of the fish counter, owing to the freshness of its seafood, much of it from Capt. Jim Hanson's own fishing boats, which supply many top restaurants. Now there's a casual but pleasantly nautical side dining room with booths. Whether it's garlicky scampi, smoked-fish dip, grilled yellowtail or hog or mutton snapper, perfectly tenderized cracked conch or conch fritters, everything is deftly prepared and bargain-priced. \$\$

### Casa Mia Trattoria

**1950 NE 123rd St., 305-899-2770**  
Tucked away, off to the side on the approach to the Broad Causeway and the beaches, this charming indoor/outdoor trattoria seems to attract mostly neighborhood regulars. But even newcomers feel like regulars after a few minutes, thanks to the staff's Italian ebullience. Menu offerings are mostly classic comfort foods with some contemporary items as well. Housemade pastas are good enough that low-carb dieters should take a break, especially for the tender gnocchi with pesto or better yet, delicate fagottini — "beggar's purses" stuffed with pears and cheese. \$\$

### Chéen-huyae

**15400 Biscayne Blvd., 305-956-2808**  
Diners can get some Tex-Mex dishes here, if they must. But the specialty is Mayan-rooted Yucatan cuisine.

So why blow bucks on burritos when one can sample Caribbean Mexico's most typical dish: cochinita pibil? Chéen's authentically succulent version of the pickle-onion-topped marinated pork dish is earthily aromatic from achiote, tangy from bitter oranges, and meltingly tender from slow cooking in a banana leaf wrap. To accompany, try a lime/soy/chili-spiced michelada, also authentically Mexican, and possibly the best thing that ever happened to dark beer. \$\$\$-\$\$\$

### Chef Creole

**13105 W. Dixie Hwy., 305-893-4246**  
(See Miami listing)

### D.J.'s Diner

**12210 Biscayne Blvd., 305-893-5250**  
Located in a Best Western motel, this place, run by a Chinese-American family, serves mostly basic American diner fare — burgers, sandwiches, about a dozen dinner entrées, fresh-baked apple pie, and, oddly, a whole section of Caesar salad variations. But it's also a secret source for Chinese food, mostly chow mien/chop suey-type dishes, but also a few dishes such as eggplant with garlic sauce and ma po tofu that are a step up in authenticity. \$\$\$

### Here Comes the Sun

**2188 NE 123rd St., 305-893-5711**  
At this friendly natural foods establishment, one of Miami's first, there's a full stock of vitamins and nutritional supplements. But the place's hearty soups, large variety of entrées (including fresh fish and chicken as well as vegetarian selections), lighter bites like miso burgers with secret "sun sauce" (which would probably make old sneakers taste good), and daily specials are a tastier way to get healthy. An under-ten-buck early-bird dinner is popular with the former long-hair, now blue-hair, crowd. Frozen yogurt, fresh juices, and smoothies complete the menu. \$\$\$

### Le Griot de Madame John

**975 NE 125th St., 305-892-9333**  
When Madame moved her base of operations from her Little Haiti home to a real restaurant (though a very informal one, and still mostly take-out), she began offering numerous traditional Haitian dishes, including jerked beef or goat tassot and an impressive poisson gros sel (a whole fish rubbed with salt before poaching with various veggies and spices). But the dish that still packs the place is the griot: marinated pork chunks simmered and then fried till they're moistly tender inside, crisp and intensely flavored outside. \$

### Little Havana

**12727 Biscayne Blvd. 305-899-9069**  
In addition to white-tablecloth ambiance, this place features live Latin entertainment and dancing, making it a good choice when diners want a night out, not just a meal. It's also a good choice for diners who don't speak Spanish, but don't worry about authenticity. Classic Cuban home-style dishes like mojo-marinated lechon asado, topped with onions, and juicy ropa vieja are translated on the menu, not the plate, and fancier creations like pork filet in tangy tamarind sauce seem universal crowd-pleasers. \$\$\$

### Mama Jennie's

**11720 NE 2nd Ave., 305-757-3627**  
For more than 35 years this beloved red-sauce joint has been drawing students and other starvation-budget diners with prodigious portions of lasagna, spaghetti and meatballs (the latter savory yet light-textured), veal marsala topped with a mountain of mushrooms, and other Italian-American belly-busters. All pasta or meat entrées come with oil-drenched garlic rolls and either soup (hearty minestrone) or a salad (mixed greens, tomatoes, cukes, brined olives, and pickled peppers) that's a dinner in itself. Rustic roadhouse ambiance, notably the red leatherette booths, add to Mama's charm. \$\$\$

### Mario the Baker

**13695 W. Dixie Highway, 305-891-7641**  
At this North Miami institution (opened in 1969) food is Italian-American, not Italian-Italian: spaghetti and meatballs, lasagna, eggplant parmigiana, and hot or cold subs. No imported buffalo, arugula, or other chichi stuff on the New York-style medium-thin-crust pizzas; the top topping here is the savory housemade sausage. And no one leaves without garlic rolls, wash in warm parsley oil and smashed garlic. New branches are now open in Miami's Midtown neighborhood and in North Bay Village. \$

### 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**  
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 cutesy names of many items — baygels, bergerrbite, Cezarrrr salad, hamm, meat-a-ball, schmopperr — may cause queasiness. But the schmopperrr itself is one helluva high-octane veggie burger. \$\$\$

### Steve's Pizza

**12101 Biscayne Blvd., 305-891-0202**  
At the end of a debauched night of excess, some paper-thin designer pizza with wisps of smoked salmon (or similar fluff) doesn't do the trick. Open till 3:00 or 4:00 a.m., Steve's has, since 1974, been serving the kind of comforting, retro pizzas people crave at that hour. As in Brooklyn, tomato sauce is sweet, with strong oregano flavor. Mozzarella is applied with abandon. Toppings are stuff that give strength: pepperoni, sausage, meatballs, onions, and peppers. \$

### Tokyo Bowl

**12295 Biscayne Blvd., 305-892-9400**  
This fast-food drive-thru (unexpectedly serene inside) is named for its feature item, big budget-priced bowls of rice or noodles topped with cooked Japanese-style items like teriyaki fish (fresh fish sautéed with vegetables), curried chicken and veggies, spicy shrimp, or gyoza dumplings in tangy sauce. There's also an all-you-can-eat deal — sushi (individual nigiri or maki rolls) plus tempura, teriyaki, and other cooked items for \$14; three bucks more for sashimi instead of sushi. \$\$\$

### Venezia Pizza and Café

**13452 Biscayne Blvd. 305-940-1808**  
No frozen pizza crusts or watery mozzarella here. No imported designer ingredients either. The pies are New York-style, but the dough is made fresh daily, and the cheese is Grande (from Wisconsin, considered America's finest pizza topper). Also on the menu are

Continued on page 73

**Miami**  
**G-COFFEE**

Located at the INTRACOASTAL MALL  
3507 N.E. 163rd Street, North Miami Beach

PH: 305.956.5556  
www.g-coffee.com

**\*\*SUMMER SAVINGS\*\***

**Buy one ICED LATTE,  
get one 1/2 OFF**

Limit one per customer, with coupon.

**\*\*SUMMER SAVINGS\*\***

**FREE 12oz. Regular Coffee  
with purchase of a Breakfast Croissant**

Limit one per customer, with coupon.

**karma**  
car wash®

**NEW PROFESSIONAL SERVICES**

- Window Tinting\*
- Dent Repair\*
- High Speed Buffing
- Concrete Removal
- Scratch Removal
- Headlight Restoration
- Paint Restoration

\*BY APPOINTMENT ONLY

7010 BISCAYNE BLVD. MIAMI, FL 33138  
305-759-1392 SUN-THURS 10AM-8PM; FRI-SAT 8AM-8PM

**Metro Organic Bistro**  
7010 Biscayne Blvd.  
Miami, FL 33138  
305-751-8756  
www.metroorganicbistro.com

- Grass-Fed Organic Beef
- Local Wild-Caught Fish
- Fresh Organic Produce
- Free-Range Meats
- Mouth-Watering Desserts
- Architecturally Acclaimed Design

## Restaurant Listings

Continued from page 72

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. \$-\$\$

### Yes Pasta!

14871 Biscayne Blvd.  
305-944-1006

The space, formerly a Pasha's, isn't posh. But minimalism fits a partially self-service Italian eatery centering on a DIY concept: mix-and-match pastas. Diners choose one of seven pasta types, then one of 15 sauces, ranging from simple tomato/basil to funghi e tartufi (wild mushrooms in truffle sauce), decadent Alfredo, creamy yet clean-tasting Flaminia (puréed yellow peppers with black pepper), and more. Also available are panini (on excellent bread), salads, soups, imported salumi or cheese platters, desserts, and several wines. \$\$

## 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. \$

### Café Boogalu

14480 Biscayne Blvd.  
305-949-1900

This fast-casual Brazilian eatery is the first U.S. branch of a chain from Recife, where, legend has it, the food is unusually tasty owing to the magical influence of a sacred African rhinoceros named Boogalu, who escaped from a private zoo into the region's jungles some 150 years ago. Judge for yourself by sampling our more modern pick, the Boogalu salad (sesame-topped shrimp, mixed greens, sun-dried tomato, and mozzarella, with an unusual sweet peach dressing). For heavier eaters there are rhino-size steak, chicken, seafood, and pasta entrées for mouse-size prices. \$\$

### 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 authentic Chinese-American classic you could name, is just the ticket when

nostalgia strikes – from simple egg rolls to pressed almond duck (thickly breaded boneless chunks, with comfortingly thick gravy). \$-\$\$

### Chipotle Mexican Grill

14776 Biscayne Blvd.

305-947-2779

Proving that national fast-food chains don't have to be bad for either diners or the environment, Chipotle serves what the company calls "food with integrity." The fare is simple, basically tacos and big burritos: soft flour or crisp corn tortillas stuffed with chipotle-marinated steak or chicken chunks, bolder shredded beef barbacoa, or herb-scented pork carnitas. But these bites contain no evil ingredients (transfats, artificial color/flavor, antibiotics, growth hormones). And the food, while not the authentic Mex street stuff dreams are made of, is darned tasty, too. \$

### Christine's Roti Shop

16721 NE 6th Ave.

305-770-0434

Wraps are for wimps. At this small shop run by Christine Gouvêla, originally from British Guyana, the wrapper is a far more substantial and tasty roti, a Caribbean megacrepes 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. \$

### Flamma Brazilian Steakhouse

3913 NE 163rd St., (Intracoastal Mall)

305-957-9900

The rodizio formula is familiar: Pay one price (\$39.90 for dinner, \$29.90 at Sunday brunch), then eat till you drop from a groaning salad/appetizer bar and a massive selection of beef, pork, lamb, poultry, sausage, and fish (16 varieties at dinner; 5 at brunch) carved tableside by costumed waiters. What spectacularly differentiates Flamma: its setting on the Intracoastal Waterway. But also spectacular is a Monday-Thursday two-for-one dinner deal with a coupon available at Flamma. Unbelievable but true. \$\$\$

### El Gran Inka

3155 NE 163rd St., 305-940-4910

Though diners at this upscale Peruvian eatery will find ceviches, a hefty fried-seafood jalea, and Peru's other

expected traditional specialties, all presented far more elegantly than most in town, the contemporary Peruvian fusion creations are unique. Especially recommended are two dishes adapted from recipes by Peru's influential nik-kei (Japanese/Creole) chef Rosita Yimura: an exquisite, delicately sauced tiradito de corvina, and for those with no fear of cholesterol, pulpo de oliva (octopus topped with rich olive sauce). \$\$\$-\$\$\$\$

### G-Coffee

3507 NE 163rd St., 305-956-5556

When a cup of regular American joe is as complex and boldly flavored as a gourmet coffeehouse's priciest brews – but cheaper – the creator deserves support, especially when the coffee is organic and the company supports fair trade and sustainable production. To accompany the admirable coffees and teas, G serves paninis plus sweets ranging from guava-stuffed croissants to gelato. Service is speedy, but a relaxed ambiance, comfortable contemporary décor, and free WiFi all encourage luxuriant lingering. \$

### Hanna's Gourmet Diner

13951 Biscayne Blvd.

305-947-2255

When Sia and Nicole Hemmati bought the Gourmet Diner from retiring original owner Jean-Pierre Lejeune in the late 1990s, they added "Hanna's" to the name, but changed little else about this retro-looking French/American diner, a north Miami-Dade institution since 1983. Customers can get a cheeseburger or garlicky escargots, meatloaf in tomato sauce or boeuf bourguignon in red wine sauce, iceberg lettuce and tomatoes, or a mushroom and squid salad with garlic dressing. For oysters Rockefeller/tuna-melt couples from Venus and Mars, it remains the ideal dinner date destination. \$\$-\$\$\$

### Hiro Japanese Restaurant

3007 NE 163rd St.

305-948-3687

One of Miami's first sushi restaurants, Hiro retains an amusing retro-glam feel, an extensive menu of both sushi and cooked Japanese food, and late hours that make it a perennially popular after-hours snack stop. The sushi menu has few surprises, but quality is reliable. Most exceptional are the nicely priced yakitori, skewers of succulently soy-glazed and grilled meat, fish, and vegetables; the unusually large variety available of the last makes this place a good choice for vegetarians. \$\$

Continued on page 74

**Now Open**

100 South Biscayne Blvd.  
Downtown Miami  
(Under ROSS)

7209 SW 59th Ave  
South Miami  
(Across Deli Lane  
& next to Blu Pizza)

14881 Biscayne Blvd.  
North Miami Beach  
(Next to FRIDAY'S)

**Coming Soon**

521 Lincoln Road  
Miami Beach  
(Next to Cross)

1809 NE 123rd St.  
North Miami  
(Under LA Fitness)

13520 SW 120th St.  
London Square-Kendall

Key Biscayne  
Westland Mall

*The froyo here is delicious  
and the place is so cool.*

**Trattoria Il Migliore**  
OF AVENTURA

*A Cozy Neighborhood Trattoria  
where friends and family dine!*

**ROLLBACK PRICES!**

**\$21.95**  
per person\*

**Free Glass of House Wine  
with Three-Course Meal**

2576 NE Miami Gardens Dr.  
Aventura FL 33180

**For Reservations Call:  
(305)792-2902**

Lunch Mon-Fri 11:30 am-3pm  
Dinner Mon-Sat 5pm-10pm

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

*Now Available for Private  
Parties (40-75 people)*

\*Dinner served 5-6 p.m.  
**NO SHARING**  
Zagat Rated  
Sun-Sentinel Best Dining  
★★★★★

**CHOICE OF STARTER:**

Pasta Faglioli	Tomato Bread Soup
Baby Mixed Greens	Caesar Salad

**CHOICE OF ENTREE:**

- Chicken Marsala
- Chicken Parmesan
- Tilapia Picatta
- Grilled Salmon
- 10 oz. Chopped Sirloin Steak
- Sauteed Calves Liver
- Rigatoni Alla Norma
- Penne Amatriciana
- Lasagna Bolognese
- Ravioli Di Ricotta E Spinaci

**CHOICE OF DESSERT:**

Key Lime Pie	Chocolate Mousse
Mini Canolis	Rice Pudding
Ricotta Cheese Cake	Biscotti
New York Cheesecake	

Coffee or Tea

## Restaurant Listings

Continued from page 73

### 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 scallops 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**  
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 housemade cabbage and onion salads, plus unusually rich and tart tahina. \$\$-\$\$

### Kabobji

**3055 NE 163rd St., 305-354-8484**  
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 unattractive 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**  
It's just a small area between the wines and the fridge counters – no potted palms, and next-to-no service in this cafeteria-style space. But when negotiating this international gourmet market's packed shelves and crowds has depleted your energies, it's a handy place to refuel with eggplant parmesan and similar Italian-American classics, housemade from old family recipes. Just a few spoonfuls of Wednesday's hearty pasta fagiolo, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$-\$\$

### Little Saigon

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

### Pizza Fusion

**14815 Biscayne Blvd., 305-405-6700**  
"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 Kitchen

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

### Roasters & Toasters

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

### Sang's Chinese Restaurant

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

### Shing Wang Vegetarian, Icee & Tea House

**237 NE 167th St., 305-654-4008**  
At this unique Taiwanese eatery, run by a trio of Taipei-trained female chefs, all seafood, poultry, and meats in the budget-priced entrées (\$6.95) are mock – imitations made from wheat gluten, tofu, and vegetables. But don't mock it till you try the quite beefy pepper steak, or smokin' duck, with slices that mimic the charcuterie item down to convincing faux fat. Other main dishes feature recognizable veggies or noodles. As for the rest of the name: icee is shaved ice, an over-the-top dessert that's a sort of a slurpee sundae, with toppings that vary from the familiar (fresh fruits) to the weird (grass jelly, sweet corn, kidney beans, rice balls, chocolate pudding). And the bubble tea is a must-not-miss. Using housemade syrup, the cold, refreshing boba comes in numerous flavors (mango, taro, even actual tea), all supplemented with signature black tapioca balls that, slurped through large-diameter straws, are a guaranteed giggle. \$

### Siam Square

**54 NE 167th St., 305-944-9697**  
Open until 1:00 a.m. every day except Sunday (when it closes at midnight), this relatively new addition to North Miami Beach's "Chinatown" strip has become a popular late-night gathering spot for chefs from other Asian restaurants. And why not? The food is fresh, nicely presented, and reasonably priced. The kitchen staff is willing to customize dishes upon request, and the serving staff is reliably fast. Perhaps most important, karaoke equipment is in place when the mood strikes. \$\$-\$\$

### Scorch Grillhouse and Wine Bar

**13750 Biscayne Blvd., 305-949-5588**  
Though some food folks were initially exasperated when yet another Latin-influenced grill replaced one of our area's few Vietnamese restaurants, it's hard to bear a grudge at a friendly, casual neighborhood place that offers monster ten-ounce char-grilled burgers, with potatoes or salad, for \$8.50; steaks, plus a side and a sauce or veg topper, for nine bucks at lunch, \$15 to \$18.75 (the menu's top price) at night; and three-dollar glasses of decent house wine. \$-\$\$

### Sushi House

**15911 Biscayne Blvd., 305-947-6002**  
In terms of décor drama, this sushi spot seems to have taken its cue from Philippe Starck: sheer floor-to-ceiling drapes, for starters. The sushi list, too, is over the top, featuring monster makis like the Cubbie Comfort: spicy

Continued on page 75



**14871 Biscayne Blvd, North Miami Beach**  
**305.944.1006 | www.yespasta.us.com**  
Open Daily from 11am-10pm

1. Choose your Pasta
2. Choose your Sauce
3. Choose your Add on



**GAUCHO GRILL BOUTIQUE**  
**Gacho Ranch**  
FROM THE PAMPAS OF URUGUAY  
Striploin special \$11.99/lb

**Taste Real Beef!**  
100% GRASS FED BEEF  
NO HORMONES  
NO ANTIBIOTICS  
LOWER CHOLESTEROL  
LOWER FAT  
MORE OMEGA 3

As Seen On **NBC The Miami Herald**

Sign up to our "Gaucho Savings Plans" to save up to 30% on your purchases. Email us at [info@gauchoranch.com](mailto:info@gauchoranch.com) or come visit us at our retail warehouse.

**WWW.GAUCHORANCH.COM**  
7251 NE 2ND AVE., LOFT 113 • MIAMI, FL 33138 • PHONE 305.761.0775

# DINING GUIDE

## Restaurant Listings

Continued from page 74

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

### Sushi Sake 13551 Biscayne Blvd. 305-947-4242

Chic Asian-accented décor, video screens, 99-cent drink deals, and late-night hours make this hip hangout not just a sushi bar but sort of a neighborhood bar, too. That said, the sushi is impressive, mainly because seafood is delivered daily and all except the shrimp is fresh, not frozen (as is customary at most Miami sushi places). Also notable: All sauces are housemade. Cooked makis like a crunch-topped Miami Heat are most popular, but it's as sashimi that the fish's freshness truly shines. \$\$-\$\$\$

### Tuna's Raw Bar and Grille 17850 W. Dixie Hwy. 305-932-0630

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 / HALLANDALE

### Anthony's Coal-Fired Pizza 17901 Biscayne Blvd. 305-932-2625

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. \$\$\$

### Bella Luna 19575 Biscayne Blvd., Aventura Mall 305-792-9330

If the menu here looks familiar, it should. It's nearly identical to that at the Upper Eastside's Luna Café and, with minor variations, at all the rest of Tom Billante's eateries (Rosalia, Villaggio, Carpaccio), right down to the typeface. But no argument from here. In a mall — a setting more accustomed to food court — dishes like carpaccio al salmone (crudo, with portobellos, capers, parmesan slices, and lemon/tomato dressing) and linguine carbonara (in

creamy sauce with pancetta and shallots) are a breath of fresh, albeit familiar, air. \$\$-\$\$\$

### Bourbon Steak 19999 W. Country Club Dr. (Fairmont Hotel, Turnberry Resort) 786-279-0658

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

### Bulldog Café 190048 NE 29th Ave. 305-931-9244

The bulldog is the same as at Bulldog Barbecue, pugna-cious *Top Chef* contender Howie Kleinberg, but the menu is quite different at this newer venue in Loehmann's Plaza — basically suburban shopper-friendly fare like salads, sandwiches, and flatbreads. That said, the dawg has designed some knock-out, BBQ-enhanced items, including a smoked-brisket sandwich with caramelized onions, blue cheese, and horseradish cream; and a Cuban sandwich with pulled pork barbecue, plus Black Forest ham and Dijon mustard. That one is pretty much an "ultimate." \$\$

### Chef Allen's 19088 NE 29th Ave., 305-935-2900

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

### Il Migliore 2576 NE Miami Gardens Dr. 305-792-2902

This attractive trattoria gets the food right, as well as the ambiance. As in Italy, dishes rely on impeccable ingredients and straightforward recipes that don't overcomplicate, cover up, or otherwise muck about with that perfection. Fresh fettuccine with white truffle oil and mixed wild mushrooms needs nothing else. Neither does the signature Pollo Al Mattone, marinated in herbs and cooked under a brick. And even low-carb dieters happily go to hell in a hand basket when faced with a mound of potatoes alla Toscana, herb-sprinkled French fries. \$\$\$-\$\$\$

### Fuji Hana 2775 NE 187th St., Suite #1 305-932-8080

A people-pleasing menu of typical Thai and Japanese dishes, plus some appealing contemporary creations (like the Spicy Crunchy Tuna Roll, an inside-out tuna/avocado/tempura maki, topped with more tuna and served with a luscious creamy cilantro sauce) has made this eatery a longtime favorite. But vegetarians — for whom seafood-based condiments can make Asian foods a minefield — might want to add the place to their "worth a special drive" list, thanks to chefs' winning ways with tofu and all-around accommodation to veg-only diets. \$\$-\$\$\$

### The Grill on the Alley 19501 Biscayne Blvd. (Aventura Mall) 305-466-7195

Enscenced in a leather booth, with dark hardwood

everywhere and a massive bar dispensing two-fisted drinks, you'd never know you were dining in a shopping mall — or in the new millennium. This upscale mini chain salutes America's great grill restaurants of yesteryear, with prodigious portions of charbroiled meats and seafood, plus classics like creamy chicken pot pie. New retro dishes are added quarterly, but our favorite remains Sunday night's prime rib special: a \$32 hunk of juicy beef that'll take care of Monday's meals too. \$\$\$-\$\$\$

### 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. \$\$

### Peppermint on the Waterway 3595 NE 207th St. 305-466-2016

Charming Alpine décor and elegant yet accessible traditional Continental comfort foods make this indoor/outdoor restaurant a perennially popular special-occasion place to take the parents. Definitely don't tell the folks' cardiologist about indulging in fine-dining fare from the precholesterol-obsession era: trout almondine with beurre blanc, salmon with hollandaise and creamed spinach, or for super-splurgers, lobster thermidor. While seafood is a specialty, butter-sautéed breaded schnitzels like the

chicken Holsteiner (topped with capers, anchovies, and an egg) are a treat. \$\$\$-\$\$\$

### Pilar 20475 Biscayne Blvd. 305-937-2777

Chef/owner Scott Fredel previously worked for Norman Van Aken and Mark Militello. He has been executive chef at Rumi, and cooked at NYC's James Beard House. Armed with those impressive credentials, Fredel and his wife launched Pilar (named for Hemingway's boat) aiming to prove that top restaurants can be affordable. Consider it proven. Floribbean-style seafood is the specialty: fresh hearts of palm slaw and Caribbean curry sauce, rock shrimp spring rolls with sweet soy glaze, yellowtail snapper with tomato-herb vinaigrette. Forget its strip-mall location. The restaurant itself is elegant. \$\$\$-\$\$\$

### Pizza Roma 19090 NE 29th Ave. 305-937-4884

Despite its name, this homey hidden eatery serves not Rome's wood-cooked, crunchy-crust pizzas but New York-style pies with medium-thick crusts pliable enough to fold in half for neat street eating. Unlike chains, though, this indie is accommodating, so if you want your crust thin and crisp, just ask. Also featured are Italian-American entrées like baked manicotti (that's "mani-goat", for those not from NJ) big enough to share, and sub sandwiches, here called "bullets," to put you in a Sopranos frame of mind. \$\$

### The Soup Man 20475 Biscayne Blvd. #G-8 305-466-9033

The real soup man behind this franchise is Al Yeganeh, an antisocial Manhattan restaurant proprietor made notorious, on a Seinfeld episode, as "the soup Nazi." On the menu: ten different premium soups each day. The selection is carefully balanced among meat/poultry-based and vegetarian; clear and creamy (like the eatery's signature shellfish-packed lobster bisque); chilled and hot; familiar (chicken noodle) and exotic (muligatawny). 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)



rustic. simple. authentic cooking  
lunch and dinner / monday - saturday  
4312 ne 2nd ave • 305-576-6066  
www.mandolinmiami.com

**ORIGINAL BAVARIAN BIER GARTEN**  
OPEN DAILY FROM 5:00PM TO 11:00PM  
FRIDAY & SATURDAY TO MIDNIGHT

Royal Bavarian  
**SCHNITZEL HAUS**  
German Restaurant & Pils Bar

TEL: 305-754-8002    www.schnitzelhausmiami.net  
1085 N.E. 79th Street / Causeway, Miami, FL 33138



**Sustainable  
Real Estate Solutions™**

- BROKERAGE
- MANAGEMENT
- CONSULTING

M1 HOSPITALITY GROUP  
LANDLORD REPRESENTATION

TENANT REPRESENTATION

INVESTMENT SALES

M1 RESIDENTIAL

Metro 1 is currently scouting serious sales professionals with experience in office, industrial, retail, hospitality and residential properties who are committed to a sustainable future. To learn more about this exclusive opportunity call 305.571.9991 today!

120 NE 27th Street, #200

Miami, FL 33137

T 305.571.9991 F 305.571.9661

info@metro1properties.com

[metro1properties.com](http://metro1properties.com)

[officeinmiami.com](http://officeinmiami.com)

[metro1gbr.org](http://metro1gbr.org)

## M1 COMMERCIAL



**FOR LEASE:  
ICONIC DORISSA OF MIAMI BUILDING  
2751 N Miami Avenue - Wynwood**

Creative Office,  
Retail and Café Space now Available  
Pristinely Restored  
The Most Desirable Address in Wynwood  
Price Available Upon Request

### DOWNTOWN

100 NE 1st Ave  
The Historic Post Office Building  
Price upon request



Occupy a Historic National Landmark located within the burgeoning Miami's Central Business District! The Historic Post Office Building is available for a variety of end uses in both Office and Retail. Full floor plates available.

**Tony Arellano**  
305.571.9991



tarellano@metro1properties.com

### BISCAYNE CORRIDOR

1730 Biscayne Blvd  
Office Spaces at the Biscayne Arts Plaza  
Asking price: \$18.75 PSF FSG



Office spaces available at the Biscayne Arts Plaza for immediate occupancy. Features ample paved parking, convenient access, central location and professional management.

**Tony Arellano**  
305.571.9991



tarellano@metro1properties.com

### MIAMI BEACH

235 Lincoln Road  
Signature Building in Miami Beach  
Asking price: \$32 PSF Gross



Office spaces available ranging from 235 -2,785 SF in the heart of Miami Beach! Property features beautiful upgrades in addition to elegant common areas at a great price per sq. ft. Multiple floor plans available.

**Tony Arellano**  
305.571.9991



tarellano@metro1properties.com

### DESIGN DISTRICT

2 NE 40 ST  
Creative Office Spaces  
Asking price: \$15 - \$18 PSF FSG



Creative office spaces available at the D-Square Building, located in Miami's most progressive neighborhood. A step away from landmark eateries, cafes, and some of the most unique shopping Miami has to offer.

**Tony Arellano**  
305.571.9991



tarellano@metro1properties.com

## M1 RESIDENTIAL

### UPPER EAST SIDE

736 NE 67 ST  
Unbeatable Price East of Biscayne  
Asking price: \$239,000



This home features 2 beds, 2 baths, wood floors, deck, and private fenced yard overlooking the park. Located in the heart of the "Upper East Side" this property is walking distance to Balans, Starbucks, dog park and more. Take advantage of a great price for this location!

**Marcy Kaplan  
& Lori Brandt**



786.543.5755 / 786.553.1962  
marcyandlori@metro1properties.com

### MIAMI RIVER

1964 NW 26 Ave  
Pristine Mission Style Home  
Asking price: \$189,000



3 bed / 2 bath great starter home or great property for investor. Close to the Jackson Hospital. Unit features all original built-ins and moldings, hardwood floors and large yard. New marina and park just blocks away.

**Amy Aronson**



305.527.4769  
aronson@metro1properties.com

### MIAMI SHORES

85 NW 102 ST  
Great Starter Home  
Asking price: \$229,000



Take advantage of this newly renovated 3 bed / 2 bath starter home in Miami Shores! The property has a brand new kitchen, two new bathrooms and new central AC with washer and dryer included. Most importantly this is not a short sale!

**Irene Dakota**



305.972.8860  
idakota@metro1properties.com

### MIAMI SHORES

1020 NE 99 ST  
Short Sale  
Asking price: \$525,000



This beautifully renovated 4 bed / 3.5 bath home sits on a well manicured lot. Structural renovations include impact windows throughout. Brand new kitchen, updated bathrooms and huge master suite. Furnishings and electronics are also available for sale.

**Irene Dakota**



305.972.8860  
idakota@metro1properties.com

### DESIGN DISTRICT

177 NE 44 ST  
Design District Historic Beauty!  
Asking price: \$349,000



Mediterranean Revival, 3 bed / 2 bath built in the roaring 1920's. Expansive, light filled rooms, wood floors & working fireplace. It's unique with a romantic balcony overlooking the historic tree lined streets of Buena Vista East.

**Jane Russell P.A.**



305.799.7436  
jrussell@metro1properties.com

### Buyers? Sellers? Auction Market?



This is a UNIQUE MARKET! Let's talk and evaluate your needs. You need an experienced Realtor to navigate you thru this "unique market"! I specialize in Short Sales and REOs. Whether you are looking for a Condo, House, 2nd Home or Investment Property, I will assist you in a smart decision. It's your move...I'll work hard and guide you thru a smooth purchase process. AT YOUR SERVICE!

**Karen S. Alvarez P.A.**  
GRI, CDPE, REOS, TRC, SRES



305.505.1286  
kalvarez@metro1properties.com