

BISCAYNE

November 2011

www.BiscayneTimes.com

Volume 9 Issue 9

IN THIS ISSUE
128 Advertisers! p. 26
291 Restaurants! p. 88
104 Pages: Biggest Ever!

Times

INTO THE FIRE

The new, high-tech Miami Culinary Institute aims to transform teaching while elevating the whole city

P. 30



FOR ALL
YOUR
DENTAL
NEEDS

OUR 2
CONVENIENT
LOCATIONS:

Dental Options™
GENERAL, COSMETIC & SPECIALTY DENTISTRY

WWW.DENTALOPTIONSPA.COM

NORTH MIAMI (305) 892-2960

AVENTURA (305) 466-1804

*** NEW PATIENT SPECIAL***

INITIAL EXAM (0150)
DIGITAL X-RAYS (0274)
CLEANING (1110)

limited time offer
\$59
mentioning coupon

EMERGENCIES SEEN THE SAME DAY

opendoor *by Bonnie & Ilene*



\$200K REDUCTION!

Majestic Tower at Bal Harbour. Spectacular ocean views, 2/2.5, 2160sf, resort style amenities, priv. elevator, gourmet restaurant, ocean front gym, spa & tennis courts, beach serv., concierge & 24hr sec. Across from world renowned Bal Harbour Shops.



Porto Vita Private Estate. ONLY single family residence in this exclusive community & it is being offered for the 1st time. Approximately 9,000 interior sf on a 16,175 sf lot on the Intracoastal Waterway with 240' on water.



MOTIVATED SELLER

Exclusive Bay Harbor Isl. New 2011 Construction! 2 story Mediterranean style hm on corner lot. Enormous gourmet kitchen. Marble & porcelain flrs thru-out, wood flrs in rms. 6/5.5. Pool/patio area w/ Summer kit. Owner financing avail.



Turnberry Isle South, Aventura. 3,426sf hm in the sky, enormous living/ent. space, marble flrs, Wrap-around terr. overlooking ocean, Intracoastal & golf course.



2 story California style waterfront in 24hr gated Sans Souci Estates. Great flr plan, 3,650sf/apprx., 4/3.5. Gas heated pool & spa, outdoor bbq, new wood deck & dock.



\$550K REDUCTION!

Bal Harbour Village. Great opportunity! Build your dream home in guard gated community. 20,500 sf lot on the wide waterway with waterfront pool & dock. Safe haven for large boat.



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



Completely renovated Quayside townhs. +3700 SF on the trendy Biscayne corridor. Downtwn & Bay views, gated & secure comm.



Keystone Point Isl #5. Builder's custom home, 4/3.5, 3,236sf as per owner, pool, Jacuzzi, sauna, 2 car garage, new dock+davits, no bridges to bay.



Bay Harbor Islands. Magnificent views of open bay & Indian Creek Isl from this spectacular penthse, 2700+ sf, 300 sf terrace, 2 deeded boat docks included.



FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE WWW.OPENDOORMIAMI.COM

THE opendoor MIAMI TEAM



**Bonnie Brooks (305) 206.4186 Ilene Tessler (305) 458.1200
Joanna Tessler (305) 968.6558 Michele Tessler Berlowitz (305) 632.1588**

1021 Kane Concourse, Bay Harbor Islands, FL 33154



Contemporary
Lighting™



N Miami Showroom: 1850 NE 146 St Ph. 305. 947. 5451

Coconut Grove Showroom: 3000 SW 28 Ln Ph. 305. 445. 2244

www.farreys.com | info@farreys.com



[farreyslightingbath](https://www.facebook.com/farreyslightingbath)



[@farreys](https://twitter.com/farreys)

FARREY'S

Lighting & Bath

"Jewelry for the Home"

NOVEMBER

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

CAPTIVA

A WORLD-PREMIERE PLAY BY
CHRISTOPHER DEMOS-BROWN

November 3-20
CARNIVAL STUDIO THEATER
(Ziff Ballet Opera House)

THEATER 2011-2012
UP CLOSE

6 Miami Music Project
2:00 PM

Captiva
4:00 PM

A new play from
Carbonell Award-
winning playwright
Christopher Demos-
Brown!

13 **Captiva**
4:00 PM

Real-life family drama
made hilarious!

20 **Luisa Fernanda**
2:00 PM

Exciting romance and
a thrilling story
complete this classic
Spanish zarzuela.

Captiva
4:00 PM

A storm whips through
this family reunion!

JAZZ MEETS GERSHWIN

MICHAEL FEINSTEIN • DAVE GRUSIN
DEE DEE BRIDGEWATER
DENYCE GRAVES • MARK O'CONNOR
TERENCE BLANCHARD • SHELLY BERG
MONICA MANCINI

The Frost School's Henry Mancini
Institute Orchestra and more!

NOVEMBER 4, 8PM
KNIGHT CONCERT HALL

21 **Free Adrienne
Arsht Center Tour**
12:00 PM

Enjoy a free tour of
the fantastic Adrienne
Arsht Center!

22 **Luisa Fernanda**
8:00 PM

A co-production of
Florida Grand Opera
and SaludArte
Foundation, conducted
by Pablo Mielgo.

23 **Luisa Fernanda**
8:00 PM

Get a taste of
authentic Spanish
romance from this
powerful zarzuela!

PERLMAN AND PROTÉGÉS

NOVEMBER 17
Knight Concert Hall



26 **Free Adrienne
Arsht Center Tour**
12:00 PM

Luisa Fernanda
8:00 PM

A Spanish romance
that draws from
musical theater as
much as it does from
opera.

3 **Captiva**
7:30 PM

A world premiere
comedy about
weathering your family!

4 **Captiva** 7:30 PM

Family reunion +
Hurricane = Must-see!

**Jazz Roots: Jazz
Meets Gershwin**
8:00 PM

Eight powerhouse
performers unite for a
one-night-only tribute
to America's most
prolific composer!

5 **Free Adrienne
Arsht Center Tour**
12:00 PM

Captiva
2:00 & 7:30 PM

Funny, contemporary
and dark comedy
about family, fear and
the future!

9 **Captiva**
7:30 PM



10 **Captiva**
7:30 PM

Watch behind the
scenes video of
Captiva creators!

11 **Captiva**
7:30 PM

Hilarious new play
from the new
Zoetic Stage!

12 **FREE Family Fest**
11:30 AM

Luisa Fernanda
7:00 PM

Florida Grand Opera
opens its 71st season
with its first zarzuela!

Captiva
7:30 PM

16 **Captiva**
7:30 PM

And you thought *your*
family was crazy.

17 **Captiva**
7:30 PM

**Perlman and
Protégés**
8:00 PM

"Fiery and Propulsive!"
- *The New York Times*

18 **Captiva**
7:30 PM

Luisa Fernanda
8:00 PM

Prepare to experience
zarzuela, as it blurs
the lines between
musical theater and
opera!

19 **Free Adrienne
Arsht Center Tour**
12:00 PM

Captiva
7:30 PM

A story about
persevering in spite of
the many obstacles
your family throws at
you!



WIN TICKETS
to *Shrek the Musical!*



Visit our Facebook fan page
to find out how!

SHREK
The Musical
DECEMBER 6-11

ON-SITE DINING



3 COURSES
FOR **\$39!**



BISCAYNE Times

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

TICKETS!
305.949.6722 • arshtcenter.org

Cosmetic Family Dentistry
 Smile Makeovers
 Veneers
 Home and Office Whitening
 Crown and Bridge
 Implants
 Invisalign
 Braces
 Emergency walks-ins
 Most insurances Accepted
 Payments Plans and Financing



DN 16609

KIDS CAN ENJOY OUR PEDIATRIC AREA!!!

Hablamos Español,
 Falamos Portugues,
 Nous Parlons Francais,
 Говорим Български,
 Говорим Русский.

New Patient Special!

- Initial Oral Exam (ADA0110)
- Diagnostic Digital X-rays (ADA0274)
- Panoramic (D0330)
- Adult Cleaning (ADA1110)
- Consultation and treatment planning with the doctor

\$60



Dentures
 and same day
 repairs
 in-house lab.

TEETH WHITENING FROM \$150



The Art of Dentistry

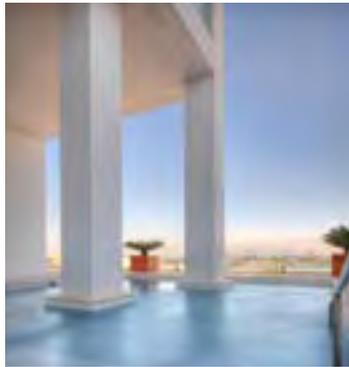
2999 NE 191st Street
 Suite 350
 Aventura, FL 33180
 Ph. 305-466-2334

www.soltanikdental.com

Now,
 We Treat
 Children and
 Adult orthodontic
 Patients !!!



DARIN **SELLS** MIAMI AND THE BEACHES LIKE NO ONE ELSE!



TEN MUSEUM PARK
1040 Biscayne Blvd.#4207

2,566 SQ FT
2 BD + Den / 3 BA
Offered @ \$1.289M



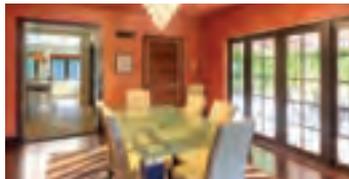
FISHER ISLAND OASIS

1,834 SQ FT
2 BD / 2.5 BA
Offered @ \$1.25M



MAGNIFICENT MID
BEACH HOME
4331 Sheridan Ave.

2,390 SQ FT
3 BD / 3.5 BA
Offered @ \$1.295M



900 BISCAYNE
#4609

1,712 SQ FT
2 BD / 3 BA
Offered @ \$749K



The Darin Feldman Group

Majestic Properties #1 Top Producer

www.darinfeldmanrealtor.com

305 582 6200

dfeldman@majesticproperties.com

Never Pay Another Expensive Repair Bill For Your A/C or Appliances

A low-cost service contract from Broward Factory Service
is like insuring your car or home.
With one difference: **NO DEDUCTIBLE.**



SILVER PLAN PACKAGE

Unlimited Free Service Calls • All Labor Charges
All Functional Parts • Compressor Replacement
24-Hour Access • Fast Service When You Need It
Annual contracts from \$129 to \$219
NO DEDUCTIBLE

GOLD PLAN PACKAGE

The Silver Plan Plus... Replacement of Non-Repairable
Equipment Even Due To Rust or Corrosion at Equal
or Greater Value • Installation Included
Annual contracts from \$197 to \$427
NO DEDUCTIBLE

COVERAGE INCLUDES

- Heating (Gas or Electric)
- Wall Thermostat
- Refrigerator
- Oven or Range
- Air Conditioning (Up to 3 Tons)
- Water Heater (40 Gallon)
- Dishwasher
- Disposal
- Freon Recovery

We're proud of our service history!

We've been serving
Florida residents for nearly
40 years and have thousands
of loyal customers for one reason:
GUARANTEED SATISFACTION.

**BROWARD
FACTORY SERVICE**

Herd Enterprises-Florida Licenses: CAC056774, CFC056867, ES0000336

**Call For A Free, No Obligation
Home Inspection Day or Night**

954-797-0799

THE IDEAL PREREQUISITE FOR DISCERNING LIVING
Made in Germany



**the
Collection**
GERMAN FURNITURE
www.the-collection.us

15400 BISCAYNE BLVD. MIAMI, FL 33160

305.944.3727

We have assembled our products for you with a lot of love, incredible attention to detail and superb craftsmanship. Our furniture is a work of art meant to be experienced. It is as comfortable as it is beautiful. And it is very important to us that our products are functional and fit into your everyday routine with exceptional style. Every piece is hand crafted in Germany precisely to your wishes, mixing exclusive quality with unique personality.





Denise Rubin

#1 Realtor

Winner of 22 BEST awards, member of the
 Master Brokers Forum & Who's Who in Luxury Real Estate.
 The Denise Rubin Group is #1 Prudential Company Wide!

PRESENTS LUXURY REAL ESTATE

Did you know?

Denise just added to her list of record breaking sales, her latest SOLDS in Bella Mare, Hidden Bay & Eastside are the highest priced units for their models all year!



Waterfront Estate

CORAL GABLES \$11,250,000

3 Acres comprised of 12,000sqft home, gardens, tennis court, pool, pool house/guest house, 4 car garage w/apartment, 125ft dock w/direct ocean access.



Bella Mare

AVENTURA \$2,875,000

Just listed! Enter from private elevator & enjoy pure elegance in this gorgeous 5bed, 5.5 bath corner unit. Features breathtaking views of the intracoastal & ocean.



Continuum TH

SOUTH BEACH \$2,999,999

Just listed! Gorgeous oceanfront TH w/ direct ocean views at SoBe's best "Continuum" S. Tower w/3 bed, 3 stories and floor to ceiling glass. 5 star amenities in building



Finch Reserve

BOYNTON BEACH \$429,999

Just listed! Gorgeous home! Kitchen features European cabinets w/ new granite counters. Palm Beach style veranda & very private backyard. Clubhouse w/ many amenities.



Mystic Pointe
PENDING!!

Listed on 10/13,
under contract as of 10/14.
24 HOURS!! Offered for
\$275,000



Golden Beach
PENDING!!

Offered at \$879,000



Porto Vita TH
SOLD!!

For \$1,330,000 was
listed with other realtors
for 4 years. Denise got
it under contract in 3 months



Bella Mare
SOLD!!

In 60 days! CASH!
Highest price for its model
all year!



Hidden Bay
SOLD!!

For \$480,000 highest
priced sale for an E model
in almost 3 years.



Eastside
SOLD!!

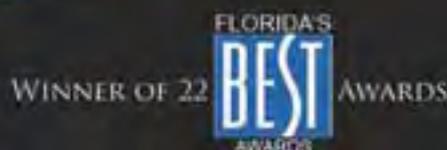
For the highest price
in building all year
for its model!



DENISE RUBIN GROUP #1 COMPANY WIDE
 INTERNATIONAL MARKETING SPECIALIST
 MULTILINGUAL TEAM: PORTUGUESE, SPANISH,
 ITALIAN, RUSSIAN, HEBREW & FRENCH
 305.409.0019 / 305.932.9326



www.deniserubin.com



Prudential

Florida Realty

casaurbana

DESIGN • RENOVATION • LIVING



Make your Pumpkin Happy!

Thanksgiving Sale 10 % Off

Wallpaper

Best Selection in Town

Miami • Fort Lauderdale • Boca Raton • Palm Beach • New York • Bahamas • Punta Del Este

921 NE 79 Street, Miami, FL 33138

786.286.9510 305.762.6191 • casaurbana.com

Licensed • Insured. CC#058501115

Ad Design by Elefantemente

"WATERFRONT IS MY BUSINESS"

Distinctive Properties

LOOK FOR ME ON THE
Comcast
CABLE TELEVISION
NETWORK



305-895-JEFF(5333)

TOMLINSON REALTY GROUP

Jeff Tomlinson
REAL ESTATE BROKER / CEO

jeffrealtor@comcast.net - www.jeffrealtor.com

"CONTEMPORARY" BISCAYNE BAY GEM NEWER CONSTRUCTION ANGLE BAYVIEWS

OWNER WILL FINANCE

4bdr/3.5bth, pool 5 car garage, detached guesthouse. Completely remodeled, new 2011, roof, granite floors, kitchen w/SS appliances. 15' high ceilings. 1/3 acre w/102' of full power dockage. 1.59M



NEW CONSTRUCTION BEAUTIFUL BAYVIEWS 174' ON WATER

OWNER WILL FINANCE

30' High ceilings 6bdr/5bth, pool, 2 car garage, 7052 sq ft. Oversized 1/3 acre pie-shaped point lot. Gourmet gas thermador kitchen, giant master suite, home theatre + additional media rooms, boat lift plus protected dockage for mega yacht!!! 3.1M



MIAMI BEACH!!! WIDE BAYFRONT 80' OF DOCKAGE

4bdr/3bth, pool, new seawall with 80' of dockage, boatlift. Exotic, custom, freeform, resort-style pool with in-water bar seating & chickee hut WOW!! 1.89M

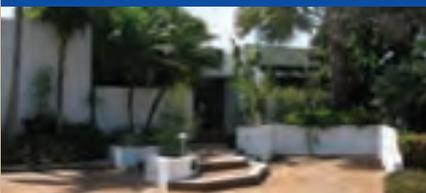


KEYSTONE POINT ISLAND #5 CORNER LOT 175' ON WATER

5bdr/3.5 bth, pool, 2 car garage, 4125 sq ft. Completely remodeled, brand new huge cherrywood/granite eat-in kitchen w/subzero and thermadore appliances. Cul-de-sac lot, huge master suite, jacuzzi, waterfall, pool. \$925K mortgage, \$899K cash



CONTEMPORARY MODERN KEYSTONE POINT OWNER WILL FINANCE W 200K DN



Keystone Point ocean access 4br/3ba, pool, 3153 sq ft. Custom built-in wet-bar, new sea wall, and brand new custom dockage for 75' vessel. Owner will finance with 200K down. \$700K or \$675K cash

WATERFRONT RENTAL SANS SOUCI ESTATES FOR SALE OR RENT - \$4900. MTH or OPTION



4bdr/3.5bth, pool, boatlift. All remodeled and brandnew. 24" marble & bamboo floors, granite kitchen & baths. Rent or lease option \$4900 mth. For Sale \$899K

KEYSTONE POINT "CUL DE SAC LOT" 1/2 ACRE - 156' ON WATER



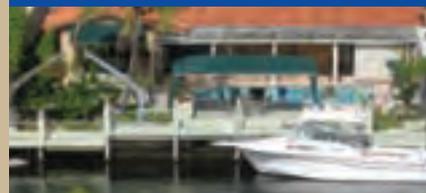
Island #5 with angle views to the bay! Build your dream home in this 24 hr gaurd gated community surrounded by multimillion dollar homes! 156' on the water with new seawall, owner financing, 1.49M

SANS SOUCI NON WATER "DIVORCE SHORT SALE"



4 bdr/3bth with 1 car garage. Non-water, 2900 sq. ft. with new barrel tile roof. 24 hour Guard Gated Community. This is a "Divorce Short Sale" \$399K

KEYSTONE POINT WATERFRONT 24 HOUR GUARDGATED SECURE



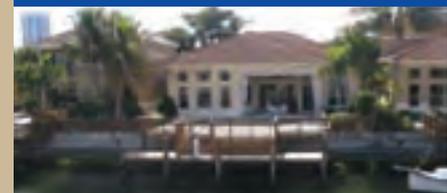
3brd/2bth, pool, 2800 sq. ft. Porcelan tile thruout, Granite kitchen, private cul de sac street. 75' of dockage with no fixed bridges to the bay. Motivated Seller. A Steal At \$548K

SANS SOUCI ESTATES WIDE BAY VIEWS AT A CANAL PRICE 1.1 MIL



4bdr/3bth, pool, aprx. 3000 sq. ft. Brand new rebuilt home. Marble floors, granite kitchen w/SS appliances, granite baths, also new seawall, dock & boatlift. 1.1M

HARBOR ISLAND WATERFRONT - OCEAN ACCESS NEWER CONSTRUCTION - 30' HI CEILINGS



3bdr/2.5bth, pool, 2 car garage, 65' of dockage. Gourgeous Appointments thruout, huge master suite, bidet, jacuzzi, the works! Fabulous granite open island kitchen owner will finance, good terms. 1.49M

SANS SOUCI ESTATES NONWATERFRONT 24 HR GATED COMMUNITY



4bdr/2.5bth, 2 car garage, pool w/jacuzzi, 24 hour gated community, large family home. Great location "across the street from multi-million \$\$ bayfront homes"!! 499K

CONTENTS

- 30 COVER STORY**
Into the Fire
- 18 COMMENTARY**
Feedback: Letters
- 22** Christian Cipriani: Urbania
- 24** Picture Story: Lemon City to Little Haiti
- OUR SPONSORS**
26 BizBuzz
- COMMUNITY NEWS**
48 Johnson & Wales: Recipe for Conflict
49 Taylor Park: Toxic Asset
49 Design District: Art Movements
50 Upper Eastside: Banking on the Boulevard
- NEIGHBORHOOD CORRESPONDENTS**
60 Wendy Doscher-Smith: Weight a Minute!
62 Frank Rollason: Gambling on the Future
64 Shari Lynn Rothstein-Kramer: Limits of Loyalty
66 Jen Karetnick: A Stitch in Time
68 Gaspar González: Let the Record Show
70 Mark Sell: No Shortcuts Allowed
- ART & CULTURE**
72 Anne Tschida: New Public Art
74 Melissa Wallen: Galleries + Museums
77 Events Calendar
- POLICE REPORTS**
78 Biscayne Crime Beat
- PARK PATROL**
80 Happy Trails: Virginia Key Bike Paths
- COLUMNISTS**
82 Pawsitively Pets: Holiday Treats
84 Vino: Thanksgiving Wines You'll Gobble Up
85 Kids and the City: Revamping Holiday Routines
86 Going Green: Collateral Damage
87 Your Garden: Storm Warning
- DINING GUIDE**
86 Restaurant Listings: 291 Biscayne Corridor Restaurants



BISCAYNE *Times*

PO Box 370566, Miami, FL 33137 www.biscaynetimes.com

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

PUBLISHER & EDITOR

Jim Mullin
jim.mullin@biscaynetimes.com

CONTRIBUTORS

Erik Bojnansky Senior Writer
erik.bojnansky@biscaynetimes.com

Anne Tschida, Arts Editor
anne.tschida@biscaynetimes.com

Pamela Robin Brandt, Crystal Brewere,
Terence Cantarella, Christian Cipriani,
Bill Citara, Karen-Janine Cohen, Wendy
Doscher-Smith, Gaspar González,
Margaret Griffis, Jim W. Harper, Lisa
Hartman, Jen Karetnick, Derek McCann,
Frank Rollason, Silvia Ros,
Shari Lynn Rothstein-Kramer, Mark Sell,
Jeff Shimonski, Melissa Wallen

BUSINESS MANAGER

Sal Monterosso
sal.monterosso@biscaynetimes.com

ACCOUNT EXECUTIVES

Marc Ruehle
marc.ruehle@biscaynetimes.com

Nancy Newhart
nancy.newhart@biscaynetimes.com

ART DIRECTOR

Marcy Mock
marseadesign@mac.com

ADVERTISING DESIGN

DP Designs
production@biscaynetimes.com

CIRCULATION

South Florida Distributors

PRINTING

Stuart Web, Inc.
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.

Uninsured Care
Atención A Personas Sin Seguro • Siwen Pwv Mwan Ki Pa Gen Asiram

Affordable
A Su Alcance • Abodab

State-of-the-Art Facility
Instalaciones Modernas • Erstalalayon Demy Model

Accepts Most Insurances
Se Aceptan La Mayoría De Los Seguros • Akseptn Laolipa Asiram

The Best Physicians
Los Mejores Medicos • Pi Ben Dikte Ya

JCAHO Accredited
Acreditado Por JCAHO • JCAHO Akredite Li

MIAMI BEACH COMMUNITY HEALTH CENTER

Serving the medical needs of the Miami Beach community for more than 35 years

Miami Beach Community Health Center North | 11645 Biscayne Blvd., Suite 103-104, Miami, FL, 33181

305-538-8835 | www.miamibeachhealth.org | Healthcare made easy.

exclusive

listings presented by majestic properties



MAJESTIC
PROPERTIES



10 UNIT INCOME PROPERTY
694 NE 76th Street | Belle Meade, Miami

PRICE UPON REQUEST

Cash flow positive in gated Belle Meade. Great opportunity to live in one or both PH's and earn income or as a trophy asset. 1 BD / 1 BA PH's and 8 - Junior 1 BD's. New central A/C and electrical. Updated roof and plumbing.



VILLA SERENA - MIAMI
485 NE 144th Street | Miami

2,922 SQ. FT. | 3 BD / 3 BA | OFFERED @ \$250K

Perfect for entertaining: 3 BD / 3 BA pool home on an acre of land. Attached outdoor cabana with bath/shower, and large bar and grill. Expansive master with in-suite roman tub/shower. Unapproved short-sale. Cash offers and by appointment only.



PARAMOUNT BAY
2020 N. Bayshore Drive | Miami

FROM \$452,000

Direct water views through 10 foot high ceilings. Construction-quality comparable to Icon Brickell and Marquis with Lenny Kravitz designs. Offering 1 + Den, 2, 3, and PH water view-units as well as urban-loft-style townhomes.



THE PRESERVE AT MIAMI SHORES
8920 NE 8TH AVE #1110

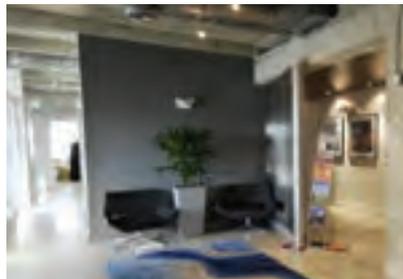
OFFERED @ \$199K

3-story 2 BD / 2 BA townhome near Miami Shores and East of Biscayne in gated community. Enjoy community park, pool, and location to shopping. Only \$155 / SQ FT Great investor unit as rented through April producing a 6% cap rate.



BRIAN CARTER, P.A. BROKER ASSOCIATE

cell 305 582 2424 | btcarter@majesticproperties.com



STYLISH CORPORATE OFFICES
Miami Design District

3,000 SQ FT | FOR LEASE \$7,500/MO

Gorgeous building with tele-entry. Elevator opens directly into this custom designed modern space with concrete floors, stainless walls, 5 baths, S/S kitchen appliances and much more. 7 Offices and 2 Executive offices with private bathrooms. Parking.



WATER VIEWS AT ONE MIAMI
325 S Biscayne Boulevard #3926 | Miami

1,416 SQ FT | 3 BD / 2 BA | OFFERED @ \$589K

Spectacular Northeast corner with unbelievable bay and ocean views from every room. Priced to sell. Property has tenant and is great for investors. 4% Commission to any agent whose buyer closes near asking price before December.



12 UNIT BUILDING IN LITTLE HAVANA
237 NW 10th Avenue | Miami

PRICE UPON REQUEST

Two free standing buildings on large 10,000 SQ FT corner lot. This income producing property will satisfy all investors. Completely renovated in 2003, the building maintains full occupancy year round in this HOT area of Little Havana.



MIDTOWN MIAMI TRUE CITY LIVING
Midtown Miami

FOR SALE IN THE MID \$200'S.

FOR LEASE IN THE \$1,700'S. 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. Cash offers only.



JEFF MORR
CEO

cell 305 677 5000
jeff@majesticmiami.com



ALEJANDRO AMADOR
REALTOR ASSOCIATE

cell 786 486 9841
aamadore@majesticproperties.com



KEVIN INSUA
REALTOR ASSOCIATE

cell 305 282 5178
kinsua@majesticproperties.com



LUIS GOMEZ
REALTOR ASSOCIATE

cell 305 763 1876
lgomez@majesticproperties.com

scan for the hottest collection of
homes, condominiums and commercial
properties in south florida.



305 398 7888 | majesticproperties.com

To join Majestic Properties please contact: Aireen Ortega @ 305 677 5009 | aireen@majesticmiami.com | www.joinmajestic.com



CONTEMPORARY ELEGANCE ON PRIVATE GATED ISLAND

Smashing residences ideally positioned just one block from the beach, Bal Harbour Shops and Lincoln Road. Contemporary full amenities buildings offer glamorous living on 8.5 acres with the safety and security of a gated private island estate. Two pools, 6,000 square foot fitness center, children's play center, business conference room, two-story party room, one-half mile waterfront walking promenade.

Distinctive Residences Available for Sale and Lease on Miami Beach at Aqua:
 2-4 Bedrooms condos, townhouses and penthouses from \$700,000 to \$3,000,000
 Call for a private tour! - www.AquaSalesAndRentals.com



SLEEK & SEXY

4 Bedrooms/ 4.5 Bathrooms + office with over 5,000 sq. ft. interior space in guard gated private Bay Point. Totally gutted, everything new! 2 car garage. Courtyard with salt water pool, dramatic waterwall & summer kitchen. Perfect for entertaining. **\$1,999,990**
621 Island Road - Bay Point



MED-DECO POOL HOME

3 Bedrooms/ 3.5 Bathrooms with 3,043 sq. ft. Terrazzo floors, 2 car garage on a very private 9,500+ sq. ft. lot. Built by renowned architect Henry HoHauser.
\$1,028,000
5363 La Gorce Drive - Miami Beach
<http://www.Obeocom/671656>



VILLA ON THE GREEN

5 Bedrooms/ 4.5 Bathrooms, renovated with impact windows & doors. Sunroom with lovely views of exclusive La Gorce Golf & Country Club.
\$1,149,000
5926 La Gorce Drive - Miami Beach
<http://homesite.obeo.com/671685>

NANCY BATCHELOR

0 305 329 7718 - C 305 903 2850

NANCY@NANCYBATCHELOR.COM - WWW.NANCYBATCHELOR.COM





VILLA VECCHIA - Legacy Estate

Elegant, recently renovated, one of the best homes in Miami Beach. Very private 18,000 sq. ft. gated compound on 2 waterfront acres. 13 Bedrooms/12.5 Bathrooms, pool pavilion, gazebo, 100 ft. dock, 5 car garage, separate guest house, gym, playground and your own ballroom! Minutes from beach, Bal Harbor shops.

4821 Pinetree Drive - Miami Beach

www.4821pinetreedrive.com



Home
Is Where Your Art Is!



MID-CENTURY MODERN La Gorce Island

Chic pool home with the finest of finishes. 3 Bedrooms/ 4.5 Bathrooms with 3,309 sq. ft. of luxurious interior, new kitchen & baths. Hollywood glamour in guard gated exclusive enclave.

**6620 Windsor Lane
Miami Beach**

www.6620windsorln.com

Nancy Knows Your Neighborhood



SCAN THE BARCODES TO SEE LISTINGS

OUR ONLINE REACH IS #1 IN THE INDUSTRY

Our combined sphere of influence with Sunny Realty's distinguished reputation as one of the most visited websites in the Luxury and Commercial Miami real estate market, creates the largest personal real estate network in South Florida. This equates to unparalleled exposure for your property.

Our website generates over 100,000 unique visitors (not hits) per month, every month, which is by far the most used and visited website for local residential and commercial real estate in Florida. We are a featured Realtor for Sunny Isles Beach and other nearby areas on Realtor.com, Trulia.com, Zillow.com, Hauteliving.com and Luxuryproperties.com. We implement social media with exposure on Facebook, Twitter, YouTube, LinkedIn among others. We have a large International client base of over 10,000 clients all over the world and send automatic email alerts to interested clients when a new property becomes available. We advertise in various print publications which are distributed in Miami, New York, Sao Paulo, Bogota, Caracas, Moscow, Beijing and other worldwide publications. Your property will be showcased and seen by thousands of potential buyers every day.

Our team at Sunny Realty comprises a very select group of real estate professionals uniquely selected due to their diverse experience and backgrounds. We offer in-depth knowledge and information, personalized service and when needed our language capability includes fluency in Spanish, Russian, Portuguese, French, German, Italian, Hebrew and more.

LUXURY MARKET WATCH SOLD SINGLE FAMILY LAST 90 DAYS

AREA 33137-33138

Address	Beds	Baths	Yr Built	Sq Ft Liv	List Price	Sale Price
600 SABAL PALM RD	5	5 / 1	1947	5,408	\$5,450,000	\$4,425,000
10166 NE 12 AV	4	4 / 0	1950	2,591	\$850,000	\$750,000
540 SABAL PALM RD	0	0 / 0	2010	100	\$769,000	\$690,000
1250 NE 87 ST	4	3 / 0	1953	3,456	\$725,000	\$625,000
910 BELLE MEADE ISL	3	2 / 1	1951	3,024	\$725,000	\$725,000
8530 NE 10 AV	3	3 / 1	1941	3,854	\$699,000	\$500,000
308 NE 96 ST	5	3 / 0	1947	3,200	\$670,000	\$670,000
520 NE 92 ST	4	3 / 1	1948	3,190	\$649,000	\$600,000
9915 NE 4TH AVE RD	3	3 / 0	1950	2,705	\$549,000	\$528,000
1150 NE 86 ST	3	3 / 1	1953	2,143	\$525,000	\$520,000

AREA 33160-33180

Address	Beds	Baths	Yr Built	Sq Ft Liv	List Price	Sale Price
263 OCEAN BL	6	8 / 1	1998	8,718	\$8,800,000	\$6,300,000
415 CENTER ISL DR	2	2 / 0	1952	2,934	\$2,460,000	\$2,150,000
16486 NE 32 AV	6	7 / 0	2003	6,711	\$2,400,000	\$2,100,000
16425 NE 31 AV	5	5 / 2	2007	5,979	\$2,395,000	\$1,650,000
333 ATLANTIC AV	4	3 / 0	1972	3,000	\$2,225,000	\$1,925,000
439 CENTER ISL DR	5	6 / 1	1987	4,664	\$2,195,000	\$2,000,000
357 CENTRE ISL	5	4 / 1	1982	4,390	\$1,999,000	\$1,466,750
3752 NE 199 ST	6	5 / 1	1998	5,228	\$1,500,000	\$1,423,000
3323 NE 171 ST	5	2 / 1	2011	0	\$1,425,000	\$1,100,000
20125 NE 23 CT	4	4 / 1	1972	5,234	\$899,900	\$759,400
19469 40 AV	4	5 / 1	1998	3,432	\$899,000	\$855,000

SUNNY
Realty

Luxury Miami Real Estate

3873 NE 163rd Street, N Miami Beach, FL 33160
PH 305.335.4144 | FREE 877.368.2318
SunnyRealty.com

Мы говорим на русском
Hablamos Espanol
Nous parlons francais
Falamos Portugues



OUR **PASSION** FOR
CUTTING EDGE
TECHNOLOGY

+

OUR **PASSION** FOR
MIAMI REAL ESTATE

=

SOLD

JADE OCEAN SUNNY ISLES



One of a kind 2 story penthouse in Jade Ocean. Over 3,700sq.ft., direct ocean views, 3 bed. 3.5 baths, private elevator foyer, high-end finishes and furniture.

PRICE \$3,500,000



JADE BEACH SUNNY ISLES



Spectacular Penthouse on the 48th floor in Jade Beach. 11ft. ceilings, 4 bed. 5.1 bath, amazing ocean and bay views. Decorated by DKOR Interir Designers!

PRICE \$3,500,000



AQUALINA SUNNY ISLES



Stunning direct ocean and intra-coastal views from this 32nd floor palace in the sky. 3 bed, 3 bath, flow throughout layout, sold furnished, Milano model.

PRICE \$1,850,000



WHY IS SUNNY REALTY SO FAR AHEAD?

The reason is because we realized before our competitors, both large and small brokerages, that the MLS was just not enough. We needed to provide information and keep up with technology. In knowing this, we have lapped our competition in online social media, Internet search ability and credibility.



LANA BELL
Licensed Florida Realtor
Luxury & Waterfront
Specialist
PH: 1.877.368.2318



MATTHEW JACOBS
Licensed Florida Realtor
Luxury and Commercial
Specialist
PH: 305-335-4144

YOU DONT JUST BUY MIAMI REAL ESTATE
YOU BUY THE LIFESTYLE

PH 305.335.4144 | FREE 877.368.2318

www.SunnyRealty.com

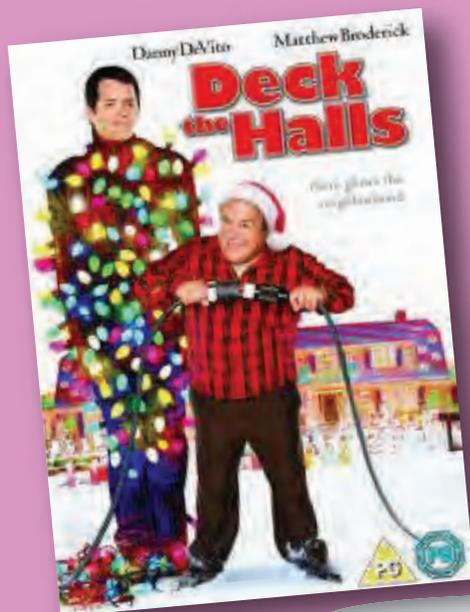


Deck the Halls with a FREE MOVIE!

Wednesday, November 23
Holiday Activities 5:30 – 7:30 pm
Movie Starts 7:30 pm
Fountain Plaza

Pre-order a dinner package to be delivered at the event; please watch ShopMidtownMiami.com for details.

Children will have fun making a holiday craft.



Deck the Halls
November 23
Showtime 7:30 pm



the Shops at
midtownMiami

3401 N. Miami Avenue, #132
Miami, Florida 33127



Commentary: LETTERS

Mayor to Gaspar: Stop the Assault

As a mayor concerned with delivering quality municipal services in a challenging economy, the health and success of my city is my priority. So I'm asking *Biscayne Times's* Gaspar González to suspend his assault against the Village of Biscayne Park.

I believe that González and the *BT* do our city a grave disservice with negative articles characterizing the city as uncaring toward its residents.

González's perspective is often misguided, and he habitually bends facts, purportedly revealing some dark side of government and societal norms in our village. His correspondent's column is personality-driven, explicitly expressing a point of view that is detrimental to our city.

While editorials and opinion pieces serve a purpose to stimulate community discussion and advocacy, such pieces need to be based in fact, not unfounded emotion or opinion. Sadly, it seems that truth is only marginally significant to González. He speculates as to my thought processes but he has never interviewed me, nor have I spoken to him concerning his columns. Until now, I have refrained from public comment on these writings.

His column "Mr. Jacobs Has a Problem" (October 2011) follows González's usual pattern of selective retelling. A brief background could have included that FPL is replacing the support poles in some areas as part of a grid-wide hardening project, mandated by federal regulation, reported to the state PSC.

The existing route provides local service to Biscayne Park and will continue to serve the same purpose. There is no change of use that would require zoning considerations. The village building official reviewed the plans and exercised his authority, free from political involvement, pursuant to the Florida Building Code.

Letters sent by FPL to the community advised of the project on at least two occasions, in advance of location-staking that signaled the planned placements several months before the poles went into the ground. The village building department followed the project and continues to assist residents in communications with FPL on accommodations to particular placements and restoration.

González's article and related picture further lack perspective in that they neglect to capture that the original pole's



proximity to the corner roadway caused a line-of-sight safety issue, and a large tree (conveniently just outside of the picture frame) required the pole's placement to be closer than was Jacobs's prior experience.

So Jacobs came to the September 13 commission meeting with a problem. I welcomed him before the meeting, as I generally greet everyone. He spoke at public comment, expressing his distress over a pole that he said was placed on his property, contrary to his understanding that the lines would be underground.

I asked Jacobs to exchange information with the manager, who could assist him with the issue, as the building department has done for other residents.

González's column failed to report that Jacobs grew increasingly agitated and repetitive with his remarks. When Jacobs left the podium, he stood at the administration table yelling at our village employees; not only disrupting the meeting but, frankly, causing concern for his welfare and the welfare of our staff.

González also inaccurately states that the new poles are "in some cases, as much as ten feet taller." The poles, placed in the public right-of-way, start out taller, are buried deeper underground, adding strength and wind resistance, and ultimately they are, within inches, the same elevation as the old poles.

As FPL transfers its facilities (the tallest hanging lines) to the new poles, the old poles are cut down to the level of the AT&T and Comcast lines, until those vendors move their facilities over and the old poles can be removed.

Within days of learning about Jacobs's concern, the situation was relayed to FPL representatives, as the village had done for several other residents. Jacobs tells me that a plan

Continued on page 20

GOLDEN ISLES



*Opportunities like this don't
Come Often*

2 lots side-by-side. No bridges to ICW.
Vacant Point lot 20,000sq.ft. w/334'
on water !

Adjacent Property with 1960's
home, 4BED, 4 BATH, 3500sq.ft. 2 Car
Garage, Pool on 100'X150' lot. Lot and
house can be purchased separately. Offers
Welcome!



434 FT ON WATER

*Where Buyers
and Sellers
intersect every
day*



KEYSTONE POINT-NEW 2011



**2011 Brand New Construction
with Bayviews!!!**

2sty waterfront - SE views of Beautiful Biscayne
Bay. Soaring ceilings, Hurricane-impact
windows & doors, marble flrs & baths, upstrs
master suite-french drs open to 600sf sundeck
overlooking Biscayne Bay! 2 walk-in closets, spa
tub, sep. shower, bidet & dual sinks. Solid wd
flrs throughout 2nd flr includ loft-office-possible
5th bdrm. Dwnstrs bdrm has private bath.
kitchen equipped w/natural gas.



2350 BAYVIEW LANE

REMODELED TO PERFECTION



**WATERFRONT HOME –OCEAN ACCESS
–NO BRIDGES TO BAY!**

No expense was spared in this magnificent
Keystone Point waterfront pool home. Total
renovation in 2011, over 4000 sq.ft. under
A/C, 5 beds, + office and 4 baths.

Outside/Summer kitchen is perfect for
entertaining and family gatherings. New 20k
lb. boat lift, dock and seawall. Too many
upgrades to list. A Must SEE! 24 Hour guard



BOAT LIFT & NEW DOCK !

Montgomery & Koebel, Inc.

Annie Montgomery Realty



www.jeffkoebel.com
jeffkoebel@realtor.com

305-606-2252



BISCAYNE DENTAL CENTER

All Done
One Place

- ✓ General Dentistry
- ✓ Cosmetic Dentistry
- ✓ Invisalign
- ✓ Dental Implants
- ✓ Periodontics
- ✓ Endodontics
- ✓ Oral Surgery

- Most Insurances Accepted
- Affordable Prices
- Multiple Payment Plan Options
- In-House Financing

NEW PATIENT SPECIAL!

- Comprehensive Exam (D0150)
- Full Mouth X-Rays (D0274)
- Cleaning (D1110)

\$39

*unless periodontal disease present

Visit us in our other location

TAMIAMI
DENTAL CENTER

13232 SW 8th St.
Miami, FL 33184
P: 305-553-9655
F: 305-553-9688

**14771 Biscayne Blvd.
North Miami Beach, FL 33181**

Just North of Costco in the Biscayne Commons Plaza

305.945.7745

Your One Stop Smile Shop



Commentary: LETTERS

Letters

Continued from page 18

was reached through these communications, and if it can be accomplished, he believes it will be a better result from his perspective.

González's faulty methods, his misstatements, and the caricature he draws of me and my city are unfair. His columns help divide a small and generally friendly community — one with a bird sanctuary, honored with Tree City USA recognition, a one-stop-light hamlet in the middle of an urban center, where people know their neighbors. A community so inviting that González chose to purchase a home and raise his family here.

Come on, Gaspar, work with us to continue to make the Village of Biscayne Park a better place to be.

*Mayor Roxanna Ross
Village of Biscayne Park*

Commissioner to Mayor: Stop Stifling Dissent

With "Mr. Jacobs Has a Problem," Gaspar González has once again hit the nail on the head regarding Biscayne Park politics. And once again he will be denigrated by an extremely small but loud clique for shining a light on some very bad decisions by the majority of the Biscayne Park Commission.

I've already heard one particular resident, apparently a fan of large concrete poles, claim that Mr. González is technically wrong about the height of the poles, intimating therefore that the rest of his column, and all of Mr. Jacobs's concerns should be negated.

Nothing can be further from the truth. The heart of the column is not the height of the poles but the height of tone-deafness achieved by three elected officials. Instead of the mayor admitting that there was no planning and zoning meeting that could have set some limitations on what FPL planned to install in our rights-of-way, she tried to pawn him off on the manager. Instead of explaining to a resident who instantly had his property values decreased by an out-of-place concrete pole that she and Commissioners Anderson and Childress allowed to happen, she told him his time was up.

Simply put, instead of defending her majority's decision to vote down my motion to have FPL submit the data necessary to use wood instead of concrete, the mayor chose instead to shut down

Mr. Jacobs. This is even more disturbing given that an FPL engineer stated in a public meeting, and again privately at a meeting with a resident and myself, that in many cases three wood poles would do the job of two concrete poles.

Is that important? Ask someone who lives on 119th Street or 8th or 10th Avenue who now has to live with those concrete pylons for the next 50 years.

Asking residents to abide by village ordinances while the village itself ignores them needs to stop. The concept of shutting down anyone who asks reasonable questions needs to stop. The idea that obtaining information and data before making decisions is a waste of time needs to stop.

All of us should be held accountable for our actions, whether it be our manager, our commissioners, or our voters, who now have a responsibility to investigate what each candidate would do in these situations. If they have not previously served publicly, they should be asked how they feel about such decisions as voting to limit budget-hearing questions to three minutes and manager evaluations to ten minutes, as the mayor and Commissioners Anderson and Childress recently did.

For the hundreds of residents who signed petitions regarding the 30-year FPL franchise agreement, please ask the candidates (who are sure to ask for support and for signs in their yards) why so many residents were disregarded.

Ask if they thought that giving up control of six percent of their ever-increasing electric bill for 30 years was a good idea.

Ask about your water bill that has funded North Miami's operations and sewer debt instead of the stated capital improvement purpose.

Ask why so many healthy Australian pines had to be cut down.

Just ask how they protected our village, and listen carefully.

When Mr. González says that "Mr. Jacobs's problem is also our problem," he is exactly correct. Because being shut down by a mayor, having a commissioner tell another to "behave yourself" as a way to continue shutting down that resident is not what any village should be about.

*Commissioner Steve Bernard
Village of Biscayne Park*

Continued on page 59

 SCANDESIGN
WAREHOUSE
SALE



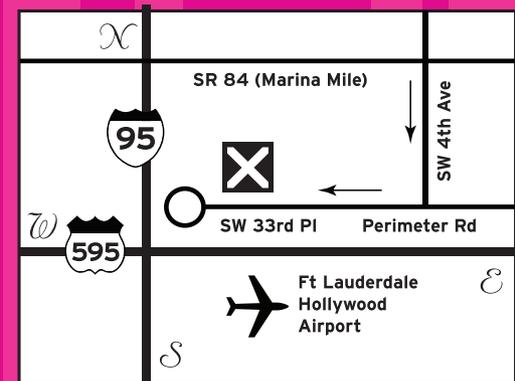
SATURDAY,
NOVEMBER 19
ONE DAY ONLY!
9am-5pm

HUNDREDS OF SCAN DESIGN PIECES MUST GO
LIKE NEW, SCRATCH & DENT, AS-IS, OVER STOCKS, DISCONTINUED

**SOFAS • SECTIONALS • DINING SETS
BEDROOMS • RECLINERS • AND MORE!**

Arrive early to get the best selection.
This will be a first-come, first-served sales event.

WAREHOUSE
1400 SW 33RD PLACE
FT LAUDERDALE, FL 33315
954.764.1300



SCANDESIGN.COM



@scandesign1969

Brickell: Your Parents Will Love It

The place radiates a generic sheen that is part Naples, part Lincoln Road

By Christian Cipriani
BT Contributor

In my quest to explore Miami's new condo cosmos, I set out this month to re-discover an area I rarely visit — Brickell.

Today's Brickell is a mishmash of new businesses, and while the common thread seems to be high price tags for their high-rise customers, their generic sheen gives off a blurry aura without much definition. The neighborhood wants to be everything for everyone, which accounts as much for its widespread appeal as it does for my lack of interest.

Beyond stopping by friends' condos, picking up a bottle at Aficionado's on SE 12th Street, or special occasions like Miami Spice and the World Cup, Brickell just isn't an area my peers and I frequent. But in the spirit of discovery, I packed up my attitude and set out first on a weeknight, then later on a more bustling Saturday, to see what it's all about.

My biggest problem with hitting Miami Beach anymore is parking. I recently upgraded to a car that a real adult might drive, so when I cruised into Mary Brickell Village at 9:30 on a Wednesday night, I was excited to see ample, well-lit street parking and a cheap garage (\$4 for a night on the town beats \$10 for an afternoon on Lincoln Road).

We stepped out and surveyed the landscape: clean, new, but fairly quiet.

Upstairs at the indoor/outdoor mall (a building style I don't particularly care for), ladies' night karaoke at Blue Martini was gearing up, but we needed food first. The Middle Eastern fare at Rice House of Kabob really hit the spot — healthy, tasty, and priced just right.

We decided to skip Blue Martini and head straight for Baru to immerse ourselves in the Brickell experience. My friend and I placed bets on the price of drinks. My house cocktail was just \$7, a price that surely draws the crowds. His Scotch rang in at a more familiar \$12.

Then we stepped out back to see a live band on the patio with a late 30s, early 40s crowd that appeared to have read up on how people in Miami dress. But I'll bet they have the same contempt for the trendy-broke fashionistas crawling around my Edgewater neighborhood.

The barman poured them strong, and after two I was tipsily sprinting back to Rice to find my iPhone after *not* finding it in my back pocket. It was there, as I left it. Point, Brickell. After Baru, we poked around more spots, took a drunken run through Publix, and called it a night.

Three days later my girlfriend and I dressed up and headed back, only this time the garage was heaving with luxury cars, girls teetering on stilt-like heels, and guys puffing up their proverbial manes. Strolling through the outdoor



BT photo by Wendy Doscher-Smith

mall, I noticed whole new throngs of people — underage cliques loitering happily in the plaza, large tables of wealthy-looking South Americans, families, couples young and old, dressed up, dressed down, you name it.

The new Brickell is still trying to figure out if it wants to be an exciting downtown Naples or a less vulgar Lincoln Road. It has features of both mixed with generous portions of vanilla. Whatever it may be, it's popular. Brickell's charm is calibrated to include anyone and everyone who can pay their way.

With no plans or reservations, we headed to Dolores But You Can Call Me Lolita. I held the door for a group of young, overdressed couples and received not even a grateful nod. The manners here are definitely more South Beach than Naples, but Brickell is still a place I can see taking my parents when they visit. They find my hood a little too...raw.

Within seconds, we were back out the door and headed to Perricone's, too hungry to wait 45 minutes for a table at Dolores. Here, things were equally jammed, so we lingered over drinks, giggling at heavily marked-up bottles of Kim Crawford and Veuve Clicquot, and listening in on the bar's

middle-age singles scene.

"You fish? What for?" a woman blurted, interrupting two men who weren't speaking to her. "Carp, bass, salmon, mackerel? What?" They didn't take the bait.

Pop-techno from Baru's packed patio wafted across the street onto Perricone's rustic deck, spoiling the atmosphere more than the big-screen sports. After 30 minutes, we were ushered in for a delicious, indulgent, and decidedly rushed meal.

The rest of the night we wandered the streets, trying to figure out how all these people fit in, ourselves included. We concluded we didn't. We're too young, too hungry for genuine flavor to make this area routine.

You may occasionally find us at Tobacco Road, and until recently, Transit Lounge, but we aren't ready to commit to weekends of high-priced people-watching.

Not that I wish Brickell anything less than the best, or that we'll never come back. After all, winter is around the corner and I need somewhere I can take my snowbird parents.

Feedback: letters@biscaynetimes.com

WINTER DAY CLASSES STARTING JANUARY
CALL NOW!
BEGIN YOUR JOURNEY AS A HOLISTIC MASSAGE THERAPIST TODAY
"We Educate Your Hands To Do Your Hearts Work"

EDUCATING HANDS SCHOOL of MASSAGE
3883 BISCAYNE BLVD. MIAMI, FL 33137
305-285-6991
www.EducatingHands.com

Tuyo

an exquisite fusion of new world flavors



Tuyo is the crown jewel sitting atop Miami Dade College's new Miami Culinary Institute, offering a spectacular view of the bay and Miami skyline.

Join award-winning Executive Chef Norman Van Aken for a transformative dining experience embracing farm-to-table philosophies.



Tuyo is fusion. Tuyo is vision. Tuyo is yours.

At the rooftop of Miami Culinary Institute
Miami Dade College, 415 N.E. Second Ave.
Downtown Miami
Valet parking available

Book today for your holiday party or private dining.

Reservations:
305.237.3200 • www.tuyomiami.com

Lemon City: Still Alive and Well as Little Haiti

A view of our past from the archives of HistoryMiami

By Paul George
Special to the BT

Lemon City was a vibrant working-class neighborhood in the early years following World War II, as seen in this photograph of NE 2nd Avenue near 60th Street, shot on July 13, 1948.

Toward the left of the picture stands the community's most venerable structure, built in 1902, as the offices of Dr. John DuPuis, a notable physician, who also treated Native American patients who knew him endearingly as the "Lemon Doctor."

Still standing today, the building served as a pharmacy for decades, as well as a branch of the United States postal system, which operated there until 1974.

Just south of the large, masonry building, with its cluster of coconut palm trees, is the Magic City Trailer Court, a pared-down version of which remains on that site.

Out of the photograph, and to our right of the young bicyclists was a stand of oak trees that later framed Notre Dame High School for girls, and still later, Notre Dame d' Haiti, a Haitian Catholic Church, which continues to serve as the spiritual center of today's vital Caribbean community.

To order a copy of this photo, please contact HistoryMiami archives manager Dawn Hugh at 305-375-1623, dhugh@historymiami.org.

Feedback: letters@biscaynetimes.com



Photo courtesy of Miami News Collection, HistoryMiami, #1989-011-9548

FREE SEMINAR NEW HOMEOWNER RESCUE PROGRAMS



JAKEMILLERLAW

LAW OFFICES
OF JAKE MILLER, LLC

PHONE
(305) 758-2020

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

EMAIL
Info@JakeMillerLaw.com

ON THE WEB AT
www.JakeMillerLaw.com



This seminar will discuss
new government & lender incentives:

- \$20,000 short sale incentives paid directly to homeowners
- Refinance to lower interest rates for owners currently on-time with their payments
- Principal reductions

DATES: Thursday, November 10 & 17 | **TIME:** 6-7p.m.

LOCATION: Wells Fargo Tower, 12550 Biscayne Blvd., 8th Floor

To RSVP send your name, email, and phone number to RSVP@JakeMillerLaw.com or...

Call 305.758.2020 To Reserve Your Seat Now!



Featured Properties



23 BISCAYNE BAY - OCCUPANCY JUNE 2012
DIRECT BAY VIEW FROM THIS SPACIOUS
3BEDROOM 2BATH SE CORNER UNIT.
BUILDING AMENITIES INCLUDE POOL, GYM,
24HR SECURITY & COVERED PARKING.
BRAND NEW CONSTRUCTION!
3BED / 2BATH 1,403 Sq.Ft

FOR SALE AT \$329,700
501 NE 23rd Street
Miami, FL 33137

LINETTE GUERRA
PH:305-915-0148



23 BISCAYNE BAY - OCCUPANCY JUNE 2012
VIEWS OF DOWNTOWN MIAMI SKYLINE &
BISCAYNE BAY FROM THIS SPACIOUS
3BEDROOM 2BATH SW CORNER UNIT.
BUILDING AMENITIES INCLUDE POOL, GYM,
24HR SECURITY & COVERED PARKING.
3BED / 2BATH 1,403 Sq.Ft

FOR SALE AT \$305,000
801 NE 23rd Street
Miami, FL 33137

LINETTE GUERRA
PH:305-915-0148



BRICKELL

DIRECT AND UNOBSTRUCTED VIEWS
OF THE MIAMI RIVER, DOWNTOWN
MIAMI & MIAMI BEACH. OPEN AND
SPACIOUS 1/BR 1/BA. AMENITIES
INCLUDE POOL, SAUNA, GYM, SPORTS
ROOM, 24HR SECURITY & MORE!
1BED / 1BATH 704 Sq.Ft.

FOR SALE AT \$239,000
WIND BY NED
350 S MIAMI AVE #2711
MIAMI (BRICKELL)

LINETTE GUERRA
PH: 305-915-0148



BRICKELL

BEAUTIFUL CONDO IN AREA WITH AMAZ-
ING VIEWS OF THE DOWNTOWN MIAMI
SKYLINE & BAY. NOLTE KITCHEN AND
STAINLESS STEEL APPLIANCES. 200 SQ
FT BALCONY SPACE. BUILDING OFFERS
A POOL, SPA, SAUNA, SPORTS ROOM, LI-
BRARY, 24 HOUR CONCIERGE.
2BED / 2BATH / 1075 Sq.Ft.

FOR SALE AT \$295,000
WIND BY NED
350 S MIAMI AVE #3402
MIAMI (BRICKELL)

LUIGI DEVOTO
PH: 305-992-4255



INCREDIBLE VIEWS FROM THIS 1BED/1.5BATH ON THE 26TH FLOOR. 735
3Q FT FLOOR PLAN W/ LARGE 180 SQ FT BALCONY, FINISHED IMPECCABLY
W/ WDRY FLOORING THROUGHOUT, GRANITE COUNTERS, JENNI-
AIR S/S APPLIANCES & ITALIAN CABINETS. 1BED / 1.5BATH 735 Sq.Ft.

FOR SALE AT \$240,000
TWO MIDTOWN MIAMI
3475 S COAST AVE #H2602
MIAMI, FL

CATHERINE L'EGUEU
REALTOR ASSOCIATE
PH:305-794-6366



SPECTACULAR OCEAN AND INTERCOASTAL VIEWS FROM THIS
SPACIOUS OCEANFRONT 2 BEDROOM / 2 BATHROOM UNIT
NEW CARPET AND PAINT. FULL AMENITIES BUILDING
RECENTLY REMODELED IN 2008. LIVE IN PARADISE. WON'T LAST AT
THIS PRICE. 2BED / 2BATH, 1425 Sq.Ft.

FOR SALE AT \$229,000
OCEAN RESIDENCES
881 S OCEAN DR #1504
PALM BEACH

RICARDO CRUZ
REALTOR ASSOCIATE
PH:305-310-4693



AMAZING PANORAMIC VIEWS TO MIAMI BEACH SKYLINE, PORT OF MIAMI,
& MORE. LUXURIOUS 3BED / 3BATH CORNER UNIT IN THE HEART OF THE
ARTS AND ENTERTAINMENT DISTRICT. MARBLE BATHS, GRANITE KITCHEN
COUNTERS, AND INDIVIDUAL WID. THE 1800 CLUB IS A SPECTACULAR 42-
STORY LUXURY BAYFRONT CONDOMINIUM.
3BED / 3BATH 2189 Sq.Ft.

FOR SALE AT \$780,000
THE 1800 CLUB
1800 N BAYSHORE DR #2001
BISCAYNE BAY

CEM TURK
REALTOR ASSOCIATE
PH:305-510-9512



URBAN LIVING IN BEAUTIFUL LOFT STYLE CONDO W/10' CEILINGS,
VIEW OF INTRACOASTAL WATERWAY FROM HUGE BALCONY RUNNING
ENTIRE WIDTH OF UNIT & ACCESSIBLE FROM 3 SETS OF SLIDING
GLASS DOORS. 2BED / 2BATH, 943 Sq.Ft.

FOR SALE AT \$305,000
THE YORKER CONDO
444 NE 10TH ST #904

CAROLINA ZUKOWSKI
REALTOR ASSOCIATE
PH:786-312-4041



GREAT UNIT WITH MAGNIFICENT CITY AND OCEAN VIEWS. 1 BEDROOM
AND 1 BATH AND HALF, OPEN KITCHEN, NEW APPLIANCES, BIG TER-
RACE. QUANTUM ON THE BAY OFFERS GREAT AMENITIES, POOLS,
SAUNA ROOM, YOGA STUDIO, PARTY ROOM & FITNESS CENTER.
1BED / 1.5BATH 789 Sq.Ft.

FOR SALE AT \$250,000
QUANTUM ON THE BAY
1900 N BAYSHORE DR #1014
BISCAYNE BAY

MARCELA LANG
REALTOR ASSOCIATE
PH:954-296-0587



BEAUTIFUL AND TOTALLY RENOVATED SINGLE FAMILY HOME IN
NORTH MIAMI. NEW KITCHEN, NEW BATHS! LARGE TWO STORY
HOME IN GATED COMMUNITY. THIS IS A MUST SEE!
3BED / 2.5BATH 3,881 Sq.Ft.

FOR SALE AT \$290,000
SAN SIMEON HOMES
325 NE 215TH ST
NORTH MIAMI

LEANDRO MURIAS
REALTOR ASSOCIATE
PH:786-790-3800



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

www.LaPlaya-Properties.com



BizBuzz

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

By Pamela Robin Brandt
BT Contributor

No time to waste, readers. If you don't get to your holiday planning now, if not sooner, you're going to end up at your gathering in some rag, serving your guests a half-frozen turkey and a pumpkin pie with a filling you have to sip with a straw.

Instead place your order for a traditional pie — or for free-thinkers, a turkey cake — with master baker Jenny Rissone at **Pastry Is Art** (12591 Biscayne Blvd., 305-603-9340). Mention the *BT* for a free cupcake. Note for those deluded enough to believe they will not be five pounds heavier by New Year's: Rissone adds that she's now offering all her baked goods sugar-free.

If you don't want any part of preparing those Thanksgiving or Xmas dinners, who'd blame you? And who's to know if you order the whole shebang from **Bagels & Company** (11064 Biscayne Blvd., 305-892-2435)? Since it's only \$175 for a complete holiday feast — main item: a 15-pound turkey — for ten people, you'll probably even save yourself money as well as stress.

Though not holiday-related, there's time-sensitivity about November's offer from **Werner Staub's Peppermill**

Restaurant & Bar, a new advertiser — or rather an old friend with a new address (350 Bayview Dr., Sunny Isles Beach, 305-466-2016) — featuring beautiful views of Biscayne Bay. The offer, a two-lobster special for \$25.95, is time-sensitive because at that price we may consume the whole month's lobster supply before you get there. Seriously.

When the turkey leftover meals get tiring, take a break at new advertiser **Raja's** (33 NE 2nd Ave., 305-539-9551). The filling \$6.99 lunch special has long been one of downtown Miami's best buffet deals (though we're addicted to the made-to-order South Indian dosa and uttappam pancakes. Raja's caters, too, if you're thinking holiday office party.

More in the mood for sushi? Stuff yourself silly at new advertiser **Ginza Japanese Buffet** (16153 Biscayne Blvd., 305-944-2192). It's all-you-can-eat, but since sushi is so healthy, it doesn't count. There's a huge assortment of other Asian goodies, too — BBQ ribs, tempura, hibachi items, and more. But just eat more sushi after you hit the heftier items and the calories don't count. See Ginza's ad for a seniors' dinner discount.

When friends from (or frequent travelers to) Italy get homesick, new advertiser **Fratelli Milano** is the cure (213 SE



1st St., 305-373-2300). There's a reason why this place is often packed. Family run, with authentic but creative food (not clichéd), it feels like a true neighborhood trattoria, transplanted whole.

Speaking of favorite Italian food sources, **Laurenzo's Italian Market** (16385 W. Dixie Hwy., 305-945-6381) is joining forces with Miami's food trucks by hosting "Food Truck Fridays" at the market. Ten trucks are already signed up for the first event, November 18, from 5:00-10:00 p.m., and Laurenzo's itself will be open till then offering wine and beer specials plus wood-oven pizza and Italian desserts. Subsequent gatherings will be the first Friday of each month.

To give your tummy a timely post-Thanksgiving time-off, for which it'll be truly thankful, try new advertiser **Salad**

Creations (2001 Biscayne Blvd., 305-576-5333). With this month's ad — and at this location only — you'll get \$2 off any entrée after 4:00 p.m. They do large, lovely salad and wrap platters for parties, too. Bring in the ad for 15% off orders of \$75 or more.

Just in time for holiday cookouts — especially satisfying to have when it's snowing up north — **Gacho Ranch** (7251 NE 2nd Ave. #113, 305-751-0775), famed for its superb traditional Uruguayan steak cuts, announces a new line: grass-fed Wagyu beef from Grassland Delights in Uruguay. It's hard to pass up a Gacho picanha, but one look at these buttery marbled beauties and you know they were born for BBQ.

.....
Continued on page 28



PLEXIGLAS • LEXAN



Manufacturers of Acrylic Furniture Design

Acrylic Mirrors • Marine • Display Cases
Pedestals • Sheets • Rods
Boat Windshields & Hatches

**Cut to size while you wait
Custom fabrication on premises
We Export**

PlexiHouse

305-576-9991

Fax: 305-576-9993
Web: www.PlexiHouse.net
Hours: Mon-Fri 10am-4pm

Located in the Miami Design District
4030 N. Miami Ave., Miami, FL 33137

KIMBERLY O'MAHONY PRESENTS
MIAMI LUXURY HOMES
 OF THE HIGHEST QUALITY



545 NE 59TH STREET

Magnificent and architecturally stunning 1925 2-story Old Spanish home on double lot in Morningside. 4-bedroom main house and two 1-bedroom guest houses. Original wood floors, fireplace, beamed volume ceilings, large wood/granite/stainless steel eat-in kitchen, formal dining room, foyer, library. Fenced yard with 8-foot privacy wall. Property has much potential as it is residential on tree-lined street in gated neighborhood but zoned for office. In the Upper Eastside and close to shops and restaurants. **\$1,095,000**



790 NE 72ST

Beautiful 1927 Mediterranean Revival two-story corner pool home w/separate guest house. Located in the Historic Bayside neighborhood. Featured in films, TV and print ads. Restored to perfection. Gourmet kitchen w/top of the line appls including Sub-Zero, Thermador, Fisher Paykel, and Ann Sacks/Herbeau sinks and faucets. Grand living areas. Full-size generator in backyard. Double French doors lead to lush gardens which enhance this gated 10,000SF property. Walk to bay and Upper Eastside restaurants and shops. **\$1,195,000**



5600 N. BAYSHORE DRIVE

Mid-Century Modern home featured on HGTV, numerous print ads and photoshoots in guard-gated Morningside Historic District, across the street from the bay and in the heart of the hot Upper Eastside. Black terrazzo flooring, one-of-a-kind sculptural den, indoor koi pond, walls of glass to allow lots of natural light, all built around screened-in slate pool area for indoor/outdoor tropical living. High-end gourmet kitchen w/concrete flrs. Luxurious master suite w/spa-like bthrm. Home is a work of modern art. **\$1,395,000**



1366 S. BISCAYNE POINT ROAD

Super chic bayfront tropical paradise describes this gated 6 bed/6 bath pool home with guest house on over 15,000SF lot hedged and gated for privacy in guard-gated Miami Beach. Stunning bay views throughout. Wide open living area with wetbar, high ceilings, impact glass, top-of-the-line gourmet kitchen, super chic baths with mosaic redone by French designer. Amazing master suite, 102-foot wide bay, pool with cabana and tiki hut, exotic landscaping and bamboo, Chicago brick circular driveway, guest house. **\$1,995,000**



Kimberly O'Mahony
 EWM Realtors

419 Arthur Godfrey Road
 Miami Beach, FL 33140
 305.970.6000 (cell)
 305.674.4143 (office)
 305.672.1499 (fax)



miami's private island

bay point

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



A1549823

Stunning design for everyday living, 5/5, pool, 2 car gar, Indoor/outdoor home automation system w/security cameras & music with IPort dock. Built in 2008, you will love the moment you enter! Desirable Island location!



M1328873

Estate appeal from the street! Island home features immaculate spacious interiors with water views from most rooms. 5/5, Guest wing w/family rm, 2 car gar, 2 Docks sited on 245+FT of water & 31,363 SF of Land. Coveted Harbor w/ Direct Bay access.



WATERFRONT
M1540506

Traditional style waterfront residence. 4/3, Eat-in Kitchen, Florida rm with Vol ceil, 2 car gar & spacious yard. Excellent & affordable opportunity to remodel/design your island dream home in a private community on the water with direct Bay access.



ESTATE SALE
M1460938

Elegant Bermuda style residence with gracious open floor plan and floor to ceiling windows with expansive water views. Grand Master qtrs. First time on market in 30+ years! 23,020 SF on coveted Harbor.



A1524063

Mid Century Modern 3/3.5 with stunning private pool and patio, sited on 17,010 SF of elevated land. Commercial grade 2 car garage. Relaxing Miami get-away located on the Island section of Bay Point. Turn-key and tastefully furnished.



M1432862

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. \$16,000. month



Kathryn J. Taxman,
P.A., PRM
Realtor Associate/Chairman's Club
Top Producer Company Wide

305.772.7545
info@KathrynTaxman.com

KathrynTaxman.com

SFR Smart Financial Real Estate

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

EXCLUSIVE APPLICABLE TO
CHRISTIE'S
INTERNATIONAL REAL ESTATE

Our Sponsors: NOVEMBER 2011

Biz Buzz

Continued from page 26

Though the **Miami Culinary Institute's** restaurant Tuyo (415 NE 2nd Ave., 305-237-3200), and its executive chef Norman Van Aken, are discussed extensively in this issue's cover story, we wanted to mention it again because dinner at this rooftop restaurant tops our list for Xmas presents. You heard it here first, Santa Baby.

It may seem early to reserve for New Year's Eve, but ringing in 2012 from an expansive terrace with panoramic views of Biscayne Bay sounds like a hot ticket. At the Black and White gala at **Trio on the Bay** (1601 79th St. Cswy., 305-866-1234), the 8:00 p.m. four-course dinner is \$75 per person, and the party after is bound to rock because Gerry Kelly is in charge. Earlybirds: An earlier seating, at 6:00 p.m., is \$50 per person.

Your choppers need to be in shape to deal with all that holiday feasting (and to look good while doing so). Fortunately, a few dental advertisers can help out.

At the **Art of Dentistry** (2999 NE 191st St. #350 305-466-2334), Dr. Valeria Soltanik has a special on Dental Zoom Whitening: \$289 (normally \$400) if you mention the *BT*. The discount applies November 2-12 only.

Biscayne Dental Center (14771 Biscayne Blvd., 305-945-7745) welcomes Dr. Brad Santelli, a certified orthodontic specialist, to the staff by offering a \$500 discount on any orthodontic treatment. And Dr. Mario Iraheta, the center's periodontist, will give *BT* readers \$300 off any implant procedure this month. Just mention this issue's ad.

And **Dr. José J. Alvarez** (3483 NE 163rd St., 305-948-5002), a new advertiser whose credentials are from some of the world's top dental schools, has a holiday special for *BT* readers, too: Six dental implants — no mini-implants or pins — and a fixed bridge for only \$9950.

Transitioning gracefully from the "stuffing it in" to the "taking it off" portion of this column: You're going to have to deal with the holiday poundage problem sooner or later. Why not do it now, so you can look fab in your seasonal party finery? **Dr. Marc Weinberg**, a new advertiser, has free weight-loss seminars every week; register at www.burnfatmiami.com or 305-949-5999. This month he's also offering body wraps for \$59 (normally \$85).

As to where to find that finery: Those wanting to treat themselves to something

no one else will be wearing, no matter how many parties you hit, **Lorie Lester Studio + Boutique** (6301 Biscayne Blvd. #103, 305-756-8070) is now taking orders for custom dresses. Drop by immediately to pick your style and fabric.

That's going to make the kids jealous for sure, but it's nothing that can't be fixed with a selection from the cool brand-name girls' and boys' clothes from new advertiser **Turnstyle Boutique** (19015C Biscayne Blvd., 305-692-2201). There are clothes for big grrrls and boyz, too, and if you buy Turnstyle brand, air-brushing is complimentary.

If truly special jewelry's what you need, the prices at new advertiser **Direct Jewelry Outlet** (2001 Biscayne Blvd. #117/388, 305-979-3636) can't be beat. They buy gold and silver, too. Hours are by appointment, so remember to call ahead.

If you're not quite sure what you need: Road trip! You never know what might be up for auction every Tuesday at 6:30 p.m. inside Broward County's **Wilton Theatre Auction Gallery** (1446 NE 26th St., Wilton Manors, 954-530-4356). Jewelry's a possibility, but so are décor items, antiques, art, furniture, collectibles... Whatever, who doesn't love an auction?

A November holiday you might not know about is the one-year anniversary of the **UPS Store** (6815 Biscayne Blvd., 305-759-8877). To celebrate, they're setting out a free spread of breakfast foods every Friday this month, and giving gifts with services purchases. Plus there's a special 15% discount on selected services and products (including shipping supplies, which you'll need for posting holiday packages) if you mention the *BT*.

Art Basel time is rolling around, too, and Wynwood's **Control Salon & Gallery** (2814 N. Miami Ave., 305-573-6910), where the line between art and craft truly disappears, will be helping fund nonprofit Multiversal Miami's 2011 show at a fundraiser at Cafeina on November 11, 9:00 p.m.-1:00 a.m. Stop by for a special deal on feather extensions that'll transform you into a walking artwork.

Welcome to new advertiser **PlexiHouse** (4030 N. Miami Ave., 305-576-9991). At first read, "Plexiglas" may not set off your "I Want It, I Need It, I Love It!" hormones. But when sheets of it (and related see-through materials) are cut to order, as they are here, they can be fabricated into anything from furniture to picture frames to mirrors to boat windshields. Naturally, PlexiHouse

will do the fabricating for you, or your interior designer.

No one enjoys excessive partying when sick or in pain. So do that ounce-of-prevention thing. Take a few minutes off for a flu shot (\$30) at **Medi-Station Urgent Care Center** (9600 NE 2nd Ave., 305-603-7650). It won't hurt. Promise!

Drop into the **Health & Wellness Fair** co-sponsored by new advertiser **Integrative Chiropractic**, at For Shore Fitness (9301 NE 6th Ave., 305-758-8600) for free chair massages, lectures, and more. It's on November 12 from 10:00 a.m. to 4:00 p.m.

And if seasonal stresses get you down, restore your energies at new advertiser **Inner Balance** (12579 Biscayne Blvd., 786-383-3088), an alternative-therapies spa whose holistic services and products range from rejuvenate to seriously rehabilitative.

Keep your pets healthy and happy, too, with **By Nature** dog and cat foods from **Biscayne Pet House** (10789 Biscayne Blvd.). Bring in this month's ad for a free bag of By Nature all-natural biscuits.

And please, pet lovers, check out the **Humane Society of Greater Miami** (16101 W. Dixie Hwy., 305-696-0800), a new advertiser best known (since 1936) for saving and getting homeless pets adopted. But this no-kill shelter also has spay/neuter services, a grooming center, a pet boutique, Humane Education programs, and much more — all good. Plus it's celebrating its 75th birthday with a big bash on Sunday, November 20, from noon to 4:00 p.m. Fun for the whole family.

Like pets, "music has charms to sooth the savage breast" — which most people misquote as "beast." Either way, you could be soothing someone fast with music lessons from **Pianopresto Plus's** Richard Foltz, who has two studios: 35 SE 169th St., and 3600 State Rd. 7, Miramar. Two new services: semi private "duo" lessons and "à la carte" lessons. For details: 786-468-9871.

Take your newborn directly from the hospital to **Miss Jane's Music Studio** (9533 NE 2nd Ave., 305-757-6500) for Musikgarten classes, and the kid could be in the recording studio by Thanksgiving. Okay, slight exaggeration. But the younger a child starts learning music, the faster it goes, and Miss Jane's really does have music lessons for newborns — as well as older kids. Now that we're in the season, call about Miss Jane's "Santa's Singers," a chorus delighted to perform at events of all sorts.

There's no place like home for the holidays, says the old song. And we've got some Realtors to help find you that home.

New advertiser **Darin Feldman** (1682 Jefferson Ave., 305-672-6200) has luxury listings in 12 downtown/Brickell condo buildings. If you like throwing major parties, he holds the record for selling the largest penthouse in downtown.

Have your mind on something more Midtown, like just-launched Paramount Bay? Already the onsite sales team reports the building is more than 20% sold, but **Majestic Property's Brian Carter** (305-582-2424) can get you in.

And if oceanfront luxury is more your thing, new advertiser **Sunny Realty** (3873 NE 163rd St., 877-368-2318) has a list of condos in Sunny Isles Beach that's practically as long as your arm. (They handle other areas, too.)

With the holiday season bringing on so many inevitable arguments (after Thanksgiving dinner, will the sports event be some silly football game or watching 105-pound Sonya "The Black Widow" Thomas again demolish top-rated competitive eater Joey Chestnut in the turkey competition?), the last thing you need is serious legal bickering. Fortunately, we have folks who'll do it for you.

For insurance-coverage disputes, the attorneys at **Ver Ploeg & Lumpkin** are a trusted choice for policyholders; they'll handle evaluation and settle or litigate for you. Call 305-577-3996 to arrange a consultation.

And at the **Insurance Justice Center** (786-431-1333), attorney **Scott R. Dinin** announces that Reeva Oza has been accepted to the Florida Bar and is now the center's newest associate, working in both foreclosure defense and insurance litigation. Congrats, Reeva. Better you than we.

Finally: Though it may seem awfully early to circle February 18 on your 2012 calendar, especially if you haven't bought one yet, the annual **Galaxy Gala**, benefiting the Miami Science Museum but held at downtown's tres chic JW Marriott Marquis Miami & Hotel Beaux Arts, admission is invitation only. So best start working on that now by contacting Ruth Robinson (305-646-4249 or rrobinson@miamisci.org). Tix for the Big Bang dance party to follow the gala are available separately for sale in December.

Something special coming up at your business? Send info to bizbuzz@biscaynetimes.com. For BT advertisers only.

ONE QUESTION Could Make All the Difference...

When you're not sure what to do, whether it's a bank loan or an insurance claim or a home foreclosure or an accident or serious injury... When you're uncertain, you need expert legal advice.

And it shouldn't cost you a dime to learn about your rights.

"We're neighbors. For the past ten years I've lived and worked in the Upper Eastside. I believe all people have a right to speak with an attorney in order to understand their rights.

Consultations should always be free."

— Scott R. Dinin, Esq.

**Foreclosure Defense • Short Sales • Real Estate
Contracts • Insurance Claims • Accident • Injury**
Always a FREE consultation



ATTORNEY AT LAW
Scott R. Dinin, Esq.
786.431.1333

565 NE 69th St., Miami, FL 33138



www.InsuranceJusticeCenter.com

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

INTO THE FIRE

Miami-Dade College has launched the most advanced school of culinary arts in the world, and is tossing in two restaurants and a food truck for good measure



Miami Culinary Institute

415

By Pamela Robin Brandt
Photos by Silvia Ros

Since 1983, November has been the highest-visibility time of year for Miami-Dade College. That was the year Eduardo Padron, then president of the school's downtown Wolfson Campus, joined Mitchell Kaplan of Books & Books to launch a modest local literature festival called Books by the Bay.

To the astonishment of nearly everyone in a town where golf courses and gun shops vastly outnumbered bookstores, the event drew a crowd of 25,000 people.

These days the Miami Book Fair International, now the USA's biggest literary event and South Florida's primo cultural happening, draws hundreds of world-famous authors and publishers, and crowds topping 500,000 — every November.

The book fair is an innovation that has made Miami-Dade College a household word.

Actually, MDC has been known for growth and innovation — of the sort that have impact far beyond the school itself — since 1960, when what was then officially christened Dade County Junior College (better known as “Chicken Coop College” for the renovated farm buildings that housed it) first opened. In the first class of just over 1400 were seven black students, making MDC Florida's first integrated junior college.

Since then MDC has become the nation's largest institution of higher education: roughly 165,000 students on eight campuses. That beats out the entire University of California system, along with myriad other, better-known colleges — better known to the general public, that is.

Innovations that have raised MDC's visibility in academic circles have been a constant, including, in the 1990s, a “Technology Master Plan” to develop multimedia classrooms and a “Virtual College” enabling students to attend classes online (everywhere now; not then).

But let's face it. For most of us, the chance to hang with hundreds of celebrity writers is just more attention-grabbing than serious educational stuff like an Honors College.

This year, though, MDC is presenting a November event that definitely will not draw half-a-million people, but may just draw international attention to MDC's newest innovative project — and make serious educational stuff seem sexier than the book fair.



MCI's director John Richards: “Superb training, certainly. But sustainability, community, and culture are part of it, too.”



The MCI Café, open to the public for breakfast and lunch, will soon morph into the Root Cellar (tapas and wine) in the evening.



Chief instructor Collen Engle (with student Jorge Rengel) was amazed so many enthusiasts signed up for his knife-skills class.

That would be the opening of Tuyo, a restaurant that's the crown jewel of the real story: MDC's new Miami Culinary Institute, a culinary arts school that many experts feel could revolutionize culinary education, and in the process finally make Miami an undeniably world-class food city with its own definitive cuisine.

Tuyo's executive chef is Norman Van Aken — the *real* Norman (inventor of New World cuisine; one of the “Mango Gang” of chefs who put Miami on the culinary map; proprietor of long-lived Norman's in Coral Gables), not the Norman whose name recently graced short-lived and forgettable Norman's 180.

“At Tuyo,” says Van Aken, “the food is a continuation of New World cuisine, further developing a love of Florida, the particular pan-ethnicity here, and local products.”

What will also excite Miami's restaurant cognoscenti are Van Aken's two sous chefs. Most recently hired, just a few weeks ago, is ex-Van Aken protégé Jeffrey Brana, whose cutting-edge techniques and Xtreme use of local ingredients at his own Restaurant Brana in Coral Gables, pushed his mentor's concept even farther into the 21st Century, according to many local food critics.

The other, Travis Starwalt, while less well known to local diners, was a longtime sous chef of earlier (and now extremely famous) Van Aken protégé Randy Zweiban, credited for bringing Nuevo Latino cuisine to Chicago at Nacional 27.

Talk about a dream team.

But as innovative as Tuyo promises to be on its own, its primary role is not to *be* on its own, but rather to offer to the public a sense of the eco-conscious culinary education going on in the building below.

MCI's new eight-story, \$15.5 million building on NE 2nd Avenue officially opened this past April, though the first students began studying in January. The grand opening ceremony featured the building wearing a full-length apron. The apron didn't signal innovation, of course. In a city where the Virgin Mary regularly appears on buildings, fences, and toast, that seemed almost traditional.

Which is fitting, since the institute is part of an accredited state public college,

.....
Continued on page 32

Into The Fire

Continued from page 31

and all traditional academic requirements for an Associate in Science degree (including English, math, and so on) must be met. So explains Victoria Nodarse, MCI's culinary coordinator, who, like all of MCI's administrators, is also a chef. The culinary curriculum will cover all the basics: learning terminology, making stocks, knife skills, and so on.

What's definitely *not* traditional is the building underneath the apron. Even without an inkling of the school's mission statement or curriculum content, the space just looks like a model for world-class, 21st-century culinary education.

For starters, everywhere you look in the building, it's green. Not the color; the eco-consciousness. MCI's chief instructor, Collen Engle, ticks off the list: "Automatic fans under range hoods with infrared sensors that analyze how much energy needs to be used to move heat or smoke. LED light bulbs. Energy-efficient showers in the locker room. Tuyo's floor and glass are recycled. The take-out cartons in all restaurants are recycled."



Instructor Paul Galadza and students in one of MCI's high-tech kitchens.

MCI is actually on the track for Gold LEED certification, says Nodarse: "We've no doubts about getting it. It's just that the application process requires a six-month reinspection. We haven't been open long enough."

Upstairs on several floors you'll see what, at first glance, seems like the usual assortment of lecture rooms and kitchen

labs — fully equipped with state-of-the-art cooking equipment, like other top-notch culinary schools. Look closer, though, and you'll find kitchens connected to a high-tech composting system.

"We have a pretty amazing system that, when students are finished preparing whatever dishes they're learning, takes the waste — food, cardboard,

and whatnot — pulps the waste with water, extracts and recycles the water, and then dehydrates the waste. Every 18 hours, 100 pounds of waste becomes 18 pounds of compost," says MCI's founding director and sustainable-food nerd John Richards. "Then they take it to our organic garden."

MCI is the first U.S. culinary school to have its own organic garden, but to see it you'll have to traipse down the block, to what used to be a grubby vacant lot. "We don't start classes in the kitchen, with a bundle of herbs on the chopping block," says instructor José Casals. "Students' first experiences are in the ground. If a recipe needs, say, rosemary, they walk to the garden and pick it."

"I never in my life saw how things grow," marvels student Olga Vanegas, a 43-year-old Miami resident originally from Colombia. "They showed us how to plant, how we should cut the plants." School-issued iPod touches, equipped with MCI-designed software, help with ingredient identification.

Continued on page 34

FREE SEMINAR

LEGAL & IDENTITY THEFT PROTECTION AND SUPPLEMENTAL INCOME OPPORTUNITY

This seminar is designed to help you:

- **Acquire** the security and protection of legal advice and representation for less than \$1 per day
- **Protect** you and your family legally
- **Guard** you and your family against identity theft
- **Provide** you with a plan to supplement your income utilizing a home-based business backed by a company offering legal protection for over 40 years

DATES: Thursday, November 10 & 17 | **TIME:** 7-8 p.m.
Saturday, November 19 | **TIME:** 2-3 p.m.

To RSVP send your name, email, and phone number to ROSSMANAGEMENTGP@aol.com or...



PHONE
(305)-384-6233

ADDRESS
12550 Biscayne Blvd.
Suite 800
Miami, FL 33181

EMAIL
rossmanagementgp@aol.com

Call 305.348.6233 To Reserve Your Seat Now!

Your Mortgage Has Just Been Approved!

We're a small local lender with a team dedicated to giving you the individual attention you deserve. It is our job to help you buy the home of your dreams or refinance at the best possible rates.

**Free pre-qualification: It's a quick and easy way for you to
INVEST YOUR TIME BEFORE YOU INVEST YOUR MONEY.**

MEET OUR TEAM



Theresa Caccamise



Sherri Niefeld



Charlie Kluck



Yaniv Offir



Zohar Gazit

SPECIALIZING IN:

- Conventional and Jumbo Loans
- Foreign Nationals
- FHA, VHA
- Condo Loans

305-756-3711

9400 NE 2nd Ave., Miami Shores, FL 33138 | www.PMLMTG.com



Into The Fire

Continued from page 32

Only then comes the training in cooking techniques and food sourcing. “Then students end the day by taking compost back to the garden,” Casals adds. “It’s not education that starts and finishes in the kitchen. It’s soil-to-soil education.”

There’s also an interactive food/beverage demonstration theater packed with not just a high-tech kitchen but also an HD TV studio. This enables the room to connect with other culinary facilities and experts worldwide, in real time. Ever wanted to study culinary arts in France, Italy, and China? On the same day? Without leaving Miami? No problemo.

In addition to its use by degree-seeking students, the theater is the setting for MCI’s two other educational components, the Culinarium and a continuing-education program for industry professionals.

“Culinarium is classes for enthusiasts,” says Nodarse, “people with a passion for food and wine but who aren’t seeking a degree. Sure, some of the area’s private culinary schools

offer classes for nonprofessionals, too; even department stores have cooking demos, and liquor stores have wine tastings. But the Culinarium’s classes are elevated in both sophistication and scope, with many on a semi-professional, rather than dabbler/entertainment, level.

“They’re taught by chefs like Michael Schwartz, as well as our own faculty of chefs, and the programming is amazing in variety,” says Nodarse, who is responsible for making MCI’s three components (four, if you count the restaurants) fit together seamlessly.

Culinarium classes (as many as ten per month) include cooking at all levels, and with subject matter ranging from holiday desserts to serious pro-chef knife skills, wine education, nutrition and wellness, food-handler certificate courses, gardening, more.

Upcoming this month and next, Nodarse says: “Gabrielle Marewski of Paradise Farms,



MCI wants to turn out cooks, not chefs with attitude who don’t know how to bake a cake.

who designed the institute’s urban organic garden down the block, is teaching classes showing people how to build their own backyard sustainable garden. And there’s also a gingerbread house-making class.”

“I was surprised how many people signed up for knife skills — 16!” exclaims Collen Engle, who teaches the class. That’s actually the maximum number of students allowed in MCI’s kitchen lab classes, to ensure students get intense, one-on-one instruction.

What has been the most popular class so far? “Well, that’d have to be ‘Make New Friends Culinary Singles Night,’” Nodarse admits.

A program for businesses, which will start in January, involves using MCI’s expertise and the theater’s technology to develop customized education and training for culinary industry companies. “An example would be something we developed for one of the world’s largest food-service-equipment manufacturers,” says explains director John Richards. “When they come out with a new piece

Continued on page 36

GROUP CLASSES

Yoga

Pilates

Gyrokinesis®

Barre Workout

PRIVATE/SEMI-PRIVATE SESSIONS

Pilates Reformer/Tower

Holistic Nutrition Counseling

Pre/Post-Natal Yoga

NEW STUDENT SPECIAL

25% off your first 10 pack of mind body classes!

Use promo code BT10 at checkout

Valid for online sales only

Holiday Gift Certificates Online

STUDIO OPENING NOVEMBER 16

12579 Biscayne Blvd., North Miami

786-383-3088



InnerBalance
MINDBODYSTUDIO

www.innerbalancemindbody.com

LOOK AND FEEL BEAUTIFUL

Improve Collagen Production
Skin Tightening
Cellulite Reduction
Stubborn Fat Reduction
Rejuvenation



BODY THERAPIES

Edermologie by LPG
Radio Frequency, Cavitation, Ultrasound
Compression Therapy
Post-Cosmetic Surgery Lymphatic Drainage
Red Light Therapy

FACE THERAPIES

Hyperbaric Oxygen Facial by Intraceuticals
Cellular Oxygen Therapy by Nora Bode
Iron Mask by Dermophysiologique

TANNING

Sun Angel - Sensor Controlled Tanning
Kiwi King - High Pressure Tanning
Mystic Tan - Spray Tanning

SOLEA

BEAUTY LOUNGE

Call now for a free consultation: 305.932.2555

www.soleabeautylounge.com

customerservice@soleabeautylounge.com

18140 Collins Avenue, Sunny Isles Beach, FL 33160

Into The Fire

Continued from page 34

of accelerated equipment, we'll have them in for a demonstration class on how it works faster without harming the proteins, et cetera. And there'll be 38 people in the theater, but the technology will allow 38,000 people all over the world to attend the class."

Feeling puckish? In addition to Tuyo, intended as a professionally operated star turn for Van Aken & Co., there's the student-staffed indoor/outdoor ground-floor MCI Café. Because the school opened so recently, most all culinary students are too inexperienced to do the cooking yet — except for 29-year-old Michael Galadza, who, since he was 14, has been "doing just about every job there is, from busing tables to cooking every station" at the venerable Kendall restaurant Captain's Tavern, where his father cooked for many years. Today father Paul is an MCI instructor.

Son Michael now cooks every dish on the MCI Café's weekday breakfast and lunch menus. Stop by for a Kentucky Hot Brown sandwich (turkey, bacon,



The AlphaBite food truck gives students real-world work experience: hot, crowded, slammed with customers.

mornay sauce), which one suspects is on the menu in honor of Richards, a Louisville native. Before the new year, the café is expected to morph at 5:00 p.m. into the Root Cellar, a tapas and wine bar.

Parked around the corner is AlphaBite, a gourmet food truck staffed

by instructor-supervised students. Does any other U.S. culinary college sponsor a food truck? Nope.

Welcome to South Florida's first (and currently only) public culinary college, a place that is attempting to revolutionize regional culinary education and upgrade

our regional restaurant scene by:

- 1) Producing industry-relevant culinary arts graduates who have superior cooking skills and also a thorough understanding of what's on their plates from seed to compost, including all the cultural and economic implications.
- 2) Encouraging a similar upgrade of culinary and environmental involvement in the general public.
- 3) Doing it at a fraction of the cost of private culinary arts schools.

When you want a revolution in culinary education, hire a mover-and-shaker entrepreneurial chef really who knows how to rock and roll.

MCI administrators couldn't have made a better pick as founding director than John Richards, who is responsible for all MCI's specific innovations.

When tapped to mastermind Miami Culinary Institute two years ago, Richards was director of food services for Sullivan University in Louisville, where he went to culinary school. Before then,

Continued on page 38

CONFIDENT SMILES BEGIN WITH STRAIGHT TEETH...



Dental Options™

Smile Makeovers...
invisalign®, Braces,
Implants & more.

General & Cosmetic Dentistry:
DR. ALEXANDRA GORDON, DDS

GENERAL, COSMETIC & SPECIALTY DENTISTRY

- GENTLE AND QUALITY CARE
- INSURANCES ACCEPTED
- EXTENDED HOURS
- SEDATION AVAILABLE
- MULTILINGUAL STAFF
- FINANCING AVAILABLE
- IN-HOUSE SPECIALISTS

*** NEW PATIENT SPECIAL ***

INITIAL EXAM (0150)
DIGITAL X-RAYS (0274)
CLEANING (1110)

Limited time offer
\$59
membership coupon

CALL ANY OF OUR 2 CONVENIENT LOCATIONS:

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

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

*** ORTHODONTICS * BRACES SPECIAL ***
FREE Consultation with Specialist
\$0 Down, \$99-\$150/month

Rose and Rose Realty, P.A.

Your Realtors with Integrity, Credibility and Vitality

305-949-2181

FOR ALL YOUR REAL ESTATE NEEDS

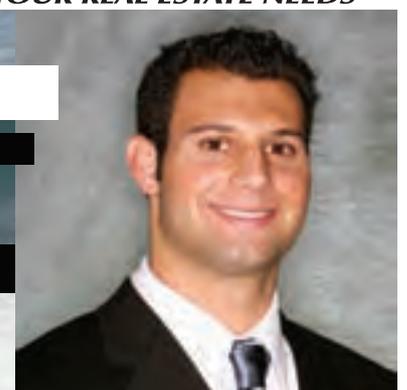


Randy Rose

Broker

Jeff Rose

Broker Associate



Waterfront Specialists

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



\$895,000

NORTH MIAMI BEACH

EASTERN SHORES 4 BR 3 BTH

Large and spacious (open floor plan) 4/3 waterfront pool home with ocean access and no fixed bridges to Haulover Inlet. Boat dock space for upto 80 FT yacht. Split floor plan 2/2 on one side and 2/1 on other side. 2 car garage / great room / large pool & patio.

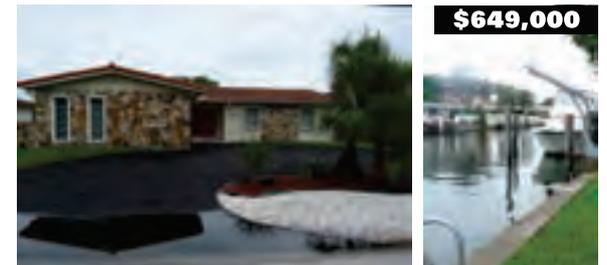


\$598,000

NORTH MIAMI

KEYSTONE POINT 5 BR 4 BTH

PRICED FOR QUICK SALE -- Updated 5 bedroom 4 bath waterfront pool home. 75 FT on water with direct ocean access, no fixed bridges and minutes to Haulover Inlet. 24 Hour Guard-Gated Community.



\$649,000

NORTH MIAMI
SANS SOUCI ESTATES

Original owner ready to sell very well kept and clean waterfront home. 2 very spacious bedrooms. Master bedroom, formal dining room, kitchen, family room and living room all have water views. Boat Dock with ocean access and no fixed bridges to Haulover.



\$598,000

SUNNY ISLES BEACH

POINCIANA ISLAND 3 BR 2 1/2 BTH

Totally renovated waterfront townhome located on private island in guard-gated community just across from the ocean. Private deeded dock space included behind unit. Ocean Access with no fixed bridges to Haulover Inlet. 1 Car garage attached. A must see!!



\$389,000

40FT DOCK SPACE INCLUDED

NORTH MIAMI BEACH

EASTERN SHORES TH 2 BR 2 1/2 BTH

Great opportunity-Renovated 2 story townhome. 40FT boat dock space included. Direct Intracoastal location and views. 24/7 guard-gated. Just minutes to the beaches of Sunny Isles. Pet friendly building.

Eastern Shores - Direct Wide Water



\$2,995,000

5 Bedroom / 7 1/2 Bath
Plus Maids Quarters

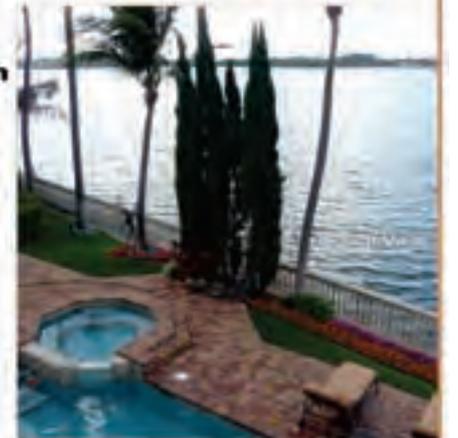
Over 6,300 SF LA

220FT Waterfront

80FT Dock Space

Ocean Access

No Fixed Bridges
to Haulover Inlet



Large point lot waterfront Mediterranean style home in guard-gated community. Over 6,300 sq ft under air. 5 bedrooms plus maids quarters and 7 1/2 bath. 220 FT of waterfront. High Ceilings, Game Room, Wet Bar and Large Master Suite. Heated pool & Spa. Great Wide Water Views.

Into The Fire

Continued from page 36

though, he had put in many, many years as a professional electric bass player in a rock/blues band.

"It was called City Lights," says Richards. "But the impressive thing is the bands we opened for — Funkadelic, Yes —" He can go on about his bass collection forever.

Why switch careers from rock musician to chef? "Too many of my compatriots were falling by the wayside from drugs and the rest of the lifestyle. I realized I could kill 'em faster with fat and sugar."

Seriously, though. "I loved playing in a band because it was creating magic with a team of other musicians you riff off of. To me, being a chef is like being in a band. I became a chef to communicate with other chefs to create magic."

Discussion about a top-flight culinary school had actually begun back in the 1980s, according to MDC communications director Juan Mendieta. That was when Eduardo Padron, president of MDC (the whole shebang), was president of the Wolfson Campus.



Earlier in this century, when the idea began to solidify, retired provost Kathie Sigler, who, with Padron, was responsible for many of MDC's earlier innovative programs, was called back to help get the Miami Culinary Institute off the ground with preliminary studies looking at many different approaches to culinary training

around the world, particularly Europe and the USA.

Then they hired someone who thought outside the proverbial box to build the program from the ground up. That was Richards, who said to himself: They want innovation? I'll give them innovation: "I started from,

'What's important in the 21st Century?' Superb training, certainly. But sustainability, community, and culture are all a part of it, too. It's more than just cooking.

"So we were focusing on not just what cooking techniques to use for this food, but where does it come from? How does it grow? What's the season? How far from here? What's the carbon footprint of choosing this item for my menu? What's the impact of buying California tomatoes on farmers from Homestead? We want to train chefs who consider the big questions."

On the less philosophical side: "We did a very intensive analysis to make sure there was a workforce need in the Dade County food-service industry, because this college only has programs that are going to put people to work. That's very different from private, for-profit culinary schools because they don't have to show state workforce demand. We do because we're funded by the state."

According to the Florida Restaurant & Lodging Association, there is

Continued on page 40

START ENJOYING YOUR BACKYARD AGAIN

Don't let biting bugs keep you and your family out of the backyard. Stop spending money on incense, oil, and foggers. The REAL solution is finally here! Mr. Mosquito MistMisters guarantees after one application your home or business will be virtually free of biting insects or your money back!

Unlike portable mosquito control systems which attract mosquitos into your yard, MistAway kills all mosquitos in the backyard through a series of pyrethrum-insecticide misting nozzels. Our automated system and permanent Mosquito MistAway System, allows you and your family to enjoy a mosquito-free yard all year round!

GIVE US A CALL TODAY
To Talk To One of Our Trained Consultants!
Toll Free: **855-206-MIST**

Mr. Mosquito Mister is a proud authorized dealer of MistAway Systems



SAVE 50% OFF INSTALLATION FEES*
*Installation savings of \$250-\$350.



Jose J. Alvarez, DMD & Associates

Implant Dentistry

University of Pennsylvania Graduate | Implant Diplomate

State-of-the-Art Dentistry

Since 1995

Serving Aventura, North Miami Beach,
Sunny Isles Beach & Bal Harbor

Implant-Supported Denture with 4 Implants
D001001



\$2,995.00

INSTANT MAKEOVER!

8 "Same Day" Composite Laminate Veneers
D2960

New Patient Special

\$89

Cleaning, Exam & 4 X-rays
D11110, D0274, D0140

New Patient Special

\$250

In-office Teeth Whitening
D0972



Irenia Mendoza, DDS

We are a dental practice that is unconditionally dedicated to providing our patients with a warm, positive experience. We offer the finest dental care available with professionalism, sound ethics and integrity. **FREE** Cosmetic Dentistry Consultations.



Nolyris K. Alvarez, DMD

3483 NE 163 Street
North Miami Beach, FL 33160
305-948-5002 | www.drjjalvarez.com

Into The Fire

Continued from page 38

an expected growth rate of 16.7 percent for the restaurant/food-service industry in Florida by 2020, faster than the national average. That will mean close to 133,000 new culinary-industry jobs in the state.

Before MCI, there was no public culinary arts school south of Orlando. (Despite popular misconception, probably fueled by the very active role FIU's School of Hospitality plays in the South Beach Wine & Food Festival, that public university has no culinary school or even a culinary program, just some pretty nifty courses.)

There were quite a few private culinary colleges prior to MCI, but at twice the price. For a Johnson & Wales AS degree: roughly \$50,500. Art Institute of South Florida Culinary Program: \$48,000. Le Cordon Bleu: \$40,500. Miami Culinary Institute's two-year degree costs \$24,000.

So was there a demand for well-trained culinary-arts-school graduates? Says Richards: "Absolutely."



But there was a hitch. The need was for a *different kind* of culinary-arts-school graduate. Longtime Miami restaurateur/restaurant industry crusader Steve Haas can elaborate on that hitch.

Haas — Miami Spice creator, board chairman of the Greater Miami Convention and Visitors Bureau, MCI advisory council member, owner of the new City Hall restaurant — puts it this way: "Miami still has a major tourism industry. And these days if you're a non-food city, you're not popular. So of course we

need to upgrade the profile of this city's restaurants. A homegrown crop of already superbly technically trained culinary school graduates, who live here so they want to work here, would be great."

So what do restaurants want? Haas continues: "Not divas! Executive chefs are re-

luctant to hire culinary school graduates because they've experienced too many students who get that piece of paper and think they're ready to become Top Chef. Restaurateurs don't want people who have the attitude: 'This is not my job.'

"Culinary schools have to produce people who understand that to become a good chef in the real world, you start at the bottom and do everything that needs doing, including dishwashing. I've been in charge of over a dozen restaurants in 35 years, and I've spent at least 300 to

500 days of those 35 years doing dishes!"

Restaurateurs are also mistrustful, Haas says, because culinary schools also don't teach under real-world conditions: "Most restaurant kitchens are tiny, cramped, and hard to work in. You're being slammed and you're in the weeds, the A/C went down and you're working in 150-degree heat. At school there are no rushes. Everyone's in a line, working at their own station, and there's plenty of room and time. Most graduates are very spoiled."

Richards adds this: "We aim to produce cooks, not chefs."

The difference? "Cooks follow orders!" barks Nodarse, a graduate of the prestigious Culinary Institute of America but a believer in restaurateurs' conceptions of old-school schools.

That's also why MCI's kitchen labs, though snazzily equipped, are relatively small. "And there are no tables lined up," says Richards. "Students work in four teams of four, run like a real restaurant line — prep cook, sauté cook, et cetera." And they do dishes.

Continued on page 42

Keystone Point Marina

55th ANNIVERSARY SPECIALS

Dry Storage Customers

Sign up for six months and get a \$100 gas coupon
Sign up for one year and get a free month

Hurry! Offer ends 12/31/11

Keystone Point
MARINA

www.keystonepointmarina.com

*Easily Accessible by
Land and Sea!*

1950 NE 135th Street
North Miami, FL 33181
Tel: 305-940-6236 • Fax: 305-949-8482





**For Shore Fitness &
Integrative Chiropractic**
Invite you and your family to their

health & wellness fair

**Saturday November 12th, 2011
10am to 4pm**

At For Shore Fitness (formerly MPower Project)
9301 NE 6th Avenue, Miami Shores, FL 33138
(305) 758-8600

Enjoy Complimentary Chair Massages

Raffles • Free samples • Give-a-ways

Free Gym Trials • Lectures & More!

(Please call for Lecture schedule)

**Come Talk To Our On-Site
Health Care Professionals
From These and More!**



www.ForShoreFitness.com



www.IntegrativeDC.com
PH (305) 756-3940



Cristina Abrams
Independent Distributor
www.GreatLifeIntl.com/MiamiBarcelona



127th Street Center, 12854 Biscayne Blvd.
N. Miami, FL 33181 PH (305) 893-6806



Hana Dolgin, Independent Distributor
www.WatersofHealth.com PH (561) 666 2816



Dr. Adam Auster, Podiatrist
209 NE 95th Street, Ste. #6
Miami Shores, FL 33138 PH (305) 631-2698



RELAX THE BACK

Aventura, FL PH (305) 935-0001



Penny Phillips
www.YourLuckyPenny.isagenix.com
PH (786) 556-2639



9472 NE 2nd Ave,
Miami Shores, FL 33138
PH (305) 707-9426

Into The Fire

Continued from page 40

Richards also assembled a Chef's Council of high-profile local chefs, including Van Aken, Michelle Bernstein, Michael Schwartz, Douglas Rodriguez, Allen Susser, Rudy Sodamin, Philippe Ruiz, and newest recruit José Andres.

"They expected that I wanted them to do publicity," says Richards, "but I told them: 'I want feedback, not for you to do dog-and-pony shows.' I want to be able to pick up the phone anytime and ask questions that come up. What sort of dishes do you want your cooks to be able to make? What do your diners want? And what you hate? What do you need to be better — sautéing skills, product identification? A primary frustration of chefs is how many culinary graduates don't know how to go pick Italian parsley out of the refrigerator.

"They'll report back as they hire our students and graduates, too, with feedback on what we're doing, right or wrong."

Finally, he says, "I told them: 'When you're downtown, just drop in to a class for an hour. Stand next to a few students,

cook with them, talk with them about your experiences and their dreams. The most impactful thing they can do is interact meaningfully with our students."

If you want a guaranteed antidote to the "I'm Emeril" attitude that restaurant chefs so mistrust in culinary school grads, spend a South Florida summer working in a food truck, says MCI student Andrew Alvarez.

One of the original 48 students who began in January, Alvarez has been on the three-person crew of AlphaBite, the remarkably versatile mobile kitchen supervised by "food truck captain/sustainability adviser" Alan McLennan, since it began rolling last May. Fellow student Rocio Gonzalez, another January entry, is another crew veteran.

Operating out of an MDC parking lot, the fully equipped but low-tech truck serves breakfast and lunch to MDC students and the general public



on most weekdays, till 2:30 p.m. As befits MCI's mission, AlphaBite's food is healthy, locally sourced, and organic — "as much as possible," qualifies chef McLennan, who identifies strongly as a businessman as well as a sustainability expert.

Neither student's enthusiasm was dampened by the past summer's humidity. In fact Gonzalez, who McLennan playfully calls "my press agent," will, without prompting, whip out photos of

AlphaBite's gigs from its very first outing at late spring's Taste of the Grove festival, where AlphaBite took "Best in Taste" honors.

Alvarez says the ordeal was a great lesson in keeping his cool: "It got *really* hot in this box. Originally we had a couple of more students working. They dropped. But I definitely think it's a good idea to work. After working on the truck all summer, when I got back this fall, classes seemed almost easy. Mostly the difference is pace. At school you have time to do things. In the real world, when you're getting slammed, the pace is intense."

Oddly, especially given the food-truck explosion of recent years, AlphaBite is the only such vehicle formally connected to a U.S. culinary school — another difference between MCI and the rest. With a clarification: While MCI refers to AlphaBite as "the

Continued on page 44

Confused about weight loss with HCG?

Separate Facts From Fiction!

If YOU need to lose 10 to 30 pounds talk to us first!
We are South Florida's HCG Experts!

7 IMPORTANT facts about HCG:

- Not all HCG "programs" are the same!
- You can't believe everything you see or hear about HCG!
- Over the counter HCG products are a waste of money, true HCG is **Rx Only!**
- The HCG Protocol requires medical supervision.
- HCG is not a starvation diet; it is a scientifically based protocol!
- Diets don't work; changing your relationship with food does.
- HCG can be the fastest and safest way to lose up to 2 pounds per day without Pills, excessive Gym time, or going Hungry.

SlenderfitU
"Get Slim, Skip The Gym"

Call us today for your
FREE CONSULTATION



1400 Biscayne Blvd. Suite 205-8, Miami

786-477-6194
Se Habla Espanol

Check out our Amazing Results online: WWW.SLENDERFITU.COM



New World Symphony

America's Orchestral Academy
Michael Tilson Thomas, Artistic Director

COME BE INSPIRED

at the **NEW WORLD CENTER**

Designed by Pritzker Prize-winning architect Frank Gehry

Experience select events throughout the season in Miami Beach SoundScape through striking use of visual and audio technology on a soaring 7,000 square foot projection wall.

Bring a blanket, share a picnic dinner and enjoy the sights and sounds of the New World Symphony with friends and family!



WALLCAST™ CONCERTS

FREE to the public in Miami Beach SoundScape!

UPCOMING WALLCAST™ CONCERTS

Saturday, November 5 at 7:30 and 8:30 PM

Saturday, November 12 at 7:30 PM

Saturday, December 10 at 7:30 PM

500 17th Street, Miami Beach, FL 33139

Photo by Emilio Collavino

BISCAYNE *Times*

FOR ALL CONCERT EVENT AND NEW WORLD CENTER TOUR INFORMATION VISIT WWW.NWS.EDU OR CALL 305.673.3331.

Into The Fire

Continued from page 42

school's innovative food truck" and the school's website lists McLennan as "faculty," the connection is actually a bit looser. "I'm associated with the school but not a faculty member," says McLennan. "I contract with the school. It's my private business. At night and on weekends, we do catering jobs. Tonight a movie shoot in Wynwood. Saturday we're catering a bridal shower. And I pay them."

Still, the connection seems committed, and solidly educational in a new-fashioned, non-elitist way, a win/win proposition. Says Richards: "It's important to me that we provide students with opportunities to work for pay, which the truck does. It also introduces students to another career-path possibility. Many people who go here may never have a few million dollars to open a restaurant, but might be able to manage \$50,000 to buy a food truck."

Student Andrew Alvarez has explored his share of career-path possibilities. After two years attending the U.S.



Naval Academy at Annapolis ("it was too regimented), he went on to study foreign relations at FIU ("too ivory tower") before discovering his interest in food and wine while working at Whole Foods.

He chose MCI over on-the-job training at a restaurant for what he now admits,

sheepishly, was the typical diva reason: "I didn't want to learn food production working at a restaurant because I thought I'd have to start as a dishwasher."

Alvarez appreciates the irony of having chosen a culinary school that aims to produce cooks, not chefs. "Now I do dishes at school, in the classrooms, on the truck," he says. "But I've changed my mind. Now I understand why it's a good idea to start at the bottom and do *everything*."

Richards and Nodarse are so enthusiastic about AlphaBite that they're planning to turn the one truck into a fleet of eight, one for each MDC campus, by early next year. McLennan thinks an additional one or two trucks by that time might be a closer estimate.

There are certain guys who naturally twinkle when they're happy. Hobbits do. Santa Claus does. And so does Norman Van Aken.

Van Aken hasn't been twinkling a whole lot in recent years, though. After finally folding 12-year-old Norman's in 2007, he relocated to his original Florida stomping ground, Key West, to open

Town 'n' Tavern, a charmingly schizoid fine-dining restaurant/inventive restaurant lounge with two separate dining spaces and two menus.

It was located in a conventional condo/hotel, however. Practically before Town 'n' Tavern was open, the owners had turned it into a different sort of establishment: a steakhouse and a middle-of-the-road resort restaurant.

Then came Norman's 180 in Coral Gables. When this return-to-Miami venture was first announced in 2009, South Florida foodies had imagined the place would be fantastic: casual but creative, a food critic's dream. "As it turned out, the owners and I had, um, different opinions about the concept," Van Aken tells the *BT*, running a finger under his chef's collar. "It ended up being a Houston's. Can we talk about this new direction instead? Please?"

That's an easy *yes*. Especially when the new direction takes off from a few of the chef's earlier, remarkable creations at Norman's. Such as: Van Aken's unsurpassed conch chowder — not the rootsy red chowder on his recent casual menus,

Continued on page 46

RECEIVE PROPER COMPENSATION ON YOUR INSURANCE CLAIM!

Receive up to **750% OR MORE** in additional money

No Recovery – No Fee!

Protect your property investment, **PRE-SIGN** with us today!



- Hurricane Damage
- Water Damage / Mold
- Fire / Soot
- Theft / Vandalism

- Roof Leak / Plumbing
- Business Interruption
- Residential / Commercial
- Marine / Aviation



PARAMOUNT
Public Adjusters
954-457-0117

Visit us online at ParamountPublicAdjusters.com  

Matthew Plietz FL PA LIC, No. P053340

THE RHYTHM FOUNDATION



FREE!
FRIDAY
NOVEMBER 18
6PM - 10PM

**BIG
NIGHT
IN LITTLE
HAITI**
THIRD FRIDAYS

PAPALOKO + **LORAY MISTIK**

Ambassadors of 101 Voodoo Nations celebrate 21st Anniversary Family Reunion

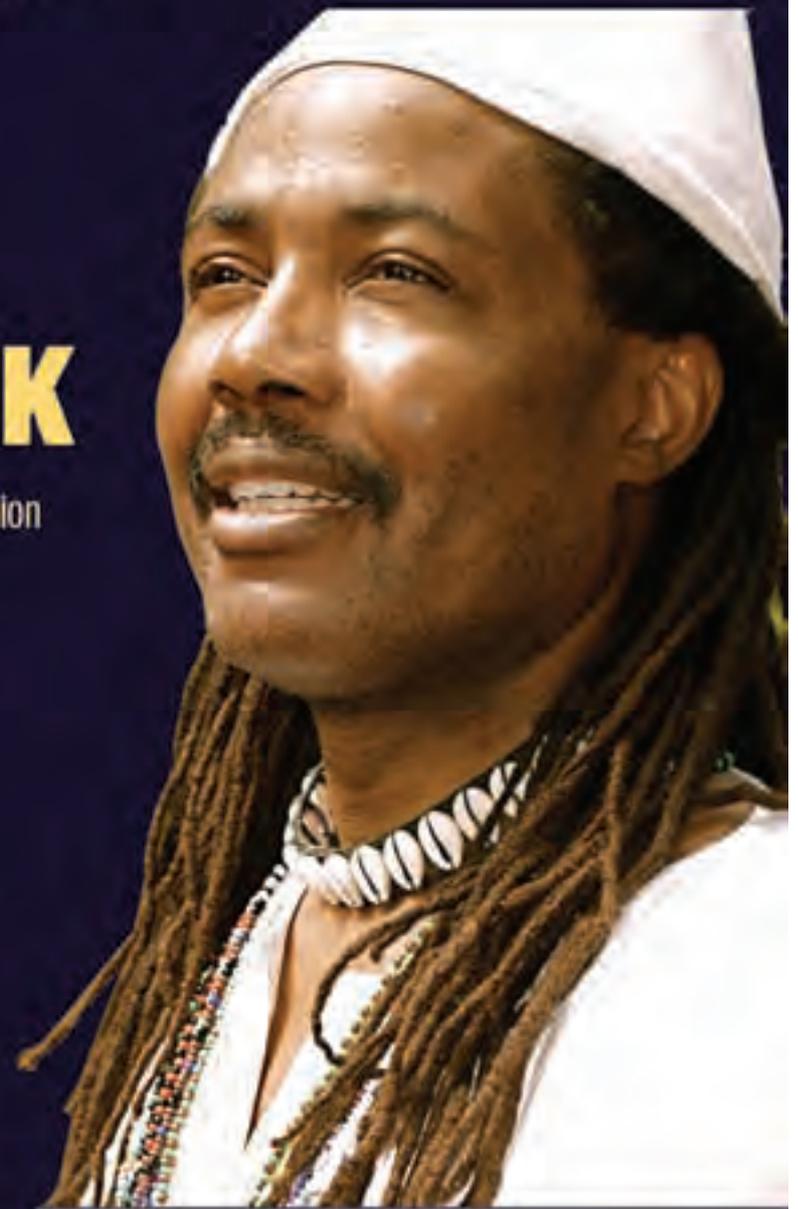
LITTLE HAITI CULTURAL CENTER

Visual arts • Arts and Crafts Vendors
Delicious Haitian Food for sale • Drinks
Sketchy.com Art Event • MLK Muralists
Between sets: Mizikpam.com featuring Dj Mack
212 NE 59 Terrace, Miami • (305) 960-2969

HAITIAN CULTURAL ARTS ALLIANCE: Open Studios

AFTER SHOW at 7th Circuit Studios: Moksha All Stars

BigNightLittleHaiti.com



American Airlines
250 Cities. 40 Countries.

BISCAYNE Times



Expert help is right in your neighborhood.



At The UPS Store, we do a lot more than shipping:

Mailbox services

- Package acceptance from all shipping carriers
- A real street address, not a P.O. Box number
- Mail holding and forwarding*
- Text or e-mail notification when new packages arrive*

Document services

- Online printing services**
- Color and black-and-white printing and copying
- Professional finishing: binding, collating, laminating and folding

Packing and shipping services

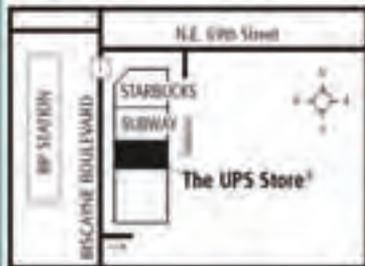
- Expert packing for fragile, large and odd-shaped items
- Variety of shipping options: UPS® Air products, UPS Ground and freight services

We also offer USPS Services, Fax Services, Notary Services, Computer Rentals, Packing Supplies, Office Supplies and Much More.

You can't do everything at once, but you can do it all in one place.



Your manuals, handbooks and presentations are in good hands.



The UPS Store
6815 Biscayne Boulevard
Miami, FL 33138
M - F 7:30 am - 7:30 pm
Sat 7:30 am - 5:00 pm
Tel 305.759.8UPS
Fax 305.759.8899
store6195@theupsstore.com



The UPS Store



Into The Fire

Continued from page 44

but the creamy white version containing a combo of crisp-coated cracked conch, orange, coconut, star anise, and much, much more.

New items feature a tempting selection of tapas, reflecting a refined interpretation of local tastes, from complex (sea scallop pastelitos with blue crab bisque and lobster mushrooms) to simple yet perfect (oysters on the half shell with a mignonette made from Miami-Dade County lemons instead of the usual champagne vinegar).

The menu, says Van Aken, will change “every three days or three weeks,” depending on what’s ready in the organic garden and what MCI’s forager finds at nearby farms. What’s being taught in school at any given time may also influence choices. “If, say, we get four professors from Turkey to do some teaching, we might weave in some Turkish-inspired dishes, but with local ingredients.”

Van Aken is clearly thrilled about helping to lead the Florida restaurant scene into the future via Tuyo, and he twinkles even more when talking about the broader spectrum of his job. “Since I became director of MCI’s restaurants, colleagues and friends have been saying, ‘You at a college makes sense. What else could you do that’s new?’ So I do want to weave into the whole school, not just do the restaurant. Once I get the restaurants open, I’d like to do a few classes, get into esoteric parts of my food and help students take it in new directions. In my fourth decade of cooking, it’s tremendously exciting to be able to give back to students. It’s more of a legacy than just another restaurant.”

Additionally, once students gain more experience (even the initial class’s veterans haven’t been learning for a year yet, and newer enrollees have been studying only a couple of months), MCI already has plans to allow two or three students at a time to sign up as unpaid interns at Tuyo.

Currently Michael Galadza is the only student experienced enough to do an informal version of such an internship. His schedule starts at 5:00 a.m., when he arrives to cook breakfast and prep lunch for the MCI Café. After lunch is finished, he goes up to Tuyo to help Van Aken and his team with whatever

jobs they give him. Somewhere he fits in classes. He leaves at 5:30 p.m.

A lot of work? Of course. He loves it. “How often does a student get to work with someone like Norman Van Aken? I don’t feel like I’m working,” he says. “I even enjoy the ride to work.”

While the rest of the Chef’s Council members, who are not otherwise affiliated with MCI, haven’t been fully



utilized yet, many have dropped in on a class to share knowledge and inspire, says Richards.

And Michelle Bernstein seems to be serving as a personal employment agency. Three of the MCI’s current 110 students work at Michy’s: Maria Orantes, who has been studying at MCI since January and working for Bernstein since enrolling; and two summer enrollees: Marino Ponce (who just got promoted to a paying prep job) and Olga Vanegas.

Have even the two-month rookies seemed any different in the kitchen yet? “Yes!” Bernstein says with gusto. “They definitely know a lot more than when they started.”

As for attitude: “They all help wherever needed, and do exactly what they are taught. It’s so good to find driven, but just nice, kids to work with.

“I truly believe this school is improving our city by improving dining. Students like these are my future.”

Feedback: letters@biscaynetimes.com



November @ O Cinema

Miami's HQ for First Run, Indie, Foreign & Art Films

www.o-cinema.org

90 NW 29th Street, Miami, FL 33127

305.571.9970

November 3rd to 6th



The Bengali Detective

Directed by Philip Cox

The secrets of Kolkata are revealed by overweight dance obsessed intrepid detective Rajesh Ji. Mixing dance and hit songs with the harsh lives of clients, this original feature documentary provides a layered, wildly entertaining film: a poignant profile of a delightful character, a gripping detective narrative, and an unprecedented, detailed look at the middle class in contemporary India through the prism of crime. A hit at the Sundance Film Festival, the film was scooped up for broadcast by HBO - see the original before it receives the Hollywood treatment.

November 4th to 6th and 10th to 13th



Weekend

Directed by Andrew Haigh

Winner of Audience Awards at SXSW, Weekend is a startlingly authentic love story, featuring the talents of two incredible new actors and the unique work of a fresh new voice in filmmaking. Andrew Haigh. After meeting one lonely Friday night at a bar, Russell & Glen find themselves caught up in an last weekend full of sex, drugs, and intimate conversation. Although they have conflicting ideas of what it is they want from life and certainly how to get it, they form a startling emotional connection that will resonate throughout their lives.

November 11th to 12th



The Human Centipede 2: Full Sequence

Directed by Tom Six

Despite being banned in the UK, the wait is over for the most controversial movie of the year, Tom Six's follow up to the cult horror smash, the film ups the ante with a brute force unparalleled in motion pictures today. The iconic Dr. Heiter has inspired a real-life protégé, the sickly, disturbed security guard Martin-- who takes his gory inspiration from the original film to horrific new extremes... and one-ups the doctor with his pièce de résistance, one of the actresses from the original film.

November 12th to 16th



American Teacher

Directed by Vanessa Roth

America's teachers are so woefully underpaid that almost two thirds must divide their time between a second job in order to make a living. Chronicling the stories of five teachers in different areas of the country, American Teacher reveals the frustrating realities of today's educators, the difficulty of attracting talented new teachers, and why so many of our best teachers feel forced to leave the profession altogether. Directed by Academy Award winner Vanessa Roth and narrated by Matt Damon.

November 17th to 20th



Amigo

Directed by John Sayles

When U.S. troops occupy his village, Rafael comes under pressure from a tough-as-nails officer to help the Americans in their hunt for Filipino guerilla fighters. But Rafael's brother is the head of the local guerillas, and considers anyone who cooperates with the Americans to be a traitor. Rafael quickly finds himself forced to make the impossible, potentially deadly decisions faced by ordinary civilians in an occupied country. A breathtaking film from Academy Award-nominated writer-director John Sayles and starring Chris Cooper. Amigo is a powerful drama of friendship, betrayal, romance and heartbreaking violence.

JOHN SAYLES IN PERSON!

Join us for a post-film discussion with the Academy Award nominee and celebrated filmmaker on Nov17th.

November 18th to 20th and 25th to 27th

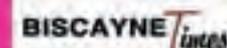
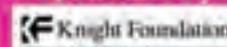


Melancholia

Directed by Lars von Trier

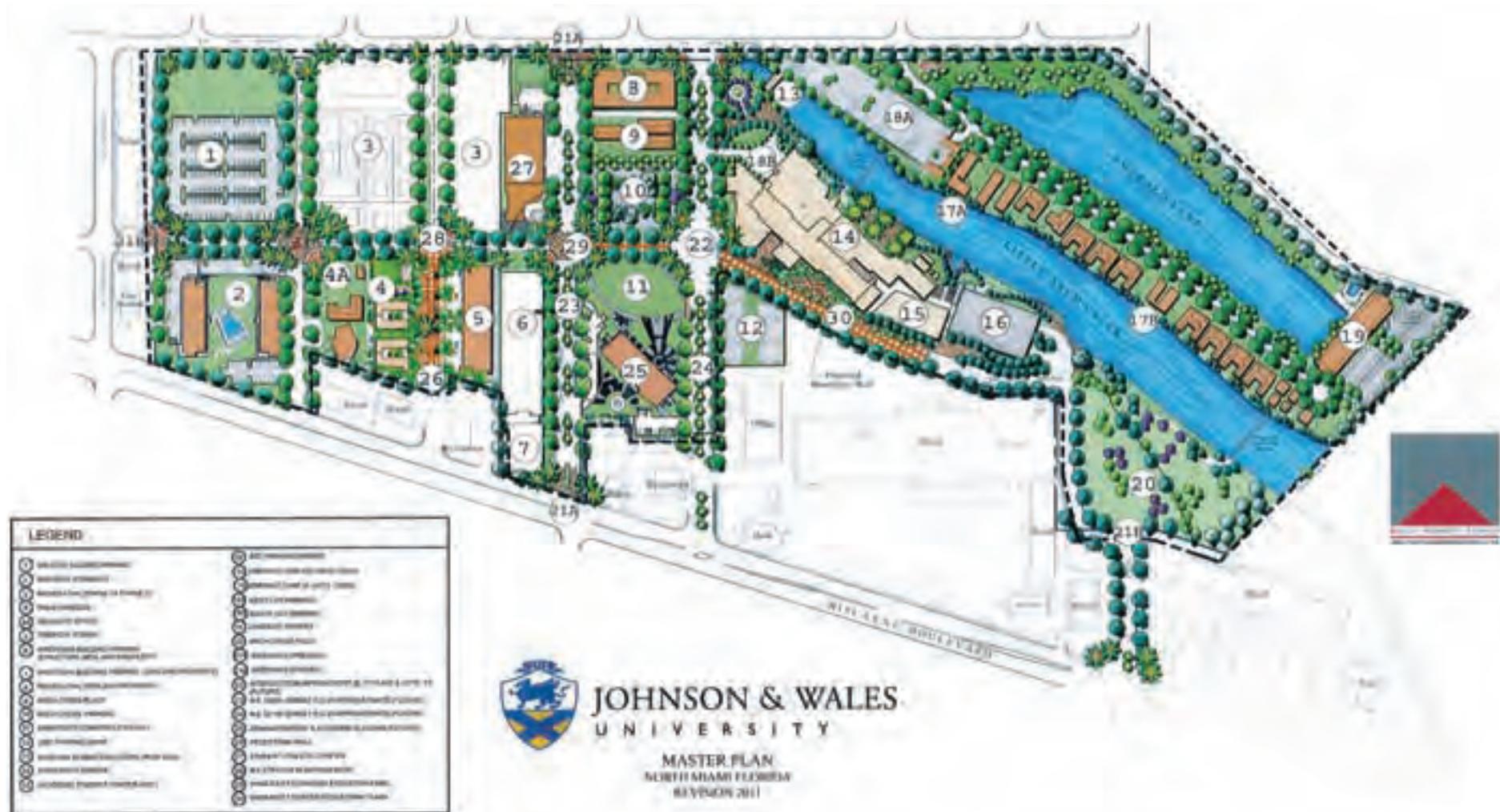
Denmark's most celebrated and notorious filmmaker, Lars Von Trier, returns with a fantasy/domestic drama about depression, severely dysfunctional families, and the end of the world. In this beautiful movie, Justine and Michael are celebrating their marriage. Claire, and brother-in-law John. Despite Claire's best efforts, the wedding is a fiasco, with family tensions mounting and relationships fraying. Meanwhile, a planet called Melancholia is heading directly towards Earth. Featuring an all star cast including Kiefer Sutherland, Charlotte Gainsbourg, Alexander Skarsgård, and Kirsten Dunst.

Sponsored by



Tickets:
\$7.50 Members
\$9 Students/Senior/Military
\$10.50 General Admission

Tickets available online and at the box office



Recipe for Conflict

As Johnson and Wales cooks up a plan to close NE 17th Avenue, nearby residents and business owners stew over the details

By **Erik Bojnansky**
BT Senior Writer

Johnson and Wales isn't just a university specializing in culinary education. It's also the City of North Miami's biggest developer.

Since the school opened for business nearly 20 years ago, Johnson and Wales officials claim to have invested \$60 million redeveloping 29 acres of land roughly flanked by Biscayne Boulevard, NE 16th Avenue, NE 123rd Street, and Arch Creek Road. Where there was once a crime-infested trailer park, deteriorating apartments, and an abandoned hospital, there are now paved sidewalks, clean dorms, functioning classrooms, and eager students.

And the school isn't done building. Its latest master plan envisions erecting a new, four-story dorm for 206 students, installing a new parking lot for 200 cars, planting shade trees — and closing off portions

of NE 17th Avenue near 127th Street to vehicular traffic. Some locals worry that the street closure will bring about a traffic apocalypse along the Boulevard.

"It would wreak hell and chaos on us," says Emilio Vega, owner of Flip Burger at 1699 NE 123rd St. Vega is among a group of business owners just west of Biscayne Boulevard who fear that the street's closure will make it harder for drivers to reach their shops, restaurants, and services. "With that road closed, it could hurt us," he declares.

Also displeased are some homeowners to the east, particularly in the upscale community of Keystone Point. They aren't happy at the prospect of losing a "cut through" street that saves them from having to navigate congested Biscayne Boulevard.

"It is a land grab," complains Ellen Abramson, a 40-year resident of Keystone Point. "Johnson and Wales would like more land for their school to make it

prettier. That's what this boils down to."

Nevertheless, on October 25, the North Miami City Council unanimously blessed Johnson and Wales's amended blueprint for the future, allowing the university to apply for each of its improvements.

Loreen Chant, president of Johnson and Wales's North Miami campus (the school has three other campuses nationally, in Providence, Rhode Island; Denver; and Charlotte), says her school will immediately seek the closure of the first 600 feet of 17th Avenue north of 127th Street, enabling the creation of a pedestrian plaza in front of the University Center building. A separate proposal to create a pedestrian walkway between the 126th Street and 127th Street intersections won't be pursued until a dorm just south of the roadway is completed, she says.

The primary motive for the street closure, Chant insists, is safety for the more than 2000 students who walk and bike around the campus grounds.

"We want our students to live and learn on a safe campus in a pedestrian-friendly environment," Chant explains, adding that the apprehension some neighbors feel will disappear once they learn the true scope of the closure. "I think there was some confusion about what we were looking to accomplish," she says. "We're not trying to close *all* of 17th Avenue."

But Keystone residents like Abramson say Johnson and Wales's traffic solution will create a traffic nightmare for them.

Already Boulevard traffic is backed up by accidents and maintenance, Abramson points out. Gridlock is only expected to worsen once Biscayne Landing, the massive residential and commercial project near 151st Street, is completed. "I can't understand the mentality of eliminating a street," Abramson says. "They [city officials] are anticipating a

Continued on page 52

Toxic Asset

Taylor Park, once a dumping ground, is now the site of a struggle between North Miami Beach residents and civic leaders

By Erik Bojnansky
BT Senior Writer

Living close to Taylor Park in North Miami Beach means you don't have to leave home to witness nature in action. On any given day, several species of ducks, as well as swans and geese, paddle by on Aqua Bowl Lake, a nine-acre reservoir with a spraying fountain located within the 22-acre park.

Watching the activity from the swaying Australian pine branches high above are predatory birds — falcons, osprey, even a couple of bald eagles. "There will be an adult duck and 15 babies swimming along," says resident Mary Hilton. "And then *swoosh*, there are 14 of them, and then there are 13, and then there are 10."

A retired flight attendant who has lived in the area since 1989, Hilton says that, besides waterfowl and raptors, she has seen wood storks, egrets, iguanas, turtles, raccoons, big-mouthed bass, and other creatures in Taylor Park.

This thriving little ecosystem, however, isn't as healthy as it might appear. Hidden below the surface are toxic chemicals and garbage that threaten the park's very existence.

Located at 15450 W. Dixie Hwy., Taylor Park once had a functioning baseball field, a daycare center, a tot lot, and a city storage yard used for maintenance and recycling. Then in 1998, arsenic, iron, manganese, ammonia, and other chemicals were detected in the groundwater and soil at levels exceeding county, state, and federal environmental standards. The chemicals, as well as the discovery of buried debris in the soil, led to the closure of everything at Taylor Park except for a passive green space along NE 18th Avenue, across the street from Southern Memorial Park cemetery.

City manager Lyndon Bonner says it will cost North Miami Beach taxpayers \$3 million to clean the three acres of park land deemed contaminated by the county's Department of Environmental Resources Management



Aqua Bowl Lake from the western edge of Taylor Park.



From ducks to bald eagles, birds love the lake.

(DERM), plus \$100,000 per year to monitor the area.

Bonner, who expects to lay off 17 police officers and 39 civilian municipal employees in the coming months, says the city doesn't have that kind of money. As a result, he says he's "trying to look at several options" to comply with

environmental regulations.

Among those options: selling at least a portion of Taylor Park to a developer and using the proceeds to create a new park elsewhere in the city. "We can't use it," Bonner told the North Miami Beach

Continued on page 54

Art Movements

Design District artists and galleries prepare for some big changes

By Erik Bojnansky
BT Senior Writer

Within five years, Craig Robins hopes to attract at least 20 more luxury retailers and a boutique hotel to Miami's Design District, where he owns the majority of commercial properties.

To prepare the ground, Robins, president and CEO of Dacra Development, will have to relocate tenants and knock down some things. Among the first to be shuffled out are artist-run studios and exhibition spaces that Robins has been subsidizing for years.

"We leave in February," says Leyden Rodriguez-Casanova, an installation artist and co-founder of Dimensions Variable, located at 171 NE 38th St. "They're going to tear down the building that we're in."

Robins, a prominent art collector, says he will be relocating artist-run spaces throughout his Design District properties as part of an overhaul of Dacra's two-decade-old resident-artist program. "There are artists [in the Design District] we've been giving free space to since 2002," Robins explains. "The idea of the artist program is that we help them during the transition period."



Locust Projects, which last December featured *Saturday's Ransom* by Miami artist Jim Drain, will be moving to a new Design District location.

Among the art spaces that will be moving:

- Locust Projects, the nonprofit alternative gallery space at 155 NE 38th St. that was founded 13 years ago in Wynwood.

- Swamp Space, an art studio and exhibition space at 3821 NE 1st Ct., run by painter and sculptor Oliver Sanchez.

- Bas Fisher Invitational, a gallery space co-founded by photographer Naomi Fisher and painter Hernan Bas that has operated since 2004 inside the Buena Vista Building at 180 NE 39th St.

"At this point," Fisher tells the *BT*, "there are too many issues up in the air with the BFI to comment on our future plans."

Some artists and galleries, such as Locust Projects and Bas Fisher, will

Continued on page 56

Banking on the Boulevard

Local interest is high as a new Chase branch comes to the Upper Eastside

By **Erik Bojnansky**
BT Senior Writer

For more than 20 years, a gas station has operated at 6800 Biscayne Blvd. In recent years, it was a BP that was open 24 hours a day, seven days a week. In addition to fuel, it sold beer, empanadas, coffee, gum, cigarettes, and other items for travelers on the go.

Then, two months ago, the station shut down. Upper Eastside residents and neighboring property owners interviewed by the *BT* say they'll hardly miss it. That's because the gas station is being replaced by a 4000-square-foot Chase Bank branch.

Sinuhe Vega, landlord of Uva 69, a restaurant, lounge, and retail complex located just across the street from the site, says a bank will bring more people

to the area and provide a needed service. "It kind of completes the neighborhood more," he says, adding that "there are plenty of gas stations."

A search on Google Maps reveals that at least six gas stations currently operate east of I-95 between 36th and 82nd streets. In that same area there are only two banks, both of which are Bank of America branches, one located at 5000 Biscayne Blvd., the other at 8101 Biscayne Blvd.

The new Chase will be situated in the heart of the Miami Modern (MiMo) Biscayne Boulevard Historic District, which stretches from 50th to 77th streets. Once completed, the bank, whose design suggests Art Deco more than Miami Modern, will stand 25 feet tall and have three drive-through lanes

and 27 parking spaces, according to a City of Miami report.

Joseph Canale, a board member of the Palm Bay Yacht Club Condo Association, says the new bank, along with two new commercial projects at 6151 and 6405 Biscayne Blvd., is proof that the historic district's controversial 35-foot height limit won't stifle economic development: "There has been so much said about the height restriction being detrimental to the area. Well, here are three examples where that theory has been proven wrong."

And the bank is unlikely to attract the Boulevard's more unsavory elements, as neighbors claim was the case with the BP. Vega says he used to see "ugly characters" hanging around the station's five public phones, especially at night.

"After a while, dealers and hookers utilized that location for pickups," recalls Canale, a regular at Uva. "It got to be a really, really seedy area."

But with the bank coming in, Canale sees the 69th Street intersection — which includes Uva, a Starbucks, and chef Michelle Bernstein's very popular Michy's — becoming galvanized. "It will hopefully make that corner into something that we will be proud of, instead of embarrassed about," he says.

Vega is also optimistic about the corner's future now that the 24-hour gas station is gone, although he has one minor regret. "That sort of business attracts bad people," he says, "but they had great coffee and empanadas. We'll miss that."

Feedback: letters@biscaynetimes.com



The Chase branch will be a welcome addition, even if it isn't exactly Miami Modern.

Courtesy of BDG Architects





longer lasting, hair-free skin.
face and body waxing specialists for men and women

new Uni K Wax customers get
10% OFF
all waxing services

*Offer is for new Uni K Wax Customers only. Expires 12/11/2011

save with our rewards program
Refer a friend with our rewards program and **earn 5,000 points.** That's **\$5.00 in savings** for each friend you refer to any Uni K Wax Center. And **earn 2,000 points (\$2) everytime you book online** at www.unikwax.com.

Uni K Wax Center
Causeway Square Shopping Center
1815 NE 123rd Street
North Miami, FL 33181
tel: (305) 917-1221

Uni K Wax Center
14671 Biscayne Blvd
North Miami Beach, FL 33181
tel: (305) 940-9898

book online and shop at www.unikwax.com

*Please refer to website for complete promotional details. Offer good during Blackout dates. Valid photo ID required. One time use per customer. Cannot be combined with other offers, packages or sales. No cash value. Used at participating Centers. Uni K Wax Centers are independently owned and operated.

all-natural, safe and affordable waxing



75th Anniversary Celebration and Dedication of the Gardner Mulloy Pet Rescue Clinic

Councilwoman Phyllis Smith – Grand Marshall

Sunday, November 20th, Noon – 4pm

Soffer and Fine Adoption Center

16101 West Dixie Highway, North Miami Beach, 33160

Call Lisa DePriest at 305-749-1820 for more information

- Family, children, and pet friendly free community event
- Any pet that has been with us for more than 4 months will have their adoption fee waived (excluding mandatory county tag for dogs)
- Food trucks, music, arts and crafts for kids, face painting, contests, prizes to win, exhibit booths from local vendors
- Debut of our Gimme Shelter™ Jewelry line! A must see!

Make Adoption Your Only Option!



Thanks to the generosity of our donors, adoption fees have been waived for all pets that have been at the shelter for more than four months (excluding mandatory county tag for dogs)! Our featured doggies are:



Penny



Lucy



Tebow



Zinny



Cooper

Our services include:



Adoptions

Adopt Your New Best Friend!

The goal of the Humane Society of Greater Miami's adoption program is to find a loving, permanent home for each animal in our care. **Adopt today!**



Clinics

The Humane Society of Greater Miami runs two low-cost spay/neuter and preventive health care clinics to serve the pets of Miami-Dade County.



Grooming

Pamper your pet and keep him looking his best with our professional grooming services. The Grooming Center is located at the Soffer and Fine Adoption Center, 16101 West Dixie Highway, North Miami Beach. Please call 305-749-1850 to make an appointment.

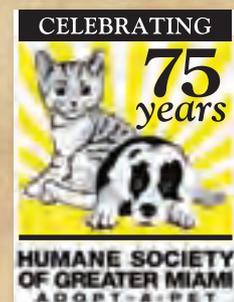


Pet Boutique

Visit our Pet Boutique at the Soffer and Fine Adoption Center and you'll find many exciting gifts for you, your friends and your pet. AND, most importantly, every purchase made in the boutique helps us support all the cats and dogs we care for on a daily basis.

ADOPTION AND CLINIC - NORTH
16101 W Dixie Highway
North Miami Beach, FL 33160

CLINIC ONLY - SOUTH
10700 SW 211 Street
Cutler Bay, FL 33189



This ad sponsored by BISCAYNE Times



WWW.HUMANESOCIETYMIAMI.ORG | 305.696.0800

Johnson & Wales

Continued from page 48

huge increase in traffic once Biscayne Landing is built. It doesn't make sense."

Kenneth Each, North Miami's former police chief, remembers similar arguments were posed when residents of Sans Souci Estates and Keystone Point sought to gate their neighborhoods to deter crime, but drivers adapted. "If you can't negotiate Biscayne Boulevard to get home, folks, you should not be driving," he says.

Each, a member of the city planning commission, which also backed the master plan, is among the supporters of the road closure. The owner of three apartment buildings along Emerald Lake Drive, Each credits the university for transforming a neighborhood he also calls home. "Who in the last 18 years has improved the quality of life in this city like Johnson and Wales has?" he asks.

Several Emerald Lake Drive residents and property owners also spoke in favor of Johnson and Wales before the planning commission and city council last month.

Even the harshest critics of the road closure acknowledge that Johnson and Wales has been good for North Miami. "It's a wonderful institution," Abramson says. "The students, most of them, are terrific. And [Johnson and Wales] cleaned up the area tremendously."

Founded in 1914 as a modest business school for women in Providence, Johnson and Wales evolved into a career-oriented institution that offers one-, two-, and four-year degrees in areas such as business, education, technology, psychology, and even equine management.

The university also runs the largest hospitality and culinary arts program in the nation, and counts among its alumni such notables as celebrity chef and local restaurateur Michelle Bernstein, *Hell's Kitchen* reality-show winner Rahman "Rock" Harper, and Food Network personality Aaron Sanchez.

In 1992, the Rhode Island-based school bought the former North Miami Medical Center at 1701 NE 127th St. for \$3 million. In less than a year, the 190,000-square-foot hospital was



Johnson and Wales president Loreen Chant: "We're not trying to close all of 17th Avenue."

transformed into an educational setting. Chant, who worked for the school as a registrar when the campus opened, says that although the neighborhood was blighted, subtropical South Florida was a "natural fit" for a school that prepares students for careers in tourism and

hospitality. "The university had tremendous vision coming to this community," she says. "At the time we came here, it was really a struggling area."

Ex-police chief Each remembers that, prior to Johnson and Wales's arrival, the neighborhood was dominated by slumlords, infested with crime, and frequented by drug addicts. As the university expanded its land holdings to ten buildings, tore down or renovated dilapidated apartments, and eliminated a decaying trailer park, crime plummeted.

"They got rid of the junkies and crackheads who lived there and they provided 24-hour security," Each says. Johnson and Wales also installed new sidewalks, traffic circles, medians, and street signs.

But Johnson and Wales's beautification efforts have been frustrated by a close neighbor: a time-worn, 179,000-square-foot, Publix-anchored shopping center. The complex's dirty, graffiti-marked rear façade (only somewhat cleaned up recently) is what's currently across the unblocked street from

Continued on page 56



BAYPOINT CENTER
NOW LEASING



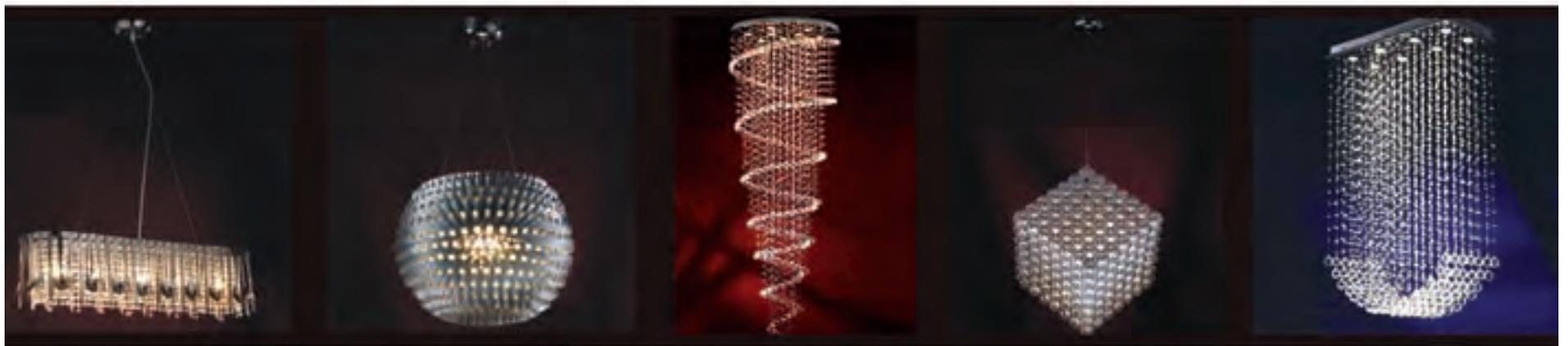
**3915 BISCAYNE BOULEVARD
READY FOR MOVE IN**

- Building fully renovated
- New high-impact glass windows
- Back-up building generator
- Individual A/C units for 24-hour office use
- Plumbing availability in all individual units
- Private parking facility
- State-of-the-art entry and surveillance system for 24-hour access



OFFICE/RETAIL/RESTAURANT

CALL NOW 305.576.7474



Up to 50% off on selected items

SHOWROOM OPEN MON - FRI 11AM - 7PM
 SAT 10AM - 7PM | SUN 12PM - 5PM
 8101 BISCAYNE BLVD., STE. 102, MIAMI, FL 33138
 PH 305.751.1511 | FAX 305.751.1512
 www.beauliving.com

beau living
 contemporary design

Toxic Asset

Continued from page 49

City Council on October 4. "It is three acres of clunker, for better or worse."

But Hilton, who is president of the North Miami Beach Civic Association, counters that selling Taylor Park to a developer is forbidden by the park's deed, which specifies that it be used only for "public purposes."

Robert Taylor, a former NMB councilman, is also opposed to developing the park that was renamed for his family in 1990. "Closing that park, any park, is sinful, really," says Taylor, who is a neighbor of Hilton's. "No park should be given away or sold."

Taylor prefers an active park. He'd like to see the dilapidated baseball field revived. "It's been a park for 53 years and kids have played in it," he says. "I've played in it. I was a [baseball] coach and played softball there. We never had a problem. Unfortunately, some people are in favor of just fencing it off."

According to a December 1999 Florida Department of Environmental Protection (FDEP) report, some of the chemicals found at Taylor Park

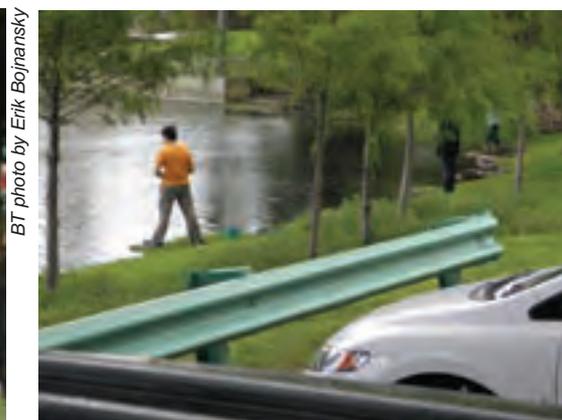
originated in the city's storage and recycling yard, where maintenance of city vehicles was also performed. Bonner says materials used to build the baseball field may also be responsible for the arsenic.

The truth is, the land was polluted even before the county deeded it to NMB in the 1950s. Wilbur Mayorga, DERM's division chief for pollution control, says aerial photographs reveal that fill was dumped at the site beginning in the late 1940s, and that "white goods" such as concrete, pilings, plastics, and tires have been excavated from the land. Automotive parts, trailers, and construction debris also were reportedly dumped there.

In 1957 Gravel Pit Number Nine, as the parcel was originally known, was renamed the Aqua Bowl after the quarry was filled with water and a baseball diamond was constructed on the park's southeast side. In the decades that followed, people often swam in the lake,



The baseball field is shut down, fenced off, and growing weeds.



Despite the presence of toxic contaminants, fishing is still allowed.

Hilton says. The ball field hosted Little League games, and a nursery provided early education for toddlers.

It wasn't until 1998, when the city was preparing to replace the storage area with a second baseball field, that the park's dirty past was discovered by environmental government agencies. NMB officials closed the existing baseball field in 2001 and removed tons of soil. By 2009 the daycare facility was shut down as well.

Iron and ammonia levels exceeding DERM's cleanup target levels are still

being detected beneath 24 inches of soil, Bonner says. Elevated levels of iron and ammonia have also been detected in Aqua Bowl Lake, according to an August DERM report. During the October 4 city council meeting, Bonner explained that the submerged elements were "migrating offsite in a plume."

The toxins, however, are still not considered hazardous to humans, according to Bonner, and so the Aqua Bowl remains open. Residents and

Continued on page 58

Spa Season is Here...

Hot tubs from \$4995

Big discounts on floor models for immediate delivery!

SAVE ENERGY!! SAVE MONEY!!

\$100 OFF INTELLIFLO VARIABLE SPEED PUMPS



SAVE 60-90% ON YOUR ELECTRIC BILL!

EFFECTIVE JAN 1ST 2012 FLORIDA POOL & SPA ENERGY LAW & CODE REQUIREMENTS GO INTO EFFECT.

GIVE US A CALL TO DISCUSS

Is your pool too Cool?

HEAT YOUR POOL FROM \$1.00 A DAY

PERFECT TEMP TECHNOLOGY

THE MOST EFFICIENT WAY TO HEAT YOUR POOL

SAVE \$400

OFF REGULAR PRICE PLUS FREE INSTALATION (\$295 VALUE)

*With this coupon expires on 11.31.11

BUY 4 CHLORINE REFILL

GET 1 FREE

*With this coupon expires on 11.31.11

3" CHLORINE TABS

ON SALE \$58.88

*With this coupon expires on 11.31.11

PROPANE TANK REFILLS

10% off

*With this coupon expires on 11.31.11

ALL FLORIDA POOL & SPA CENTER

Keeping Customers Happy For Over 40 Years

POOL SERVICE

POOL REPAIRS

POOL RENOVATIONS

HOT TUBS & SWIM SPAS

HEATER & SUPPLIES

OZONATORS

AUTOMATED CONTROLS

PATIO FURNITURE

SALT CHLORINATORS

COMMERCIAL & RESIDENTIAL

FAMILY OWNED & OPERATED

50 TRUCK SERVICE FLEET

Visit our Pool & Spa Showroom • 11720 Biscayne Boulevard. North Miami, FL 33181
305-893-4036 • www.allfloridapool.com • service@allfloridapool.com

YOGA AT THE COTTAGE



A beautiful, charming, private, garden setting

FREE YOGA!

Mention This Ad For
One Free Yoga Class

New Students Only

- Walk-In Single Class \$12
- Package of 10 \$110
- Package of 25 \$250
- Unlimited Monthly \$99
- Private Session \$80
- 20% Discount for Students & Teachers



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
6:30 AM		MORNING VINYASA (SUSAN)		MORNING VINYASA (SUSAN)			
9:00 AM	POWER YOGA (HOLLY)		POWER YOGA (HOLLY)				
11:30 AM						GENTLE YOGA (ANDY)	
12:00 PM					WARRIOR POWER FLOW LEVEL 2 (MARA)		VINYASA YOGA (MARGARET)
4:00 PM	WARM VINYASA (MARA)		WARM VINYASA (MARA)				
6:15 PM	VINYASA YOGA (VICTORIA)		VINYASA YOGA (VICTORIA)		VINYASA YOGA (HOLLY)		
8:30 PM		WARRIOR POWER FLOW LEVEL 2 (MARA)		WARRIOR POWER FLOW LEVEL 2 (MARA)			
8:00 PM		YOGA FLOW (MARCELLA)		YOGA FLOW			

We are located at 7120a Biscayne Blvd.
Directly behind HIPERFIT and Moonchine
For classes, schedule and prices please go to our website
TheCottageYoga.com or call us at 305-762-6694

HIPERFIT

HIGH PERFORMANCE FITNESS

Private Personal Training Centers

NEW
CLIENT
SPECIAL

**3 TRAINING
SESSIONS**

Body Fat Analysis & Nutritional Counseling

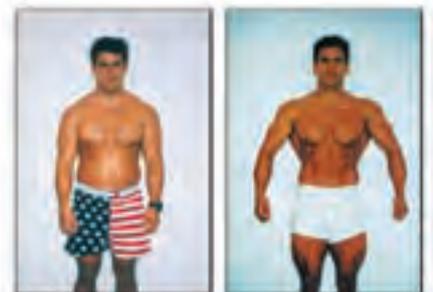
ONLY \$75

BEST TRAINERS...
BEST PRICES...
BEST RESULTS...
GUARANTEED!!!
\$35 PER SESSION



**HIPERFIT
TRAINING TEAM**

www.hiperfit.com



12 Week Results!



465 W. 41st St. 7120 Biscayne Blvd.
305-674-9899 305-762-6600

Johnson & Wales

Continued from page 52

Johnson and Wales's University Center.

In 2009, a venture to rehabilitate the property, headed by Tampa Bay developer Charles Monroe III, defaulted on a \$9 million Bank of America mortgage.

"That has created a challenge," admits Chant, who attempted to deal with the mall's previous owners. Under the master plan, Johnson and Wales addresses the aesthetics unilaterally, blocking the view of the shopping center with a line of trees.

But it's the road closure that has made a court-appointed receiver, as well as

Publix, uneasy. The supermarket's manager, Brian Wilson, told the city council that he worries the road closure might not allow enough room for delivery trucks.

Peter Tappert, an attorney representing the receiver, pleaded for more time, at least until a buyer could be found. Those pleas, however, only angered city council members. "They let the place deteriorate," fumes Councilman Scott Galvin. "We've been trying to contact them for years about the state of that facility and we couldn't get any word back."

Still, it's possible a deal may be worked out between the receiver and Johnson and Wales that permits cars to continue flowing past University Center.

At the suggestion of the planning commission, the master plan's approval was contingent on the university's "good faith effort" to obtain enough land from the shopping center to allow the street to be pushed farther away from the school.

"We're meeting with the shopping center folks to talk about ways of working together," Chant tells the *BT*.

In the meantime, some business owners are coming to grips with Johnson and Wales's plans. Karen Turia, co-owner of the newly opened Alaska Coffee Roasting Company at the south end of the Publix shopping center, says she was floored when she first heard 17th Avenue would be closed.

She and her brother invested nearly a million dollars to launch their restaurant, whose customers could use 17th Avenue for easy access. "We were annoyed that nobody told us what was happening," she says. But Turia adds she has since spoken to Chant, who assured her that the closure was not that extensive.

"If it happens, it happens," Turia says. "Would I prefer the road stay open? Absolutely. Will I annoy Johnson and Wales endlessly if they close the road? No. Am I going to go crazy about it? No."

Feedback: letters@biscaynetimes.com

Art Movements

Continued from page 49

be relocated elsewhere in the Design District, where, Robins says, they will receive "more visibility." At the same time, Robins wants to bring in some new talent. "It's healthy at some point to give [subsidized space] to people who haven't had that opportunity," he says.

Robins's interest in revamping Dacra's arts program coincides with media reports of a pending migration of luxury retail boutiques from Bal Harbour Shops to the Design District. According to the *Miami Herald*, Cartier will open a "temporary store" in the Design District next month, and Hermès intends to build two stores there by 2013, including a

10,000-square-foot flagship operation.

Last month the *Daily Business Review* reported that the Hermès stores will be located beside the Moore Building at 175 NE 40th St., and at 163 NE 39th St., where Maitardi restaurant is now located.

Maitardi was launched two years ago by Graziano Sbroggio, whose Grasca Group also owns Tiramisu, Spris, and Segafredo on Lincoln Road. Says spokeswoman

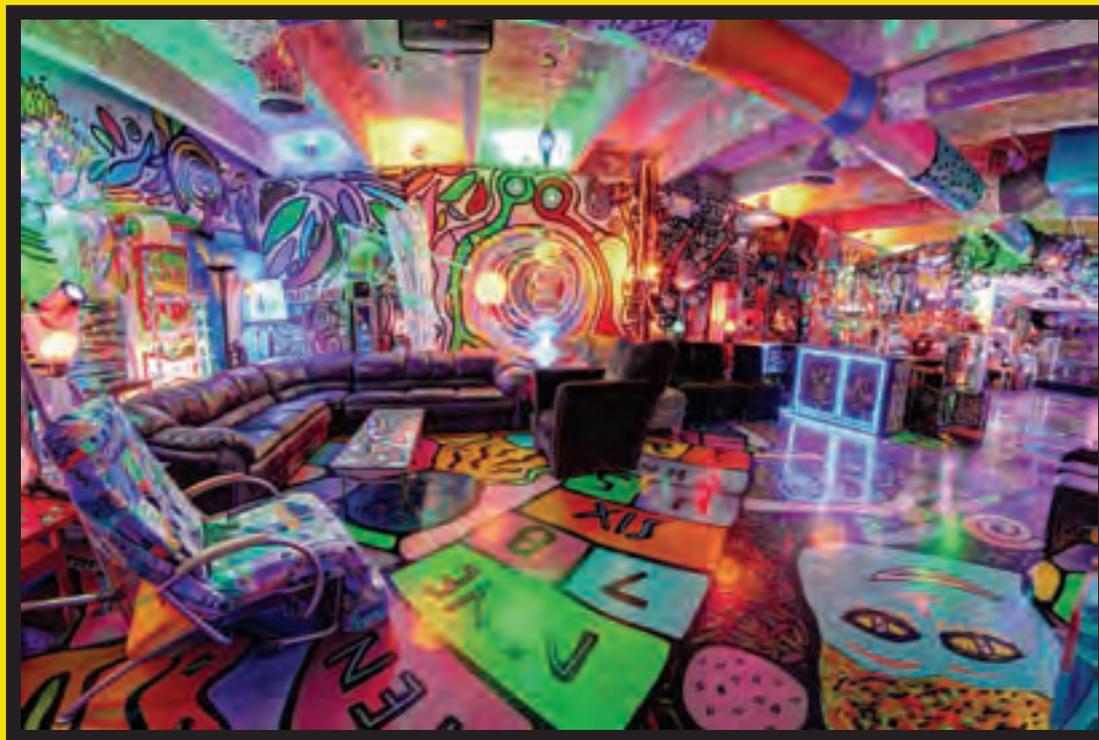
Annabelle Bovet: "As you are most likely aware, there are extensive plans being discussed regarding the future of the Design District area, and Grasca Group, owner and operator of Maitardi, is in direct contact with the main decision-makers."

Also receiving plenty of buzz is the announcement by French luxury-goods corporation Louis Vuitton Moët Hennessy

Continued on page 57

Artist Bruce Grayson's

WhereHouse 2016



**"We put the ART
in pARTy!"**

IT'S FUN! IT'S EASY
Have your party at Wherehouse 2016!
We take care of everything.

Private Parties

All Occasions and Events

**Call Diane at
786.489.2478
www.wherehouse2016.com**

Art Movements

Continued from page 56

that it plans to open a Louis Vuitton store in the Design District by 2014.

Media have speculated that other LVMH stores will soon follow. "I heard they [LVMH] are underwriting the project," says Design District property owner Rusty Atlas, referring to Dacra's retail expansion plans.

Robins says there are plenty of "rumors and gossip," but in reality his plans and deals are still evolving. "We're trying to negotiate with several different people," he says. As for LVMH, Robins would only confirm that he wants *all* the company's stores in the Design District. "We're talking to all of them," he says.

Since 1995, Robins, who previously renovated historic buildings on South Beach, has been snatching up and redeveloping properties throughout the Design District. He is credited with transforming a once-forgotten part of Miami into a popular spot for high-end furniture and home-accessory stores, fashion boutiques, restaurants, and art.

Partly financed by a reported \$45 million loan from French banking giant



Courtesy of Dacra

Craig Robins on the Design District: "I think it's the best real estate in Miami."

Crédit Agricole, Robins launched another buying spree last year. Today he estimates he controls between 60 and 70 percent of the Design District, which lies west of Biscayne Boulevard roughly between NE 36th and 43rd streets. "I think it's the best real estate in Miami," he says.

Artists played a role in enhancing that real estate, particularly in the area of NE 38th Street and 1st Court, across the street from a 46,000-square-foot vacant



Courtesy of Dacra

Maitardi restaurant, at Oak Plaza, reportedly will be replaced by a new Hermès store.

parcel where Robins plans to build a boutique hotel.

Kathryn Mikesell is co-founder of the Fountainhead Residency, an organization that provides housing and support for visiting artists from around the world, some of whom have shown their works at the Locust Projects and Bas Fisher spaces. Robins, she says, has "provided a valuable opportunity for everyone. There were artists who were able to work rent-free for a year and generate publicity for their nonprofit projects."

Often, adds Rodriguez-Casanova of Dimensions Variable, rent came in the form of a donated piece of art annually to Robins's

collection. "We were incredibly grateful that we were there for five years," he says.

Locust Projects was enticed by Dacra to move from a Wynwood warehouse to the Design District in 2009. "We were open to the possibilities," says the gallery's executive director, Chana Budgazad Sheldon. "The space was presented as an option and we took advantage. It allowed us to grow for the past three years."

Robins also made it clear to his tenants that these arrangements were temporary and that he intended to redevelop the block. "I've been here for six years and I didn't

Continued on page 58

10% Discount

Throughout the store

November 2011

JAKO

ARCHITECTURAL HARDWARE

THE BEST PRODUCTS AT THE LOWEST PRICES.

happy

thanksgiving

DOOR HARDWARE

SLIDING DOOR SYSTEMS

INTERIOR & EXTERIOR

CABINET HARDWARE

JAKO HARDWARE AVENTURA INC.

14460 BISCAYNE BOULEVARD NORTH

MIAMI BEACH FL. 33181

PH. (305) 948 1080

The Shores Landscape Maintenance

FULL SERVICE | consultation | Installation | fertilization
irrigation | seasonal clean-up | pressure cleaning



HOW DOES YOUR GARDEN GROW? In Florida it grows with a vengeance and sometimes out of control. **At *The Shores Landscape Maintenance* our goal is not only to keep your garden under control, but to help it blossom into its greatest potential.** From lawn maintenance to irrigation and seasonal planting, we can create your outdoor space into a place you can be proud of all year round. **Lawns should be cut once a week April through October and once every two weeks during the months of October through April.** Planting should be watered twice per week or every three days for 45-60 minutes per section. The best time to fertilize is from March to October. ***The Shores Landscape Maintenance* is a full service property maintenance company** offering the following services: mowing, edging, trimming, blowing, hedge trimming, weed control, sod installation, mulch installation, tree trimming, trash removal and pressure cleaning. **Call for a comprehensive estimate today.**

THE SHORES LANDSCAPE MAINTENANCE 
Michael Tallon | 305.915.5101 | mtallon@comcast.net

Community News: BISCAYNE CORRIDOR

Toxic Asset

Continued from page 54

visitors still kayak (motor boats are prohibited) and fish the Aqua Bowl, which was seeded with game fish during the 1960s. The rest of the park, including the now overgrown baseball field, is closed to the public. To discourage trespassers, Bonner says that area will be protected by a new fence.

If it remains a park, Bonner contends, contaminant removal will be prohibitively expensive, but grants are available for developers willing to remediate so-called brownfields. “We can change the use of the property and make it available for commercial development,” he says.

Mary Hilton insists such a move is illegal and will generate plenty of opposition from nearby homeowners. “The city,” she warns, “will have a big fight on their hands.”

Even if the city wins that potential battle, there may not be a market for a sale. “That part of W. Dixie Highway is pretty depressed,” says Kevin Burns, a Realtor and former mayor of neighboring North Miami. “There are a lot of properties that have no issues that are for sale in that area.”

Keller Williams real estate agent Bill Panos disagrees. He believes a condo tower could prove profitable once the park is remediated. “There’s demand for residential properties from an investor



BT photo by Jim W. Harper

People are welcome to only a sliver of the formerly wide-open park.

standpoint,” he notes, adding that foreign investors are hungry to buy South Florida condo units that can be rented out.

Other scenarios Bonner envisions for the park’s future include persuading the county to shoulder a chunk of the cleanup cost, or returning the land to Miami-Dade altogether.

NMB Mayor George Vallejo says the city is trying to find a cost-effective way to deal with Taylor Park: “I think everything is on the table right now. City staff are basically looking under every rock for a potential solution.”

Feedback: letters@biscaynetimes.com

Art Movements

Continued from page 58

really expect to be here that long,” says Oliver Sanchez, operator of Swamp Space.

Robins won’t reveal what will replace the spaces now occupied by Swamp Space, Locust Projects, and Dimensions Variable, but does say that the structures will likely be demolished: “Those buildings are really not in very good shape. I think it probably will make more sense to put new construction there.”

To help him chart the Design District’s future and formulate a master plan, Robins has hired a team of land-use experts, including University of Miami architecture dean Elizabeth Plater-Zyberk, a founder, along with husband Andres Duany, of the New Urbanism movement.

He’s also seeking help from arts organizations to run Dacra’s art space program. “We don’t want to be in the business of managing it anymore,” Robins concedes.

Dennis Scholl, vice president of arts for the John S. and James L. Knight Foundation, says he’s spoken with



BT photo by Erik Bojnansky

Robins plans to build a boutique hotel on this 46,000-square-foot vacant parcel between NE 38th and 39th streets.

Robins informally about the program. “He always bent over backwards to make sure that the artists and the arts community is looked after,” says Scholl. “We don’t have any formal role at this point in time. We’re always looking at opportunities to see if we can help.”

Feedback: letters@biscaynetimes.com

Letters

Continued from page 20

Claws: Hell Hath No Fury Like a Spoiled Columnist Scorned

It is common knowledge, if Shari Lynn Rothstein-Kramer were so inclined to inform herself, of what declawing does to a cat and how harshly it affects its life ("Cat Fight," August 2011). A true animal lover would bother to find out. A true reporter planning to write a column would consider it her professional duty to find out.

As is evident in her column, she hasn't bothered. It's obvious to the reader, evident in the snarky tone of the piece, that it was written strictly as a personal vendetta against Edie of Adopt A Stray because she refused her mother as an adequate home for one of her kittens.

To those of us who know about cats, Edie's judgment was clearly correct. For that she decided to use her "position" in a local publication to personally attack Edie and her charity in the hope of destroying her credibility and tarnishing her reputation.

I am even more incredulous that her editor, Jim Mullin of *Biscayne Times*, approved the publishing of this piece at the risk of the huge backlash that the *BT* was bound to receive, both from readers and from advertisers who are knowledgeable about the cruel practice of declawing. I will make sure that this letter reaches their in-boxes and is published online.

Let me start by first saying that Edie, whom Ms. Rothstein-Kramer disparagingly calls an "elder volunteer," is the founder and president of Adopt A Stray. She has dedicated many years, enormous effort, and untold finances to rescuing thousands and thousands of cats and dogs that have been abandoned, abused, or homeless or lost.

Because of her plan to declaw the kitten at PetSmart, Ms. Rothstein-Kramer's home, or her mother's home, would not be adequate for a cat that most likely has already had a rough beginning. These animals were not rescued to submit them to further cruelty. It's as simple as that.

Whether an individual agrees or disagrees with the adoption standards set by Edie and her charity is completely irrelevant. Adopt A Stray is a private charity and not obligated to adopt to anyone if they deem it to be a risk for the cat.

Let me give Ms. Rothstein-Kramer some facts she sorely lacks: She

compares two incomparable procedures when she equates the removal of mere skin occurring in a circumcision (a very healthy practice that does not interfere with function) with the removal of a cat's claws, or "declawing."

Declawing involves removal of bone, ligaments, nerves, muscle, and so on. Declawing is, in effect, the surgical removal or amputation of the entire last joint of a cat's "fingers."

The proper comparison to humans would be to remove or "amputate" the last joint of all of your fingers on your hands. Can you imagine what that would be like?

Additionally, it is widely known that declawing is one of the most painful procedures a cat can experience, and the pain may last for a lifetime. It is so painful that a cat may stop using the litter box altogether because digging or standing on sand becomes agonizing.

After declawing, a cat will begin to compensate for its lost function by biting and becoming aggressive. There is evidence that a cat's personality is affected after declawing. After all, it has been mutilated and part of its "fingers" have been amputated.

Now, as to Ms. Rothstein-Kramer's experience at PetSmart with Edie and Adopt A Stray that Saturday afternoon, I must tell you that I am also a frequent shopper at that same PetSmart, and I happened to be there that day. I witnessed the whole episode and I know for a fact that Ms. Rothstein-Kramer neatly crafted the description of what really occurred.

I was standing over Edie and a rescued dog she was holding when Ms. Rothstein-Kramer came in and was told that she and her mother had been refused. Edie at no time was condescending or disrespectful. She informed Ms. Rothstein-Kramer in clear, factual, and certain terms that she was denied and why.

Her reaction was unbelievable. She perceived it as a personal insult and began ranting like a spoiled child. She quickly began huffing and puffing. She was rude, insulting, and condescending. I was the person who told her that the practice of declawing is cruel, but she was in no mood to listen.

Ms. Rothstein-Kramer stormed out angrily with her family and probably began to scheme her revenge immediately. And that's what really happened.

Denise Chaki
Aventura

INSTANT CASH Paying Top Dollar

*Why Deal With Amateurs,
When You Should Deal With The Pros*



REWARD
We Pay a Finders Fee
for Any Referred
Coin or
Jewelry Deals

Watches

- Rolex
- Cartier
- Breitling
- IWJG, GIA

Rare Coins

- Gold, Silver & Platinum Eagles,
Krugerrands & Maple Leafs
- US Numismatic Coins
- Silver Bars & Coins
- PCGS, NGC, ANA

Gold - Platinum - Silver

- Scrap Gold 10K, 14K, 18K
- Diamond & Estate Jewelry

We Will Meet Or Beat Any Offers

Confidential Loans Arranged • House and Bank Calls Available

AVENTURA JEWELRY & COIN, INC.

MICHAEL FREIMAN, CPN

305.933.2646

19275 BISCAYNE BLVD., BOOTH #22
AVENTURA | FL 33180

WWW.AVENTURAJEWELRY.COM
not an authorized dealer of mentioned watch brands

Weight a Minute!

Our columnist wages a reluctant battle to get back in shape

By Wendy Doscher-Smith
BT Contributor

Living in Miami does not come cheap. If you have female parts, go ahead and double that price. That's because I'm not referring to the cost of rent or, say, sandwich meat.

As a woman with an address in the 331-whatever ZIP code, it seems as if you have an obligation — an unspoken duty — to not merely exist and pay taxes. You must look good, too.

For most women, looking good is expensive and tedious. Unless you are naturally blessed with peachy (minus the “fuzz”), humidity-agreeable skin, frizz-resistant hair, and a six-pack you

don't buy at the corner store, you'd better be ready to part with half your paycheck before you've even cashed it.

That's because to be a Miamian is to be a person exposed. We can't hide our bodies behind clothing. It's too hot. We can't hide bad hair days under hats. It's too hot. And we can't hide unpolished toenails in clunky shoes. Those are too ugly.

A Miami woman juggles a hell of a lot of maintenance. I'm not sure where to start in terms of which aspect — hair, nails, body, skin — is the most important. Doesn't matter. You will be judged on everything. There also is the niggling idea of maintaining a brain — keeping up with current events, reading, and giving yourself a shot of culture with your espresso.



BT photo by Wendy Doscher-Smith

But let's not tax ourselves. Leave that to the snowbirding and retired New Yorkers. They can do all the thinking. We'll be over *there*, frying under the hair dryer, spinning on the stationary bike, or stretching out the skin above our eyebrows to be “threaded.”

Even if you won't agree with me publicly, you know I'm right. Attractive people garner better treatment. It's a fact applicable to both sexes. And nowhere is

that more true than in Miami. Well, maybe it's just as true in Southern California, but there you have to be famous, too.

Ever since permanently reestablishing myself in my vain and shallow homeland, I started working out at a local gym.

Getting in shape also struck me as especially prudent after the Birth Control Pill Fiasco of 2011, whereby I mistook active pills for placebos and, after 17 years on the pill, just stopped mid-cycle.

Classical Music. It's In Our Nature.

Just like all of us, classical music lives and breathes. Make it part of your lifestyle. Tune to Classical South Florida on the radio or online. It's in your nature.

classicalsouthflorida.org



Here's a tip: Don't ever do that.

For lack of a better summation, this is what happened next: I went crazy. I moved my queen-size bed, mattress frame and all, into my walk-in closet. I thought that would help drown the noise outside the window of my then-Brickell Avenue apartment. I had ridiculous, junk-food cravings that made my usual PMS cravings look like playtime at the salad bar.

At one point the only items in my freezer were cartons of ice cream. Oh, and some frozen yogurt vats. You know, for good measure. I went to the Keys and laughed at the idea of a *slice* of Key lime pie. I bought an entire pie to bring home and eat. Solo.

I've always been thin with a fast metabolism. I'm one of those people everyone loves to hate. I can eat whatever I want and stay slim. Well, every chunky person who ever cursed me can now sit back and gloat.

My little jaunt into the whirlwind world of hormonal imbalance caused me to gain 20 pounds. This whole incident occurred in late February and early March, and I'm still paying for it.

Yeah, my cystic acne cleared up — thanks, Pill, for taking me back to the

good old days, on a nostalgic tour of middle-school misery, where I wouldn't even look people in the eye, for fear of seeing the pity and disgust reflected there — but the weight I gained wouldn't budge. Won't budge.

I'm starting to think I ruined my metabolism. Women often say, "Once you have a kid, your body changes forever." I don't like unhappy surprises, especially when it comes to my figure. Yet it seems I experienced one of "the new mommy changes," minus a kid.

I gained a bunch of weight once before. It was not pleasant. See, I am a sugar addict. That means I become very cranky when my friends — cookies, cake, ice cream, ice cream with cookies, ice cream with cake, and chocolate — are taken away. The last time I had to lose weight it took me a month to drop ten pounds, and I was miserable. All that exercise and only a single, mini Tofutti ice cream sandwich as a reward. Bleak, dark days, indeed.

I might add here that I am not opposed to exercise. However, I am vehemently opposed to sweating. I don't get

the people who embrace sweating. Who even *love* sweating. I suppose these are the same people who like puking their guts out until they dry heave and who also like the ten-day grapefruit cleanse because it is "cathartic."

Me? Sweat trapped in my sports bra is not a feeling I relish. My scalp itching from sweat? Oh, so fun! And, I might add, so good for my million-dollar haircut and color I refresh every three weeks.

About six weeks into this hell, just when I thought I might be seeing a

I thrust myself into high gear. I was building muscle, but the layer of fat over the muscle remained.

teeny bit of improvement, my pedicurist looked me over and said, "Damn! You look thick!"

Um. Excuse me? (See? I told you that you will be judged on everything superficial! That's Miami. That's how we roll.) Shocked, I even gave her an out.

Me: Do you mean I look more muscular?

She: No.

My pedicurist is Haitian, and "thick" is not necessarily as much a slap coming from her as from someone else. (There is an argument to be made here for cultural differences and vernacular.) Either way, the comment smarted. I managed to not kick the pedicurist, but I did thrust myself into high gear. My body, though, wouldn't cooperate. I was building muscle, but the layer of fat over the muscle remained. This effect, what I coined "The Hulk," was not my goal.

Let me interrupt myself before I forget and say that I have newfound respect for anyone who is seriously overweight, or even moderately overweight, and works hard to drop the poundage. I wouldn't. It's just not worth it. All that sweat, germ-infested gym equipment, and denial of fun food? No thanks.

When your body wages war against you, it is one uphill (treadmill) battle. And it is one I am yet to win. Yet I refuse to give up. I just need to finish this brownie before lacing up my running shoes.

Feedback: letters@biscaynetimes.com

HEALTHCARE: The Next Generation

These days, getting a doctor's appointment is nearly impossible, whether you have insurance or not. You'll avoid the emergency room at almost all costs. But you're sick and you need help. **Now.**

Out of this medical dilemma has evolved a new generation of healthcare. **Medi-Station Urgent Care is leading the way.**

We're here for you when you need us. The best doctors and nurses, the most advanced technology, and the easiest access. You don't need insurance. You don't need a referral. You don't even need an appointment.

Give us a call, visit our website, or just drop in. **Feel Better Sooner.**

- Adult & Pediatric Care
- No Appointment Necessary
- Open 7 Days a Week
- Minimal Wait Times
- Most Insurances Accepted
- Affordable for the Uninsured
- Co-Pays Less Than ER Visits
- School Physicals

**Flu Shots
\$30**

Medi-Station
Urgent & Walk-in Medical Care

9600 NE 2nd Avenue | Miami Shores, FL 33138
305.603.7650 | MediStationUrgentCare.com

Gambling on the Future

Will casinos change South Florida for the better or worse?
Hard to bet either way

By Frank Rollason
BT Contributor

So gambling fever has hit South Florida and the politicians are giddy over the potential financial windfall.

I can just see them being tucked into bed at night with visions of dollar signs dancing around their heads, and begging their parents for it all to come true: "Please, Daddy, make it come true and I can pay off all my city's debt, and make nice with the unions, and then have this big pot of money that I can lavish upon the important people and they will love me and re-elect me forever and ever!"

Back in the mid-1970s, country singer Tom T. Hall had a song in which

a young, idealistic poet asks a weathered old cowboy about the mysteries of life, to which the cowboy replies, "Faster horses, younger women, older whiskey, and more money!"

I think the old cowboy's insights certainly correlate to the elements that come with casinos — gambling, prostitution, alcohol, and drugs, along with money to enable even more corruption and influence-peddling among our local politicians.

Now, before you say that Frank is against the casinos, let's take a look at where we are now and where we could be if the casinos come to be. First there's the issue of casino gambling. It's already here, just limited to the Indian reservations because they are a sovereign nation



(wink-wink). The state gets its cut and everybody is happy.

Well, not quite. It seems there are some big-time casino operators who don't share the same wigwam as the Native Americans and they want a piece of the pie — a big piece! So the lobbyists representing the haves and the

have-nots will square off in Tallahassee, but in the end all will be made nice and everyone will share in the pie. But now the pie will get bigger, so that means everyone's piece will get bigger, too. That's good, right?

And then there is the pesky prostitution issue. Like, all of a sudden, the

THE RED THREAD
By Stephanie Ansin & Fernando Calzadilla
Directed by Stephanie Ansin
Opens November 9th!
For tickets and information:
305-751-9550
www.theplaygroundtheatre.com
9806 NE 2nd Avenue
Miami Shores, FL 33138
The PlayGround THEATRE

**Saint Martha – Yamaha
2011-2012 Concert Series**
Paul Posnak, Founding Artistic Director

LISA VROMAN

LISA VROMAN – Broadway Star of Phantom of the Opera, international recording artist with leading roles in A Little Night Music, The Music Man, Les Miserables, and The Mikado, plus a command performance for Queen Elizabeth, brings the thrills of Gershwin, Berlin, Porter, Lerner & Loewe, Andrew Lloyd Webber and more. Featured also is Baritone MARK ALIAPOLIOS, winner of major competitions and soloist with leading orchestras throughout the world - plus pianists PAUL POSNAK and ANITA CASTIGLIONE and organist DAN SANDLIN. Sponsored by The Symphonettes and Miami Shores Community Task Force.

Sun., November 13, 2011 at 3p.m.

St. Martha in the Shores
9301 Biscayne Blvd., Miami Shores

Meet the artists at our after-concert reception in The Atrium, included with your tickets. All programs are subject to change without notice.

TO PURCHASE TICKETS
Visit www.saintmartha.tix.com
or call 1-800-595-4849 or
purchase at church office or at door
\$10 General Admission • \$20 Blue Circle

casinos will open and prostitutes will fall from the sky! Hmmm, seems to me that the Upper Eastside has been plagued with prostitution since Jesus was a little boy.

A police officer told a neighbor of mine that, if he did not like the prostitution on the Boulevard, he should seek another address. "You knew what you were getting into when you moved into this neighborhood," he said. "If you don't like it, you should move out!"

Prostitution remains on the Boulevard because the political will to make it go away is lacking. After all, our politicians wouldn't allow a gaggle of pedophiles to be concentrated in the Upper Eastside, would they? Oops, perhaps that's not the best example.

Let's say they wouldn't allow a band of bank robbers to openly flaunt their trade up and down the Boulevard because that would not be politically healthy. But prostitution is a victimless crime, right? I mean, who does it hurt, other than local businesses whose customers are driven away and children who are forced to walk a gauntlet of whores as they make their way to and from school?

And when I say "politicians," don't just think of our city commissioners. You have to throw Kathy Fernandez Rundle, our State Attorney, into the mix, too. A year ago our area's police commander started Operation Street Walker, providing local residents and business owners with the opportunity to attend court hearings and lobby for longer sentences for those found guilty of prostitution.

Rundle responded by watering down the program to virtual non-existence. Way to go, Kathy! Way to be in touch with your electorate. Hopefully, Upper Eastside voters will remember your commitment to our quality of life when you run for office again.

So I think we all recognize that casinos will not create prostitution — just, shall we say, a higher level of product that doesn't have to troll the Boulevard and won't concern itself with the inellegant people of the Upper Eastside.

Next come the foibles created by alcohol and drugs. Not really sure how to equate this issue with the pros or cons of casinos. After all, Miami has been the cocaine capital of the nation since the 1980s and still, to this day, the Coast Guard

makes record busts aboard cocaine-carrying fast boats and submarines. It's hard to believe that casinos will make that element any worse than it already is.

Alcohol is legally sold and is a basic component of adults interfacing in a social climate. If you don't like it, don't drink. (I guess you could say the same of prostitution. If you don't like the product, don't partake — pretty simple.)

That leads us to the issue of corruption and influence-peddling. Anyone in this community who thinks corruption and influence-peddling will get any worse with the addition of casinos has a screw loose. Almost every day one politician or another is being called out for everything from conflict of interest to outright accepting of bribes in exchange for votes. Casinos just introduce another venue to be exploited. And you can bet that whoever is on the casinos' advance teams has already reported back that nothing is impossible in South Florida.

Even the *Herald* is in on the deal. Hell, a few years back they made a magnanimous gesture in turning over a large piece of land for what is now the Adrienne Arsht Center for the Performing Arts. Who would have

thought that such an investment — excuse me, *donation* — would result in an increase in the value of the *Herald's* land and eventually line their parent company's pockets? What a coincidence!

The *Herald* has been in the real estate business for years, long ago forsaking its responsibility as the social conscience of our community.

So in the long run, will casinos be good or bad for South Florida? The answer is probably a mixture of the two. Usually it boils down to the people who are in a position to make decisions, and whether or not they make those decisions in the best interest of the public.

But not to worry, these are the same people who brought us the Port of Miami tunnel, the new Marlins stadium, and are preparing to dredge the eco-sensitive port channel to accommodate those beautiful monster cargo ships from the Panama Canal. (Let the chant of "Jobs, jobs, jobs!" begin.)

Maybe, just maybe, Tom T. Hall was right. Maybe the meaning of life is faster horses, younger women, older whiskey, and *more money!*

Feedback: letters@biscaynetimes.com



MIMO ART in the park
THE GREAT MIMO CHALK-IN FESTIVAL

DEC 4TH 12 to 6 PM
Legion Park
NE 66th Street Biscayne Blvd.

ART
LIVE MUSIC
STREET THEATER
JUGGLERS
STILT WALKERS
GOURMET FOOD
HISTORIC TOURS
AND MUCH MORE...

HELP US CREATE THE LARGEST CHALK MURAL IN THE HISTORY OF BISCAYNE BOULEVARD

SCAN WITH YOUR PHONE

PARTICIPANTS OF ALL AGES ARE WELCOME
REGISTER NOW 305-469-2849
WWW.MIMOARTINTHEPARK.COM

PRESENTED BY THE MIMO BISCAYNE ASSOCIATION - SPONSORS BISCAYNE Times MIAMI DADE COUNTY

The Limits of Loyalty

There are certain places that can absolutely depend on our business, until something better comes along

By **Shari Lynn Rothstein-Kramer**
BT Contributor

As I look around the neighborhood, I see things come and go — hair and nail salons, restaurants, retail stores — and I wonder: Is there any loyalty here? And even more to the point, when does loyalty outweigh convenience?

I mean, there are certain things in life that are, for the most part, interchangeable. The Bed Bath and Beyonds, Office Depots, AMC movie theaters, Walmarts, Targets, Home Depots, even DSWs (Designer Shoe Warehouse).

But then, there are others that simply aren't. And in this category I

place not only things and places, but also people, like a favorite hairdresser or a store manager.

From my condo, I can (and do) walk to the Publix at Loehmann's Plaza in Aventura. It's so close that I consider it my own personal market. And living here for more than seven years, we've made the pilgrimage so many times that you can't help but get to know the staff.

The managers all preside over the registers and the store's entry and exit points, their green button-down shirts proudly on display so customers know that they are management. They say hello and good-bye, and step in when a surly customer gets loud with a cashier. But not one of them really gets to know



the customer.

And then there was Michelle Berry. A Publix employee for more than 19 years, this woman broke the mold. She was smart, personable, kind, tough, friendly, and fierce.

I don't even know how we began chatting with her (it was more than likely my husband's doing), but we became friendly. I use "friendly" in a "we-are-shopping-in-Publix-and-chit-chatting" kind of way, not

KARMA
CAR WASH

NEW HOURS
SUNDAY-THURSDAY
9AM - 7PM
FRIDAY-SATURDAY
8AM - 8PM

**HOLIDAY GIFT
CERTIFICATES
AVAILABLE**

7010 BISCAYNE BLVD MIAMI, FL 305. 759. 1392

GOT BELLY FAT?
NATURALLY
LOSE WEIGHT & INCHES
DR. SUPERVISED

ATTEND A FREE SEMINAR

And Learn How to **Get Rid of Your Belly Fat**
Once and For All By Getting Your Fat Burning
Hormones to Work For You and
NOT AGAINST YOU!

Seating is Limited So
REGISTER NOW...
www.BURNFATMIAMI.com
Or Call: 305.949.5999

“let’s-go-to-dinner-and-drinks.” But you know what? We would have accepted an invitation had it been extended.

As we shopped at our Publix, she’d walk the aisles with us and we’d banter back and forth; she made us feel special. Whether she did it for everyone or just us didn’t matter. It was a pleasure.

A couple of months ago, she made mention that “the powers that be” were moving her to the Skylake Publix. “No!” I thought. “Not our Michelle.”

I never saw her again. She was gone the next day. No proper good-byes. Nothing. Just gone.

Now when we walk to our Publix, we see other managers — and I am sure they are all lovely people — but we long for Michelle. We talk about it every time we go there. My husband’s famous chant, “Bring back the Berry,” only worked for so long, although many of the workers still quietly nod their heads in agreement. But here’s where the loyalty factor comes into play.

We are still going to the same Publix. If we were loyal to Michelle, wouldn’t we have changed our preferred Publix location? Would we not hightail it over to a

new Publix to be with our favorite manager? Well, the answer, sadly enough, is no. We’ve thought about her often, but convenience overcomes loyalty. I have a funny feeling that it almost always will.

The same goes for restaurants. There are a million great sushi places: Naoe, Hiro, and Oishi Thai in North Miami Beach, Siam Oishi in Hallandale Beach. And there is Fuji Hana. Just around the corner from my Publix (translation: it’s within walking distance), Fuji Hana is good. I like the food very much, but like most things in Aventura, the prices are a bit higher than necessary, and the service can be spotty.

But while I complain about things they do there — I’ve actually had to get up and physically retrieve my waiter to pay my check, and (this one’s the best) they charge for a soda refill — I still find myself heading over there more often than not when I want a sushi fix. It’s close. It’s easy. What can I say? I guess I’m guilty of being like most everybody else (in this respect).

One of my favorite food places, Asian World Fusion, lived briefly on Biscayne Boulevard at 143rd Street. It was a small,

privately owned restaurant that offered some of the best Chinese food in town. I would drive there no matter where I was! I guess it was really that much better. Sadly, not enough people felt as strongly as I did and it closed. My search for its replacement in my personal dining pantheon has so far been unsuccessful.

There are just some things that are really difficult to replace and therefore do foster loyalty, great Chinese food being one. Another is a great hairdresser. I thought I’d found mine. I’ll call her Samantha. Her salon was very close to my office in North Miami Beach. I’d go to work and, around 4:00 p.m., take a pleasant and short walk, then duck into the salon. I had numerous successful cuts and colors — until that day.

We always experimented. After all, it’s just hair, right? (The answer to that question would ultimately prove to be “no.”) I’m very blonde. She suggested we go short and dark. To be fair, I went willingly. I trusted her. She had my undying loyalty. What I didn’t expect was to come out looking like Lisa Rinna.

I was so upset I couldn’t speak. I’m not sure if it was the cut or color, but together

they were too much for me to bear.

In the days following, I called, texted, and e-mailed my pleas for help. I couldn’t make my hair grow, but I could dye it back. Once you’re blonde, it’s hard to become mousy brown. Beg as I did, no response. She couldn’t fit me in. She didn’t see the issue. She didn’t want me blonde again. (Really? Whose head is it, anyway?) I felt really betrayed.

That was about a year ago. To this day I still get upset when I think about it. Samantha always wondered why the Aventura clientele wouldn’t cross the West Dixie tracks to her salon. Perhaps now we know why.

I thought she was “the one.” I was being loyal (okay, so it was also convenient), but still, I would have gone anywhere for her. Shouldn’t it work both ways?

So what is my point? I think it’s human nature that people will always do what’s best for them. You’re loyal until you’re not loyal. It’s good until something better comes along.

I wish I could say I’m 100-percent not that gal, but if I did, I’d be lying.

Feedback: letters@biscaynetimes.com



360 Furniture Consignments

Features new and kindly used furniture, accessories, and artwork. We also provide services for:

- Estate Sales
- Real Estate and Charity Auctions
- Certified Personal Property
- Appraisals and Liquidation Services

We can assist you with a single item or an entire estate.

Please stop in. We would love to introduce ourselves!

Visit us at www.360FurnitureConsignments.com

Or stop by the store at:
18340 W. Dixie Highway • Aventura, FL 33160 • **305.627.3148**



turnstyle
the **B** line to cool

your most important holiday shopping stop

clothing & accessories
boys (sizes 8-20) • men • tween girls (sizes 7-16) • juniors & women

turnstyle weston
4571 Weston Road
Weston Commons Shopping Center
954-217-8644

turnstyle aventura
19015C Biscayne Blvd
Aventura Grand Cove Center
305-692-2201

myturnstyle.com • something for everyone on your list, ages 7+

A Stitch in Time

A walk-in medical center offers quick relief from an awkward sidewalk encounter and other common maladies

By **Jen Karetnick**
BT Contributor

Nearly two years ago, I was standing on the corner of NE 2nd Avenue and 96th Street, waiting for the light to change. I had just dropped off my son at his after-soccer piano lesson at Miss Jane's Music Studio (in its former location on 96th Street; now it's located on NE 2nd Avenue) and was heading to the Village Café for a glass of wine when a woman approached me, seemingly out of nowhere.

"Do you know where I can find a good back doctor?"

I confess to having been a bit wary, though her neatly dressed appearance

didn't sound any alarms. But downtown Miami Shores at rush hour isn't exactly a teeming metropolis where a freshly released workforce bumps into each other and chats, dispensing folk wisdom and other valuable advice about their community. (If only!) Plus the coincidence of someone asking me for a "good back doctor" seemed like a set-up.

"Well, my husband is a neurologist. I suppose I can give you his card," I ventured. I had a feeling Jon wouldn't be happy with this off-the-street referral. Anyone asking complete strangers on a lonely corner for a physician recommendation is more likely seeking drugs for back pain than an actual solution for back pain.



Not to mention that I don't carry Jon's business info, and couldn't give you any of his office numbers if you asked me. I know his cell number, and that's all my aging brain can seem to hold on to any more. Friends in need of a referral get that, with his tacit permission. But I wasn't about to give this woman our private contact information.

She thought about this option for all of a second: "Great! Can I walk there?"

Was this some great prank? We do have physicians in Miami Shores, including the Bach-Livingstone all-ages group I go to, and even recommend to my students and their parents. We also have an excellent psychologist, Jennifer Timko, whom I considered mentioning to her for a moment.

But these doctors' offices are located conveniently across the street from schools — the Presbyterian Church



fabinteriorexterior

**GENERAL CONTRACTOR
PAINTING CONTRACTOR
HANDYMAN DIVISION**

- Interior & Exterior
- Residential & Commercial
- Buildouts and Renovations
- Churches & Luxury Homes
- Licensed & Insured

305.751.4447
215 NE 97th St., Miami Shores 33138
www.fabinteriorexterior.com
LIC# GCG1506675 CC00BS00302



SPA PACKAGE
ALL for **\$99** DAY

Receive...30 Minute Massage
30 Minute Facial
Manicure and Pedicure
Complimentary Valet
Complimentary Champagne
Access to Tiki Hut on the beach

\$50 MASSAGE Mon-Thurs

**CALL NOW TO BOOK
YOUR APPOINTMENT
305-749-2100**

**SEVEN SEAS
SPA & SALON**
A New Aveda
Concept Salon
www.SevenSeasSpaSalon.com

**NEWPORT BEACHSIDE
HOTEL & RESORT**

16701 Collins Avenue
Located at the
Sunny Isles Beach inside the
Newport Beachside Hotel & Resort

School and Miami Country Day School, respectively. Not in the center of town, where we were idling, and where I was being prevented from consuming my own weekly dose of doctor-prescribed (even if that doctor is my husband) stress prevention.

Where did this woman come from, and what did she really want? And how, with severe back pain, was she going to walk *anywhere*? “I don’t think you can walk, no,” I said slowly. “You’d have to drive.”

“Oh, I can’t drive,” she responded. “I’m having a spasm. I can’t get back in the car. Oh, I don’t know what to do. I’m really in a lot of pain.”

The weird thing was, she didn’t hold herself or speak like she was in agony. She wasn’t wincing or staggering or keeping her hand to her back. At this point, she was starting to give me that creepy feeling, like she was going to next ask me to take her somewhere or if I had any pills in my purse.

In fact, I did. I have arthritis in my left shoulder, elbow, and knee, the result of old soccer and skiing injuries intensified by autoimmune disease. So I

carry prescription non-steroidal, anti-inflammatory drugs with me. But I wasn’t about to offer her some.

Wanting to be rid of her, I looked up (or rolled my eyes, however you interpret it) for inspiration. And I found it: The giant sign that we were standing directly under read “Medi-Station Urgent and Walk-In Medical Care.” I quickly urged her in the direction of the door, which she refused to enter, telling me she would go in the back — thus confirming my instincts that she was after something, and freeing me, after ten wasted and somewhat anxious minutes, to treat my own pain the best way I know how.

Brand-new at that time, which is why it didn’t jump to mind even though we were practically standing in its foyer, the Medi-Station clinic is probably the best service in Miami Shores — and the most underutilized.

Open seven days a week, with hours that extend well past traditional office hours, the center can handle most common emergencies: cuts that need stitching, broken bones and sprains that require splinting, minor burns, asthma attacks, dehydration, migraines, and

sudden illness. The center also does diagnostic testing for strep, mono, pregnancy, sexually transmitted diseases, and more. For a full list of services, you can check out their website (www.medi-stationurgentcare.com).

Not only is the clinic convenient for those of us who live in the Shores, it’s clean. Even with a husband who is a doctor, I’ve taken advantage of the services offered there.

My children, bless them, inherited from me the odd combination of athleticism and accident-proneness that has handed them, so far, a multitude of injuries. This fall alone, my daughter separated the growth plate in her shoulder playing volleyball, immediately followed by my son damaging something in his foot (we’re still not sure what) while playing soccer.

They’ve broken their arms doing things like getting it caught in between a desk and a chair at school — when your teacher tells you not to lean back in your chair, that’s why — and opened incisions on their eyebrows by whoops! Running headlong into a bedpost. Remy even had the top of his thumb cut off in the hinge

of a door when he was a toddler.

During one of those moments, I was grateful to just be able to whisk over to the Medi-Station to have yet another body part assessed, instead of having to call my husband, so he could tell me which emergency room he was currently working in.

The downside, after waiting a mere 30 minutes to be seen, was that the clinic didn’t take my insurance, after all. So check before you go. (The 16 types they do take are listed on the website, and includes workers’ compensation.)

But if you don’t have insurance at all, know that the rates are cheaper than those at local emergency rooms. The main physician, Dr. Carlos Sanchez, is board-certified in emergency medicine; research him if you like. And just trust, during this flu season, that when your child starts vomiting at 7:00 p.m. and can’t stop, that you won’t wait nearly as long to be seen there, two minutes from your home, than you will at the nearest hospital.

Feedback: letters@biscaynetimes.com




5184 Biscayne Blvd.
305.757.5001
info@planetlighting.net
Hours: 9am to 6pm



WILTON THEATRE
auCTION gallery

ACCEPTING
CONSIGNMENTS -
MIAMI-DADE
SAME DAY PICKUP!

ANTIQUES
FURNITURE
FINE ART
COLLECTIBLES
CRYSTAL
PORCELAIN

30 YEARS EXPERIENCE

INTERNATIONAL
INTERNET BIDDING

ENTIRE ESTATES OR
JUST ONE ITEM

WILTON THEATRE AUCTION GALLERY
www.wiltonauctions.com

1444 NE 26th St., Wilton Manors, FL 33305 (954) 530-4396

Let the Record Show

With an election looming, figuring out where the commission candidates stand on the issues may not be so easy

By **Gaspar González**
BT Contributor

I begin with a mea culpa. In last month's column, I wrote that the new concrete FPL poles currently being installed in the village were, in some instances, as much as ten feet taller than the old wood poles. That was based on my observation of the new poles standing side-by-side with the old ones on NE 119th Street.

What I didn't know, and later found out, is that the tops of the old poles had been cut off when the power lines were transferred to the new poles. This gave the impression that the new poles were much taller, when, in fact, the difference in height appears to be negligible. I made

a mistake. I apologize. I'll leave it to readers to decide what effect my poor surveying skills should have on what I wrote.

In my experience, journalists are pretty good about acknowledging their mistakes — it's hard not to, when they're published for everyone to see — and vowing to do better in the future. One would think elections would be a good time for politicians to do the same, but if anything, candidates seem to dissemble more than usual. More votes to be had that way. Sadly, Biscayne Park doesn't seem to be an exception to this rule.

Sometime before I moved here — it might have been 2007 — I was thumbing through the *Herald's* coverage of local elections and came across interviews



BT photo by Wendy Doscher-Smith

with the Biscayne Park Commission hopefuls. When asked what their priorities were, the candidates gave similar, vague answers, comically disguised as differing viewpoints. They went something like this:

Candidate 1: I think quality-of-life is the most important issue, then maintenance of our park, followed by safety.

Candidate 2: No, no. It's our park, safety, and then quality-of-life.

Candidate 3: You're both wrong. It's safety, quality-of-life, and *then* the park.

What a fortunate little village, I remember thinking. It was like everybody was running for class president at Happy High — and the outcome mattered about as much.

That, of course, was an outsider's perspective. When I bought here a couple of years later, I found a community facing real challenges: the housing

Harmony
Salon & Beauty Supply
"Where you can experience the most relaxing and professional salon in Miami"

SPECIALS!

- \$15** Men's Haircuts
- \$28** Mani/Pedi
- \$100** Cut, Color & Blow Dry

Free Parking in rear of building.
Must present this ad at the time of service.
Limit one coupon per customer.

Harmony Salon & Beauty Supply
305-576-1551
2512 Biscayne Blvd., Miami, FL 33137
www.harmonysalon.info

BRING IN THIS AD FOR
\$29.95
Oil, Lube, Filter & Tire Rotation
Includes 21 Point Safety Inspection
On 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

crash, a limited tax base, and surprisingly contentious politics. But also one with a lot going for it: a tranquil setting, residents who care about the area, and young professionals and families moving in, excited about the future.

How we navigate those challenges and harness that promise will make all the difference — which is why we need a *real* election this year, one in which specific positions and a vision for the future are put forward by all candidates, whoever they may be. (At press time, a final slate had not been determined.)

Getting that may not be as easy as it sounds. Never mind potential challengers, I've been paying close attention to the *current* commission for almost two years, and I'm not sure I'm any closer to figuring out what some of its members' guiding principles are, or what they actually want for Biscayne Park and its residents.

Does a majority of the current commission care about preserving the unique character of Biscayne Park? Depends what day you catch them. During the fence ordinance debate a few months ago, a lot of energy, rightly so, was expended on the question of aesthetics: What kinds

of fences should be allowed? What materials should be approved? How would the fences impact the look and feel of the village? Those questions never arose in a significant way when it came to the FPL hardening project, and now we have those concrete poles, which arguably impact the village much more dramatically than would the occasional fence.

Where does the commission stand on taxes? Depends which taxes you're talking about. By a vote of 4-1 (Commissioner Steve Bernard opposed), the commission recently capped our 2011-2012 millage rate at 8.9 percent, down from 8.99 percent. Just last year, however, Mayor Roxanna Ross and commissioners Bob Anderson and Al Childress voted to institute a new ten-percent tax on our water bill. And then there's that six-percent franchise fee on our FPL bills, which we were told the village desperately required in order to avoid fiscal collapse. I'm not sure all of that adds up to an actual "policy," though, as we all know, it does add up in other ways.

Does the commission believe in transparency? Unfortunately, this is an easy one: Not really. Last year commissioners

Anderson and Childress, along with the mayor, voted to abolish commissioner comments from the village newsletter, and they continually deny requests from commissioners Bernard and Bryan Cooper to introduce relevant details into the official minutes of commission meetings.

Commissioner Anderson likes to say the fact that almost no one comes to commission meetings is proof the commission is doing a heckuva job. As tempted as I am to agree with him — by his figuring, since only one or two people write in every month to complain about my column, the other 3000 or so village residents must be in complete agreement with me — I just can't. To me, the meager attendance at commission meetings is evidence that a lot of people feel alienated from the process.

Here's something we can all agree on: The registration deadline for voting in this year's election is Monday, November 7.

Now all we have to do before Election Day (December 6) is try to get some straight answers from our candidates. All of them.

On a related note: I've heard that some of our more civically active neighbors are

raising questions about Noah Jacobs's home ownership. Apparently they think Mr. Jacobs, he of the whimsically placed concrete FPL pole, might be interested in running for a seat on the commission. They don't much like the idea, so they're trying to paint him as a carpetbagger, or something like that. I asked Mr. Jacobs about it. This is his response:

"Some individuals have decided to focus on the ownership of the house my family and I live in. The people of Biscayne Park would be better suited if these same people would focus on the practices of good government, and making certain that the mechanisms and actions of this government are more transparent.

"My mother-in-law and father-in-law are the owners of [our] house. My wife, who was raised in Biscayne Park, will become the owner of this residence in the future. My hope is that my six-year-old daughter will grow up in this house and, in the distant future, become not only its owner, but also an active member of this community, which will be even more wonderful than it is today."

Amen to that last part.

Feedback: letters@biscaynetimes.com

NOW OPEN

3 FOLLOW FURNITURE

BIG SALE ON ALL NEW FURNITURE



80 NE 29 St. Miami, FL 33131
Phone: 305-438-9759

INSURANCE COVERAGE AND BAD FAITH

We represent individual and corporate policyholders in disputes with insurance companies.

VER PLOEG & LUMPKIN

Helping businesses and individuals in coverage and bad faith disputes with their insurance companies since 1995.

For more information about our practice, please visit our website at www.vpl-law.com or call us at 305.577.3996

30th Floor | 100 SE Second Street Miami, Florida 33131

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.

No Shortcuts Allowed

So FIU wants a new access road to its Biscayne Bay campus? Not so fast...

By **Mark Sell**
BT Contributor

If Florida International University is even *thinking* about turning the Arch Creek East Nature Preserve trail into a four-lane road, it's time for a rethink.

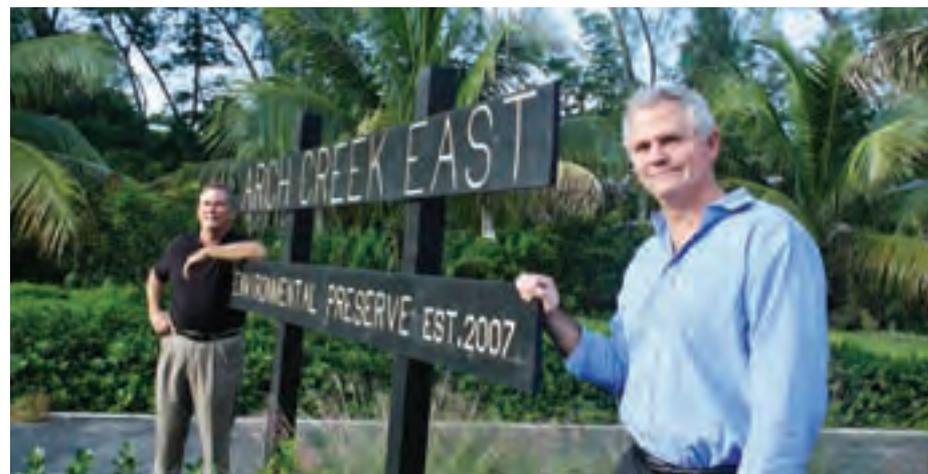
Thanks to the mobilization of NE 135th Street residents and their allies over the past 30 days, the option appears dead on arrival. But politics works in strange ways, and activists are girding for a five- or ten-year fight, fearing that the notion could at any time emerge from its evident tomb and rejoin the living.

FIU wants more access than just NE 151st Street for its growing 7500-student Biscayne Bay campus in the City

of North Miami. The campus (part of a 46,000-student university) hosts schools of hospitality, journalism, and environmental science, and runs a shuttle bus nearly 25 miles to its main campus in west Miami-Dade.

The university has stepped up its efforts to get more access after the recent openings of Alonzo and Tracy Mourn- ing Senior High School and the David Lawrence Jr. K-8 Center created two 15 mph school zones on 151st Street.

The nature trail option, by far the cheapest, is to convert the preserve trail into a four-lane road, as it was before Mi- ami-Dade County Commissioner Sally Heyman worked to deed the land back to the City of North Miami, creating a



BT photo by Wendy Doscher-Smith

preserve "in perpetuity" in 2007.

It turned the main highway from the aborted Interama cultural center project into a pedestrian and bike trail bounded by City of North Miami land on one side, and Oleta River State Park on the other.

The alternative option is to run the access road through 143rd Street and across the Biscayne Landings site, and then via a bridge over protected wetlands. That will likely require cooperation with Michael Swerdlow, who is moving forward to consolidate his hold on the site, buying up the 160 bank-owned condos and promising new

amenities within 18 months.

For now, the 135th Street option appears off the table with respect to the North Miami City Council, which must give its blessing to any access option.

On October 17, Mayor Andre Pierre declared his opposition to the 135th Street plan to a packed meeting of the Arch Creek East Neighborhood Association, joining council members Michael Blynn and Scott Galvin, who has led the charge against it and is not subtle in his assessments.

"FIU is the evil one in the whole process," Galvin told the group that



Long Term Care Insurance

This could be one of the most important decisions you will ever make. For your loved ones. For yourself.

We Specialize In:

Long Term Care • Life Insurance
Group and Individual Health Insurance

Serving South Florida Since 1978

Please give us a call and let us help you make the right choice of carrier and product.

Jeff D. Hackmeier & Associates, Inc.

12000 Biscayne Boulevard, Suite 407, North Miami

305-893-4488

Dade County Medical Association Authorized Broker • National Association of Health Underwriters
American Association for Long Term Care • Miami Association of Insurance and Financial Advisors

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

12 SE 1st Street at Miami Avenue, 305.379.8615
churchillsbarbershop.com

night. "We're going to fight this tooth and nail. They are starting to backpedal, to explore 143rd Street as an option, and they want the taxpayers to pay for this."

FIU insists it has no preference and is always on the lookout for other options, but is adamant about the need for another access road. "The rumors that we have a preference are incorrect," says Sandra Gonzalez-Levy, FIU's senior vice president of external relations. "We have believed there is a need for an access road, and the last thing we want is an incident that underscores the need for it. There are concerns about accessibility and safety."

Gonzalez-Levy does acknowledge that 135th and 143rd streets are the two top options for now, but adds that the university is exploring other possibilities.

In late September, Galvin sent out e-mails asking residents to "stop this madness." In response, more than 20 residents showed up at 2:00 p.m. on Monday, October 3, at a meeting of the county's Metropolitan Planning Organization.

The Kimley-Horn consulting firm presented its \$50,000 study of access road options, including the widening

of 151st Street, the 143rd Street option (which would cost \$11-\$30 million), the 135th Street option (\$5-\$10 million), and running a limited-access road through Oleta River State Park. (The latter won't happen; it's a state park.) The study had been requested by Mayor Pierre (an MPO member), on whom FIU had been leaning for months.

All options are tricky, as they intrude on wetlands and would thereby invite a swarm of agencies and oversight. They are also theoretical, as public money is scarce these days.

Neither Kimley-Horn nor the MPO made any recommendation following the meeting. Enough residents showed up to impress the MPO with their opposition, and attendees said that former North Miami Mayor Kevin Burns, who was active in creating the preserve, was particularly eloquent.

In the meantime, FIU noticed that Scott Galvin had been stirring things up, and called him to a meeting that Friday — the kind that diplomats call "frank and businesslike."

"I had a feisty meeting with them," Galvin says.

"We agreed to disagree," adds Gonzalez-Levy, who called the meeting and gathered a powerful assembly, including Biscayne Bay Campus Provost Steve Moll, FIU Vice President for Governmental Relations Steve Sauls, and representatives from Miami-Dade County Public Schools, and even student government leaders.

Also tagging along was super lobbyist Ron Book, who was "representing himself" at the meeting. Book, whose name graces the Ronald L. Book Athletic Stadium on 151st Street, next to Mourning High, also represents Michael Swerdlow and the City of North Miami in governmental relations.

Galvin told the Arch Creek East group on October 17 that he viewed this meeting as a form of mau-mauing and walked away unimpressed. The FIU people said they were simply trying to make the university's position clear.

Galvin also told the group that night that Swerdlow had come out in support of the 143rd Street option over the 135th Street plan.

Book won't confirm or deny Swerdlow's preference. "Michael Swerdlow is

ready to work with all interested parties for an amicable and just resolution," Book says.

Burns and Galvin (pictured here), as well as the residents, suspect FIU was trying to pull a fast one. What's worse, and difficult to prove or disprove, is the widely circulated story that FIU isn't really at the center of this, but is a cat's paw for a waterfront condo developer quietly in cahoots with certain unnamed parties somewhere in the City of North Miami. (The city's corruption issues do nothing to allay these unconfirmed suspicions.)

FIU has just completed a master plan, which presents an opportunity to schedule a presentation before the council and reach out to the city.

Says ex-Mayor Burns: "What FIU needs to do is come out into the community and dispel any miscommunication or missteps they might have made. They will save a whole lot of money and aggravation."

Gonzalez-Levy admits things could have been handled better. "Maybe we put the cart before the horse," she says.

Now that FIU is on notice, there's time to right the cart.

Feedback: letters@biscaynetimes.com



CLEAN MACHINE
Giving New Life to Old Carpets!

RESIDENTIAL & COMMERCIAL
Grinding & Resurfacing
Terrazo, Marble, Cuban Tile,
Concrete Floors
Renovation & Construction
Cleaning
Janitorial Services

 We proudly use Brulin products to protect you and our environment

DART
MAINTENANCE
305-758-1697
www.dartmaintenance.com

Lorie Lester
Studio + Boutique

Custom make your New Year's and holiday outfits!

Many fabrics & Silhouettes to choose.



6301 Biscayne Blvd Ste 103
Miami, FL 33138
P 305 756.8070
lorielester.com

Lighting Up the Scene

Two new works by artists Robert Chambers and Ivan Toth Depeña are electrifying evidence of Miami's cultural ascendance

By Anne Tschida
BT Arts Editor

To call this bottom tip of the United States a cultural backwater these days is so last century. Every year, indeed almost every season, something pops up on the radar screen to prove that not only is Miami-Dade's cultural scene growing, but that it should rank among the best anywhere. In dance, theater, and the visual arts, in particular, Miami has garnered international attention, and rightfully so.

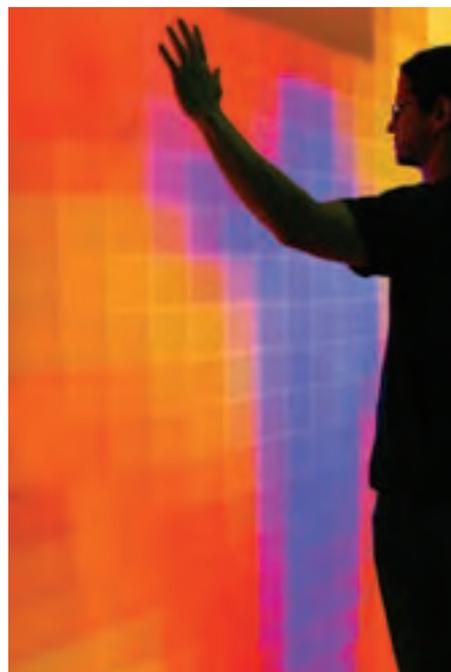
This fall a couple of major public-art projects are being unveiled that add to this recognition. Two light-based works are meant to electrify, literally and emotionally, the visitors and audiences at the brand-new South Miami-Dade Cultural Arts Center in Cutler Bay and the Stephen P. Clark Government Center downtown.

For the South Dade center, veteran Miami artist Robert Chambers created the stunning *Light Field*, which illuminates the lobby in an array of colors and images, and can be seen, dramatically so, from outside the building, through the all-glass walls.

The light reflects off two huge marble sculptures also made by the artist; the scientific-minded Chambers used 17th-century German astronomer Johannes Kepler's laws of planetary

motion as the basis for the design of *Orbital 1* and *Orbital 2*, both carved from ten tons of rock.

At the government center, Miami native Ivan Toth Depeña is adding interactive light and video panels to the



Ivan Toth Depeña and one of his interactive light panels at the Stephen P. Clark Government Center.

otherwise uninspiring and dour lobby. Called *Reflect*, it is an elaborate and awe-inspiring sight.



Photo by Robin Hill

Robert Chambers illuminates the South Miami-Dade Cultural Arts Center with his work *Light Field*.

Both projects are commissions of the Art in Public Places program, founded back in 1973 with an ordinance allocating one-and-a-half percent of construction costs of new county buildings for the purchase or commission of artworks.

The Miami-Dade Department of Cultural Affairs oversees the program, and the art education and community outreach coordinator, Brandi Reddick, has

shepherded both light projects through the system. Reddick, who has commissioned works from national artists and is familiar with public artworks across the country, says these new pieces are cutting edge, and not just for Miami: "I really haven't seen this type of interactive public work *anywhere*."

The director of the cultural affairs department, Michael Spring, agrees, and says he is proud that these original works

come from hometown hands: "These are some of the boldest projects. These artists have proven track records, and now will have permanent public artwork to show for it."

Chambers's proposal for the new cultural center also blew away the designers

— the famed, locally based architectural firm Arquitectonica — which is uncommon. "Usually the architects and

builders like to have total control of the look [and often quibble with any extra interventions]," says Spring. "But they saw how Robert's idea brought the whole building alive, and they loved it."

The work is a giant LED piece that changes color and design through computer-generated commands. It initially might seem a little too complicated to install, and to maintain, but Spring says that, because the project was

"I want to invoke a sense of wonder with this installation, both aesthetically and emotionally," says Depeña.



HAVE A FANTAS-TEAK THANKSGIVING

Up to 20% Off Selected Styles

Direct From Factory • Immediate Delivery
12951 Biscayne Blvd. • North Miami
Open Mon-Sat 10am-6pm • 305-892-2131
www.AscotTeakMiami.com

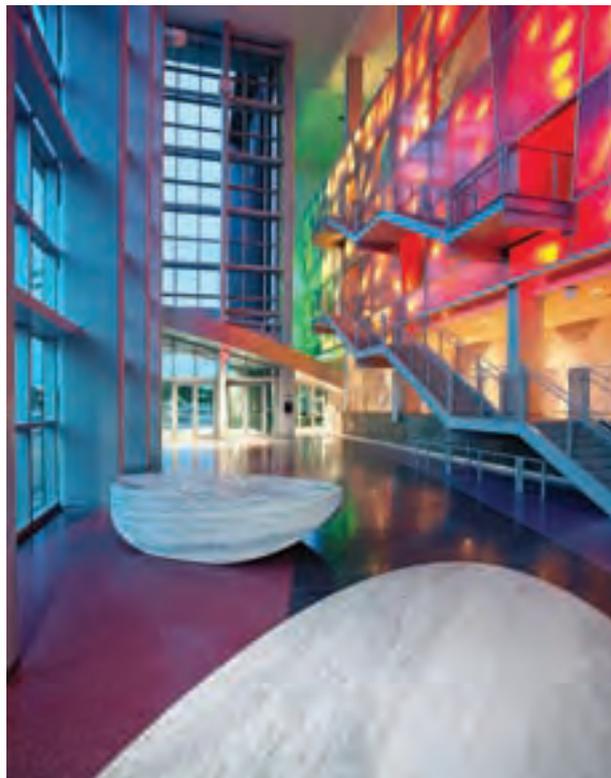


embraced by everyone involved in the construction of the center, the various groups all worked together, including the engineers: “They piggybacked off each other, with teams already in place, so it was seamless.” In the end, the light work accentuates “the spirit and the pulse of the building.”

Spring is confident Depeña’s work will do the same for the gray and tired-looking government center. (Although not a new building, funds for the commissioned artwork were allocated because of the construction of a neighboring garage, which will service the government center.)

The lobby gets more pedestrian traffic than almost any other building in the county, if not the region. Interactive light panels will be displayed on the concrete lobby pillars, responding to images that are picked up from ceiling cameras. “Very sophisticated stuff,” observes Spring. “The roof had to be rewired.”

Depeña himself used to walk through the lobby to ride the Metromover, on his way to and from his studies at the New World School of the Arts. “The lobby is a major node of circulation, whether it be from the Government Center Metrorail station or general downtown pedestrian traffic,” explains Depeña. “I wanted to capture that movement and energy with the installation. I wanted people from the community to be a part of the piece and to have their own



Chambers’s *Orbital 1* and *Orbital 2* (foreground) with *Light Field* looming above.

effect on the space, to create a constantly evolving work.”

When the work is fully installed by the end of November, people will be able to walk up to the pillars and commingle with their own movements, and those of others. “I hope that the visitor will be intrigued enough to take a second to play, watch, and interact with the piece,” says Depeña. “The visitor should start to notice the nuance and how they are physically changing their image and, in turn, the whole installation. I want to invoke a sense of wonder with this installation, both aesthetically and emotionally. The piece can be seen as something fun, light-hearted, and playful, or something more complex.”

Photo by Robin Hill



A rendering of Depeña’s *Reflect* on lobby pillars at the downtown government center.

It’s no accident that Depeña, and Art in Public Places, chose this type of medium for this structure. Government, after all, is supposed to be of the people, by the people. “Let’s face it,” confesses Spring, whose offices are in the government center. “The lobby is somewhat dark and not very friendly. This will enliven it and create a welcoming atmosphere, like a government building should.”

As for the high-tech challenge of maintaining these pieces, everyone involved thinks it’s a non-issue. Fifteen percent of the funds for each project goes to upkeep, and LEDs, used in both projects, have very long lifespans. And as Depeña explains, just because works involve computers and electricity doesn’t mean they are complex in today’s world.

“It is actually not as complicated as it sounds,” he says. “Three basic components make up the system: the camera, the computer to process the images and

interaction, and the light boxes to display the results.” If anything breaks down, “the software that controls the whole system is designed to be monitored and fixed remotely. If the computer feels sick, it will first check itself to see if it is something that can be taken care of; if not, it will send us a message and we will be able to determine the cause and solution pretty immediately.”

Although Chambers has created outdoor sculptural pieces in the past, this will be his first permanent work of public art. Same goes for Depeña. “It took a bit of faith from the commissioning body to get my first public-art piece built,” he adds. “But they have given me the opportunity of a lifetime.”

That opportunity, notes Reddick, goes both ways: Pedestrians and visitors get to experience exciting, high-tech art, and local artists get prominent exposure.

Feedback: letters@biscaynetimes.com



**Busy Bee
Car Wash**

“It’s Better at the Bee!”

Serving South Florida Since 1969

3 Convenient Locations

Miami Shores: 10550 Biscayne Boulevard (10 min from Aventura; 15 min from downtown)

South Dade: 18210 S. Dixie Highway (5 min from Pinecrest & Palmetto Bay)

Bird Road: 8401 SW 40th St (2 min west of Palmetto Exp near Tropical Park)

Monday–Saturday 8 am to 8 pm (full service till 6 pm) **Sunday** 9 am to 3 pm

www.BusyBeeCarWash.net

Service Options

EXTERIOR EXPRESS: High-tech, safe exterior wash in 5 minutes! Stay in the comfort of your car. **FREE** vacuums. **FREE** mat cleaners. (Starting at \$5)

FULL SERVICE: High-tech, safe exterior wash with interior personal care and cleaning by our professionals. Plus you get a **48-hour Clean Car Guarantee**. Ready in 15 minutes! (Starting at \$16)

CUSTOM DETAILING: The ultimate in detailing: wash and wax, carpet shampoo, super interior cleaning, seat conditioning, headlights restored and more. Try our clay and liquid-glass products for “showroom” appearance.

UNLIMITED WASH PLANS: Drive a clean car every day of the month for as low as \$19.99. Our radio-frequency tag gives you access to the car wash whenever we’re open. Plus discounts on all services!

SELF-SERVE BAYS: Coin-operated facilities allow you to high-pressure wash and rinse your own vehicle.

NOVEMBER SPECIAL

During this month of thanksgiving, we want to thank all our customers! An Exterior Express Soft-cloth Wash with our **EXPRESS EXTRAS:**

Double soap, triple foam conditioner and wheels cleaned

Only \$7.00!

Just mention this ad!

A fast, safe, clean exterior wash in 5 minutes!
Free Vacuums and Mat Cleaners available!

Culture: GALLERIES + MUSEUMS

WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, NOVEMBER 12, 2011

101/EXHIBIT

101 NE 40th St., Miami
305-573-2101
www.101exhibit.com
Through November 26: "Perceptions of Religious Imagery in Natural Phenomena" by Joshua Hagler

ABBA FINE ART

233 NW 36th St., Miami
305-576-4278
www.abbfineart.com
Through November 26: "Faces" with various artists

ACND GALLERY OF ART

4949 NE 2nd Ave., Miami
305-751-8367
www.acnd.net
November 5 through January 21:
"Faces of China" by Tom Salyer
Reception November 5, 7 p.m.

ALBERTO LINERO GALLERY

2294 NW 2nd Ave., Miami
305-587-0172
www.albertolinerogallery.com
Through November 12: "Red October" curated by Pink Bastard with Eddie Arroyo, Adriana Carvalho, Charles Falarara, Kevin Foltz, Cory Foote, Kathy Kissik, Franklin Sinanan, and David Zalben
November 12 through November 30:
"Flamboyer" with various artists
Reception November 12, 2 to 9 p.m.

ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami
305-438-0220
www.alejandravonhartz.net
November 19 through January 28:
"The Eyes Sometimes" by Karina Peisajovich
Reception November 19, 7 to 10 p.m.

AMY ALONSO GALLERY

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

ART FUSION

1 NE 40th St., Miami
305-573-5730
www.artfusiongallery.com
Through December 21:
"Fusion VIII — Synesthesia" with various artists

ARTSEEN GALLERY

2215 NW 2nd Ave., Miami
305-237-3559
http://artseenspace.wordpress.com/
Call gallery for exhibition information

BAKEHOUSE ART COMPLEX

561 NW 32nd St., Miami
305-576-2828
www.bacfl.org
November 26 through January 20:
"Woman to Woman" with Julie Davidow, Carol Prusa, Vickie Pierre, Sara Stites, Samantha Salzinger, Francie Bishop Good, Felice Grodin, Michelle Weinberg, Elizabeth Orejido, and Mia Leonin
"Small Works Show" with various artists
Reception November 26, 7 to 11 p.m.

BAS FISHER INVITATIONAL

180 NE 39th St., #210, Miami
By appointment: info@basfisherinvitational.com
November 12 through January 1:
"Mary, Richard, Clouds and Dirt"
by Richard Haley
Reception November 12, 7 to 10 p.m.
Performance by Mary Elizabeth Anderson, December 4, 8 p.m.

BERNICE STEINBAUM GALLERY

3550 N. Miami Ave., Miami
305-573-2700
www.bernicesteinbaumgallery.com
Through January 7:
"A Critique of Established Attitudes Towards Aging & Beauty"
by Aurora Molina
November 12 through January 7:
"New Work" by Peter Sarkisian, and "Fleeced" by Holly Lynton
Reception November 12, 2 to 9 p.m.

BLACK SQUARE GALLERY

2248 NW 1st Pl., Miami
786-999-9735
www.blacksquaregallery.com
Through November 24:
"The Other's Writing" by Pablo Lehmann
November 22 through December 31:
"Dream Catcher Contemporary Project" with Emilio Garcia, Zhanna Kadyrova, Pablo Lehmann, Anibal Vallejo, and SYN group
Reception November 22, 6 to 9 p.m.

BORINQUEN ART GALLERY

100 NE 38th St., Miami
305-491-1526
www.borinquenhealth.org
Ongoing: "Group Show" with H-Allen Benowitz, François Gracia, Clarice de Souza, David Tupper, Sharon Dash, and Hector Maldonado, and "Creatos Aetas" by Kourtney Eugene Brown
November 12 through November 30: "Design District Gallery Walk" with Hector Maldonado and his emerging artists
Reception November 12, 7 to 10 p.m.

Bridge Red Studios / Project Space

12425 NE 13th Ave. #5, North Miami
305-978-4856
www.bridgeredstudios.com
November 11 through January 8: "MDCC North Campus 1970s Faculty Exhibition" with Jim Couper, Elmer Craig, Duane Hanson, Charles Hashim, Shirley Henderson, Michael Klezmer, Salvatore La Rosa, Peter McWhorter, Ron Mitchell, Gary Monroe, and Robert Thiele
Reception November 11, 7 to 10 p.m.

BUTTER GALLERY

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



Holly Lynton, *Hooded*, C-print, 2011, at Bernice Steinbaum Gallery.

CAROL JAZZAR CONTEMPORARY ART

158 NW 91st St., Miami Shores
305-490-6906
www.cjazzart.com
By appointment: carol@cjazzart.com
November 4 through November 27:
"Silhouette" by Rosemarie Chiarlone: "Liberation" by Andre Leon Gray
Reception November 4, 6 to 10 p.m.

CARIDI GALLERY

758 NE 125th St., North Miami
786-202-5554
www.caridigallery.com
Ongoing: "Group Show" with Vanessa Baumgartner, Adriano Nicot, Ramon Muñoz, and Monica Atucha
Reception November 25, 7 to 10:30 p.m.

CENTER FOR VISUAL COMMUNICATION

541 NW 27th St., Miami
305-571-1415; www.visual.org
Through December 17: "Beyond the Daily Life" by Guerra de la Paz

CHAREST-WEINBERG GALLERY

250 NW 23rd St., Miami
305-292-0411; www.charestweinberg.com
Through November 19: "Tabularasa" by Tim Maxwell
November 29 through February 29:
"Black Sculpture" by Fernando Mastrangelo
Reception November 29, 6 to 8 p.m.

CHRISTOPHER MIRO GALLERY

71 E. Flagler St., Miami
305-741-0058
www.christophermirogallery.com
Call gallery for exhibition information

CITY LOFT ART

2200 Biscayne Blvd., Miami
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

CURATOR'S VOICE ART PROJECTS

2509 NW 2nd Ave., Miami
786-357-0568
www.curatorsvoiceartprojects.com
Through November 12: "Titans" by Magaly Barnola-Otaola, and "Hotel St. Michel" by Lamia Khorshid

DANIEL AZOULAY GALLERY

Shops at Midtown Miami
Store # 120 Buena Vista Blvd., Miami
305-576-1977
www.danielazoulaygallery.com
Call gallery for exhibition information

DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami
305-573-8110
www.davidcastillogallery.com
Through November 5: "Subliminal" by Fabian Peña
November 10 through December 31: "Don't Get High on Your Own

Supply" with various artists
Reception November 10, 6 to 10 p.m.

DIANA LOWENSTEIN FINE ARTS

2043 N Miami Ave., Miami
305-576-1804
www.dfinearts.com
November 12 through February 4:
"Thoughts, Meditations, Acts" by Xawery Wolski
Reception November 12, 6 to 10 p.m.

DIASPORA VIBE GALLERY

3938 N. Miami Ave., Miami
305 573-4046; www.diasporavibe.net
Call gallery for exhibition information

DIMENSIONS VARIABLE

171 NE 38th St., Miami
305-607-5527
www.dimensionsvariable.net
dv@dimensionsvariable.net
November 12 through December 23:
"Duets" by Domingo Castillo

DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami
786-486-7248
www.dinamitrani-gallery.com
November 12 through January 20: "Chuck Ramirez" curated by Chuck Ramirez and Patricia Ruiz-Healy
Reception November 12, 6 to 9 p.m.

DORSCH GALLERY

151 NW 24th St., Miami
305-576-1278
www.dorschgallery.com
Through November 12: "As They Are" by John Sanchez, "Terminus" by Amanda Burnham, and "Running à Dérive" by Richard Haden

Pink Panther Boutique
Specializing in high fashion clothing, handbags, shoes, and accessories for women.
20% OFF with this ad!
Purchases over \$50 Sun-Wed only.
11091 Biscayne Blvd, Miami FL 33161 • 305-846-9759

CONTROL SALON
20% OFF
Any Color Service
With This Ad Offer Expires Nov. 30, 2011
2874 N. Miami Ave., Miami, FL 33127
(305) 573-6910
CONTROL-MIAMI.COM

November 19 through January 21: "Full Salute" by Mette Tommerup, and "Modern Trance" by Martin Murphy
Reception November 19, 6 to 11 p.m.

DOT FIFTYONE ART SPACE

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

ELITE ART EDITIONS

2732 NW 2nd Ave., Miami
754-422-5942; www.elitearteditions.com
November 12 through November 24:
"Organic Overtones" with Carolina Rojas and Jean-Pierre Dodel
Reception November 12, 6 to 10 p.m.

ETRA FINE ART

50 NE 40th St., Miami
305-438-4383; www.etrafineart.com
Through November 11: "Fall Group Show" with David Mann, David T. Kessler, Hunt Slonem, and Mario Velez
November 12 through November 30:
"Group Show" with Juan Mejia, David Mann, David Kessler, and Douglass Freed
Reception November 12, 6 to 10 p.m.
FLAGLER ART SPACE
172 W. Flagler St., Miami
www.flaglerartspace.com
Call gallery for exhibition information

FREDRIC SNITZER GALLERY

2247 NW 1st Pl., Miami
305-448-8976; www.snitzer.com
Through November 5: "Tamim" by Zack Balber
Through November 5: "Dark Age Ahead" by Viking Funeral
November 10 through December 17:
"Change" by Cristina Lei Rodriguez
Reception November 10, 6 to 9 p.m.

GALERIE HELENE LAMARQUE

125 NW 23rd St., Miami
305-582-6067
www.galeriehelenelamarque.com
November 30 through January 20: "Recent Works" by Claude Viallat, and "New Sculpture" by ORLAN

GALERIE SCHUSTER MIAMI

2085 NW 2nd Ave., Miami
786-266-2445; www.gallerieschuster.com
Through November 26: "The Photographs of Oscar Hidaigo" by Oscar Hidaigo

GALLERY 212

2407 NW 2nd Ave., Miami
786-431-1957; www.gallery212miami.com
November 30 through January 1: "Art Basel Miami 2011 Exhibition" with Michael Perez, John Pate, John Pate N., Sean Murdock, Jonathan Dvoretz, and Henry Souto, featuring José Yossi, Mariella Sosa, and Matt Stock
Reception November 30, 8 p.m. to 11 p.m.

GALLERY DIET

174 NW 23rd St., Miami
305-571-2288
www.gallerydiet.com
Through November 12:
"Rompelotas" by Bhakti Baxter
November 19 through December 22: "Photographs with an Audience Miami" by Clifford Owens
Reception November 19, 7 to 10 p.m.

GALLERY I/D

2531 NW 2nd Ave., Miami
305-778-4568
www.galleryid.com
Call gallery for exhibition information

GARY NADER FINE ART

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

GIOVANNI ROSSI FINE ART

2628 NW 2nd Ave., Miami
561-251-1375
www.giovannrossifineart.com
Call gallery for exhibition information

HARDCORE ARTS

CONTEMPORARY SPACE
3326 N. Miami Ave., Miami
www.hardcoreartcontemporary.com
info@hardcoreartmiami.com
Through November 5:
"Marvelous Punishment" by Natasha Duwin

Through November 19: "New Media Festival" with Milton Becerra, Gaston Ugalde, Carlos Gamez de Francisco, Judy Wetthein, and John Fitzgerald

November 26 through February 4:
"Soft Opening: Down & Under" with Consuelo Castañeda, Gaston Ugalde, and Milton Becerra
Reception December 3, 7 to 10 p.m.

HAROLD GOLEN GALLERY

2294 NW 2nd Ave., Miami
305-989-3359
www.haroldgolengallery.com
Through November 5:
"Hunting for Answers" by Brian Colin

ICON ART

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

JG PLATFORM GALLERY

2320 N. Miami Ave., Miami
305-573-0208
www.jgplatform.com
Call gallery for exhibition information

KABE CONTEMPORARY

123 NW 23rd St., Miami
305-573-8142
www.kabecontemporary.com
Through November 24:
"Concetto Spaziale" by Jorge Pedro Nuñez
November 26 through January 15:
"Community" by Meyer Vaisman
Reception November 26, 7 to 9 p.m.

KAVACHNINA CONTEMPORARY

46 NW 36th St., Miami
305-448-2060
www.kavachnina.com
Through November 20:
"Full Moon" with Alejandro Leyva and Alejandro Mendoza

KELLEY ROY GALLERY

50 NE 29th St., Miami
305-447-3888
www.kelleyroygallery.com
Through November 12:
"209 Ignition" by Mira Lehr



Mira Lehr, *Frozen in the fire, ignited fuses, resins, and inks, 2011*, at Kelley Roy Gallery.

November 26 through January 28:
"Sculpture and Painting" with Albert Paley and Heriberto Mora

KIWI GALLERY

48 NW 29th St., Miami
305-200-3047
www.kiwiartsgroup.com
Ongoing:
William John Kennedy's Fine Art Photography
Collection of Early Pop Artists

LELIA MORDOCH GALLERY

2300 N. Miami Ave., Miami
786-431-1506
www.galerieleliamordoch.com
Call gallery for exhibition information

LOCUST PROJECTS

155 NE 38th St., Miami
305-576-8570
www.locustprojects.org
November 14 through December 31:
"Billboard Project" by Agustina Woodgate
Reception December 1, 7 to 10 p.m.
November 12 through December 17:
"Cores and Cutouts" by Ruben Ochoa
Reception December 1, 7 to 10 p.m.

MAOR GALLERY

3030 NE 2nd Ave., Miami
305-573-9995
http://maormiami.org
Through November 12:
"Avinu Malkinu: Opening the Gates of Heaven" with Avner Zabari, Janet Slom, and Y. Bayles
"Four Species" with Lorie Beltran, Catalina Jaramillo, Joe Segal, and Shelter Serra

MIAMI ART SALON

36 NW 36th St., Miami
305-775-9683
www.miamiartsalon.com
Call gallery for exhibition information

MIAMI ART SPACE

244 NW 35th St., Miami
305-757-6000
www.miamiartspace.com
Call gallery for exhibition information

MIAMI-DADE COLLEGE, CENTRE GALLERY

300 NE 2nd Ave., Miami
Bldg. 1, Room 1365
305-237-3696
www.mdc.edu
November 16 through December 16:
"Memento Mori" by Arturo Rodriguez and Alejandro Anreus

MIAMI-DADE COLLEGE, FREEDOM TOWER

600 Biscayne Blvd., Miami
305-237-7700
Through December 4:
"Selections from the Permanent Collection and Cintas Fellows Collection" with various artists
November 4 through January 8:
"We Are the Ship: The Story of Negro League Baseball" by Kadir Nelson
Reception November 15, 6:30 p.m.

MIAMI-DADE COLLEGE, GALLERY NORTH

11380 NW 27th Ave., Miami

305-237-1532
www.mdc.edu
Through December 15:
"Ralph Provisero: Maquettes and Drawings" by Ralph Provisero

MIAMI-DADE COLLEGE, HOMESTEAD ART SPACE

500 College Terr., Homestead
305-237-5000
www.mdc.edu/homestead
Call gallery for exhibition information

MIAMI-DADE COLLEGE, KENDALL GALLERY

1110 SW 104th St., Miami
305-237-2322
www.mdc.edu/kendall
November 18 through January 15:
"Faculty Exhibition" with Jennifer Basile, Antonio Chirinos, Alberto Meza, and Yomarie Silva

MIAMI INTERNATIONAL UNIVERSITY OF ART AND DESIGN

1501 Biscayne Blvd., Miami
305-428-5700
www.mymiu.com
Call gallery for exhibition information

MICHAEL PEREZ POP ART GALLERY

Shops at Midtown Miami
Store # 120 Buena Vista Blvd., Miami
516-532-3040
www.michaelperez-artist.com
Call gallery for exhibition information

MORE FUNNER PROJECTS

180 NE 39th St., Miami
786-512-4130
www.morefunnerprojects.blogspot.com
Call gallery for exhibition information

MYRA GALLERIES

177 NW 23rd St., Miami
631-704-3476
www.myragalleries.com
Through November 11:
"Anima and Icon" by Kevin Ledo
November 4 through November 30:
"Communist Dictator Visiting Miami" by Pete Kirill
Reception November 4, 6 to 9 p.m.
November 12 through November 30:

Direct Jewelry Outlet

Exclusive, Affordable Elegance
For All Your Holiday Shopping Needs,
Birthdays, Engagements, Weddings and Anniversaries

NO ONE BEATS OUR PRICES!

\$WE BUY GOLD AND SILVER

Call today for your appointment
305-979-3636

2001 Biscayne Blvd. #117/388
Miami, FL 33137-5057
Hours: Referrals Only



Change Your Life Through Hypnosis

Catherine Patrick • Certified Hypnotist & Life Coach

Hypnosis is powerful because it directly accesses the subconscious mind and reprograms it just as you would a computer.

The good news is it takes only one or two sessions to reverse any limiting beliefs that are holding you back. It's as easy as that!

USING HYPNOSIS, YOU CAN:

Achieve Super Slim Weight Loss • Fulfill Your Potential
Overcome Depression • Reduce Stress • Quit Smoking
Feel More Attractive & Gain Confidence

Achieve Self-Esteem in Relationships • Eliminate Sexual Performance Anxiety

786-277-9835 • www.catherinepatrick.com



"Urban Walls and Life" by Camila Malo
Reception November 12, 6 to 9 p.m.
November 18 through November 30:
"New York+New York" by Paul Ching-Bor

NEW WORLD GALLERY
New World School of the Arts
25 NE 2nd St., Miami
305-237-3597
November 8:
"80 Inches of Art" with various artists
Reception November 8, 6:30 p.m.
November 18 through December 16:
"Works of Eight" with various artists
Reception November 18, 6 to 9 p.m.

NINA TORRES FINE ART
1800 N. Bayshore Dr., Miami
305-395-3599
www.ninatorresfineart.com
November 29 through January 28:
"International Art Exhibition" with various artists
Reception November 29, 5 to 9 p.m.

NORMAN LIEBMAN STUDIO
2561 N. Miami Ave., Miami
305-573-3572
www.norman-liebman-studio.com
Call gallery for exhibition information

O. ASCANIO GALLERY
2600 NW 2nd Ave., Miami
305-571-9036
www.oascaniogallery.com
November 29 through January 15:
"The Visionary Eye: Contemporary Masterworks" with
Jesus Soto, Carlos Cruz Diez, Alejandro Otero, Victor
Lucena, Francisco Salazar, Victor Vasarely, Bernar
Venet, and Carlos Cabeza

OHWOV
3100 NW 7th Ave., Miami
305-633-9345
www.oh-wow.com
Call gallery for exhibition information

PANAMERICAN ART PROJECTS
2450 NW 2nd Ave., Miami
305-573-2400
www.panamericanart.com
Through December 5:
"Fragments" by José Manuel Fors

PAEDES FINE ARTS STUDIO
2311 NW 2nd Ave., Miami
305-534-2184
www.miguelparedes.com
Ongoing:
"Elements of an Artist" by Miguel Paredes
Reception November 12, 5 to 10 p.m.

PRAXIS INTERNATIONAL ART
2219 NW 2nd Ave., Miami
305-573-2900
www.praxis-art.com
November 12 through December 31:
"Barbed" by Guerra de la Paz
Reception November 11, 7 to 9 p.m.

PRIMARY PROJECTS
4141 NE 2nd Ave., Suite 104
www.primaryprojectspace.com
info@primaryflight.com
Call gallery for exhibition information

SAMMER GALLERY
82 NE 29th St., Miami

305-441-2005
www.artnet.com/sammergeallery.
html
November 16 through November
30:
Ana Facereote

SOHO STUDIOS
2136 NW 1st Ave., Miami
305-600-4785
www.sohostudiosmiami.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
http://swampspace.blogspot.
com/
swampstyle@gmail.com
Call gallery for exhibition
information

**TONY WYNN MODERN ART
GALLERY**
3223 NE 2nd Ave., Miami
786-536-9799
www.tonywynn.com
Ongoing:
"Patriotica" by Tony Wynn
Reception November 12, 6 to 9 p.m.

THE LUNCH BOX GALLERY
310 NW 24th St., Miami
305-407-8131
www.thelunchboxgallery.com
Through November 26:
"America, Like It Or Not" with Kirk Crippens, José J.
Figueroa, and Rodolfo Vanmarcke
"On Mating and the Modern Female" by Jesse
Meadows
Reception November 12, 5 to 11 p.m.

UNIVERSITY OF MIAMI PROJECTS SPACE
2200 NW 2nd Ave., Miami
305-284-2542
Call gallery for exhibition information

WOLFGANG ROTH & PARTNERS FINE ART
201 NE 39th St., Miami
305-576-6960
www.wrpfineart.com
Call gallery for exhibition information

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

MUSEUM & COLLECTION EXHIBITS

ARTCENTER/SOUTH FLORIDA
800 Lincoln Rd., Miami Beach
305-674-8278
www.artcentersf.org
Through November 13:
"Newly Juried Artist Show" with various artists
November 19 through January 1:
"Center of Attention" with resident artists



Mette Tommerup, Still Life Turnips, oil on linen, 2011, at Dorsch Gallery.

Reception November 19, 6 to 11 p.m.

BASS MUSEUM OF ART
2100 Collins Ave., Miami Beach
305-673-7530
www.bassmuseum.org
Through February 12:
Laurent Grasso
Reception November 4, 7 to 9 p.m.

CIFO (Cisneros Fontanals Art Foundation)
1018 N. Miami Ave., Miami
305-455-3380
www.cifo.org
Through November 6:
"Viewpoint: 2011 CIFO Grants & Commissions Program
Exhibition" with Laura Belem, Tania Bruguera, Fizia
Irizar-Rojo, David Lamelas, Begona Morales, Amalia
Pica, Antonio Vega, and Alicia Villarreal
November 30 through March 4:
"Frames and Documents: Conceptualist Practices:
Selections from the Ella Fontanals-Cisneros Collection"
with various artists
Reception December 2, 9 a.m. to 12 p.m.

**DE LA CRUZ COLLECTION CONTEMPORARY ART
SPACE**
23 NE 41st St., Miami
305-576-6112
www.delacruzcollection.org
Ongoing:
"Works from the Collection of Rosa and Carlos de la
Cruz" with various artists
November 29 through March 10:
"Maintain Right" by Funner Projects, with Justin H.
Long and Robert Lorie

**FLORIDA INTERNATIONAL UNIVERSITY FROST
ART MUSEUM**
10975 SW 17th St., Miami
305-348-2890
thefrost.fiu.edu
Through January 8:
"Modern Meals: Remaking American Foods from Farm
to Kitchen" with various artists
"2iPM009" by Magdalena Fernández

"The Florida Artist Series: Humberto Calzada: The Fire
Next Time" by Humberto Calzada

LEGAL ART
1035 N. Miami Ave., Suite 200, Miami
www.legalartmiami.org
Call gallery for exhibition information

LOWE ART MUSEUM, UNIVERSITY OF MIAMI
1301 Stanford Dr., Coral Gables
305-284-3535
www.lowemuseum.org
Through April 22:
"Women, Windows, and the Word: Diverging
Perspectives on Islamic Art" with various artists
November 12 through January 15:
"China: Insights" with Chen Yuan Zhong, Hua Er, Jia Yu
Chuan, Li Nan, Yang Yan Kang, Yu Haibo, and Zhang
Xinmin
Reception November 11, 8 to 10 p.m.

MIAMI ART MUSEUM
101 W. Flagler St., Miami
305-375-3000
www.miamiartmuseum.org
Ongoing:
"Between Here and There: Modern and Contemporary
Art from the Permanent Collection"
Through November 6:
"Aftermath" by Joel Meyerowitz
Through January 1:
"Schneebett" by Enrique Martinez Celaya
November 6 through January 1: "American People,
Black Light: Faith Ringgold's Paintings of the 1960s" by
Faith Ringgold
Reception November 5, 6 to 9 p.m.
November 17 through March 18: "Focus Gallery:
Marcel Duchamp" by Marcel Duchamp, curated by
Rene Morales

MUSEUM OF CONTEMPORARY ART
770 NE 125th St., North Miami
305-893-6211
www.mocanomi.org
Through November 13: "Modify, as Needed" with
Kathryn Andrews, Darren Bader, Nina Beier, Karl
Holmqvist, Adriana Lara, Natalia Ibanez Lario, José
Carlos Martinat, Amílcar Packer, Nick Relph, Anders
Smebye, and Nicolas Paris Velez
November 30 through February 19:
"Rolling Stop" by Mark Handforth

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; http://rfc.museum
November 30 through July 27:
"American Exuberance" with various artists
Reception November 30, 9 a.m. to 6 p.m.

WORLD CLASS BOXING
Debra and Dennis Scholl Collection
170 NW 23rd St., Miami
305-438-9908; www.worldclassboxing.org
November 12 through February 11:
"Love Trips: A Triptych on Love" by Jillian Mayer
Reception November 12, 7 to 10 p.m.

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

MASSAGES AT HOME

Miami's Finest
Licensed Massage Therapists
Delivered to Your Door!

Thousands of satisfied clients since 2005

(305) 350-7751
or visit www.BodyWellTherapy.com
Gift Certificates Also Available!



INJURED IN A CAR ACCIDENT?
Your insurance covers at-home massage.
Call or visit us online for details!

Body Well
Mobile Massage Professionals Ma44521

HANNAH & HER SCISSORS

HAIR ART STUDIO

TAKE \$5.00 OFF YOUR HAIRCUT

WHEN YOU MENTION YOU SAW IT ON THE BISCAYNE TIMES
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 - KERATIN

611 NE 86TH STREET ~ MIAMI 33138
www.hannahandherscissors.com - hanart@bellsouth.net



A Captivating Performance

The newly formed local theater company Zoetic Stage opens *Captiva* on **Thursday, November 3** at the Adrienne Arsht Center's Carnival Studio Theater (1444 Biscayne Blvd.). The plot revolves around a family weekend reunion, fraught with sibling rivalry, sex, wine, and this being Florida, a hurricane. It's both drama and comedy from Carbonell Award-winner Christopher Demos-Brown. Evening performances are at 7:30 p.m., with some weekend matinees. Tickets range from \$15 to \$25. For more details, go to www.arshtcenter.org.

Walk the Walk, Talk the Talk

There are numerous architectural walking tours throughout the year, and then there is the **Art Deco and MiMO Tour Guide Academy**, offered by the Miami Design Preservation League on three Saturdays this month: **November 5, 12, and 19**. For those who are *serious* about



Hilarious Disco Birthday

It has indeed been one year since the Aventura Arts and Cultural Center (3385 NE 188th St.) opened its doors. It's also the city's 16th birthday. So to celebrate, the center is throwing a **Founders' Weekend** bash on **Friday, November 4** and **Saturday, November 5**. The first night includes a comic performance from *Saturday Night Live* alum and Broadway star Ana Gasteyer, who will do her takes on Martha Stewart, Celine Dion, and Hillary Clinton (at 8:00 p.m.; \$56.50 to \$66.50). On Saturday, "Stayin' Alive: Reflections of the Bee Gees," a tribute to those dance-happy 1970s will highlight the music of KC and the Sunshine Band, the Commodores, and the Brothers Gibb. Tickets are \$34.50 and \$39.50. Call 954-462-0222 or go to www.aventuracenter.org.



Concert for Peace

In recent years, flautist Nestor Torres has gone beyond mastering Nuevo Latino and jazz, forming a foundation to foster social change and cultural exchange across the country. As part of that initiative, and to mark the tenth anniversary of 9/11, comes *A Concert for a New Renaissance: Symphonic Dances, Prayers, and Meditations for Peace*, featuring the Greater Miami Youth Symphony, the Miami Children's Chorus, students from the New World School of the Arts, and the Thomas Armour Dance Conservatory. A total of 200 participants between the ages of 8 and 22 will join the Grammy winner on stage **Friday, November 11** at 8:00 p.m. at the South Miami-Dade Cultural Arts Center (10950 SW 211 St., Cutler Bay). Tickets range from \$35 to \$100 for VIP, with special youth discounts available. Call 786-573-5300 or go to www.smdcac.org.

our heritage, the classes will include walking the two historical districts, lectures, and lunch. Those aspiring to become tour guides must complete all three classes. "School" runs from 10:00 a.m. to 4:00 p.m. the first two Saturdays, and 2:00 to 4:00 p.m. on the final Saturday. Cost is \$80. Go to www.mdpl.org/events/art-deco-mimo-tour-guide-academy.

Pull an All-Nighter

The City of Miami Beach once again will host the hyperactive **Sleepless Night** on **Saturday, November 5**. The 12-hour-long night features about 140 events in all, from South Beach to North Beach. There will be *tons* of music — from jazz to timba, classical piano to Slovakian experimental — dance performances, plays, Mexican puppets, interactive multimedia installations, and giant, illuminated, bicycled-powered sea creatures. And that's just a taste. The fun starts at 6:00 p.m. and goes till 6:00 a.m. the next morning. Admission to all events is free. Shuttle buses will be available. For a full schedule and a list of venues, check out www.sleeplessnight.org.

That Floating Feeling

It's November, so the late afternoon light is soft and clear, a perfect time to spot the huge variety of birds, dolphins, and manatees that call Biscayne Bay home. Do

it by taking an ecologically friendly, lazy boat trip from Pelican Harbor on the 79th Street Causeway, past Bal Harbour, to the natural preserve of Oleta River State Park. The **Oleta River Sunset Eco Boat Tour** will set sail on **Saturday, November 12**, from 4:00 to 6:00 p.m. If tides permit, the trip will include a slip under the Haulover bridge into the ocean. Leaving from 1279 NE 79th St., and guided by eco-historian Frank Schena, the cost is \$30 for members of HistoryMiami (\$40 for nonmembers). E-mail citytours@historymiami.org to reserve space.

Serious Fun for the Whole Family

The Arsht Center continues to carve out a niche as not just a cultural venue, but a town square as well. One way it is pulling in the crowds is with its free **Family Fest** days, this month on **Saturday, November 12**, from 11:30 a.m. to 2:00 p.m. The outdoor event will feature a literal circus atmosphere, with acrobats, jugglers, and stilt walkers, and more. Then the culture moves indoors for a free concert in the Knight Concert Hall at 2:00 p.m. For more information, go to www.arshtcenter.org.

Call It a Petting Party

These can seem like heartless times, so one way to make the world less cruel is to help out the most helpless among us, and that includes our four-legged friends.

On **Sunday, November 20**, the **Humane Society of Greater Miami** will celebrate its 75th anniversary at the Soffer and Fine Adoption Center (16101 W. Dixie Hwy., North Miami Beach). It will be a family- and pet-friendly event, from noon till 4:00 p.m., with music, food, and crafts. Best of all, animal lovers, any pets that have been with the organization for more than four months will have their adoption fees waived. For more information, call 305-749-1820 or go to www.humanesocietymiami.org.

We Love a Parade

Many a transplant to South Florida remembers those Thanksgiving Day parades, with the floats, the bands — and the cold drizzle and cloudy skies. That is never the case in North Miami during its annual **WinterNational Thanksgiving Day Parade**, which travels along NE 125th Street, from 5th Avenue to 12th Avenue, on **Thursday, November 24**, starting at 10:00 a.m. This year's theme is fitness, stressing "Healthy People, Healthy Places," but also includes the usual fun. But why just watch the parade when you can be in it? To take part, contact the North Miami Parks and Recreation Department at 305-895-9840.

Compiled by BT arts editor Anne Tschida. Please send information and images to calendar@biscaynetimes.com.



Let the People Read!

What's *not* like about the **Miami Book Fair International**, now in its 28th year? It has brought culture and pride to this town, while becoming the largest fair of its kind in the nation. And we love it. The ever-popular weekend "Street Fair" is back; this year, an outdoor pavilion will showcase the literature, art, and music of China. Indoors an impressive group of authors will again read from and discuss their work. Those honoring us with their presence this year include former Poet Laureate Robert Pinsky, novelist Michael Ondaatje, Chinese author Yu Hua, and filmmaker John Sayles, to name just a few. The fair opens on **Sunday, November 13** and runs through **Sunday, November 20** in and around the Miami-Dade College Wolfson Campus (300 NE 2nd Ave.). Go to www.miamibookfair.com.

Biscayne Crime Beat

Compiled by Derek McCann

Why Not Just Hand the Thief Your Purse?

12000 Block of Biscayne Boulevard
Criminals are always looking for an easy score. It doesn't matter if it's in a crowded area, as most witnesses don't want trouble and would rather let others fend for themselves. This victim got out of her car and entered the Office Depot in North Miami, leaving a Coach bag on her front passenger seat. (Note to new readers: Leaving anything of value in view is an invitation for our law-breaking slime.) The passenger-side window was broken in a North Miami minute. The bag was a veritable jackpot, containing victim's iPad, passport, Social Security card, and birth certificate.

Essentially her whole life. We urge the citizenry of North Miami — or anyplace that has the word "Miami" in it — to place all valuables out of view and under lock and key.

Living in the Past

1000 Block of NE 80th Street
Oh, the Miami of yesteryear, when people could leave their doors open. Actually, that was a *very* long time ago, so if you're still living that dream, we suggest an anti-psychotic medication. This person still had jalousie windows, which are as good as leaving your door open. A perpetrator pulled out some of those glass slats and entered the apartment, ransacking it and stealing several

items. With the fall season delightfully upon us, those jalousies might help us feel great, but more often than not, they are open auditions for the criminal element.

I Hate to Eat and Run, but...

700 Block of NE 27th Street
Victim is a caretaker for a retirement home. He entered one of the residences and saw a strange man casually sitting on a couch, eating and drinking. When the victim asked who he was, the man did not give an answer, and left the premises. Victim then noticed that the entire door to the residence had been removed. No leads in this case, but it demonstrates how eating out has a different meaning for our crooks. At least it was more creative than your standard "dine and run" at Denny's,



which is the preferred free meal for most of our goons.

More Boulevard Motel Shenanigans

7200 Block of Biscayne Boulevard
What would Crime Beat be without a Boulevard motel entry? Victim, who

SPECIALTY LIGHTING & BULBS
SOURCE | SOLUTION | SATISFACTION

Visit our contemporary Lighting Showroom

Specializing in residential, commercial & industrial lighting products. State of the art LED and energy saving lightbulbs.

Landscape Lighting • Energy Saving Products
Indoor Lighting • Outdoor Lighting • Task Lighting • Recessed Surface • Track • Pendant • Fans • Wall Mount • Halogen Incandescent • Fluorescent • H.I.D. • L.E.D. • Ballasts

Tel: 305.423.0017
13611 Biscayne Blvd., N Miami Beach, FL 33181
Mon-Friday 8:30am to 7pm Sat-10am-5pm
Web: SpecialtyLightingAndBulbs.com
Email: Derek@SpecialtyLightingAndBulbs.com

JESCO
by **Prad**

770 SALON

Open 7 Days A Week

18792 W. Dixie Highway, Miami, FL 33180
Phone: 305.682.0001 • 770salon@gmail.com

Hair Cutting • Hair Extensions
Blow Drying • Hair Color • Highlights
Manicures • Acrylic Nails
Brow and Body Waxing • Threading

VISUALIZE YOUR PROJECT BEFORE BUILDING IT

3D RENDERING
for ARCHITECTURE & INTERIOR DESIGN

RESIDENTIAL - COMMERCIAL
www.kbadesigngroup.com

KBA DESIGN GROUP
305.804.7558

was living at this motel, was asked by the suspect if he could borrow his car. He refused, but the suspect took his keys anyway and drove off. Police were called and told by the motel manager that the alleged victim always lends his car out for drug runs and that this was just another instance of that. Apparently people need rent money even in your typical Boulevard motel. (Believe it or not, it's not free to stay in those places.) No charges will be brought because the car was returned and the victim would not press charges. Those motels really are historical landmarks — though the history of late is really bad.

A Heartwarming Miami Greeting

1600 Block of NE 2nd Avenue

Hallmark cards are one way to say hello, but in our city people can't always make it to the store. This woman had her car vandalized and the words "F***ing Sh**bag" written in permanent marker on the side. The victim claims to have no hostile relationships in her life — a rarity in Miami. Thus far no arrests have been made and there are no suspects.

Nosy Neighbors Are Our Friends

200 Block of NE 25th Street

Sometimes we just want to go to our cars without having to talk to the next-door neighbor, but those neighbors can save us a lot of grief. A neighbor witnessed a strange man enter the victim's property, open the screen door leading to the porch, and remove a bicycle. The man rode the bike away from the area. The neighbor called the victim, who was nearby, and they both followed the culprit, eventually detaining him for police — a citizen's arrest. We don't always suggest confronting criminals, but in this case, the good guys won!

When Being Handicap-Accessible Is a Bad Thing

12500 Block of Biscayne Boulevard

A man smashed the window of a pizzeria with a walking cane. He then entered the establishment and removed a cash register. He threw many items normally found on the counter onto the floor. The 54-year-old subject was wearing a blue hat and carried a knife on his person. Police stopped him and a witness positively identified him as the culprit.

He was arrested and his getaway car was towed from the scene. (We gather straight from the handicapped parking space.) Officers let him keep his cane. Apparently those disability checks can barely buy a slice of pizza nowadays. North Miamians need to be wary of cane-wielding, middle-age men with funny hats.

What Next? Prosthetic Limbs?

NE 4th Street and Biscayne Boulevard

This victim was waiting to be picked up by ambulance and rolled out to the street in his red wheelchair. As he entered the ambulance, someone stole the chair. Yes, they steal wheelchairs. Perhaps the aforementioned man with the cane played a role? Wheelchair was worth \$2000. Guess it was a good thing the old guy wasn't in it. Somehow we don't think injuring him would have been a deal-breaker for the crooks. Check your local pawnshops.

True Love Doesn't Ask Questions

7200 Block of Biscayne Boulevard

Who doesn't love the honeymoon stage of a relationship? The significant other

can do no wrong. In this pathetic case, a woman's boyfriend of a month stole her phone, driver's license, and Social Security card. She was so enamored of him that she declined to report the theft to police — until someone advised her that he could steal her identity. She told police she didn't know her new beau's real name, just his nickname. She also didn't have an address for him, nor know his age. Did we mention they'd been going out for a month? One-night stands shouldn't be extended indefinitely.

This Never Happens on eBay

100 Block of NE 50th Street

We all love Craigslist, but as our moms used to say, "There are a lot of nuts out there." Our victim advertised a camera on the popular site and was to meet an individual who was supposedly interested in purchasing it from him. Well, two punks — one armed with pepper spray — greeted our poor victim instead. He managed to get away, sans property. No arrests have been made.

Feedback: letters@biscaynetimes.com



SKIN WIN!
After 5 years in a dermatology practice, expert aesthetician Isa Salvador now offers custom facials, peels, and microdermabrasion to women, men, and teenagers.

By Appointment Only
305.877.6789
www.cleanskin.me • info@cleanskin.me
2666 Tigertail Ave. #108, Coconut Grove

CleanSkin by Isa
Releasing the Natural Beauty of Healthy, Vibrant, and Glowing Skin

Mention this ad and receive **30% OFF** your first skincare treatment

NEW OFFER!!
Purchase a 6 Month Membership and receive an additional 6 Months FREE
Expires 11/14/11



**5580 NE 4th Ct.
Miami, FL 33137
305-751-7591**

SERIOUSLY ORIGINAL



Electrician
Serving all of Dade County for 50 years

- Remodeling
- Additions
- Electrical Repairs
- New Construction
- Senior Discounts
- Free Estimates

Lighting Electric of Miami, Inc.
305.252.3476
Licensed & Insured CC#18769

Happy Trails

Bring your mountain bike to Virginia Key for a workout with a view

By **Jim W. Harper**
BT Contributor

More than just off the beaten path, this new trail is even beyond the iconic end-of-the-road squatter's village/beer shack known as Jimbo's. It lies beyond and somewhat alongside the Central District Wastewater Treatment Plant, or as this Jimbo likes to say, the sewer. When you think you're there, keep going.

Past this bike path lies the compost center, but someone has to open that gate to provide access. With this knowledge you can find it: Follow the signs to the Compost/Mulch Facility. Follow, follow, follow, follow, follow the compost and mulch.

To arrive at this outpost beyond Oz, many cyclists ride there, but you can drive and park near its entrance. When you see the cluster of picnic benches, you have arrived at the North Point Mountain Bike Trail.

Because so much dredged material was dumped here in the past, the trails offer hills that must be among the highest points in the city. For years Virginia Key suffered from illegal dumping and neglect. Last year the City of Miami approved a master plan to transform the abused, nearly 1000-acre island.

The four miles of bike trails opened in February of this year and were created

by volunteers. Their appearance is quite similar to another set of challenging trails, those at Oleta River State Park, as Virginia Key also has Australian pines that provide both shade and needles matting the ground.

The entrance to the trails is marked by a wooden billboard, but you cannot actually see the trails from the main road. Bike down a sand and gravel path until you pass through a fence, and here the trail begins officially.

At first the trail extends straight for a good distance along a hilltop, which in itself is a novelty. Once you reach the winding road, decisions must be made.

The trails offer three levels of difficulty, and all of them are clearly marked: novice, intermediate, and advanced. Don't try the advanced unless you know what you're doing. Although I'm a novice, I tried out the intermediate level. Thankfully no one was there to witness my humiliation. The novice path is by no means flat, but I did find that one manageable.

Each trail has a width of about four feet and winds through the forest and over obstacles such as tree roots and many constructed mounds. It's designed to be a bumpy ride, and helmets are mandatory.

Getting lost would require an effort, as all trails are marked as one way, and each trail exit leads you to the road that



BT photos by Jim W. Harper

Built by volunteers, the trails are for experts, pretty-goods, and rank amateurs.

encircles the trails. A few unmarked roads lead toward the bay, but then you're on your own.

About halfway around the loop, you ascend a long hill and obtain a view that is seldom seen in these parts. The hillside drops 100 feet or so (forgive my Floridian skills at estimating height) and there below lies a huge, empty dust bowl, larger than several football fields. Mostly white gravel and sand, the bowl has a few scattered objects and a giant puddle near the center. Some sort of obstacle course has been erected.

Mostly this expanse appears to be a landing pad for a spaceship. Don't look now, but there it is. Barely visible over the treetops is a strange, circular construction topped by a crown of white circles around a white cone. This structure could be the vortex that has cursed the island. Or not.

The best views from the trail overlook Biscayne Bay and toward the Port of Miami. This remote part of Virginia Key, called North Point, sits closest to Fisher Island and reveals an angle of that island seldom seen. Side by side, here is some of



The hills are high enough to provide sweeping vistas across Biscayne Bay.

Miami's most exclusive and most repulsive real estate.

The sewage treatment facility on Virginia Key has a large pipe, called an ocean outfall, that legally discharges waste into the ocean. The county operates a second outfall offshore of Haulover Beach Park. These pipes are mostly underground and underwater, but a section at North Point beach sits above ground and is clearly marked by a structure on the sand.

On the tip of the pipe's platform that extends into the water, someone had the brilliant idea to place a picnic bench. Hence, this location earns the title of Miami's worst place to eat your lunch. Once you realize where you are, you will most likely lose your lunch.

But the area does not typically have a strong smell, and the pale outfall



**VIRGINIA KEY'S
NORTH POINT**

Park Rating



Arthur Lamb Jr. Road, Miami
305-960-4600

Hours: 7 a.m. to sunset
Picnic tables: Yes
Barbecues: Yes
Picnic pavilions: Yes
Tennis courts: No
Athletic fields: Yes
Night lighting: Yes
Swimming pool: No
Playground: Yes
Special features: Mountain-bike trails.
 Free weekdays; \$5 weekends and holidays.



At the center of the trail network is this mysterious UFO landing site.



The adjacent beaches offer nice amenities, snorkeling, and views.



Permanent island dwellers include rare plants and nery raccoons.

structure is easy to ignore from other parts of the beach. Despite this huge drawback, North Point offers an attractive and isolated beach experience. You can see South Beach from here, but it seems a world away.

Snorkeling here offers opportunities to observe sea grass beds in shallow water, and several formations of rocks from the shoreline attract schools of fish. A lifeguard is said to be on duty every day of the year.

Onshore, tiki-style huts offer shade and a perfect photo op on the sand. A bit farther from shore are larger huts for the whole family, and barbecues are available. Just beware of the raccoons here, as they are very aggressive. One mature raccoon I observed was a rare, pale-red-dish color, and it hopped right into the garbage can next to the restrooms.

Behind the lifeguard stand is a shady area with a nursery for native

plants. Juan Fernandez, City of Miami's naturalist for parks, says that 32 acres in this section of Virginia Key are being restored in cooperation with the Virginia Key Beach Trust, an entity that manages the southern portion of the island, where a former blacks-only beach operated.

This native-plant project, also supported by volunteers, has revealed examples of very rare plants on the island, including the critically endangered

Biscayne Prickly Ash. More than 100 native plants have been found, and 11 of them are either threatened or endangered.

Managed by the City of Miami, North Point has been transformed by volunteers into a challenging bike trail and a native-plant sanctuary. They have taken mountains of rotten lemons and given them a second chance at lemonade.

Feedback: letters@biscaynetimes.com

Rio's Pet Spa & Boarding

www.riospetspa.com



Store Hours
Mon-Sat, 8AM-6PM

\$10 OFF
New Customers Only



Visit our PLAY YARD
at our New Location!

- 🐾 Deep Teeth Cleaning
- 🐾 Complete Grooming
- 🐾 Bathing
- 🐾 Flea & Tick Bath
- 🐾 Cageless Boarding
- 🐾 Day Care
- 🐾 Food & Supplies
- 🐾 We Pick Up & Deliver Your Pet.

19030 West Dixie Hwy, Miami

Tel: 305.935.5551 • Fax: 305.675.7788

WE'RE HIRING!

Biscayne Times is looking for a full-time, experienced account executive for display advertising. Small, enthusiastic staff. Loyal readers and advertisers. Tremendous growth potential. Some house accounts available. Base salary plus generous commissions. Serious money to be made.

Please send résumé to publisher
Jim Mullin at jim.mullin@biscaynetimes.com.

BISCAYNE Times



MAGIC GROOMING & PET RESORT

**Come Visit Our New
• PET HOTEL •**



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

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.

Holiday Treats

From strategies for keeping Fido safe to gift ideas for pet lovers — tips to make everyone merry

By Lisa Hartman
BT Contributor

The end of the year brings lots of family gatherings and fun. Certainly your furriest family member should join in the festivities! From safety tips to what to get the pet (or pet owner) that has everything, I've got you covered head to mistletoe.

With the hustle and bustle of the holidays, the first thought should always be our pets' safety. Whether it's the ghosts and goblins that continually ring your bell in the dark of night on Halloween, the canes and wheelchairs of elderly relatives visiting on Thanksgiving, the pig roasting in the yard, or the giant tree

with lights and strange objects hanging from it, things are far from normal for your pet on these special days.

Animals get lost or fall sick on the holidays more than at any other time of year. There is just too much cooking, entertaining, and other activities for the pet owner to take care of while also keeping a watchful eye on Coco or Coco's schedule.

The first order of the day is to make sure all pets are wearing identification tags, in case one of your holiday visitors leaves a door or gate open, or your pet gets spooked by the festivities and bolts. "Door darting" is common in times of stress.

We hope you take your dog on daily walks, so when you meet up with your



pet-owning neighbors, make a pact to watch over one another's pets and call them or corral their animal if possible

should you see it running loose. Being proactive with safety is always the best course of action.

We come to you!
Free house call

Free House Call!
New client 1st visit
3+ Pets any visit



**Smiling Pets
Mobile Vet Clinic**
305-754-0844
www.mobilevetmiami.com



The DOGBAR
EVERYTHING YOU'D LOVE IF YOU WERE A DOG

WWW.DOGBAR.COM

Let us show you how easy it is to feed your pets the very best.



Enjoy a **10% discount** on any raw food product for Dogs or Cats.

Midtown Miami 3301 N.E. 1st AVE Midtown	Miami Beach 1687 Jefferson AVE Miami Beach	Coral Gables 259 Miracle Mile Coral Gables
---	--	--

This coupon must be presented at the time of purchase.
Limit one per customer. Offer ends December 1st, 2011. No cash value.

When celebrating at home, find a nice, quiet room that is away from visitors and safely contain your pets there until you can take a break and check in on them. Put a “keep out” or “do not disturb” sign on the door as an extra precaution.

Food will undoubtedly be given freely to your pets by your visitors, especially by children. Make a point of asking them not to feed the animals and be careful not to drop any food, food wrappers, or utensils on the floor. You can give anyone who wants to offer your pets a treat a healthy, pet friendly alternative. Let your guests feed your pet apple slices, cut-up carrots, or all-natural biscuits such as Holistic Select’s “Holistic” varieties. Make your pets earn them by entertaining your guests and performing their best tricks for the treats. Bravo!

Be careful to keep holiday décor and plants out of pets’ reach. Their shiny surfaces and bright colors are alluring to many animals; unfortunately, they’re also toxic. Don’t place gifts of food under the tree until the last minute, as many pets have been found in a mass of wrapping paper and a box of half-eaten chocolates.

Whether it is Christmas or any other holiday party you’re attending, a gift for the hostess or your loved ones is par for the course. There are plenty of gifts that cater to all of us pet lovers.

If you’re not sure what to get or think the person already has everything, how about making a donation to the local animal shelter in their name? Your thoughtful gift will aid a pet or rescue group in need. If the pet is a purebred, perhaps a keepsake item such as salt-and-pepper shakers in the shape of the animal or breed napkin holders or Christmas tree ornaments would be nice.

You can personalize the gift even more by using their pet’s actual image. If you have a photo of the animal with its family, you can have the picture reproduced onto a mug, dish, or embroidered onto a throw rug or pillow. Take it a step further by commissioning a pet portrait by a local artist.

Does the owner in question need behavioral help with their animal? Buy the pet owner a consultation with a local positive animal trainer to help steer them in the right direction.

If the lady dog-owner loves jewelry, there are plenty of jewelers offering animal-related pieces. The Brighton Company makes all kinds of cool jewelry, such as sterling silver animal charm bracelets, sterling silver pet frames, and other beautiful, collectible objects. Whatever you choose, your thoughtful gift is sure to be appreciated.

I know I wouldn’t mind if someone brought a gift for my dogs, and there is more than enough to choose from in the pet department. My favorites are toys that stimulate the dogs’ intellect, are fun, and keep the dog occupied and out of the owner’s hair for a little while.

Treat balls, Kongs, and “Tug-a Jugs” are examples of fun toys for dogs, cats, and rabbits. They all contain treats that are dispensed when the animal plays with them. Many rabbits I know love basketballs. Cats and small dogs like fishing-pole-style toys that dangle an object from a string. Even something as simple as a new Frisbee or set of tennis balls for the retrieving-happy dog will bring a smile to the owner — and the dog, too!

But you don’t have to spend any money at all. Do a favor for a pet owner:

Offer to watch a pet for someone, take an elderly person’s dogs on a run, or drive them to a dog park. You can make your own gift certificates, such as “Good for one 30-minute pet walk,” or “This certificate entitles you to one overnight caring for your pet.” Everybody wins and your gift proves that it really is the thought that counts.

Keeping pets’ schedules as normal as possible or adding a bit more exercise will help them navigate the holidays. Know your pets well enough to realize when they need a timeout from the festivities, or when your guests need a break from them. (It can’t always be about our pets!)

Remembering what the holidays are really about and including the four-pawed members of the family makes for a wonderful time for all.

Lisa Hartman is a dog-friendly trainer, behavior specialist, and author of Dial a Dynamite Dog. You can reach her at lisa@lisathedogtrainer.com, or visit www.pawsitivelypetsonline.com.

Feedback: 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

by.nature
Pet food as natural as your love

Combed with only the best ingredients, our all-natural and naturally complete pet foods ensure long and active lives for both cats and dogs. Our natural, organic and grain-free lines are formulated to meet the high demands of informed pet owners and proven to produce great results in cats and dogs of all ages.

\$5 OFF OUR NATURAL AND ORGANIC LINE OF CAT & DOG FOOD.

Coupons good through 11/30/11. Limit one per customer.

Coupons only valid at **BISCAYNE PET HOUSE - OPEN 7 DAYS!** Your neighborhood pet professional since 1976.

10799 Biscayne Blvd.
305-895-8194
www.biscaynepethouse.com

www.bynaturepetfood.com

Thanksgiving Wines You'll Gobble Up

Red, white, and you: Agreeable wine for \$12 or less

By Bill Citara
BT Contributor

This is a Thanksgiving Day wine column, and by the shop rules of the Union of Barely Employed Scribes, I'm required to list some of the things for which I'm thankful. So here goes...

I'm thankful the turkey is a slow, stupid bird with more meat on its bones than New Jersey Gov. Chris Christie; otherwise we'd be eating something a lot easier to catch, but not nearly as tasty, like tofurkey.

I'm thankful the Detroit Lions are finally a decent football team so we don't have to watch them lay another giant egg on our TV screens this year. Our own hapless Dolphins will do that, instead.

And I'm really thankful for the batch of wines I discovered for this Thanksgiving Day column, because pairing wine with all the whackadoodle elements of the typical turkey day dinner is a real bitch, and every one of these is a winner.

I discovered something else, too — that the best wines for your Thanksgiving meal are found outside the Cabernet-Chardonnay-Merlot Axis of Domination, especially at our column's price point. Also that focusing on inexpensive bottles from France and Spain can yield wines that are sexier and more interesting to drink than one more flabby, oaky Chardonnay or sweet, grape juicy Cabernet Sauvignon.

The secret, I think, is balance. A good Thanksgiving Day wine has to be one helluva multi-tasker, playing nice

with everything from mild-flavored meat to savory gravy to candy-ish sweet potatoes to tart cranberries to spice-laden pumpkin pie. So I went looking for wines with distinct but restrained fruit, soft tannins, and acidity, and with lower alcohol to help them better complement food. Also so you can drink more without getting hammered.

There's a lot to be thankful for regarding the **2010 Spanish Quarter** white wine blend. It costs \$10, is available at Publix, and is such a terrific wine that I'd buy a case of it even if a holiday weren't approaching.

The wine is a blend of 60 percent Chardonnay and 40 percent Albariño, combining the richness and tropical fruit flavors of the former with the floral, peach, and spice components of the latter. Full-bodied yet light on the palate, with soft lemon-lime green-apple acidity, it's one of the best affordable white wines I've tasted all year.

A winery with a silly name, but serious intent, is Cupcake Vineyards. Though located on California's Central Coast, it sources grapes from all over the world; in the case of its **2010 Mosel Valley Riesling**, from Germany. The cute blue bottle and yellow label is festive enough, but what's inside is even better — a mouth-filling wine that hits you right off with a burst of ripe peach, mango, and melon fruit, quickly segueing into creamy Meyer lemon. With all that and only 9.5-percent alcohol, it's a good choice for wine novices.

Rosé is considered a go-to Thanksgiving wine, as the **2010 Sauvion Rosé**

d'Anjou confirmed. It's all bright raspberries and strawberries with the juiciness of ripe fruit (and an initial trace of sweetness), followed by a refreshing citrus acidity that slowly reveals itself on the back palate. Another rosé, the **2010 Chateau du Coudray Montpensier**, was a nice enough wine but so stingy with fruit and briskly acidic, it's better suited to seafood than the Thanksgiving table.

Two red varietals almost always mentioned as Thanksgiving staples are Pinot Noir and Beaujolais. The **Fog Bank 2010 Monterey County Pinot Noir** is another of those run-right-out-and-buy-a-case-of-this-stuff wines. For a \$10 Pinot, it exhibits impressive varietal character, hints of earth and spice and toast and Burgundian funk in a light-bodied, very well-structured wine that, despite its youth, is eminently drinkable today.

Where the Fog Bank is lighter than most of its varietal brethren, the **2009 Louis Latour Beaujolais Villages** is heftier than most of its fellow villagers. There's earth, black olives, and anise in the nose. On the palate, there are tangy berries, soft orange and lemon, a little spice, and enough richness to stand up to heartier dishes.

For something heartier still, there's the **Luc Pirlet 2010 Minervois**, a 50-50



The terrific Spanish Quarter blend is available at the Biscayne Commons Publix (14641 Biscayne Blvd., 305-354-2171) for \$9.99, while the Luc Pirlet Minervois can be found for \$8.99 at Total Wine & More (14750 Biscayne Blvd., 305-354-3270) in North Miami. The North Miami Beach ABC Fine Wine & Spirits (16355 Biscayne Blvd., 305-944-6525) is the source for Cupcake (\$8.99), Fog Bank (\$9.99), and Coudray Rosé (\$11.99). And the Sauvion Rosé and Louis Latour are on the shelves at the North Miami Crown Wine and Spirits (12555 Biscayne Blvd., 305-892-9463) for \$9.99 and \$10.93, respectively.

blend of Grenache and Carignan that blasts open with aromas of mushrooms and olives, cherries and plums, then carries all those over to the palate, along with spice, soft tannins, and a short, tart finish — something else to be thankful for when we're passed out in front of the TV, stuffed like a Thanksgiving turkey.

Feedback: letters@biscaynetimes.com



HANG WITH US AT THE WINE BAR, TAKE A LOAD OFF AT OUR FULL LIQUOR BAR. ENJOY OUR DAILY HAPPY HOUR SPECIALS WHILE YOU SAVOR OUR DELICIOUS TAPAS.

OVER 1000 DIFFERENT WINES • DOMESTIC & GOURMET BEERS

CIGAR HUMIDOR • CAVIAR

FULL LIQUOR BAR WITH DAILY HAPPY HOUR SPECIALS

SUPERB SERVICE & SELECTION

\$5 OFF

All wine purchases over \$30

Excludes wines on promotion. Limit one coupon per customer. Expires 12-3-11

MIDTOWN MIAMI 3301 N.E. 1ST AVE SUITE 105 305•514•0307 www.vintageliquor.com

Revamping the Holiday Routine

Starting your own family traditions can be rewarding

By Crystal Brewe
BT Contributor

If your family is anything like mine, the holidays start as soon as the last rotted jack-o'-lantern is composted and the Halloween costumes are tucked in the attic. Your e-mail, phone, and Skype light up like a department store Christmas tree: cousins with kids, brothers with girlfriends, and mothers with agendas.

“Who’s hosting Thanksgiving?”
“Why do we have to drive out there again?”
“But don’t you *like* Grandma’s turkey?”
“Do they even serve wine with dinner?”

They’re all loaded questions.

Even before the Christmas Muzak wages its aural warfare, the holiday drama is imminent. Let’s face it, the kids should learn early that the holidays aren’t only about downplaying the season’s commercialism. They’re also about raising your ancestral freak flag high for two months of planning, buying, eating, drinking, and loving — in that order.

My husband and I spent the first eight years of our relationship alternating holidays with our families. It was exhausting, especially after we had kids. We would travel from Hawaii with Pack ‘n Play, stroller, car seat, booster, bottles — the works. Inevitably we would encounter delays and the obligatory post-travel cold.

I remember one Thanksgiving, Matilda (then 18 months) was so

enchanted with the airplane ride to my folks’ home in Phoenix that she literally *licked* the fuselage wall. I panicked as she looked over at me with lick-test glee. I was debating the pros and cons of filling her mouth with Purell, but Eric, my husband, calmed me with a glass of in-flight Chardonnay and a “whatcha-gonna-do” shrug.

Our good friends Alfie and Kristina celebrate Christmas Eve with their kids at Alfie’s parents’ home. Brothers, sisters, uncles, and cousins all pile in for paper-ripping pandemonium and late-night good times with the grandparents.

This picture sounds blissful, but I’ve left out some brushstrokes: The grandparents live in Miramar, the house is too small for everyone to spend the night, and the “expectation” is that all will depart before Christmas morning. Alfie and Kristina love their tradition, but wish they had more time to just relax.

Other friends, Maya and Steve, took their two kids to Steve’s parents’ in Oregon for Thanksgiving last year. It wasn’t unusual for them to traipse cross-country, but over the years, tension had built. Steve’s sister has a very lax parenting approach that, in the early days, was cute and quirky.

But as her kids got older, it managed to drive a wedge the size of a maniacal seven-year-old between the families. The last straw came one year ago, when Maya



and Steve, owing to the drama, found themselves having traveled 3000 miles to dine on turkey in the hotel restaurant.

Tradition shouldn’t have so many moving parts. Many of my friends ask each other: “Wouldn’t it be better to start new traditions?” As much of an oxymoron as that is, it’s important to let go of some of the time-honored things you did with your family and start some that are special to your kids.

I don’t normally pay much attention to Dr. Phil, but apparently we agree on similar tactics for embracing stress-free holidays. Just because you have been doing something for years doesn’t mean it’s still ideal for everyone. Many traditions become toxic and need to be broken in favor of newer, more joyful ones.

After dragging Matilda to Arizona for her first few Turkey Days, we decided it was time to develop our own holiday routine. After all, why wouldn’t a neophyte chef and his foodie wannabe wife want to take on a holiday that is all about feasting, gratitude, and friendship?

Simplification is good, especially if it can be made fun and memorable. For example, instead of trying to pull off one

big reunion and coordinate everybody’s schedule for Christmas dinner, my relatives usually just plan a series of casual get-togethers throughout the season.

Our favorite was always what we called the Holiday Light Display Caravan. As the holidays neared, we all pitched in for a party bus (although we have also done this with pick-up trucks, minivans, and even a hay ride) to take us on a tour of the best holiday lights in the city. Inevitably, my cousin drank too much, my grandma wanted to go home early, the little ones fell asleep, and my mom and her sister fought. But it was always pure awesome.

Now that I am many miles away from my caravan posse, Eric and I take the kids on our own caravan and I phone in to Arizona with nostalgia.

The great thing about having our own traditions is that we make the rules. We can change our minds on a dime. We love entertaining our friends and families for the holidays, but we also like the freedom to jump on a plane for a Cabo Wabo Christmas. I just came up with that one, but doesn’t it sound tempting?

Feedback: letters@biscaynetimes.com

Pianopresto plus music

Weekly private piano instruction
For beginner, intermediate, or adult

Three mini-music classes
Children 3 to 9 years old

Call to schedule a free first lesson!
786.468.9871
North Miami Beach • Miramar
Richard A. Foltz, instructor

www.pianopresto.musicteachershelper.com

LoudGirl Exchange
A KID'S STORE AND MORE
WITH CLOTHES, TOYS, ART, BOOKS,
NEW GIFTS, AND CONSIGNMENT

6621 Biscayne Blvd 305-458-5783 LoudGirlExchange.com

SHOP SEE PLAY

Collateral Damage

The environmental side effects of the Port of Miami tunnel and deep dredge could be explosive

By **Jim W. Harper**
BT Contributor

Hold on to your sandbars, Miami. You're about to get drilled and pounded, but not in the good way. Bullies are here to give Biscayne Bay a beating.

Near downtown, the birds of Jungle Island are atwitter over the arrival of a giant shaft that will bore underneath the bay to create the Port of Miami tunnel. Soon this project will be joined by an even bigger one. The "deep dredge" is ready to literally blow up the Port of Miami.

Biscayne Bay has been called Miami's backyard. Did you know that your backyard is going to be pelted by the equivalent of 600 bombs?

That's the U.S. Army Corp of Engineers' estimate of the number of explosions needed to deepen the port. Expected to begin in November, this project's proximity to the port's other project, the tunnel, means havoc both below and above the surface of the bay. Downtowners, South Beachers, and Fisher Islanders (gasp!) may smell the dead fish and feel the shockwaves for the next two years. (Both projects are scheduled to go till 2014.)

We face the dilemma of responsible urban growth inside a sensitive habitat. Can the giant Maersk container ships and the gentle manatee get along?

The state seems to think so. The drafted environmental permit for Deep

Dredge (officially, Miami Harbor Phase III Federal Channel Expansion) will be approved unless new appeals are raised. A coalition of environmental groups won the right to review the state permit until October 24, and their representative expects additional review time will be granted, owing to the project's barrel of monkeys — I mean, documents.

As for the tunnel, the billion-dollar project is chugging along on Watson Island, and final approval of the environmental permits was expected by November. The project's website claims that it "creates no significant long- or short-term environmental impacts."

That's hard to swallow, but of the two projects, the deep dredge is the more threatening and disruptive one. It's really hard to believe that it can contain itself to the shipping channels. Unexpected currents could turn its underwater projectile silt into an environmental threat.

Silt can smother coral and, as it so happens, an extremely rare coral is growing on the jetty of Government Cut. The coral deserves to be protected, but its location is not covered by the project's current preparations and remediations. It has no insurance.

The coral was unknown to exist in Florida outside of the Dry Tortugas until 2009, when it was discovered near the port by Colin Foord, a marine biologist and co-owner of Coral Morphologic in Overtown. (Go online to see his recent TEDxMIA



lecture about this "super coral.")

The rare coral is a hybrid of two endangered stony corals called staghorn and elkhorn, the first corals in the U.S. to be listed as threatened. Endangered-species legislation does not typically cover hybrids, but this coral can reproduce and, based on Foord's observations, withstand extreme conditions better than its two progenitors. And it glows in the dark! Foord hopes his hybrids end up in the Keys with the Coral Restoration Foundation.

Many other corals in and around Government Cut must be harvested and transplanted, although small specimens and species will be left behind. Regulations call for saving hard corals above four inches and soft corals above ten inches. Another form of mitigation involves the construction of 25 acres of artificial reef in nearby waters. As for seagrass, it's expected that eight acres of beds will be destroyed; the deep dredge must replant 18 acres.

But what about all the mud? Both the dredge and tunnel projects share this dilemma. The tunnel won approval to dump its sediments onto Virginia Key, the island along the Rickenbacker Causeway that has long been used as Miami's toilet, both legally and illegally. This legal landfill will be located near North Point's new mountain bike trail (see "Park Patrol" in this issue).

Dr. Dredge considered using Virginia, too, but then dumped her. Plans call for his spoils to be deposited either in the bay or offshore in a place called the Miami Ocean Dredged Material Disposal Site. Yuck.

Environmental groups have and should continue to monitor these projects. At the same time, Greater Miami has to deal with its growing pains.

Expansion activity concentrated near downtown is preferable, in my opinion, to sprawl that invades natural areas. I still can't believe that an international airport was almost erected in the Everglades. Let's not go there again. Let's practice urban infill and redevelopment of existing infrastructure.

Modern Miami is far removed from its natural state. Many islands, including the port itself, were created from the spoils of previous dredging in the bay. Many of us live on land that used to be underwater.

Boom! Five hundred and ninety-nine blasts in the bay, five hundred and ninety-nine blasts; take one down, pass it around, five hundred and ninety-eight blasts in the bay....

Send your tips and clever ideas to: goinggreen@biscaynetimes.com.

Feedback: letters@biscaynetimes.com

Bikram Yoga North Miami
2222 NE 123 St. 305 892-0266

www.yoganorthmiami.com

FREE COMMUNITY CLASS
FIRST SATURDAY OF THE MONTH 4PM

*Some restrictions may apply.

Miss Jane's
MUSIC STUDIO

PRESENTS

Santa's Singers

AN ADULT A CAPPELLA GROUP SINGING TRADITIONAL CAROLS AND POPULAR HOLIDAY SONGS

**Perfect for office parties,
private functions**

www.santassingers.com

FOR RATES AND AVAILABILITY CALL 305-757-6500
OR EMAIL singers@missjanesmusic.com

Storm Warning

You can protect your trees from the effects of lightning strikes

By **Jeff Shimonski**
BT Contributor

We had a very stormy weekend this past October 8 and 9. At Jungle Island we recorded 12 inches of rain in a 24-hour period. The wind was not too bad, so there wasn't a big mess of branches and leaves to clean up, but we did have a couple of lightning strikes to some of our taller palm trees.

This reminded me of a site visit I did a couple of years ago to a large homeowners association to review some horticultural issues. While working out some of their problems, I was approached by a homeowner who asked if I could look at a large, dead Dade County pine tree. Apparently the demise of the tree had led to the firing of the property's landscape maintenance company, which was accused of overfertilizing the tree.

The homeowner wanted to know what I thought had happened to his tree. The pine was about 50 feet tall with a canopy that was probably 40 feet wide. It had been a beautiful tree. Now all the foliage was gone.

When I got closer, I noticed a thin strip of bark missing down the entire side of the tree. The tree had been struck by lightning and, from the looks of it, had been killed instantly.

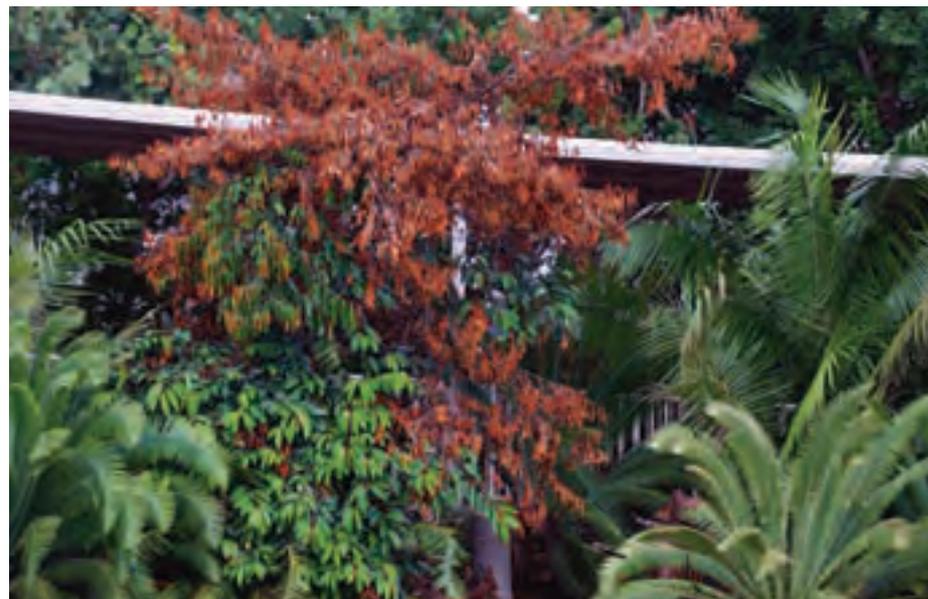
Because of their height, trees are natural lightning rods. It's a myth that lightning only strikes good conductors like metal. What I've noticed over the

years is that trees may not be killed instantly when they're struck; sometimes they continue to live for many years before succumbing to a secondary cause of death, such as insects or disease.

Lightning damage will also look different from tree to tree. Damage can be minimal or quite dramatic. This difference is owing to the fact that water and sap are better conductors of electricity than wood. If the tree's moisture is concentrated in the phloem between the bark and the wood, then the lightning will be channeled through this area and cause an explosive separation of the bark. (The phloem is the vascular system that carries sugar and organic nutrients made in the foliage throughout the plant.) This is likely what happened to the Dade County pine I examined.

If there is more moisture in the center of the tree, the explosion from within may blow the tree apart. This is similar to what happened to the palms at Jungle Island. The middle of the trunk just below the crown shaft (the green part below the foliage and above the wood) was split open and the crown shaft fell over from its own weight.

If the bark is soaked from rain, the lightning may follow the outside of the bark and flow into the ground causing little damage to the tree. The photo that accompanies this article shows lightning damage on a satin leaf tree that was growing underneath a tall Veitchia palm that had been struck by lightning. The



BT photo by Jeff Shimonski

Lightning damage on a satin leaf tree that will likely not cause its death.

palm died instantly, but only half of the satin leaf tree was affected. This damage showed up a couple of days after the palm was struck. It will be interesting to see if there is further damage on this tree.

As I've said, often these damaged trees die years later of secondary causes. When the protective cover of a tree, the bark, is loosened or taken off, insects will be attracted to the exposed areas. Many types of boring insects will lay their eggs in these trees. When the eggs hatch, the larvae will cause damage by tunneling (and eating) throughout the inside of the trunk, eventually killing the tree by destroying the vascular system or giving a pathogenic fungus a nice place to live.

A great quote I once read says, "A tree to a fungus is just food with lots of holes around it." This means any damage to a tree will eventually be exploited by fungi. If a tree is considered to be a valuable specimen, a tree lightning protection system can be installed.

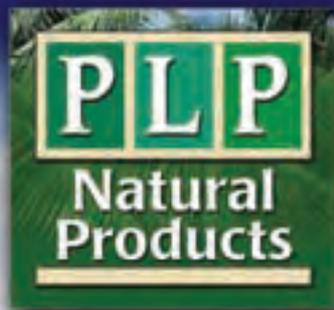
Tree science and care is becoming quite sophisticated. There are actual

industry standards (ANSI A300) and best-management practices from the International Society of Arboriculture and Tree Care Industry Association that will explain the basic principles of lightning physics and provide information on the installation and continued maintenance of lightning protection systems.

While driving through my neighborhood the day after that October storm, I saw the occasional damaged tree. At three separate locations, I stopped to look at fallen branches or trees and, in each case, found the cause of the damage to be poorly structured branches or a weak trunk that had decayed because of previous damage and was unable to support the tree during this brief storm.

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

Feedback: letters@biscaynetimes.com



All Natural Insect & Rodent Repellent

Controls Mosquitoes, Ticks, Fleas, Chinch Bugs, Whitefly, Rats and more! No Poisons! No Chemicals!

Botanical formula can be safely sprayed around children, pets, wildlife, ponds, barns and the environment.

Call for more information and pricing
305.246.0200



Dining Guide

Restaurant Listings

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 291.

Restaurant listings for the BT Dining Guide are written by or written by Pamela Robin Brandt (restaurants@biscaynetimes.com). Every effort has been made to ensure accuracy, but restaurants frequently change menus, chefs, and operating hours, so please call ahead to confirm information. Icons (\$\$\$) represent estimates for a typical meal without wine, tax, or tip. Hyphenated icons (\$-\$\$\$) indicate a significant range in prices between lunch and dinner menus, or among individual items on those menus.

\$= \$10 and under
\$\$= \$20
\$\$\$= \$30
\$\$\$\$= \$40
\$\$\$\$\$= \$50 and over

MIAMI

Brickell / Downtown

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 butteny-crust tart filled with sinfully rich warm chocolate custard. \$\$\$

Area 31
270 Biscayne Boulevard Way, 305-424-5234

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 windows showcase Biscayne Bay. But diners prefer ogling the raw-bar-fronted open kitchen, where globe-trotting chef Joel Huff crafts imaginative, often multi-part dishes – some Asian-inspired (like oysters with fresh wasabi, hibiscus granita, and Asian pear), as one would expect from the Mandarin Oriental's top eatery. But most of Huff's dishes are strongly European-influenced, primarily by New Spanish cuisine. Elegant, playfully molecular gastronomy-accented almond gazpacho with foie gras "snow," or "eggs, bacon & toast" (suckling pig, tempura duck egg, truffled potato, and speck "air") tell the story. \$\$\$

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 equixada and saffron-sautéed Spanish artichokes to inventive inspirations like foie gras and goat cheese-stuffed empanadas. \$\$\$

bistro e
485 Brickell Ave., 305-503-0373

A full power lunch from a Michelin-starred chef for \$15? Sounds unbelievable, but you'll find just such a daily special (like corn/jalapeño soup, a grilled-cheese BLT, airy cheesecake, and a pint of beer) at bistro e, daytime name for Michael Psilakis' dinner-only new Aegean eatery Eos. The name change emphasizes lunchtime's wholly different, globally influenced menu. Among à la carte temptations: pork belly tacos, a Korean BBQ prawn salad, or a brisquet/gruyere sandwich with dipping juice. Breakfast, too, from 6:30 a.m. \$\$\$

Bryan in the Kitchen
104 NE 2nd Ave., 305-371-7777

This quirky café-market's chef/owner is a former smoothie-swilling model who is now into fresh whole foods, and though his eclectic "green gourmet" menu does uniformly reflect his dedication to ecological consciousness, it otherwise could only be described as intensely personal. Offerings are an odd but appealing saint/sinner mix, ranging from healthy pasta/grain salads and homemade-from-scratch snacks (beef jerky, granola) to unique cupcakes featuring not-too-sweet adult flavors and irresistible sticky buns. If we had to choose just one category, we'd sin. But luckily, you can have it all. \$\$\$

Café Bastille
248 SE 1st St., 786-425-3575

Breakfasting on a ham-egg-cheese crepe at this very French-feeling – and tasting – café is a most civilized way to start the day. Formerly breakfast and lunch only, the café is now open for dinner, too. And while the crepes (both savory and sweet) are tempting and varied enough to eat all day, dinner choices like homemade foie gras (with onion jam and Guerande salt), salmon with lentils and fennel salsa, or a very affordable skirt steak au poivre make it possible to resist. \$\$\$

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

Chophouse Miami
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. \$\$\$

Crazy About You
1155 Brickell Bay Dr. #101, 305-377-4442

The owners, and budget-friendly formula, are the same here as at older Dolores, But You Can Call Me Lolita: Buy an entrée (all under \$20) from a sizable list of Mediterranean,

MIAMI

BRICKELL / DOWNTOWN

Bento Sushi & Chinese
801 Brickell Bay Dr.
305-603-8904

Hidden in the Four Ambassadors Towers, this tiny spot (which specializes in sushi plus Japanese small plates, but also serves limited Chinese and Thai-inspired dishes of the mix-and-match, pick-your-protein-then-preparation sort) has been mostly an insider's secret delivery joint for Brickell residents. But it's actually a pleasant place to relax outside, enjoying a bay view and budget bento box specials that include miso soup, ginger-dressed salad, California roll, and fresh orange sections, plus two mini-entrées (the nigiri assortment sushi and lacy-battered tempura especially recommended). Bubble tea, too! \$\$\$

Bon Fromage
500 Brickell Ave. #106
786-329-5632

Though independently owned instead of a chain cog, this cheese and wine café/shop is like a pint-size version of Midtown Miami's Cheese Course, right down to being officially self-service. But it is staffed by accommodating employees who, unofficially, do their best to double as servers for eat-in diners. The cheese (plus charcuterie) menu of garnished platters, salads, and crusty baguette sandwiches features numerous high-quality, imported favorites, but don't miss more unusual domestic treasures like Wisconsin bread, a cooked cheese that, like halloumi, doesn't melt but tantalizingly softens when heated. \$\$

Elwoods Gastro Pub
188 NE 3rd Ave.
305-358-5222

Cordial English owners, classic rock music (sometimes live), and updated classic pub fare make this hangout a home. Made from scratch with artisan ingredients, traditional Brit bites like fish and chips can't be beat – thick pieces of crispy beer-battered moist cod, served with hand-cut fries and "mushy [mashed] peas," plus homemade tartar sauce and ketchup. All desserts are also made in-house, including a deliriously rich (but worth it) sticky date pudding with toffee sauce. Tie down your dental implants. They're in for a wild ride. \$\$

Latin, American, or Asian-influenced choices (like Thai-marinated churrasco with crispy shoestring fries) and get an appetizer for free, including substantial stuff like a Chihuahua cheese casserole with chorizo and pesto. The difference: This place, housed in the former location of short-lived La Broche, has an even more upscale ambience than Dolores – including a million-dollar view. \$\$\$

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. \$\$

Damn Good Burger
20 Biscayne Blvd., 305-718-6565

At restolaunge MIA, the hip, high-tech nightclub component remains the same, as does much of the restaurant space's mod décor. The liquid nitrogen tanks are gone from the kitchen, however, and the atmosphere aims for a retro all-American feel to match the fare: burgers (from a hormone/antibiotic-free ground Angus chuck/brisket/short rib blend), with choice of housemade sauce plus customizable toppings

First Hong Kong Café
117 SE 2nd St., 305-808-6665

Old Hong Kong saying: If it walks, swims, crawls, or flies, it's edible. And nowhere is this truer than in this historically international trade port's "cafés" – meaning fast-food restaurants. Typical menus present hundreds of items that are local interpretations of dishes from all China, and most other nations. So believe us: At this café, whose head chef is from HK, the Indian-style curries, sambal-spiked Indonesian chow fun, even the borscht (a tomato/beef, not beet-based version of the Russian soup) are as authentic as the kung pao whatever, and as tasty. \$\$

MIDTOWN / WYNWOOD / DESIGN DISTRICT

Harry's Pizzeria
3918 N. Miami Ave., 786-275-4963

In this humble space (formerly Pizza Volante) are many key components from Michael's Genuine Food & Drink two blocks east – local/sustainable produce and artisan products; wood-oven cooking; homemade everything (including the ketchup accompanying crisp-outside, custardy-inside polenta fries, a circa 1995 Michael Schwartz signature snack from Nemo). Beautifully blistered, ultra-thin-crust pizzas range from classic Margheritas to pies with house-smoked bacon, trugole (a subtly flavorful – fruity, not funky – Alpine cheese), and other unique toppings. Rounding things out: simple but ingenious salads, ultimate zeppoles, and Florida craft beers. \$\$

AVENTURA / HALLANDALE

Fresko
19048 NE 29th Ave., 786-272-3737

Forget thick, dough-wrapped potato knishes and blintzes slathered with sour cream. As its name suggests, this kosher dairy eatery eschews the starch/sugar-laden traditional favorites for salads, smoothies, and similar healthy fare as casual, clean, and contemporary as the restaurant's décor. Asian-influenced items, like wakame-topped tuna tartare with pineapple chutney, are particularly appealing, while those craving classic combinations like smoked salmon and cream cheese can enjoy them on a light-crust designer pizza. To drink, smoothies are supplemented by refreshing herbal infusions like green lemonade (with mint and basil). \$\$

ranging from pickles to pork belly. Also available: veggie burgers, dogs, salads, Buffalo chicken sandwiches, and standard sides. Rich malts and shakes come regular or adult (spiked). \$\$

db Bistro Moderne
345 Avenue of the Americas, 305-421-8800

Just two words – "Daniel Boulud" – should be enough for foodies craving creative French/American comfort cuisine to run, not walk, to this restaurant. If they can find it. (Hint: The mysterious "Avenue of the Americas" is really Biscayne Boulevard Way. Don't ask.) Downtown's db is an absentee celeb chef outpost, but on-site kitchen wizard Jarrod Verbiak flawlessly executes dishes ranging from the original NYC db Bistro's signature foie gras/short rib/black truffle-stuffed burger to local market-driven dishes like crusted pompano with garlic/parsley veloute. \$\$\$-\$\$\$\$

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. \$\$



 yogurbella™

 Premium Frozen Yogurt

12 SELF SERVE

ALL NATURAL

FLAVORS

OVER 50 TOPPINGS

Our delicious non-fat, low calorie yogurt is prepared fresh daily!

SERVING THE

EXTRAORDINARY

ILLY® COFFEE





 yogurbella™

 Premium Frozen Yogurt

TREAT YOURSELF AND A FRIEND
TO A TASTY TREAT.

BUY 1 GET 1

50% OFF*

*Discounted yogurt of equal or lesser value. Must present coupon at time of purchase. Good only at Midtown location from Nov. 1st - 30th, 2011. Limit one coupon per paying customer. Non-transferrable. No cash value. Cannot be combined with any other offers.

yogurbella.com

Coupon Code: MID1111-BT

the Shops at

midtownMiami

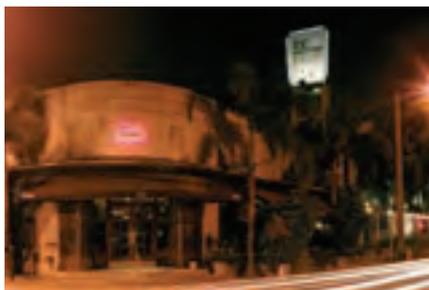
SUNDAY - THURSDAY 11AM - 11PM

 FRIDAY & SATURDAY 11AM - MIDNIGHT

3401 N. Miami Avenue, Suite 122, Miami, FL 33127 | 305.576.1002

For all things Yogurbella find us on Twitter, Facebook and Yelp





Soyka

Since 1999

Our newly refurbished and expanded **Garden Room** sits adjoined to the intimate patio corridor dining area of Soyka restaurant and offers a perfect private venue for a birthday, baby shower, board luncheon or a cocktail party. **Mark Soyka**, renowned for his excellent taste, brought the space to life with a chic vintage romantic look detailed with extraordinary and unique pieces he collected over the years.

Let us assist you with all the details in **planning a perfect event.**

Join us for Live Jazz!

Hosted by Mark Soyka
from 9 pm - 1 am every
Friday and Saturday.

Located in the
55th Street Station

5556 NE 4th Ct.
Miami, FL 33137

Ph: 305-759-3117

www.soykarestaurant.com
hilary@graspagroup.com

 Soyka Restaurant
 @SoykaRestaurant



Dining Guide: RESTAURANTS

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. \$\$\$

Eternity Coffee Roasters

117 SE 2nd Ave., 305-609-4981
Normally we list only full restaurants, but even a (not so) simple cuppa joe from Chris Johnson and Cristina Garces's sleek micro-roastery will convince anyone possessing taste buds that fine coffee can be as complex as fine wine, and as satisfying as solid food. A changing selection of superior single-origin beans (many varieties from the Garces family's Colombian farm; most others from Ethiopia and Kenya), roasted in-house, produces "slow-pour" regular brews with amazing nuances of fruits, chocolate, and more. The espresso is so smooth sugar isn't necessary. Other treats: flaky chocolate-stuffed "cigars" and other locally baked pastries. Free parking. \$

Eos

485 Brickell Ave. (Viceroy Hotel), 305-503-0373
Unlike their Michelin-starred New Adriatic restaurant Anthos, in Manhattan, this venture of chef Michael Psilakis and restaurateur Donatella Arpaia has influences ranging way beyond Greece to the whole Mediterranean region, and even Latin America. Unchanged is Psilakis' solid creativity, and a beautiful sense of balance that makes even very unfamiliar combinations taste accessible. So skip the safe stuff and go for the luxuriantly custardy, egg yolk-enriched lobster and sea urchin risotto, or any raw seafood item, especially the unique marlin with pistachio, apricot, and house-cured speck. \$\$\$-\$\$\$\$

Finnegan's River

401 SW 3rd Ave., 305-285-3030
Pool tables are expected in a sports bar and grill. But an actual pool? And a Jacuzzi? This Miami River hideaway has other surprises, too, on its extensive outdoor deck, including a boat dock and a large array of umbrella tables and lounge chairs where it's easy to while away many happy hours. The menu is the same array of bar bites served by South Beach's older Finnegan's, but angus burgers are big and tasty, and zingy jalapeño-studded smoked-fish dip is a satisfying table-snack choice. \$\$

First & First Southern Baking Company

109 NE 1st Ave., 305-577-6446
How Southern is this restaurant/bakery? During the course of one breakfast of fluffy biscuits with rich sausage gravy, a friend from Italy, we swear, developed a drawl. While y'all will also find familiar fare (burgers, salads, etc.), highlights here are traditional and/or reinvented country cooking favorites – especially homemade sweets. More than two dozen desserts daily are featured, from a roster topping 150: chocolate pecan pie, lemon bars, potato candies, seven-layer cookies, and Jack Daniels pound cakes, which are perfect for parties, though you won't want to share. \$\$\$

Fratelli Milano

213 SE 1st St., 305-373-2300
Downtown isn't yet a 24/7 urban center, but it's experiencing a mini explosion of eateries open at night. That includes this family-owned ristorante, where even newcomers feel at home. At lunch it's almost impossible to resist panini, served on foccacia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled asparagus; homemade pastas like seafood-packed fettuccine al scoglio; or delicate Vitello alla Milanese on arugula. \$\$\$-\$\$\$

Fresco California Bistro

1744 SW 3rd Ave., 305-858-0608
This festively decorated indoor/outdoor bistro packs a lot of party spirit into a small space, a large variety of food onto its menu. To the familiar Latin American/Italian equation, the owners add a touch of Cal-Mex (like Tex-Mex but more health conscious). Menu offerings range from designer pizzas and pastas to custardy tamales, but the bistro's especially known for imaginative meal-size salads, like one featuring mandarin oranges, avocado, apple, blue cheese, raisins, candied pecans, and chicken on a mesclun bed. \$\$

Garcia's Seafood Grille and Fish Market

398 NW N. River Dr.
305-375-0765
Run by a fishing family for a couple of generations, this venerable Florida fish shack is the real thing. No worries about the seafood's freshness; on their way to the dining deck overlooking the Miami River, diners can view the retail fish market. Best preparations are the simplest. When stone crabs are in season, Garcia's claws are as good as Joe's but considerably cheaper. The local fish sandwich is most popular – grouper, yellowtail snapper, or mahi mahi. \$\$\$

Giovana Caffe

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

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 move-able feast. \$

Il Gabbiano

335 S. Biscayne Blvd., 305-373-0063
Its location at the mouth of the Miami River makes this ultra-upscale Italian spot (especially the outdoor terrace) the perfect power lunch/business dinner alternative to steakhouses. And the culinary experience goes way beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's Il Mulino, originally run by Il Gabbiano's owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$\$

Indigo / Table 40

100 Chopin Plaza, 305-577-1000
Long known for its power-lunch buffet – including hot entrées, carving station, custom pastas, packed-to-the-gills salad, sushi, and dessert stations – the InterContinental Hotel's Indigo restaurant now has a hip offspring intended for private dining: Table 40. The charming, glassed-in wine "cellar" (actually in the kitchen) enables 12-14 diners to watch the action in heat-shielded, soundproofed comfort while eating creations by veteran chef Alexander Feher, combining Continental technique with local seasonal ingredients. Highlights: tender house-smoked, stout-braised short ribs; lavish lobster salad with grilled mango; and a seductive fresh corn gazpacho. \$\$\$-\$\$\$\$

Iron Sushi

120 SE 3rd Ave., 305-373-2000

(See Miami Shores listing)

Jackson Soul Food

950 NW 3rd Ave., 305-377-6710
With a recently refurbished exterior to match its classy/comfy retro interior, this 65-year-old Overtown soul food breakfast institution now has only one drawback: It closes at 1:00 p.m. Never mind, night owls. If you're a first-timer here, order the astonishingly fluffy pancakes with juicy beef sausage, and you'll set multiple alarm clocks to return. Classic drop biscuits (preferably with gravy) are also must-haves. And hearty Southern breakfast staples like smothered chicken wings or fried fish do make breakfast seem like lunch, too. \$

Jamón, Jamón, Jamón

10 SW South River Dr., 305-324-1111
From the outside, you know you're walking into the ground floor of a new condo building. But once inside the charmingly rustic room, you'd swear you're in Spain. Obviously Spain's famous cured hams are a specialty, as are other pork products on the weekly changing menu, from a roast suckling pig entrée to a fried chorizo and chickpea tapa. But seafood is also terrific. Don't miss bacalao-filled piquillo peppers, or two of Miami's best rice dishes: seafood paella and arroz negro (with squid and its ink). \$\$\$-\$\$\$

Kork Wine & Cheese Bar

2 S. Miami Ave., 305-377-8899
From the owner of Transit Lounge, a hip hangout long before the downtown/Brickell revival, this more upscale-cool venue is worth checking out for its almost medieval dimly lit décor alone, including a subterranean wine cellar/party room, formerly a WW II-era bomb shelter. Comestibles are limited to wine and cheese plus accompaniments. Both are available to go. Kork is as much market as lounge. But with a stock of roughly 5000 bottles, and a selection of roughly two dozen perfectly ripe artisanal cheeses – curated by a cheese sommelier who'll create perfect pairings – who needs more? \$\$

Largo Bar & Grill

401 Biscayne Blvd., 305-374-9706
Sure, Bayside Marketplace is touristy. But it can be fun to spend a day playing visitor in your own city. If you do, this waterfront place overlooking Miamarina is a superior food choice. Expect nothing cutting edge, just tasty, familiar favorites solidly prepared. You won't go wrong with stone crab claws and Cajun mustard dip; inauthentic but delicious fish tacos in hard blue corn tortillas with two sauces (cilantro and chipotle), generously portioned fish sandwiches (grouper, mahi, snapper, or daily catch), and festive cocktails. \$\$\$-\$\$\$

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

YAKKO-SAN SUSHI · JAPANESE TAPAS NOW OPEN AT THE INTRACOASTAL 163RD STREET MALL NEXT TO OLD NAVY!



Specializing in regional Japanese Cuisine, focusing on small tapas-like plates you will not find on menus anywhere else.

NOW OPEN FOR LUNCH

Business Hours:

12pm ~ 3am Every Day

After Hours Dining

25years in business in North Miami Beach

305.947.0064

3881 NE 163rd Street
North Miami Beach, Intracoastal Mall

Visit us online at

www.yakko-san.com

Not affiliated with Hiro's Restaurant on 163rd street

NEW LOOK, HIRO'S SUSHI EXPRESS – BIGGER IS BETTER!
Redesigned and moved to old Yakko-San

HIRO'S

Sushi

Express

FAMILIES WELCOME
We now have
50 dine-in
seats!

Going Green!
Real Plates
No More Plastic

DINE IN • TAKE OUT • CATERING • DELIVERY
17040-46 W. Dixie Highway

PH: 305.949.0776 or 305.949.4685

FAX: 305-949-4727

Click your online order and get delivery right to your door **www.sushiexpress.com**

Mon.-Fri. 11 a.m. till 12 a.m. | Sat. & Sun. 1p.m.-12a.m.

Also loccted in South Beach: 305.531.6068 and Oakland Park: 954.772.0555



GINZA

JAPANESE BUFFET

Unforgettable Sushi Experience

Sushi • Sashimi • Hibachi Grill
Snow Crab Legs • Oysters • Japanese Salad
BBQ Ribs • Oriental Delicacies • Desserts & More!

305-944-2192
16153 Biscayne Blvd.
North Miami Beach, FL 33160

Ginza (Palm Beach) 561-737-0006
147 N. Congress Ave, Boyton Beach, FL 33426

Business Hours:
Lunch: 11:30am - 3:30pm
Dinner: 5pm - 10:00pm (Mon-Thurs & Sun)
5pm - 10:30pm (Fri & Sat)
Last Seating 30min prior to closing time





1-95	Biscayne Blvd.	NE 163 St.	Collins Ave.
		GINZA	

SPECIAL SAVINGS!
\$2 OFF
SENIOR DISCOUNT
Dinner Only

Dining Guide: RESTAURANTS

Horatio Oliveira continue to draw a lunch crowd that returns for dinner, or perhaps just stays on through the afternoon, fueled by the Lawyer's Liquid Lunch, a vodka martini spiked with sweetened espresso. \$\$\$

La Moon
144 SW 8th St., 305-860-6209

At four in the morning, nothing quells the munchies like a Crazy Burger, a Colombian take on a trucker's burger: beef patty, bacon, ham, mozzarella, lettuce, tomato, and a fried egg, with an arepa corn pancake "bun." While this tiny place's late hours (till 6:00 a.m. Friday and Saturday) are surprising, the daytime menu is more so. In addition to Colombian classics, there's a salad 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. \$\$

La Sandwicherie
34 SW 8th St., 305-374-9852

This second location of the open-air diner that is South Beach's favorite après-club eatery (since 1988) closes earlier (midnight Sunday-Thursday, 5:00 a.m. Friday and Saturday), but the smoothies, salads, and superb Parisian sandwiches are the same: ultra-crusty baguette stuffed with evocative charcuterie and cheeses (saucisson sec, country pâté, camembert, etc.) and choice of salad veggies plus salty/tart cornichons and Sandwicherie's incomparable Dijon mustard vinaigrette. Additionally the larger branch has an interior, with a kitchen enabling hot foods (quiches and croques), plus A/C. \$\$\$

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

Lime Fresh Mexican Grill

1 W. Flagler St., Suite 7, 305-789-9929
(See Midtown / Wynwood / Design District listing.)

Little Lotus
25 N. Miami Ave. #107, 305-533-2700

Secreted inside the International Jewelry Exchange, this eatery (owned by stealth super-foodie Sari Maharani - paralegal by day, restaurateur by night) is tough to find but seems destined to become one of our town's toughest tables to book. Two talented chefs, whose credits include Morimoto (NYC) and hometown fave Yakko-san, create Japanese, Indonesian, and fusion small plates that look remarkably artful and taste like they're about ready to take on Iron Chef Morimoto himself. Saucing, often with multiple but balanced potions, is especially noteworthy. The prices? A steal. \$\$\$

LouLou Le Petit Bistro
638 S. Miami Ave., 305-379-1404

When Indochine's owner, Jacques Ardisson, closed his Asian spot to open this charming French eatery in the same space, it was a return to his roots. He and his daughter, for whom the place is named, come from Nice. You'll be transported, too, by dishes like lamb shank with flageolets (known as the caviar of beans), duck leg confit on a bed of mouthwatering green lentils from Le Puy, a classic moules/frites, a shared charcuterie platter with a bottle from the savvy wine list, and, of course, salade niçoise. \$\$\$

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 pivoire with Madeira cream sauce and roasted potatoes, or pignolia-crusted salmon with Dijon mustard sauce, potatoes, and veggies), plus soup or salad and homemade dessert. For just \$9.99. Told ya. \$

Miami Art Café
364 SE 1st St., 305-374-5117

For businessfolk on the go, this breakfast/lunch-only French café serves up evocative baguette sandwiches (like camembert) loaded, if you like, with greens, olives, and more. For those with time to sit, we'd recommend the savory crêpes, garnished with perfectly dressed salad, or sweet crêpe like the Bonne Maman (whose sugar/salted butter stuffing brings Brittany to downtown). And quiches are nicely custardy. But there are surprises here, too, including just a few full entrées, with correctly made traditional sauces one wouldn't expect at a luncheonette - except, perhaps, in Paris. \$\$\$

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. \$

Mint Leaf
1063 SE 1st Ave., 305-358-5050

Part of London's famous Woodlands Group, this stylish spot, like its Coral Gables parent, serves the sort of upscale Indian food rarely found outside Great Britain or India. More interestingly, the menu includes not just the familiar northern Indian "Mughlai" fare served in most of America's Indian restaurants, but refined versions of south India's scrumptious street food. We're happily assembled whole meals of the vegetarian chaat (snacks) alone. And dosai (lacy rice/lentil crepes rolled around fillings ranging from traditional onion/potato to lamb masala or spicy chicken) are so addictive they oughta be illegal. \$\$\$-\$\$\$\$

Miss Yip Chinese Café
900 Biscayne Blvd., 305-358-0088

Fans of the South Beach original will find the décor different. Most notably, there's an outdoor lounge, and more generally a nightclub atmosphere. But the menu of Hong Kong-style Chinese food, prepared by imported Chinese cooks, is familiar. Simple yet sophisticated Cantonese seafood dishes rock (try the lightly battered salt-and-pepper shrimp), as does orange peel chicken, spicy/tangy rather than overly sweet. And a single two-course Peking duck (skin in crepes, stir-fried meat and veggies with lettuce cups) makes mouthwatering finger food, shared among friends. \$\$\$

neMesis Urban Bistro
1035 N. Miami Ave., 305-415-9911

Truly original restaurants are hard to find here, and harder to describe in standard sound bites. But they often are the attention-grabbing people-magnets that spark revivals of iffy neighborhoods. That's our prediction for this quirkily decorated bistro, where the kitchen is helmed by Top Chef contestant Michal Edelstein. The intensely personal menu of creative dishes inspired by her global travels (plus her fascination with unfamiliar ingredients) changes constantly, but scrumptious signatures include South African smoked veal bobotie, and Peruvian pinoli pancakes with housemade chicken/apple sausage, hibiscus syrup, and maple granules. \$\$\$-\$\$\$\$

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. \$\$\$

Ozzi Sushi
200 SE 1st St., 786-704-8003

Since its 1958 invention, conveyor-belt sushi has been the most fun form of Japanese fast food, but problematic. Who knew how long plates had been circulating on the sushi-ground? Happily, this sushi-boat spot avoids sanitation issues with clear plastic covers, and as for freshness, low prices ensure a steady stream of diners grabbing makis, nigiri, and more as they float by. Highlights include glistening ikura (salmon roe) in a thin-sliced cucumber cup, a sweet-sauced mango/guava/crab roll, and a festively frosted strawberry Nutella dessert maki. \$\$\$

Pega Grill
15 E. Flagler St., 305-808-6666

From Thanasis Barlos, a Greek native who formerly owned North Beach's Ariston, this small spot is more casually contemporary and less ethnic-kitschy in ambiance, but serves equally authentic, full-flavored Greek food. Mixed lamb/beef gyros (chicken is also an option), topped with tangy yogurt sauce and wrapped, with greens and tomatoes, in fat warm pita bread, are specialties. But even more irresistible is the taramasalata (particularly velvety and light carp roe dip), available alone or on an olive/pita-garnished mixed meze platter. \$

Pasha's
1414 Brickell Ave., 305-416-5116

The original branch on Lincoln Road was instantly popular, and the same healthy Middle Eastern fast food is served at several newer outlets. The prices are low enough that you might suspect Pasha's was a tax write-off rather than a Harvard Business School project, which it was by founders Antonio Ellek and Nicolas Cortes. Dishes range from falafel and gyros to more unusual items like muhammara (tangy walnut spread) and silky labneh yogurt cheese. Everything from pitas to lemonade is made fresh, from scratch, daily. \$\$\$



BEST SHORT NOTICE CATERER!

"QUALITY FOOD AT MODEST PRICES IS MAMA'S STYLE"

Daily Lunch Specials \$5.95
Salads, Pastas & Paninies Starting at

Daily Dinner Specials \$9.95
Steaks, Pasta & Seafood Starting at

Come enjoy a True Italian Experience in our Dine-In Area open 7 days and nights

Mon. - Thurs. 11:30am - 10:00pm
Fri. - Sat. 11:30am - 11:00pm
Sunday Noon - 10:00pm

305.757.3627

11720 NE 2nd Ave. Miami
www.mamajennies.com

Dine-In • Takeout • Delivery • Catering Specialists

ORDER ONLINE AT: WWW.MAMAJENNIES.COM



Dining Guide: RESTAURANTS

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 foccchi 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. \$\$

Pieducks 1451 S. Miami Ave., 305-808-7888

If you can overlook a name as unenlightening as most in-jokes (it evidently refers to a favorite character of owner Claudio Nunes's kids – we assume the Pokemon Psyduck), you'll experience pretty perfect pizza. Sadly, not all brick ovens turn out perfectly char-blistered crusts, crisp outside and airy/chewy inside, but that's what you'll consistently find here and a newer take-out/delivery-only Midtown branch. And unlike many artisan pizzerias, Pieducks doesn't get cheesy with cheese quantity (though we like that extra cheese is an option). Elaborate salads complete the menu. \$\$

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

Though the opening of Barton G.'s elegant performing arts center eatery did feature a live giraffe, the food's actually more grown-up than at his original SoBe spot. The concept is prix fixe: Any three courses on the menu (meaning three entrées if you want) for \$39. Highlights include silky, tarra-gon-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 buffalo mozzarella, and fresh basil. \$\$-\$\$\$

Raja's Indian Cuisine 33 NE 2nd Ave., 305-539-9551

Despite its small size and décor best described as "none," this place is an institution thanks to south Indian specialties rarely found in Miami's basically north Indian restaurants. The steam-tabled curries are fine (and nicely priced), but be sure to try the custom-made dosai (lacy rice crepes with a variety of savory fillings) and uttapam, thicker pancakes, layered with onions and chilis, both served with sambar and chutney. \$\$

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 munster 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. \$

Scalina 315 S. Biscayne Blvd., 305-789-9933

Comparisons between this new Tom Billante venture and the other (slightly pricier) Italian eatery in the same building are inevitable, especially considering similarities like key personnel from NYC's Il Mulino, Mulino-style abundant free appetizers, and a power-dining crowd. But why focus on competitive nonsense when you can relax on the river-view terrace enjoying chef Enrico Giraldo's specialties, including an elaborate take on Venice's famed fegato (calf's liver and onions), upscaled with Lucanica sausage and a balsamic reduction. Or maybe an even more evocative Roman ice cream tartufo? Mangia! \$\$\$

Soi Asian Bistro 134 NE 2nd Ave., 305-523-3643

From the owners of Calle Ocho's hip Mr. Yum and 2B Asian Bistro, Soi sports similar casual-chic ambiance and eclectic Thai/Japanese cuisine. Traditional Thai curries and familiar sushi rolls are prepared with solid skill and style. But most intriguing are new inventions adding Peruvian fusion flair to the Asian mix, such as a spicy, tangy tangle of crisp-fried yellow noodles with sautéed shrimp plus slivered peppers and onions – mod mee krob, with jalea-like tart heat replacing the cloying sweetness. \$\$

Soya & Pomodoro 120 NE 1st St., 305-381-9511

Life is complicated. Food should be simple. That's owner Armando Alfano's philosophy, which is stated above the entry to his atmospheric downtown eatery. And since it's also the formula for the truest traditional Italian food (Alfano hails from Pompeii), it's fitting that the menu is dominated by authentically straightforward yet sophisticated Italian entrées. There are salads and sandwiches, too. The most enjoyable place to dine is the secret, open-air courtyard. Alfano serves dinner on Thursdays only to accompany local musicians and artists. \$\$

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. \$\$\$

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. \$\$\$

SuViche 49 SW 11th St., 305-960-7097

This small Japanese-Peruvian place serves food influenced by each nation distinctly, plus intriguing fusion items with added Caribbean touches. Cooked entrées, all Peruvian, include an elegant aji de gallina (walnut-garnished chicken and potatoes in peppery cream sauce). But the emphasis is on contemporary ceviches/tiraditos (those with velvety aji amarillo chili sauce particularly), plus huge exotic sushi rolls, which get pretty wild. When was the last time you encountered a tempura-battered tuna, avocado, and scallion maki topped with Peru's traditional potato garnish, huancaina cheese sauce? \$\$

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



213 SE First St, Downtown Miami 305.373.2300
DINE IN, TAKE OUT, PROMPT DELIVERY

STONE CRAB MANIA
EVERY FRIDAY

ALL-U-CAN EAT STONE CRAB \$55
COMES WITH A CHOICE OF
SOUP OR SALAD AND 2 SIDES
OPEN BAR FOR LADIES 10:00 PM - 11:00 PM

NEWPORT BEACHSIDE
HOTEL & RESORT

16701 Collins Avenue • Sunny Isles Beach, FL 33160
RSVP 305-740-2110

Isaburo • Isanpuru • Isaburi • Isaruru • Sushii • Sashimii • Thai Curry

乾杯 Kampai
Japanese & Thai Restaurant

21th Anniversary
Flashback Prices
to show
Customer Appreciation

Aventura • 3575 NE 207th St.
Aventura, FL 33180
T. (305) 931.6410 • F. (305) 931.6946
Sun-Thurs 12pm-10:30pm • Fri-Sat 12pm-11pm
www.KampaiAventura.com

Dining Guide: RESTAURANTS

Truluck's Seafood, Steak, and Crabhouse

777 Brickell Ave., 305-579-0035

Compared to other restaurants with such an upscale power-lunch/dinner setting, most prices are quite affordable here, especially if you stick to the Miami Spice-priced date-dinner menu, or happy hour, when seafood items like crab-cake "sliders" are half price. Most impressive, though, are seasonal stone crabs (from Truluck's own fisheries, and way less expensive than Joe's) and other seafood that, during several visits, never tasted less than impeccably fresh, plus that greatest of Miami restaurant rarities: informed and gracious service. \$\$\$-\$\$\$\$

Waxy O'Connor's

690 SW 1st Ct., 786-871-7660

While the menu of this casually *crac* (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

3 Chefs Chinese Restaurant

1800 Biscayne Blvd. #105, 305-373-2688

Until this eatery opened in late 2010, the solid Chinese restaurants in this neighborhood could be counted on the fingers of no hands. So it's not surprising that most people concentrate on Chinese and Chinese/American fare. The real surprise is the remarkably tasty, budget-priced, Vietnamese fare. Try pho, 12 varieties of full-flavored beef/rice noodle soup (including our favorite, with well-done flank steak and flash-cooked eye round). All can be customized with sprouts and fresh herbs. Also impressive: Noodle combination plates with sautéed meats, salad, and spring rolls. \$\$

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. \$

Andalus

35 NE 40th St., 305-400-4422

Early publicity pegging this place (in Pacific Time's former space) as a tapas bar seemed to set it up as direct competition for nearby Sra. Martinez. It's actually quite different, with emphasis divided between small-plate lounging and full fine-dining meals. And regardless of size, dishes aren't contemporary riffs on tradition but authentic regional specialties. Subtly nutty jamon pata negra (the Rolls-Royce of cured hams) or salmorejo (Cordoba's Serrano ham/egg-enriched gazpacho) truly take your taste buds on a trip to Andalucia. On weekends, food is served till 4:00 a.m. \$\$\$

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. \$\$\$

Best Friends

4770 Biscayne Blvd., 786-439-3999

On a restaurant-starved stretch of Biscayne Boulevard, this spot serves the same sort of simple but satisfying Italian fare (antipasti, soups, salads, pizzas) as its older sibling, South Miami's Blu Pizzeria, plus burgers. The thin-crust, pliable pizzas, though lacking burn blisters, are brick-oven cooked, as are "blues," unusual calzones (like the blu oceano, faty filled with mozzarella, prosciutto crudo, arugula, and fresh tomatoes). Hefty half-pound burgers come similarly stuffed rather than

topped. A sheltered patio and full bar make the place a pleasant neighborhood lounge, too. \$\$

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 figgiotto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

Blue Piano

4600 NE 2nd Ave., 305-576-7919

The address suggests a street-corner location, but this casually cool wine bar/bistro is actually hidden midblock. It's well worth the hunt, thanks to the passionate, very personally hands-on involvement of its four owners, whose individual areas of expertise encompass food, wine, and live entertainment, melding all seamlessly. The music is muted, encouraging conversation; wines are largely small-production gems, sold at comparatively low mark-ups. And the small-plates menu features delectably different dishes like the McLuvvin', a meld of savory Spanish sausage and chicharrones, topped with a quail egg and chipotle cream – supremely satisfying. \$\$

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 crêpon-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. \$-\$\$

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 discernible 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. \$\$

Catch Grill & Bar

1633 N. Bayshore Dr., 305-536-6414

A location within easy walking distance of the Arsht Center for the Performing Arts, in the extensively renovated Marriott Biscayne Bay, makes this casual-chic eatery, whose specialty is local and sustainable seafood, a great option for pre-show bites. Then again, enjoying lures like sweet-glazed crispy shrimp with friends on the outdoor, bayfront terrace is entertainment enough. It's worth calling to ask if the daily catch is wreckfish, a sustainable local that tastes like a cross between grouper and sea bass. Bonus: With validation, valet parking is free. \$\$\$-\$\$\$\$

Cerviceria 100 Montaditos

3252 NE 1st Ave. #104, 305-921-4373

Student budget prices, indeed. A first-grader's allowance would cover a meal at this first U.S. branch of a popular Spanish chain. The 100 mini sandwiches (on crusty, olive oil-drizzled baguettes) vary from \$1 to \$2.50, depending not on ingredient quality but complexity. A buck scores genuine Serrano ham, while top-ticket fillings add imported Iberico cheese, pulled pork, and tomato to the cured-ham slivers. Other options revolve around pâtés, smoked salmon, shrimp, and similar elegant stuff. There's cheap draft beer, too, plus nonsandwich snacks. \$\$

City Hall the Restaurant

2004 Biscayne Blvd., 305-764-3130

After 30+ years spent guiding other owners' restaurants to success, Miami Spice program creator Steve Haas has opened his own expansive, two-floor place, on a stretch of Biscayne Boulevard that's suddenly looking fashionable. The vibe is a mix of power-dining destination and comfie neighborhood hangout, and chef Tom Azar (ex-Emeril's) has designed a varied menu to match. Highlights: an astonishingly thin/crunchy-crust pizza topped with duck confit, wild mushrooms, port wine syrup, and subtly truffled béchamel; crispy calamari (rings and legs) with light, lemony tomato emulsion; and tuna tartar that's refreshingly free of sesame oil. Big portions and a full bar to boot. \$\$-\$\$\$\$

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

Dining Guide: RESTAURANTS

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 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. \$

Crumb on Parchment 3930 NE 2nd Ave., 305-572-9444

Though located in a difficult spot (the Melin Building's central atrium, invisible from the street), Michelle Bernstein's bakery/café packs 'em in, partly due to Bernstein's mom Martha, who makes irresistible old-school cakes: German chocolate with walnuts, lemon curd with buttercream frosting, more. Lunch fare includes inspired sandwiches like seared rare tuna with spicy Asian pickles and kimchi aioli. And for morning people, the savory chicken sausage, melted cheddar, kale, and shallot sandwich on challah will convince you that breakfast is the most important meal of the day. \$\$\$

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 jaleña platter. As for

nonseafood stuff, Peru practically invented fusion cuisine (in the 1800s), such as two traditional noodle dishes: tallerin saltado and tallerin verde. \$\$

Egg & Dart 4029 N. Miami Ave., 786-431-1022

While co-owners Costa Grillas (from Maria's, a Coral Gables staple) and Niko Theodorou (whose family members have several Greek islands restaurants) describe their cuisine as "rustic Greek," there is surprising sophistication in some dishes: an especially delicate taramasalata (cod roe dip); precisely crisp-fried smelts (like a freshwater sardine); galactobourico, an often heavy and cloyingly vanilla-saturated dessert, here custardy and enlivened by orange flavor. Extensive lists of mezze (snacks) and creative cocktails make the expansive, invitingly decorated space ideal for large gatherings of friends who enjoy sharing. \$\$\$

Egyptian Pizza Kitchen Shops at Midtown Miami Buena Vista Avenue, 305-571-9050

Pizza, pita – hey, they're both flatbreads. So while many pizzas do indeed, as this halal place's name suggests, have initially weird-seeming Middle Eastern toppings, it's really not surprising that the Giza (topped with marinated lamb, feta, olives, peppers, and pungently spiced cumin sauce) works at least as well as Italian classics. Additionally the menu includes interesting Middle Eastern fare like fowl, a hummus-like but lighter Egyptian dish of favas, tahini, garlic, lemon juice, and olive oil. A brick oven makes both pizzas and homemade pitas superior. \$\$

18th Street Café 210 NE 18th St., 305-381-8006

Most seating in this cool, pioneering neighborhood café is in a giant bay window, backed with banquettes, that makes the small space feel expansive – fitting, since the menu keeps expanding, too. Originally breakfast/lunch only, the café, though closed weekends, now serves dinner till 10:00 p.m., with comfort food entrées like secret-recipe meatloaf joining old favorites: daily-changing homemade soups, varied burgers, layered international salads, inspired sandwiches (like roast beef and provolone with creamy horseradish). Beer and wine is available, and now so is delivery. \$\$

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 sauced-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. \$\$\$

Gigi 3470 N. Miami Ave., 305-573-1520

As befits its location in artful, working-class Wynwood, Gigi has minimalist modern diner ambiance paired with truly creative contemporary Asian-influenced comfort food from *Top Chef* contender Jeff McInnis (formerly of the South Beach Ritz-Carlton) at surprisingly low prices. From a menu encompassing noodle and rice bowls, steam-bun ssams, grilled goodies, and raw items, highlights include pillowy-light roast pork-stuffed buns, and possibly the world's best BLT, featuring Asian bun "toast," thick pork belly slices rather than bacon, and housemade pickles. There's \$2 beer, too. \$\$\$

The Grrrr of Sandwich 555 NE 15th St., 2nd floor (Venetia condo) 305-374-4305

Riot Grrrr 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 grrrr'll even deliver you an elegant (yet inexpensive) breakfast in bed. \$

Hurricane Grill & Wings Shops at Midtown Miami Buena Vista Avenue, 305-576-7133

This Florida fast/casual chain became an instant hit in Midtown Miami owing to a winning concept: more than 35 heat-coded sauces and dry rubs meant for custom-tossing with wings and other things (including white-meat "boneless wings," really wing-shaped chicken breast pieces), accompanied by ranch or classic blue-cheese dip and celery. It would be silly to not pair your main with garlic/herb-butter parmesan fries. There are many other items, too, including salads. But hey, celery is salad, right? \$\$

Jimmy's Kitchen 2700 N. Miami Ave. #5 305-573-1505

No need to trek to South Beach for what many consider Miami's best classic Puerto Rican mofongo (fried green plantains mashed with fresh garlic, olive oil, and pork cracklings, surrounded by chicken or shrimp in zesty criollo sauce). This new location is bigger and better than the original, plus the mofongo is served every day, not just on weekends. But don't ignore the meal-size salads or high-quality sandwiches, including a pressed tripeleta containing roast pork, bacon, Black Forest ham, provolone, and caramelized onions. \$\$\$

Joey's Italian Café 2506 NW 2nd Ave., 305-438-0488

The first new restaurant in the Wynwood Café District, this stylish indoor/outdoor Italian hangout is as casually cool as one would hope – and as affordable. There's a five-buck half-serving of spaghetti al pomodoro and respectable vino for under \$30. And few can resist delicately thin, crunchy-crust pizzas like the creative Dolce e Piccante or orgasmic Carbonara. Pastas are fresh; produce is largely local; the mosaic-centered décor is minimalist but inviting. And no need to be wary of the warehouse district at night: Valet parking is free. \$\$\$

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 of 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 jaleña mixta (marinated mixed seafood), or paella Valenciana from Spain, which many Miami eateries consider a Latin country. What justifies the new millennium moniker is the more modern, yuppified/yucafied ambiance, encouraged by an expansive, rustic wooden deck. \$\$

Lemoni Café 4600 NE 2nd Ave., 305-571-5080

The menu here reads like your standard sandwiches/salads/ starters primer. What it doesn't convey is the freshness of the ingredients and the care that goes into their use. Entrée-size salads range from an elegant spinach (goat cheese, pears, walnuts, raisins) to chunky homemade chicken salad on a bed of mixed greens. Sandwiches (cold baguette subs, hot pressed paninis, or wraps, all accompanied by side salads) include a respectable Cuban and a veggie wrap with a deceptively rich-tasting light salad cream. \$\$\$

DAMN GOOD BURGER
dgb
DOWNTOWN MIAMI

**"WE DON'T SELL FAST FOOD,
WE SELL DAMN GOOD FOOD
AS FAST AS POSSIBLE"**

Like us on facebook!

**DELIVERY AVAILABLE
order online!**

**Mention:
Biscayne Times
TO GET
10% OFF**

20 Biscayne Blvd. 305.718.6565 www.dgbmiami.com

Dining Guide: RESTAURANTS

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-crusted 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-crusted wild berry pie, and a hip beer and wine list. \$

Maitardi

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 straightforwardly Italian concept of veteran Lincoln Road restaurateur Graziano Sbroggio seems a more universal lure for the Design District's central "town square." The mostly outdoor space remains unaltered save a wood-burning oven producing flavorfully char-bubbled pizza creations, plus a vintage meat slicer dispensing wild boar salami, bresaola (cured beef), and other artisan salumi. Other irresistible: fried artichokes with lemony aioli; seafood lasagna with heavenly dil-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 carnitas (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. \$\$-\$\$\$

Ming Yuan

3006 NW 2nd Ave., 305-576-6466

What this tiny (three booths plus counter seats) Wynwood place serves isn't authentic Chinese cuisine. It's Chinese immigrant cooking: America's original Cantonese-based chop suyes and egg foo youngs plus later, spicier but also Americanized Szechuan/Hunan-inspired 1970s inventions like Mongolian beef and General Tso's this-or-that. But all the above (ordered extra-spicy if you like heat), plus crab rangoons and treat-packed special fried rice, are truly tasty. And since almost everything on the menu comes in several sizes, with even "small" being substantial, prices are unbeatable. \$\$-\$\$

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. \$\$-\$\$

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; shoestring fries 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. \$\$-\$\$\$

NoVe Kitchen & Bar

1750 N. Bayshore Dr., 305-503-1000

At NoVe, the restolounge at the Opera Tower condo in NoVe (new nickname for the bayfront neighborhood north of the Venetian Causeway), the food is East-West. Meaning you can get burgers, pasta, and so on, or try the inventive Asian small plates and sushi specialties Hiro Terada originated at his past posts, Doraku and Moshi Moshi: the Atlantis roll

(tempura conch with asparagus, avocado, scallions, and curry sauce); spicy, crunchy fried tofu atop kinchi salad; much more. Open 6:00 a.m. for breakfast to 3:00 a.m., it is kid-friendly and dog-friendly, too. \$\$-\$\$\$

Orange Café + Art

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

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

Pasha's

3801 N. Miami Ave., 305-573-0201

(See Brickell/Downtown listing)

Pieducks

3500 N. Miami Ave., 305-576-5550

(See Brickell / Downtown listing)

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/argula – 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.

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 restolounge. Among the seafood offerings, you won't find exotica or local catches, but all the usual sushi/sashimi favorites, though in more interesting form, thanks to sauces that go beyond standard soy – spicy sriracha, garlic/ponzu oil, and many more. Especially recommended: the yuzu hamachi roll, the lobster tempura maki, and panko-coated spicy shrimp with hot-and-sour Mayo and a salad. \$\$-\$\$\$

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 croquettes with fig jam; white bean stew; crisp-coated artichokes with lemon/coriander dip; and buttery bone marrow piqued with Middle Eastern spices and balanced by tiny pickled salads. \$\$\$

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

Sustain

3252 NE 1st Ave. #107, 305-424-9079

Is it possible for a restaurant to be sincerely eco-conscious without being self-righteousness? It is at this casual/chic restolounge, where dedication to local, sustainable food comes with considerable humor. Fare includes playful items like "wet" fries (with mouthwatering gravy), corn dogs, house-made soft pretzels with mustard and orange blossom honey, and a "50 Mile Salad" that seems almost like a game show in its challenge: All ingredients must come from within a 50-mile radius. At brunch don't miss the glazed "sin-a-buns." \$\$-\$\$\$

Tapas y Tintos

3535 NE 2nd Ave., 305-392-0506

With about 50 different generously sized traditional tapas plates, from simple (imported Spanish cheeses and cured meats; varied croquetas, including beautifully smooth spinach) to sophisticated (crisp-fried soft-shell crab with aioli dip; the witty Popeye y Olivia, garlicky wine-sauced chickpeas with spinach and olive oil) plus complex salads, paellas, and charbroiled meat and seafood entrées, all add up to entertaining eating even without this tapas/wine bar's live entertainment. This second T&T feels less nightclub and more neighborhood than the South Beach original. Great for dates, business lunches, or very happy hours. \$\$\$

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

Vintage Liquor & Wine Bar

3301 NE 1st Ave. #105, 305-514-0307

Gentrified ambiance, a remarkably knowledgeable staff, and a hip stock (including global beers as well as liquor and wine, plus gourmet packaged foods to accompany), and self-service wine dispensers for sampling make this an enjoyable

saladcreations

DINNER
\$2.00 OFF
DOLLARS

\$2.00 OFF
Entree After 4PM

Monday-Friday & All Day Long
Saturday & Sunday!

Eat Good. Feel Good.
Salads, Wraps, Paninis!

CATERING SPECIAL
15% OFF

Your first catering order of \$75 or more

Offers Exp 11/30/11 With This AD

share some goodness

305.576.5333 • 2001 Biscayne Blvd. ONLY!



Dine-In | Take-Out | Delivery | Catering

11064 Biscayne Blvd. Miami, FL 33161
305.892.2435
Hours: Monday-Friday 6 am to 3 pm | Saturday & Sunday 6 am to 4 pm

For Full Menu, go to: www.bagelsandcompany.com

Our Traditional Thanksgiving and Christmas Dinner
Roasted 15 lb. Turkey for 10 people

- Country Stuffing & Gravy
- Cranberry-Pineapple Relish
- Sweet Potato Pudding
- Sautéed Green Beans & Carrots
- 18 Fresh Baked Dinner Rolls
- 2 Fresh Baked 8 inch Pies (Apple or Pumpkin)

Only \$175 Complete + tax



FREE BAGELS
Buy 1 dozen bagels, get 6 FREE
Valid Mon.-Fri. with coupon. Excluding holidays.
Not to be combined with other offers. Exp. 2/25/12

\$5.00 OFF
Any Purchase of \$25 or more. (1 coupon per table)
Valid Mon.-Fri. with coupon. Dine in only. Excluding holidays.
Not to be combined with other offers. Exp. 2/25/12

\$3.00 OFF
Any Purchase of \$15 or more. (1 coupon per table)
Valid Mon.-Fri. with coupon. Dine in only. Excluding holidays.
Not to be combined with other offers. Exp. 2/25/12

Dining Guide: RESTAURANTS

retail shop. A wine/cocktail/tapas bar, open from 4:00 p.m. daily, makes it an enjoyable neighborhood hangout, too. Tapas include beef carpaccio, bruschetta cones, varied salads and empanadas, a daily ceviche, and fresh-made sandwiches. And remember to ask about special events: karaoke Thursdays, monthly wine dinners, tastings, more. \$\$\$

Wynwood Kitchen & Bar 2550 NW 2nd Ave., 305-722-8959

Neither man nor woman can live by bread alone. But art alone doesn't do the trick, either. Father-daughter development visionaries Tony and Jessica Goldman satisfy the full range of life needs by combining cuisine from master chef Marco Ferraro with works from master street artists, in one venue — that fits perfectly into its gritty artistic neighborhood. Here Ferraro eschews his upscale Wish fare for simple yet inspired small plates (crisp, chili-dusted artichoke hearts with tart/rich yuzu aioli; mellow veal sausages enlivened by horseradish sauce; etc.) ideal for work or gallery-walk breaks. \$\$\$-\$\$\$

Upper Eastside

American Noodle Bar 6730 Biscayne Blvd., 305-396-3269

For us personally, a three-word Homer Simpson review says it: "Bacon sauce! Mmmm..." But responsibly, the chef/owner of this casual, counter-service Vietnamese fusion cheap eats joint is Michael Bloise, formerly executive chef of Wish, one of South Beach's most glamorous. At his own anti-establishment place, customers customize. Seven bucks will get you a bowl of thick, charmingly chewy noodles, plus one of nine sauces (smoked lobster, lemon grass, brown sugar/ginger, bacon) and ten toppings (recommended: slow-roasted duck, sweet Chinese sausage). Also enjoy cheeseburger dumpings, banh mi subs, homemade fruit sodas, beer or wine, and attitude-free fun. \$

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 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 meze 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 pastéis to hefty Brazilian entrées, is also appealing — and budget-priced. \$\$

Le Café 7295 Biscayne Blvd., 305-754-6551

For anyone who can't get over thinking of French food as intimidating or pretentious, this cute café with a warm welcome, and family-friendly French home cooking, is the antidote. No fancy food (or fancy prices) here, just classic comfort food like onion soup, escargot, daily fresh oysters, boeuf bourguignon (think Ultimate Pot Roast), Nicoise salad, quiche, and homemade crème brûlée. A respectable beer and wine list is a welcome addition, as is the housemade sangria. Top price for entrées is about \$14. \$\$\$

Chef Creole 200 NW 54th St., 305-754-2223

Sparkling fresh Creole-style food is the star at chef/owner Wilkinson Sejour's two tiny but popular establishments. While some meatier Haitian classics like griot (fried pork chunks) and oxtail stew are also available — and a \$3.99 roast chicken special — seafood is the specialty here: crevette en sauce (steamed shrimp with Creole butter sauce), lambi fri (perfectly tenderized fried conch), poisson gros sel (local snapper in a spicy butter sauce), garlic or Creole crabs. The Miami branch has outdoor tiki-hut dining. \$\$\$

DeVita's 7251 Biscayne Blvd., 305-754-8282

This 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. \$

Europa Car Wash and Café 6075 Biscayne Blvd., 305-754-2357

Giving new meaning to the food term "fusion," Europa serves up sandwiches, salads, car washes, coffee with croissants, and Chevron with Technon. Snacks match the casual chicness: sandwiches like the Renato (prosciutto, hot capicola, 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 comfort 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. And now that the place is open for dinner, you can indulge your breakfast cravings for several more hours. 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. And don't forget traditional diner entrées like meat loaf, roast turkey, liver and onions, plus burgers, salad platters, and homemade chicken soup. \$\$\$

La Cigale 7281 Biscayne Blvd., 305-754-0014

"Bistro" can mean almost anything these days, but with owners who are a husband/wife team recently arrived from Marseille, it's not surprising that this neighborhood wine bistro is the classic kind found in France — a home away from home where the contemporary but cozy space is matched by the southern French comfort food coming from the open kitchen. Drop in for drinks and snacks such as artisan cheeses and charcuterie, or enjoy full meals ranging from classic (wine-poached mussels; a boldly sauced steak/frites) to creative (Parma ham-wrapped tuna loin). \$\$\$-\$\$\$

Lo De Lea 7001 Biscayne Blvd., 305-456-3218

In Casa Toscana's former space, this cute, contemporary parillada is proof that you can have an Argentine meal and a cholesterol test in the same month. While traditional parillada dishes are tasty, they're meat/fat-heavy, basically heaps of grilled beef. Here the grill is also used for vegetables (an unusually imaginative assortment, including bok choy, endive, and fennel), two of which are paired with your protein of choice. You can indulge in a mouthwateringly succulent vacio (flank steak), and walk out without feeling like you're the cow. \$\$\$-\$\$\$

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

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

Metro Organic Bistro 7010 Biscayne Blvd., 305-751-8756

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

Michy's 6927 Biscayne Blvd. 305-759-2001

Don't even ask why Michele Bernstein, with a top-chef résumé, not to mention regular Food Network appearances, opened a homey restaurant in an emerging but far from fully gentrified neighborhood. Just be glad she did, as you dine on white almond gazpacho or impossibly creamy ham and blue cheese croquetas. Though most full entrées also come in half-size portions (at almost halved prices), the tab can add up fast. The star herself is usually in the kitchen. Parking in the rear off 69th Street. \$\$\$-\$\$\$

Mi Vida Café 7244 Biscayne Blvd., 305-759-6020

At this indoor/outdoor vegetarian and raw-food vegan café, culinary-school-trained chef/owner Daniela Lagamma produces purist produce-oriented dishes that are easy to understand, like sparkling-fresh salads and smoothies, plus more technique-intensive mock meat or cheese items, based on soy proteins, that satisfy even confirmed carnivores. Particularly impressive on the regular menu: a superior Sloppy Joe made with mushroom confit, braised homemade seitan, spinach, and rich almond romesco sauce; and cannelloni de verdura, homemade crepes stuffed with spinach and cashew "ricotta." Do check the daily specials, too. \$\$\$-\$\$\$

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



WERNER STAUBS PEPPERMILL RESTAURANT & BAR



We have moved to a gorgeous new waterfront location at the Arlen House on Collins Avenue. Indoor and outdoor views of Biscayne Bay

1 1/2 lb.
LOBSTER
with salad & 2 sides
\$24.95

350 Bayview Drive
158th St. at Collins Ave.
Sunny Isles Beach, FL 33160
305-466-2016

Happy Thanksgiving

TUNA'S

Executive Chef - Rolf Fellhauer
Swiss Continental Cuisine, Seafood & Steaks

One Block West of Biscayne Blvd.

Casual Fine Dining

Voted Top Ten Happy Hour

Local 10.com

Chef Rolf's
Traditional Turkey Dinner

-Adults \$24.95 Kds under 12 \$12.95

Four course dinner with all the trimmings



Best stone crabs in town

17850 W. Dixie Hwy., North Miami Beach, FL 33160, Reservations 305-932-0630, tunasrawbarandgrille.com



Trio
ON THE BAY
DINE • DRINK • DANCE

Trio On The Bay,
Miami's Premier Restaurant and Special Event Locale
with **Breathtaking Bay Views,** is the
Ultimate Location for your Holiday Celebration!
Offering the Best in Cuisine, Cocktails, Service and Nightlife.
Book your End of the Year Celebration with us!

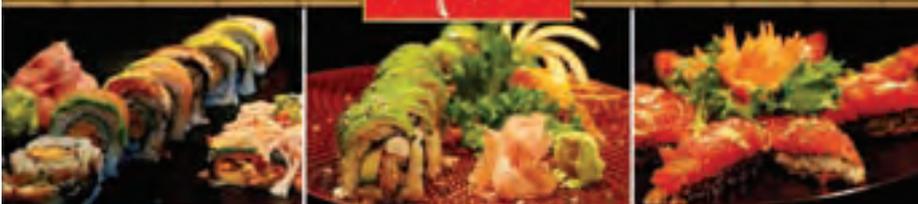


Contact us for our Special Events Menus...
1601 79th Street Causeway
North Bay Village, Miami, FL 33141
For Dinner Reservations & Event Inquiries, Please Call 305-866-1234

www.trioonthebay.com
Design: enerdesign.com | EMG




FujiHana



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

Dining Guide: RESTAURANTS

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

Revala Italian Ristorante

8601 Biscayne Blvd., 305-758-1010
Owned by two couples (including former Village Café chef Marlon Reyes), this eclectic eatery occupies the former space of Frankie's Big City Grill, and fulfills much the same purpose in the neighborhood as an all-day, family-friendly place with affordable prices. The menu includes wraps and elaborate salads of all nations. But simple yet sophisticated Italian specialties like spaghetti ai fume (with pancetta, tomato, garlic, basil, and a touch of cream) or yellowtail franchise (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
Since opening in 1999, Soyka has often been credited with sparking the Upper Eastside's revival. Now the arrival of new executive and pastry chefs plus a wine-wise general manager, all Joe Allen veterans, signals a culinary revival for this neighborhood focal point. The concept is still comfort food, but a revamped menu emphasizes fresh local ingredients and from-scratch preparation. (The meatloaf gravy, for instance, now takes 24 hours to make.) Unique desserts include signature sticky date pudding, a toffee-lover's dream. And the wine list features new boutique bottles at the old affordable prices. \$\$\$-\$\$\$

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 homemade right down to the herbs grown on the bakery's window sills. Bernardo's pan con lechon sandwiches and flaky-crust Cuban pastries are legend. But she also crafts treats not found at average Cuban bakeries, like pizzas using housemade Indian naan bread. Additionally Bernardo carries unique treats produced by a few friends: candies, cupcakes, and exotically flavored flans. \$

NORTH BAY VILLAGE

Bocados Ricos

1880 79th St. Causeway, 305-864-4889
Tucked into a mall best known for its Happy Stork Lounge, this little luncheonette services big appetites. Along with the usual grilled churrascos, there's bandeja paisa, Colombia's sampler platter of grilled steak, sausage, chicharron, fried egg, avocado, plantains, rice, and beans. Don't miss marginally daintier dishes like sopa de costilla, if this rich shortrib bowl is among the daily homemade soups. Arepas include our favorite corn cake: the hefty Aura, stuffed with chorizo, chicharron, carne desmechada (shredded flank steak), plantains, rice, beans, and cheese. \$\$\$

The Crab House

1551 79th St. Causeway, 305-868-7085
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, shitakes, 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)

Trio On The Bay

1601 79th St. Causeway, 305-866-1234
Several ventures have failed in this expansive indoor/outdoor waterfront space, but that's hard to imagine once you've experienced this stunning incarnation as an exciting yet affordable restaurant/nightclub where food definitely doesn't play second fiddle to entertainment. Former Crystal Café chef Klime Kovaceski demonstrates a rare mix of Old World technique and New World invention in dishes like perfectly caramelized sea scallops with smoky bacon-garnished spinach salad, filet mignon atop surprisingly pistachio-studded béarnaise sauce, and figs with panna cotta so light one fears a bay breeze might carry it off. \$\$\$

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 raviolotti in lobster cream sauce, black squid ink linguini draped with seafood. Though romantic enough for dates, the place is quite kid-friendly — and on the terrace, they'll even feed Fido. \$\$\$

K'Chapas

1130 Normandy Dr., 305-864-8872
Formerly the Peruvian restaurant Pachamama, this space is now both Peruvian and Venezuelan — but not fusion. The Venezuelan sisters who run the place keep dishes true to country. Most Big Food comes from Peru: fresh ceviches, classic cooked entrées. But it's the Venezuelan breakfast/snack items that keep us coming, especially signature cachapas, somewhat similar to arepas but harder to find in restaurants. These moist pancakes, made from ground corn kernels instead of just corn meal, are folded over salty white cheese for a uniquely bold balance of sweetness and savor. \$\$\$

Lou's Beer Garden

7337 Harding Ave., 305-704-7879
"Beer garden" conjures up an image of Bavarian bratwurst, lederhosen, and oompah bands — none of which you'll find here. It's actually a hip hideaway in the New Hotel's pool-patio area, a locals' hangout with interesting eclectic fare and a perennial party atmosphere. Especially recommended: delicately pan-fried mini-crab cakes served with several housemade sauces; hefty bleu cheese burgers with Belgian-style double-cooked fries; blackened "angry shrimp" with sweet/sour sauce; fried fresh sardines. And of course much beer, a changing list of craft brews. \$\$\$-\$\$\$

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

Dining Guide: RESTAURANTS

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 Tamarin's very affordable prices, you might as well let the man's impeccably trained kitchen staff do the work for you. \$\$\$-\$\$\$

MIAMI SHORES

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. \$\$-\$\$

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? \$\$-\$\$

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. \$\$

Mooie's

9545 NE 2nd Ave., 305-754-3666
"Kid friendly" generally means restaurants will tolerate youngsters. Mooie's, an ice cream parlor plus, positively pampers them, from the cute play area out back (equipped with old-school toys like giant bean bags) to a children's menu that doesn't condescend. (Who says kids don't appreciate pizzas with fresh mozzarella?) For grown-ups there are sophisticated salads and sandwiches like a turkey, pear, garlic oil, and brie panini on house-baked bread. Just don't neglect Mooie's mainstay: ice cream, dense yet creamy-soft Blue Bell. Pistachio almond is our pick. \$

The Wine Market

908 71st St., 305-865-6465
This rustic-chic wine shop, tapas bar, and restaurant is the sort of place that every emerging neighborhood needs. The wine stock isn't huge but the selection is thoughtful, with many bottles priced from \$10 to \$20. Take it home or pay a small corkage fee and drink on-premises over a meal centered on typical Parisian bistro entrées like steak or moules frites (the latter regularly available all-you-can-eat). If you'd prefer going the tapas bar route, highlights include a silky cognac/truffle chicken liver mousse and battered shrimp with remoulade sauce to make your own po'boy crostinis. \$\$\$-\$\$\$

Village Café

9540 NE 2nd Ave., 305-759-2211
After closing for several months in early 2009, this café, spruced up to look like a bistro rather than a luncheonette (but with the same bargain prices), has been reopened. The kitchen has also been rejuvenated, with head honcho Adam Holm (Whitticar's original sous chef) serving up new, globally influenced dishes like mint/pistachio-crusted lamb or tuna tartare with sriracha aioli, plus reviving old favorites like pork tenderloin with ginger-caramel sauce. \$\$\$-\$\$\$

NORTH MIAMI

Los Antojos

11099 Biscayne Blvd., 305-892-1411
If it's Sunday, it must be sancocho de gallina, Colombia's national dish. If it's Saturday, it must be ajiaco. Both are thick chicken soups, full meals in a bowl. For Colombian-cuisine novices, a bandeja paisa (sampler including rice, beans, carne asada, chicharron, eggs, sautéed sweet plantains, and an arepa corn cake) is available every day, as are antojitos — "little whims," smaller snacks like chorizo con arepa (a corn cake with Colombian sausage). And for non-carnivores 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. \$\$\$-\$\$\$

Bulldog Burger

15400 Biscayne Blvd., 305-940-9655
Despite Miami's burger bar overload, this one from Howie Kleinberg, adjacent to his BBQ joint, stands out thanks to toppings like candied bacon, caramelized banana jam, and mayo that's flavored, like Southern red-eye gravy, with strong coffee. Bravehearts race for the infamous Luther burger's components — cheddar, bacon, fried onion, secret sauce, and a sweet-glazed mock (holeless) Krispy Kreme donut bun; calories are more than double a Big Mac's. And the thin-sliced, thickly crunch-crusted, deep-fried jalapeños will keep you coming back for more, should you live past the first order. \$\$

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 gnoc-chi 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)

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. \$\$\$

Giraffas

1821 NE 123rd St., 786-866-9007
Festooned with eye-poppingly colored panels and giraffes — subtler but everywhere — this first North American branch of a wildly popular, 30-year-old Brazilian fast/casual chain is the flagship of a planned 4000 U.S. Giraffas. Given that the steaks, especially the tender, flavorful picanha, rival those at the most upscale rodizio joints — and beat the sword-wielding grandstanders for custom cooking (because staff asks your preference) — we'd bet on giraffe domination. Overstuffed grilled sandwiches, salads, even tasty veggie options are all here, too. The cheese bread is a must. \$\$

Happy Sushi & Thai

2224 NE 123rd St., 305-895-0165
Grab a booth at this cozy eatery, which serves all the expected Thai and sushi bar standards, including weekday lunch specials. But there are also delightful surprises, like grilled kawahagi (triggerfish) with seasoned Japanese mayonnaise. This intensely savory/sweet "Japanese home cooking" treat satisfies the same yen as beef jerky, except without pulling out your teeth. Accompanied by a bowl of rice, it's a superb lunch. For raw-fish fans, spicy, creamy salmon tartare (accompanied by hiyashi wakame seaweed) is a winner. \$\$\$-\$\$\$



Playwright Irish Pub
THE VILLAGE AT GULFSTREAM PARK

All NFL Games with Sunday Ticket
22 HD Flat Screens
30 & 18 HD Projection Screens
2 Games on Sound
Monday Night Football

All College Games with ESPN Gameplan

Food & Drink Specials During Games
\$10 Pitchers
\$15.95 Beer Towers
\$5 Football Food Menu
Beer Bucket Specials

All UFC Pay-Per-Views
Wednesday Night Karaoke Ladies Night
Thursday Night Comedy Night
Saturday Night College Football,
Live DJ Starting @10pm

The Village at Gulfstream Park
801 Silks Run, Suite 2597, Hallandale Beach, FL 33009
PH: 954-457-7563
EMAIL: irishpub@the-beach.net
Visit us online at www.playwrightirishpub.com
On facebook at Playwright Irish Pub & Restaurant




rustic. simple. authentic cooking
lunch and dinner / monday - saturday
4312 ne 2nd ave • 305-576-6066
www.mandolinmiami.com

Dining Guide: RESTAURANTS

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, awash in warm parsley oil and smashed garlic. New branches are now open in Miami's Midtown neighborhood and in North Bay Village. \$

Pastry Is Art 12409 Biscayne Blvd., 305-640-5045

Given owner Jenny Rissone's background as the Eden Roc's executive pastry chef, it's not surprising that her cakes and other sweet treats (like creamy one-bite truffle "lollipops") look as flawlessly sophisticated as they taste – perfect adult party fare. What the bakery's name doesn't reveal is that it's also a breakfast and lunch café, with unusual baking-oriented fare: a signature sandwich of chicken, brie, and caramelized peaches and pecans on housemade bread; quiches; pot pies; even a baked-to-order Grand Marnier soufflé. The pecan sticky buns are irresistible. \$\$

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. \$\$\$

Rice House of Kabob 14480 Biscayne Blvd., 305-944-4899

Since 2006, South Beach's original Rice House has been serving up mountainous platters of basmati rice and Greek salad topped with Persian-style marinated/char-grilled meat, poultry, seafood, or veggie kabobs – for very little money. This branch of what is now a growing chain has the same menu (which also features wraps, for lighter eaters) and the same policy of custom-cooking kabobs, so expect fresh, not fast, food. Sides of must-o-keyar and must-o-mooseer (thick yogurt dips with herbed cukes or shallots) are must-haves. \$\$

Steve's Pizza 12101 Biscayne Blvd., 305-891-0202

At the end of a debauched night of excess, some paper-thin designer pizza with wisps of smoked salmon (or similar fluff) doesn't do the trick. Open till 3:00 or 4:00 a.m., Steve's has, since 1974, been serving the kind of comforting, retro pizzas people crave at that hour. As in Brooklyn, tomato sauce is sweet, with strong oregano flavor. Mozzarella is applied with abandon. Toppings are stuff that give strength: pepperoni, sausage, meatballs, onions, and peppers. \$

Tokyo Bowl 12295 Biscayne Blvd., 305-892-9400

This fast-food drive-thru (unexpectedly serene inside) is named for its feature item, big budget-priced bowls of rice or noodles topped with cooked Japanese-style items like teriyaki fish (fresh fish sautéed with vegetables), curried chicken and veggies, spicy shrimp, or gyoza dumplings in tangy sauce. There's also an all-you-can-eat deal – sushi (individual nigiri or maki rolls) plus tempura, teriyaki, and other cooked items for \$14; three bucks more for sashimi instead of sushi. \$-\$\$

Venezia Pizza and Café 13452 Biscayne Blvd., 305-940-1808

No frozen pizza crusts or watery mozzarella here. No imported designer ingredients either. The pies are New York-style, but the dough is made fresh daily, and the cheese is Grande (from Wisconsin, considered America's finest pizza topper). Also on the menu are Italian-American pastas, a large selection of hot or 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

At this fast/casual Italian eatery, the specialty is mix-and-match. Choose one of seven fresh or dried pastas (whole wheat and gluten-free options available), then one of 15 sauces. Our personal pick is carbonara, correctly creamy-coated (via egg thickening, not cream overload); Bolognese is a wise choice for those who like sauces rich and red. Many options exist for vegetarians and pescatarians as well as carnivores, all clearly coded on the menu. \$\$

NORTH MIAMI BEACH

Bamboo Garden 1232 NE 163rd St., 305-945-1722

Big enough for a banquet (up to 300 guests), this veteran is many diners' favorite on the 163rd/167th Street "Chinatown" strip because of its superior décor. But the menu also offers well-prepared, authentic dishes like peppery black bean clams, sautéed mustard greens, and steamed whole fish with ginger and scallions, plus Chinese-American egg foo young. Default spicing is mild even in Szechuan dishes marked with red-chili icons, but don't worry, realizing some like it hot, the chefs will customize spiciness to heroic heat levels upon request. \$\$

Blue Marlin Fish House 2500 NE 163rd St., 305-957-8822

Located inside Oleta River State Park, this casual outdoor eatery is a rare surprise for nature lovers. The featured item is still the house-smoked fish this historic venue began producing in 1938, available in three varieties: salmon, mahi mahi, and the signature blue marlin. But the smokehouse now also turns out ribs and delectable brisket. Other new additions include weekend fish fries. Entry is directly from 163rd Street, not through the main park entrance. No admission fee. \$

China Restaurant 178 NE 167th St., 305-947-6549

When you have a yen for the Americanized Chinese fusion dishes you grew up with, all the purist regional Chinese cuisine in the world won't scratch the itch. So the menu here, containing every authentically inauthentic Chinese-American classic you could name, is just the ticket when nostalgia strikes – from simple egg rolls to pressed almond duck (majorly breaded boneless chunks, with comfortingly thick gravy). \$-\$\$

Chipotle Mexican Grill 14776 Biscayne Blvd., 305-947-2779

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. \$

Cholo's Ceviche & Grill 1127 NE 163rd St., 305-947-3338

Don't be misled by the mini-mall location, or the relatively

minimal prices (especially during lunch, when specials are under \$6). Inside, the décor is charming, and the Peruvian plates elegant in both preparation and presentation. Tops among ceviches/tiraditos is the signature Cholo's, marinated octopus and fish in a refined rocoto chili sauce with overtones both fiery and fruity. And don't miss the molded caas, whipped potato rings stuffed with avocado-garnished crab salad – altogether lighter and lovelier than the tasty but oily mashed spud constructions more oft encountered in town. \$-\$\$

Christine's Roti Shop 16721 NE 6th Ave., 305-770-0434

Wraps are for wimps. At this small shop run by Christine Gouvela, originally from British Guyana, the wrapper is a far more substantial and tasty roti, a Caribbean mega-crepe made from chickpea flour. Most popular filling for the flatbread is probably jerk chicken, bone-in pieces in a spiced stew of potatoes, cabbage, carrots, onions, and more chickpeas. But there are about a dozen other curries from which to choose. Take-out packages of plain roti are also available; they transform myriad leftovers into tasty, portable lunches. \$

Duffy's Sports Grill Intracoastal Mall 3969 NE 163rd St., 305-760-2124

Located in a sprawling indoor/outdoor space at the Intracoastal Mall, Duffy's, part of a popular chain that identifies as the official sports grill of every major Miami team, features roughly a zillion TVs and an equally mega-size menu of accessibly Americanized, globally inspired dishes designed to please crowds: stuffed potato skins, crab Rangoon, coconut-crust fish fingers with orange-ginger sauce, jumbo wings of many flavors. Imagine a sports-oriented Cheesecake Factory. What makes this particular Duffy's different and better? Location, location, location – fronting the Intracoastal Waterway. There's even a swimming pool with its own bar. \$-\$\$\$

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. \$\$

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 nikkei (Japanese/Creole) chef Rosita Yimura: an exquisite, delicately sauced tiradito de corvina, and for those with no fear of cholesterol, pulpo de oliva (octopus topped with rich olive sauce). \$\$\$\$

Hanna's Gourmet Diner 13951 Biscayne Blvd., 305-947-2255

When Sia and Nicole Hemmati bought the Gourmet Diner from retiring original owner Jean-Pierre Lejeune in the late 1990s, they added "Hanna's" to the name, but changed little else about this retro-looking French/American diner, a north Miami-Dade institution since 1983. Customers can

Pastryisart
make your
THANKSGIVING
SWEET!

12591 Biscayne Blvd. North Miami, FL 33181
305.603.9340 • www.facebook.com/pastryisart

10% off

MR. CHEF'S
THE FIRST AUTHENTIC
CHINESE RESTAURANT
IN AVENTURA

Open Daily for Lunch and Dinner
M-F Noon-11PM, Sat & Sun 2-11PM
Catering • Parties • Special Events

10% OFF

Celebrating Our **1st Year Anniversary!**
We thank ALL customers for choosing us!
10% Off with this Ad for Dine-In Customers

Tel: (786) 787-9030 or (786) 787-9070
18800 NE 29th AVE, Suite 10, Aventura, FL 33180
Dine-In, Take-Out, Delivery! 10% Off for Online Orders
www.aventurachef.com

TIPICO
DOMINICANO
RESTAURANT - NIGHT CLUB

WEEKLY SPECIALS

Fridays: Happy Hour 5-9 PM
Saturdays: Free Admission for Ladies
Sundays: Live Music,
2x1 Drink Specials 5-8 PM

Authentic Dominican Restaurant/Nightclub
specializing in Dominican Cuisine.
Come join us and enjoy the best in Bachata,
Salsa, Merengue and live music.

Restaurant: Mon-Thur 10AM-11PM • Nightclub: Fri-Sun 10AM-5AM
Miami 305-634-7819 • 1344 NW 36 St • ClubTipicoDominicano.com

get a cheeseburger or garlicky escargots, meatloaf in tomato sauce or boeuf bourguignon in red wine sauce, iceberg lettuce and tomatoes, or a mushroom and squid salad with garlic dressing. For oysters Rockefeller/tuna-melt couples from Venus and Mars, it remains the ideal dinner date destination. \$\$\$-\$\$\$

Hiro Japanese Restaurant
3007 NE 163rd St., 305-948-3687

One of Miami's first sushi restaurants, Hiro retains an amusing retro-glam feel, an extensive menu of both sushi and cooked Japanese food, and late hours that make it a perennially popular after-hours snack stop. The sushi menu has few surprises, but quality is reliable. Most exceptional are the nicely priced yakitori, skewers of succulently soy-glazed and grilled meat, fish, and vegetables; the unusually large variety available of the last makes this place a good choice for vegetarians. \$\$

Hiro's Sushi Express
17048 W. Dixie Hwy., 305-949-0776

Tiny, true, but there's more than just sushi at this mostly take-out spin-off of the pioneering Hiro. Makis are the mainstay (standard stuff like California rolls, more complex creations like multi-veg futomaki, and a few unexpected treats like a spicy Crunch & Caliente maki), available à la carte or in value-priced individual and party combo platters. But there are also bento boxes featuring tempura, yakitori skewers, teriyaki, stir-fried veggies, and udon noodles. Another branch is now open in Miami's Upper Eastside. \$

Heelsa
1550 NE 164th St., 305-919-8393

If unusual Bangladeshi dishes like fiery pumpkin patee (cooked with onion, green pepper, and pickled mango) or Heelsa 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 unatmospheric mini strip mall but surprisingly romantic inside (especially if you grab one of the exotically draped booths) has been a popular destination for reasonably priced north Indian fare. Kormas are properly soothing and vindaloes are satisfactorily searing, but the kitchen will adjust seasonings upon request. They aim to please. Food arrives unusually fast for an Indian eatery, too. \$\$

King Palace
330 NE 167th St. 305-949-2339

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

Lime Fresh Mexican Grill
14831 Biscayne Blvd., 305-949-8800

(See Midtown / Wynwood / Design District listing)

Laurenzo's Market Café
16385 W. Dixie Hwy., 305-945-6381

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 fagioli, 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. \$\$\$

Miami Prime Grill
16395 Biscayne Blvd., 305-949-5101

Don't be confused by the name, suggesting a steakhouse. It's really a reinvented sports bar, which has been packing in more varied crowds than the average man-cave by offering more varied food and entertainment options. No worries, sports fanatics. For you there's an astonishing array of high-def TVs plus all sports snacks known to mankind. But food fans should check out the special deals on full meals, offered daily. Our favorite day: Thursday, which hosts both Ladies Night (free drinks for us!) and Lobster Night (a Maine lobster plus two sides for \$16). \$\$\$-\$\$\$

New China Buffet
940 North Miami Beach Blvd., 305-957-7266

The venue (a former Bennigan's) is clean, casual, and not kitschy. The all-you-can-eat fare is voluminous – scores of Chinese dishes (recommended: Mongolian pork, spicy garlic shrimp, and surprisingly authentic steamed fish with ginger and scallion); international oddities (pizza, plantains,

pigs-in-blankets); plus sushi, salad, and pastry/ice cream bars. And the price is sure right. Lunch is \$6.75 (\$7.75 Saturday and Sunday). Dinner features more seafood, \$9.55. There's an inexpensive take-out option, too, and reduced kids' prices. \$

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 khem tamarind dip, accompanied by crisp green papaya salad); broad rice noodles stir-fried with eye-opening chili/garlic sauce and fresh Thai basil; and chili-topped Diamond Duck in tangy tamarind sauce. \$\$\$-\$\$\$

Paquito's
16265 Biscayne Blvd., 305-947-5027

From the outside, this strip-mall Mexican eatery couldn't be easier to overlook. Inside, however, its festivity is impossible to resist. Every inch of wall space seems to be covered with South of the Border knickknacks. And if the kitschy décor alone doesn't cheer you, the quickly arriving basket of fresh (not packaged) taco chips, or the mariachi band, or the knockout margarita 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. \$\$\$-\$\$\$

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. \$\$

The Rumcake Factory
2075 NE 163rd St., 786-525-7071

When ex-Louisianan (and ex-Dolphins player) Larry Robinson and his Cuban-American wife Elena started a catering company in Miami Lakes, their mouthwateringly moist Caribbean-style buttered rum/walnut-glazed rum cake instantly became the star attraction. But after relocating to a real (if tiny) restaurant space in BT territory, the Factory now features a small supporting cast of Cajun fare scrumptious enough to upstage the star. Always available: authentic remoulade-dressed New Orleans po-boy sandwiches (shrimp, catfish, fried turkey), and humongous house-smoked chicken wings. Rotating specials include hearty gumbo, jambalaya, and BBQ ribs. \$\$\$

Sang's Chinese Restaurant
1925 NE 163rd St., 305-947-7076

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

Shing Wang Vegetarian, Isee & Tea House
237 NE 167th St., 305-654-4008

At this unique, mostly Taiwanese eatery, all seafood, poultry, and meats used to be skillfully crafted and delicate vegetarian imitations. These are still here, plus there's now a wider choice of dishes, some featuring real meat. Try the authentic-tasting Vietnamese banh mi sandwiches (available with a variety of meat and mock-meat fillings). Bubble tea is the must-not-miss drink. The cold, refreshing boba comes in numerous flavors, all supplemented with signature black tapioca balls that, sipped through 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. \$\$\$

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

Dining Guide: RESTAURANTS

drapes, for starters. The sushi list, too, is over the top, featuring monster makis like the Cubbie Comfort: spicy tuna, soft-shell crab, shrimp and eel tempura, plus avocado, jalapeños, and cilantro, topped with not one but three sauces: wasabi, teriyaki, and spicy Mayo. Hawaiian King Crab contains unprecedented ingredients like tomatoes, green peppers, and pineapple. Boutique wines, artisan sakes, and cocktails are as exotic as the cuisine. \$\$\$-\$\$\$\$

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

17550 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. \$\$-\$\$\$

Vegetarian Restaurant by Hakin

73 NE 167th St. 305-405-6346
Too often purist vegetarian food is unskillfully crafted bland stuff, spiced with little but sanctimonious intent. Not at this modest-looking vegan (dairy-free vegetarian) restaurant and smoothie bar. Dishes from breakfast's blueberry-packed pancakes to Caribbean vegetable stews sparkle with vivid flavors. Especially impressive: mock meat (and fake fish) wheat-gluten items that beat many carnivorous competitors. Skeptical? Rightly. But we taste-tested a "Philly cheese steak" sandwich on the toughest of critics – an inflexibly burger-crazy six year-old. She cleaned her plate. \$\$

Yakko-San

3881 NE 163rd St. (Intracoastal Mall), 305-947-0064
After sushi chefs close up their own restaurants for the night, many come here for a rare taste of Japanese home cooking, served in grazing portions. Try glistening-fresh strips of raw tuna can be had in maguro neta – mixed with scallions and dressed with habit-forming honey-miso mustard sauce. Other favorites include goma ae (wilted spinach, chilled and dressed in sesame sauce), garlic stem and beef (mild young

shoots flash-fried with tender steak bits), or perhaps just-caught grouper with hot/sweet/tangy chili sauce. Open till around 3:00 a.m. \$\$

Yes, Pasta! Trattoria Italiana

14872 Biscayne Blvd., 305-944-1006
At Roman-native Flaminia Morin's casual, family-friendly eatery, the specialty is pasta yo ur way. Choose one of seven fresh or dried pastas (including gluten-free options), then one of 15 sauces ranging from traditional carbonara to inventions like Mozzarella Filante (creamy tomato sauce with melted cheese); à la carte meat, seafood, or veg add-ons are also available. Build a full Italian feast with antipasti, salads, six secondi (entrées), and desserts. Budget diner alert: Check out Monday-Friday lunch specials, two courses plus drink for \$8.

BAY HARBOR ISLANDS

Asia Bay Bistro

1007 Kane Concourse; 305-861-2222
As in Japan's most refined restaurants, artful presentation is stunning at this Japanese/Thai gem. And though the voluminous menu sports all the familiar favorites from both nations, the Japanese-inspired small plates will please diners seeking something different. Try jalapeño-sauced hamachi sashimi; toro with enoki mushrooms, bracing ooba (shiso), tobiko caviar, and a sauce almost like beurre blanc; rock shrimp/shitake tempura with a delicate salad; elegant salmon tartare with a mix-in quail egg. And spicy, mayo-dressed tuna rock makis are universal crowd-pleasers. \$\$\$

Caffe Da Vinci

1009 Kane Concourse; 305-861-8166
After renovations in 2010, this old favorite (since 1989) reopened with a hip new lounge – but no fixes to what ain't broke, notably handmade artisanal pastas sauced with high quality ingredients. Choose luxe stuffed models (like crab-filled ravioli with rich lobster sauce) or relatively pristine preparations like linguini with garlic, wine, and fresh little necks. Eating light? Make a meal of lavish salads or starters like true beef carpaccio – dressed, like the original from Venice's Harry's Bar, with creamy mustard sauce rather than mere olive oil. \$\$\$

Open Kitchen

1071 95th St., 305-865-0090
If we were on Death Row, choosing a last meal, this very chef-centered lunchroom/market's PBLT (a BLT sandwich with melt-in-your-mouth pork belly substituting for regular bacon) would be a strong contender. Co-owners Sandra Stefani (ex-Casa Toscana chef/owner) and Ines Chattas (ex-Icebox Café GM) have combined their backgrounds to create a global gourmet oasis with a menu ranging from light quiches and imaginative pastas to hefty balsamic/tomato-glazed shortribs or daily pasta specials (like wild boar-stuffed ravioli). Also featured: artisan grocery products, and Stefani's famous interactive cooking class/wine dinners. \$\$\$-\$\$\$\$

The Palm

9650 E. Bay Harbor Dr., 305-868-7256
It was 1930s journalists, legend has it, who transformed NYC's original Palm from Italian restaurant to bastion of beef. Owners would run out to the butcher for huge steaks to satisfy the hardboiled scribes. So our perennial pick here is nostalgic: steak à la stone – juicy, butter-doused slices on toast, topped with sautéed onions and pimientos. This classic (whose carb components make it satisfying without à la carte sides, and hence a relative bargain) isn't on the menu anymore, but cooks will prepare it on request. \$\$\$

AVENTURA / HALLANDALE

Anthony's Coal Fired Pizza

17901 Biscayne Blvd., 305-830-2625
When people rave about New York pizzas' superiority, they don't just mean thin crusts. They mean the kind of airy, abundantly burn-bubbled, uniquely flavorful crusts that can only be consistently produced by a traditional coal (not wood) oven – like those at Anthony's, which began with one Fort Lauderdale pizzeria in 2002 and now has roughly 30 locations. Quality toppings, though limited, hit all the major food groups, from prosciutto to kalamata olives. There are

salads, too, but the sausage and garlic-sautéed broccoli rabe pie is a tastier green vegetable. \$\$

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., 786-279-0658 (Fairmont Hotel, Turnberry Resort)
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. \$\$\$\$

Café Bistro @ Nordstrom

19507 Biscayne Blvd. #15, 305-937-7267
In the days before quick-bite food courts, upscale department stores had their own real restaurants, civilized oases where "Ladies Who Lunch" took leisurely respite from shopping. In today's "Women Who Work" times, those restaurants (and privileged ladies) are anachronisms, but this room, hidden on Nordstrom's second floor, is a relaxing time-trip back. Enjoy creamy crab bisque, extravagant salads (shrimp with cilantro-lime dressing; pear, blue cheese, and candied walnuts with cherry balsamic vinaigrette), or a retro-modern club sandwich. Organic ingredients from local purveyors are emphasized. \$\$\$

Il Migliore

2576 NE Miami Gardens Dr., 05-792-2902
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. \$\$-\$\$\$

Gourmet Carrot

3599 NE 207th St., 305-749-6393
Since the first Gourmet Carrot – a healthy and kosher but not at all preachy eatery – opened in South Beach, its menu expanded to include many red-meat items. The same is true of this new Waterways mall branch. When confirmed cholesterol-careless carnivores like ourselves opt voluntarily for an eatery's veggie burgers (a brown rice/lentil/veggie blend more satisfying than beef), or remarkably juicy ginger-mayo-dressed chicken burgers, over normal hamburgers, based solely on flavor – well, religion aside, that's a major miracle. \$\$\$

Heavy Burger

19004 NE 29th Ave., 305-932-7555
Sure, South Beach is our town's burger capital, if you're judging by high profile. But if creativity is what counts, no joint bangs a gong like homeboy Mark Panunzio's place, where the concept is: Nothing goes together better than heavyweight burgers and heavy-metal music. What rocks us: a fire-grilled, 10 oz. Motley Burger (with cheddar, applewood bacon, tomato, Bibb lettuce, and fried zucchini raw onions on a challah roll; upon request, chipotle aioli was cheerfully substituted for BBQ sauce). Get hand-cut cheese fries, too, and get wasted on craft beer. \$\$

Kampai

3575 NE 207th St., 305-931-6410
At this longtime neighborhood favorite Japanese/Thai restaurant, many come just for the slightly pricy but very generous sushi specialties. Most makis are cooked, but

for raw-fish fans the tempura-flake-topped crunchy tuna/avocado roll with spicy mayo, and tuna both inside and out, is a people-pleaser. Don't neglect Thai specialties, though, especially red and green curries customizable as to heat (mild, medium, hot, and authentic "Thai hot"). And for a bargain light lunch, try tonjiru, miso soup jazzed up with veggies and pork. \$\$-\$\$\$

The Grill on the Alley

19501 Biscayne Blvd. (Aventura Mall), 305-466-7195
Ensnared 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 char-broiled 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. \$\$

Mr. Chef's Fine Chinese Cuisine & Bar

18800 NE 29th Ave. #10, 786-787-9030
Considering our county's dearth of authentic Chinese food, this stylish eatery is heaven-sent for Aventura residents. Owners Jin Xiang Chen and Shu Ming (a.k.a. Mr. Chef) come from China's southern seacoast province of Guangdong (Canton). But you'll find no glopily sauced, Americanized-Cantonese chop sueys here. Cooking is properly light-handed, and seafood specialties shine (try the spicy/crispy salt and pepper shrimp). For adventurers, there's a cold jellyfish starter. Even timid taste buds can't resist tender fried shrimp balls described this way: "With crispy adorable fringy outfit." \$\$-\$\$\$

Ocean Prime

19051 Biscayne Blvd. (Aventura Mall) 305-931-5400
Most mall dining experiences are akin to NASCAR pit stops: quick pauses to refuel. Ocean Prime, as its super-sleek, circa 1930s cruise ship ambiance would suggest, is more like the tranquil trans-Atlantic crossings of slower-paced times – which makes the steak and seafood eatery's mall location perfect. After a frenetic shopping day, there's no better way to decompress than a couple of hours in a time warp, savoring retro supper-club specialties: pecan-crust mountain trout with brown butter, an oversize cocktail, and a live lounge pianist. \$\$\$-\$\$\$\$

Pilar

20475 Biscayne Blvd. 305-937-2777
Chef/owner Scott Fredel previously worked for Norman Van Aken and Mark Milietto. 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. \$\$

Playwright Irish Pub

801 Silks Run Rd. #2597, 954-457-7563
The vintage Old World look and convivial atmosphere of this new pub, located in the Village at Gulfstream Park, are more traditionally Irish than most of the menu, which ranges from penne with marinara sauce to Thai-inspired spring rolls. But fish and chips are always crisp-coated and satisfying; potato leek soup is the real thing; and the crab cakes (crab meat mixed with just enough celery, onions, and peppers for interesting texture) are so good you'll be thinking Maryland, not Dublin. \$\$

Sushi Siam

19575 Biscayne Blvd. 305-932-8955
(See Miami / Upper Eastside listing)



SPARKY'S ROADSIDE BARBECUE

SPARKY SAYS,

"LOOK INTO YOUR BELOVED'S EYES AND IF YOU SEE A PORK SANDWICH YOU ARE WITNESS TO THE DIVINE!"

OPEN FOR LUNCH AND DINNER 7 DAYS A WEEK

\$2 NARRAGANSETT LAGERS

MONDAY - SATURDAY 4-7 AND ALL DAY SUNDAY

204 NE 1ST STREET, MIAMI TEL. 305-377-2877

SPARKYSROADSIDEBARBECUE.COM

Panettone

Pandoro

Torrone

Panforte

Perugina

Chocolate

The Finest
Specialty Market
in America

Since
1951


Laurenzo's

Visit us instore or Online at
www.laurenzosmarket.com

FREE
WINE TASTING
SATURDAYS 1-4 PM

26th
ANNUAL
WINE-CHAMPAGNE
FOOD
HOLIDAY SHOW
SAT DEC. 10-2011
7:30-10:00 PM
\$40.00 ADVANCE
\$45.00 AT DOOR
COVER 150 WINES
BURGLING WINES & CHAMPAGNES
FOURTH EXTRA SPECIAL
COSTA VINO'S WINE TASTING
FAMOUS ITALIAN
OPEN BUFFET
& DEMOS

THANKSGIVING
DINNER
COOKED TURKEY
THANKSGIVING SAUCING
ORDER W/ DEPOSIT
BEFORE 4 PM TUES NOV 22-2011
20-22 LB
TURKEY FOR 15 PEOPLE
W/STUFFING, GRAVY,
ROASTED POTATOES,
2 FISH- APPEE OR FLADPIN
2 ITALIAN BREADS,
CRANBERRY SAUCE
\$149.95 TX
ALSO 14-16 LB
TURKEY DINNER
8-10 PEOPLE
\$89.95 TX
ORDER WITH CREDITCARD BAL. FORN. DEPOSIT

IMPORTED & DOMESTIC
SPECIALITIES

CENTO ITALIANO
CERTIFIED
PEELED
TOMATOES
\$2.99
EACH
28 OZ



CENTO
EXTRA VIRGIN
OLIVE OIL
REG PRICE \$10.99
\$8.99
NOW 1 LITER



CENTO EXTRA MARIATED
ARTICHOKE HEARTS
\$1.59
EACH
6 OZ



CENTO
TONNO TUNA IN OLIVE OIL
REG PRICE \$2.79
\$2.99
EACH



Café

Hours: Mon-Sat 10 am-6 pm
Sunday Noon- 5pm • Daily Espresso 9am

LUNCH

ESPRESSO
\$1.50
-TAX
CAPPUCCINO
\$2.95
-TAX



SPAGHETTI
AND SAUCE W/ 3 MEATBALLS
\$6.99



LAURENZO'S FAMOUS HOMEMADE
EGGPLANT
PARMIGIANA
\$7.99
-TAX



LAURENZO'S HOMEMADE
SPICY BAKED
ARTICHOKE \$7.99
ROMAN STYLE
ARTICHOKE \$9.99
TRIFE- TRITTA ALLA ROMANA
\$5.99 \$11.99
SM LG



CATERING

CALL TONER BEFORE 3 PM FOR
NEXT DAY ORDER

MOZZERELLA
CAPRESE
\$2.99



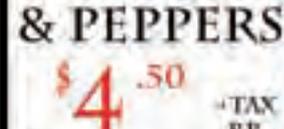
BAKED ZITI
\$3.99
-TAX
E.P.



CHICKEN
PICCATA
\$7.99
-TAX
E.P.



SAUSAGE
& PEPPERS
\$4.50
-TAX
E.P.



MEATS

FRESH U.S.D.A. CHOICE
BEEF TENDERLOIN WHOLE
FILET MIGNON



\$12.99
LB
Laurenzo's Homemade
PORK SWEET OR HOT
ITALIAN SAUSAGE \$3.49
LB

DELI

PROSCUITTO
DI PARMA
REG \$25 LB
\$9.99
1/2 LB
(10/10 MIN)



PARMIGIANO
REGGIANO CHEESE
\$17.99
LB



SEAFOOD

FRESH SCOTTISH
SALMON STEAKS
REG \$9.99 LB
\$7.99



FRESH FLA. KEYS
STONE CRAB CLAWS
MID LEG TORN
CONSUM.
MKT.
PRICE



BAKERY

LAURENZO'S HOMEMADE
SICILIAN CANNOLIS
REG \$3.00 \$2.25
FRESH BAKED
ITALIAN BREAD
\$1.99
EACH



For Store orders:
laurenzos1951@aol.com

16385 W. Dixie Hwy, NMB • 305-945-6381

laurenzosmarket.com

www.laurenzosmarket.com

OPEN 7 DAYS:
Mon-Sat 10am-7pm
Sunday 10am-5pm

Laurenzo's Farmers Market

16445 W. Dixie Hwy
305-944-5052

OPEN 7 DAYS: 7am - 6pm, Sunday: 8am - 5pm Featuring Organic Produce & Kosher Products

PRESENT COUPONS TO CASHIER FOR SPECIAL SALE PRICES

FLORIDA NAVEL
ORANGES

10 FOR \$1

FLORIDA
TANGERINES

10 FOR \$1

NEW CROP
MCINTOSH
APPLES

79¢
LB

FLORIDA
PINK
GRAPEFRUIT

5 FOR \$1

FANCY
EGGPLANTS

79¢
LB

FLORIDA
ZUCCHINI

69¢
LB



WYNWOOD FREE TRADE ZONE

Price Available Upon Request

- 160,000 SF industrial & office space
- 220,000 SF paved parking lot
- 28 dock high doors
- 32' clear ceiling
- Ideal for film production
- Flexibility to sub-divide



MIDTOWN: 29-31 NE 29 STREET
Asking Price: \$5,600,000

Only development site available within Midtown Miami. Over 34,500 SF of land with the rights to build up to 135,000 SF of mixed use commercial & residential.

Jane Russell, PA | 305.571.9991
jrussell@metro1properties.com



WYNWOOD: 2110 N MIAMI AVENUE
Asking Price: \$3,890,000 or \$61 PSF

62,500 SF of development site, +/- 400,000 SF of gross development. Zoned D-1. Commercial/industrial/residential uses.

Tony Cho | 305.571.9991
info@metro1properties.com



PARK WEST: 20-30 NE 11TH STREET
Asking Price: \$3,490,000

34,500 SF buildings on a 18,750 SF lot. Located within the 24 hr. liquor license district. Mixed use commercial building with tremendous future development potential.

Tony Cho | 305.571.9991
info@metro1properties.com



WYNWOOD: 2545 N MIAMI AVENUE
Prices range from \$20-22 PSF

The Avenue Building is a flex industrial building that features a creative office build out, gated parking, & can accommodate a wide range of uses & size requirements.

Tony Arellano | 305.571.9991
tarellano@metro1properties.com



WYNWOOD: 2921 NW 6TH AVENUE
Asking Price: \$3,400 gross per month

3,500 SF warehouse with new A/C impact windows, new roof, electric & plumbing. Signage looking I-95. 15' ceiling throughout, large overhead & loading zone.

Jane Russell | 305.799.7436
jrussell@metro1properties.com



BISCAYNE CORRIDOR: 276 NE 60 STREET
Asking Price: \$199,000

Great free standing building within a tree lined 6,550 SF lot. Creative space totally fenced, big enough for large trucks/production vans and more.

Jane Russell | 305.799.7436
jrussell@metro1properties.com



WYNWOOD: 250 NW 24 STREET
Asking Price \$620,000

12,420 SF vacant land located. Zoned D1. Up to +/- 80,000 SF of gross development. Steps away from Cafeina, Joeys & Wynwood Kitchen.

Mika Mattingly | 305.571.9991
mmattingly@metro1properties.com



WYNWOOD: 101 NW 24 STREET
Asking Price: \$20 PSF gross

4,700 SF building & additional 18,000 SF parking lot attached for 40 cars. Features full power, full A/C, high ceilings, twin t roof & newly built out office.

Alfredo riascos | 305.571.9991
ariascos@metro1properties.com



DESIGN DISTRICT: 4300 NE 1 AVENUE
Asking Price: \$494,000

1928 restored Mediterranean 3,400 SF 4 BD / 3BA expansive light filled home, nestled on a double corner lot in the Historic Buena Vista area.

Jane Russell | 305.799.7436
jrussell@metro1properties.com



BAYSIDE: 650 NE 68 STREET
Asking Price: \$425,000

Historic 4 BD/3 BA home. 9,000 SF lot with heated pool & jacuzzi. Spa-quality BA & huge master closet. 2 zone central A/C, newer roof, plumbing & electric.

Marcy Kaplan & Lori Brandt | 786.543.5755
gimmeshelter@metro1properties.com



BISCAYNE CORRIDOR: 5974 NE 4TH AVE
Asking Price: \$5,200/month per bay

8,000 SF 2 bay warehouse, impact proof with 2 offices & 2 BA. Gated Parking. Also for sale at \$1.2M. Units can be purchased separately. 1 space left for lease.

Irene Dakota | 305.972.8860
idakota@metro1properties.com



NORTH MIAMI: 12345 W. DIXIE HWY.
Reduced Price: \$849,000

6,150 SF gallery or showroom space with parking. Currently used as a photo studio & gallery. Space is air conditioned, has security and a 4,080 SF parking lot.

Irene Dakota | 305.972.8860
idakota@metro1properties.com



South Florida **BUSINESS JOURNAL** ranks **metro 1** top 25 commercial real estate brokerages of 2011

120 ne 27th street | bay 200 | miami, fl 33137 | 305.571.9991 **metro1**properties.com