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# Times

November 2013

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Volume 11 Issue 9

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# BISCAYNE *Times*

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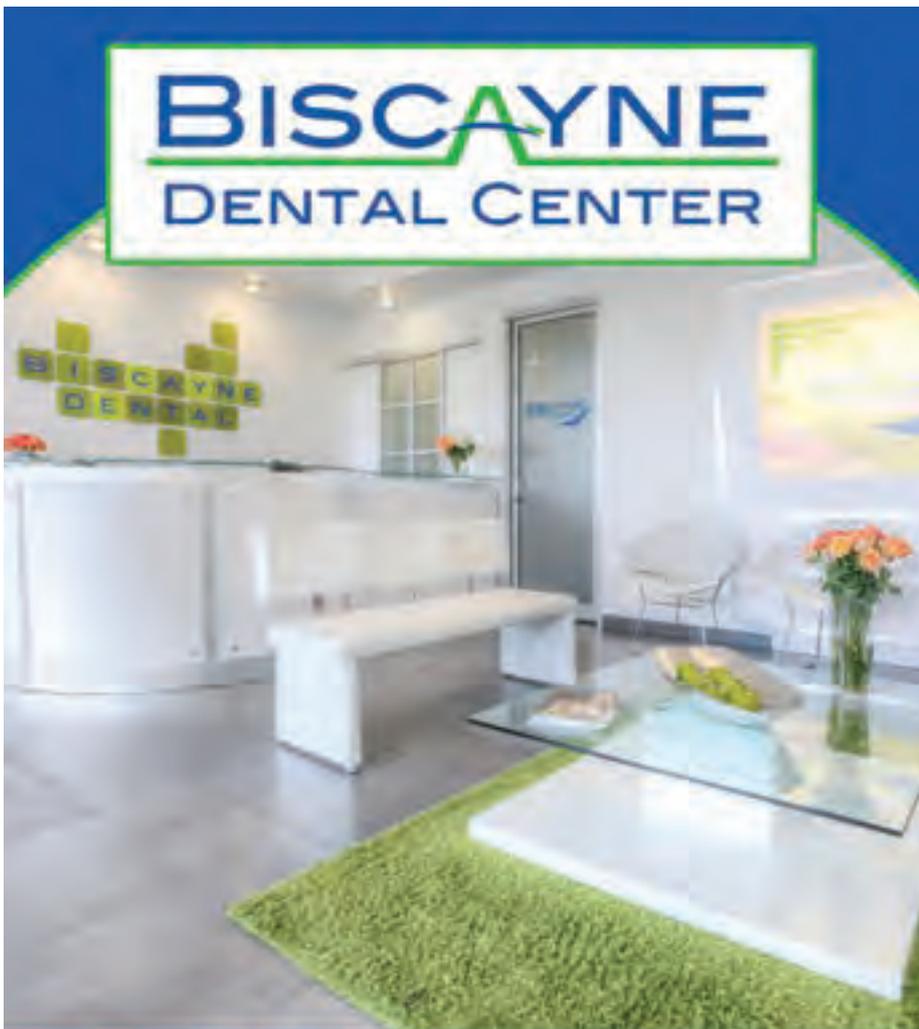
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## Commentary: LETTERS

### Bimini: What's Being Hidden?

Erik Bojnansky did a nice, balanced job on the *Bimini SuperFast* cruise ship ("Cruising for Fun and Profit," October 2013). It's a relief to see a well-reported story for a change.

As a former *South Florida Business Journal* reporter, I've been frustrated by the lack of transparency on this project. That has always signaled to me the need to take a closer look, as we used to joke when launching an investigative piece.

Is this the only story you're going to write on Genting's Bimini plans, or are you as intrigued as I am about what's in the "master plan" they're hiding from the Biminities?

*Heidi Daniel  
 Arlington, Virginia*

### Bimini: Follow That Story — and the Money

Erik Bojnansky's piece was the first clear, unbiased report I have read about the *Bimini SuperFast* and the Genting gambling operation.

I hope you continue to follow the story — and the money. Biminities have no voice. Promised jobs went to outsiders. Shortsighted building destroyed the mangroves that make Bimini a fishing and diving destination.

A Prime Minister, who works in secret, has failed to protect the island. As we repeatedly learn, development has lasting consequences. Developers who don't consider the land or the people damage both.

Please continue to follow this story.

I live in Washington, D.C., but my husband and I honeymooned in Bimini 30 years ago and have vacationed there with our kids many times during the past three decades. Our most recent trip was a month ago.

*Katy Kelly  
 Washington, D.C.*

### Bimini: Big Hotels and Dire Consequences

This article, "Cruising for Fun and Profit," may as well have been titled, "The End of the Line for Bimini." There is no way such massive, destructive development can occur on this fragile, small island without dire consequences for the island, the resident communities, bone fishing, and the unique marine life that Bimini supports.

We at Mangrove Action Project are shocked by this hypocritical move by the government, which just a year earlier had declared support for a Marine Protection

Area for North Bimini. Now, after months of foot-dragging by the government, we see the lines drawn in the sand are for *Bimini SuperFast* cruise lines, not a well-merited MPA.

With this massive development plan — including a big hotel, a large jetty, and golf course — Bimini will rapidly deteriorate to become that "Island in the Extreme." And when this happens, one must wonder what the attraction will be for tourists.

For surely what was once beautiful and inspiring in and around Bimini will have died and been buried along with any need for that long promised MPA!

*Alfredo Quarto, executive director  
 Mangrove Action Project  
 Port Angeles, Washington*

### Bimini: Predatory Maneuvering and Breathless Damage

Another excellent piece of reporting by Erik Bojnansky about the Genting Group's floating casino that ferries passengers to Bimini (or to "nowhere" if they prefer).

Bimini is a tiny island, only seven miles long, and already Genting owns 750 acres of it, including a hotel and casino, with plans (that, along with environmental reports, the Bahamian government won't release) to build a 1000-foot pier, airport expansion, another hotel, a monster casino, and golf course.

The maneuvering that Bojnansky tracks in his story isn't surprising, I suppose, given the predatory nature of the gambling industry and Genting's global gaming empire. But the scope of Genting's appetite for tiny Bimini, so conveniently close to Miami, and the inevitable economic and environmental damage it will cause to residents, take my breath away.

*Lori Menendez-Bravo  
 North Miami Beach*

### Joan Won't Waste Her Time... but Badaboom!

I won't waste my time refuting the points made by Christian Cipriani in his column "Baby Boomers and the Land of Missed Opportunity" (October 2013).

If he believes that Boomers gave this nation the plague and all they (Gen Y) did was catch it, why was there no mention of exploring a cure?

Perhaps it's because they are Y-ners.

*Joan Dunn  
 Miami Shores*

Continued on page 14



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## Commentary: **LETTERS**

### Letters

Continued from page 10

#### **Aventura Petty? That's Being Kind**

After reading Jay Beskin's column "Aventura, City of Pettiness" (October 2013), I think it's interesting, to say the least, that a community with many Holocaust survivors would have as one of its main goals the censorship of its town history, when a noted historian is writing a book about the town's history. What else does Aventura have to hide?

Isn't censorship more of a Nazi trait than one of a town with a large Jewish population?

It seems that nut jobs like Mayor Susan Gottlieb, city manager Eric Soroka, and Aventura Marketing Council executive Elaine Adler think that by hiding Aventura's faults, nobody will believe the town isn't perfect.

Actually, that town is full of crap, especially when it comes to its poor number of athletic fields and the lack of interest in building more, along with having better competitive sports programs to produce athletic talent.

The educational history of Aventura is also kind of checkered, as the town has had lawsuits filed against it by past educators.

What's next for the city of non-excellence?

*Kenneth Newman  
North Miami*

#### **Here Is My "Open Letter to Biscayne Times"**

As a good Catholic boy growing up in western New York, I knew that there wasn't any thing worse one could do to simple flour than what my church made it into for the host we took during communion. As usual, with my hands in prayer, I would walk back to my seat and with one finger scrape it off the roof of my mouth and try to swallow.

No, there wasn't anything worse one could do to flour.

That was until I moved to Miami, went to Publix, and bought a loaf of Cuban bread. As far as I am concerned, that bread is the foundation of all Publix stores' products, prices, and service. Miami Beach included.

Jen Karetnick's "Open Letter to the Miami Shores Publix" (October 2013) infuriated me at first. I wanted

to immediately tell her to head directly to Wynn Dixie if she loved cheap and worthless food at low prices. Or better yet, she could really slum it at El Presidente for the best of last year's throwaways.

Sorry, I grew up shopping at Wegmans, a supermarket chain that originated in economically depressed Niagara Falls. Wegmans was once rated the second-best place to work in the U.S., second only to Google.

Supermarkets like Whole Foods, Mylam's, and Fresh Market cater to the ignorant impulses of nouveau riche consumers new to the area who simply can't spend enough. "Anything shiny," they say. "Anything at all. It just has to look expensive."

Now, I said at "first." At first I thought her little article was an apology, but by the time I finished, it really came off like some half-baked sarcasm directed toward Publix's recent renovations.

Then I wondered why the paper I give more credibility to than the *Miami Herald* (which isn't really saying much) would publish this type of typing exercise. WTF!

Is *Biscayne Times* hard up for commentary, or did they really just miss the sarcasm like me? This wasn't apologetic, funny, sarcastic, informative, enlightening, or even commentary with a clear point. This was nothing more than the midnight ramblings of a fat old public school teacher stuffing her face with Cuban bread purchased from Publix! Bon appetit Jen!

Much like our children, I think perhaps it is time we should monitor our local school teachers' access to keyboards, and expect more from local publications.

*PJ Mills  
El Portal*

#### **Corrections**

In our October story about Miami's District 5 election, a former District 5 commissioner who went to prison for bribery was misidentified. The convicted former politician was Miller Dawkins.

In the same issue, some mysterious computer goblins caused the month of September to be changed to October in two stories, "North Miami City Council Blind-sided by Oleta" and "Two Villages Facing a Common Threat: Home Invasions."

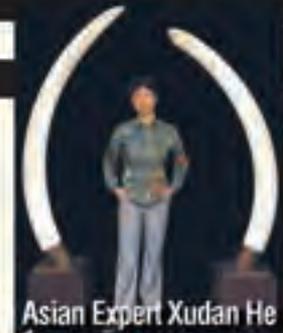
We regret the Dawkins error but still haven't figured out the computer glitch.

*Jim Mullin  
Editor*

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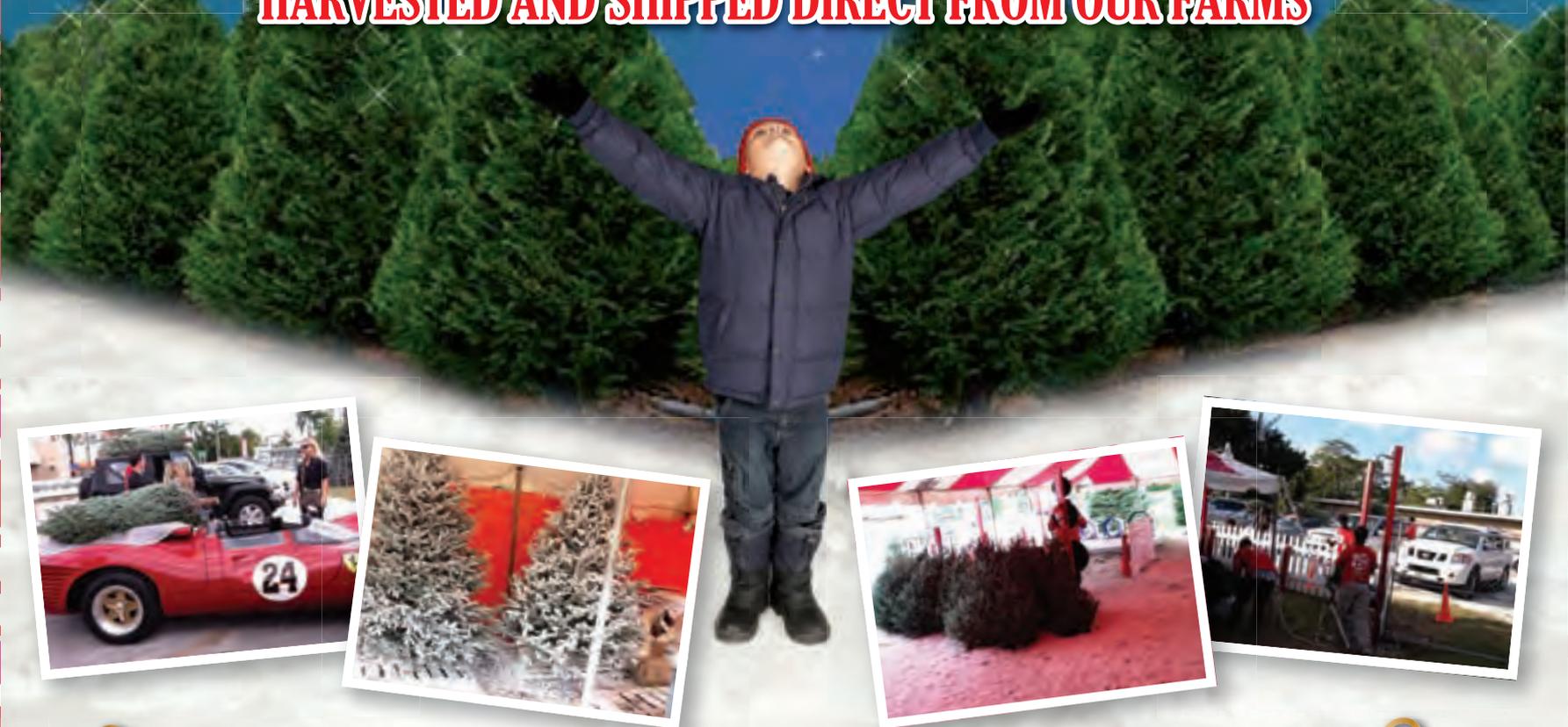
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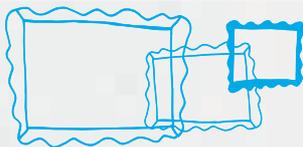
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WAS **GONE** MY SOLO

**ART SHOW** WAS SUPPOSED

TO OPEN THAT EVENING

& **ALL** MY **PAINTINGS**



WERE AT HOME.

**NOT GOOD.**

BUT THE SOLUTION WAS RIGHT THERE IN

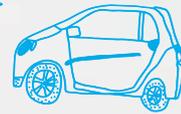
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# Not Here To Tell You How To Vote, But...

Forget the mayor's race, take a look at District 5 and Coconut Grove

By Jack King  
BT Contributor

Here it is November and we have another election upon us. This one is mostly about the City of Miami.

The mayor's race is on the ballot, but nobody seems to give a damn since Tomás Regalado's only challenger of consequence, Francis Suarez, dropped out after his campaign staffers were caught in an illegal absentee-ballot scheme.

But fear not, there's more political fun.

District 5 has been Miami's black district since voting districts were instituted about 15 years ago. But that has changed.

Earlier this year, district boundaries were redrawn to comply with federal voting-rights laws. That resulted in hundreds of Upper Eastside residents being transferred from District 2 to District 5.

Today, according to the U.S. Census, District 5 is 68 percent black and 30 percent Anglo and Hispanic. How that will play out at the polls remains to be seen.

Interestingly, all candidates for the District 5 commission seat are black, but they range from old school to new wave. I never tell anyone who to vote for, but I will give you my preferences, starting

with the least desirable and moving up.

The Rev. Richard Dunn has served on the commission several times, mostly by appointment, though he did win a special election in November 2010. He has been endorsed by Commissioner Marc Sarnoff, which scares the hell out of me.

What will go on here is that Sarnoff will have his money guys donate to Dunn's campaign, and if Dunn is elected, Sarnoff will have two votes on the commission. That's a big deal when there are only five votes.

Next on the list is Keon Hardemon, a young, bright, well-educated man who comes from a family of Liberty City power brokers. I try not to judge people by what their families have done, but the Hardemons have played loose and fast in the political arena.

I attended one of the candidate forums and couldn't believe some of the things he said. It was like being transported back to Liberty City circa 1993. If Hardemon wants to have a place in local politics, he needs to get out and smell the flowers. The world has changed, and so must Miami's predominately black communities.

Robert Malone is another well-educated young man, but he lacks political savvy. Somewhere down the road he'll



Jacqui Colyer, Robert Malone, Keon Hardemon, Richard Dunn.

be a political player, but not right now.

That brings us to Jacquie Colyer. After the candidate forum, I listened to her chatting with an audience member. She's tough, politically savvy, and driven. In electing her, District 5 has a chance to move far ahead of the city's other districts. If I lived in District 5, she would get my vote. (Memo to Jacqui: When you are elected, hire Robert Malone as your chief of staff. He needs some political seasoning.)

The District 5 race will most likely result in a runoff election November 19.

The last item on the ballot is an up or down vote on a proposal to develop part of the Coconut Grove waterfront. I'm sure you've heard that Grove residents are against it. That is true, but there are reasons.

I think just about everyone in the Grove agrees that the waterfront could use a facelift — at the very least. It's not the facelift we oppose. It's how the city is going about it. Let me explain.

When I saw the first "plans" (and I use that word loosely), it included three restaurants, a banquet hall, a five-story garage (on the waterfront) with 1500 parking places, and 100,000 square feet of retail space.

It didn't take long for the outrage to spread. As the days wore on, we finally got

a look at the plan, which was really just a rendering with some numbers on it). The fourth plan showed up at city hall the same day the commission was to vote on it.

Almost all the commissioners were thoroughly confused as to what they were seeing and what they were about to do. So they did what every confused politician does — they punted.

It went something like this: I'm not sure about this project, so let the people decide when they vote on it.

Only Commissioner Marc "Rah Rah" Sarnoff was really in favor of it. Anybody have a guess as to why?

Even now more "plans" are being circulated. Nobody, including the city's top officials, has any idea what to expect. My guess is the developer does.

The city is now losing or has lost money on the Knight Center, the old Miami Arena, the American Airlines Arena, Parrot Jungle (Jungle Island), and of course Marlins Park. Not a great track record.

The verbiage on the ballot doesn't come close to any of the "plans," so we really have no idea what we'll be voting on.

Here's a plan for you: Let's scrap the whole thing and start over. That makes much more sense.

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



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# Bubble Heads

Let's get real about the real-estate fantasy

By **Christian Cipriani**  
BT Contributor

**M**iami is back on the real-estate roller coaster, only this time I seem to be on it, too.

This wasn't my plan, mind you. I bought a condo in 2008, after the bubble was more or less deflated. The Realtor I worked with assured me that I paid a price so low it was basically the cost of construction. It really couldn't go any lower!

Of course it could, and it did.

A three-year experience turned into five as I waited for the value to rebound. And then this past March I got married, and my wife reluctantly moved into what she considered my bachelor pad in the hood. Edgewater boomed a little, and then boomed some more, but it will be decades before it fully transforms into a middle-class waterfront community.

As the lessons of 2007 grow foggy, our city has returned to an overheated market of unsustainable price distortion.

The media continuously report on the housing market relative to the "peak." So in May, headlines were about "soaring home values" that were still off 41 percent from their peak. Of course they were; the peak was fake.

By July the *Miami Herald* was reporting double-digit rises in both sales and prices. Now cash investors willing to overpay are skewing the market against

people looking for a primary residence.

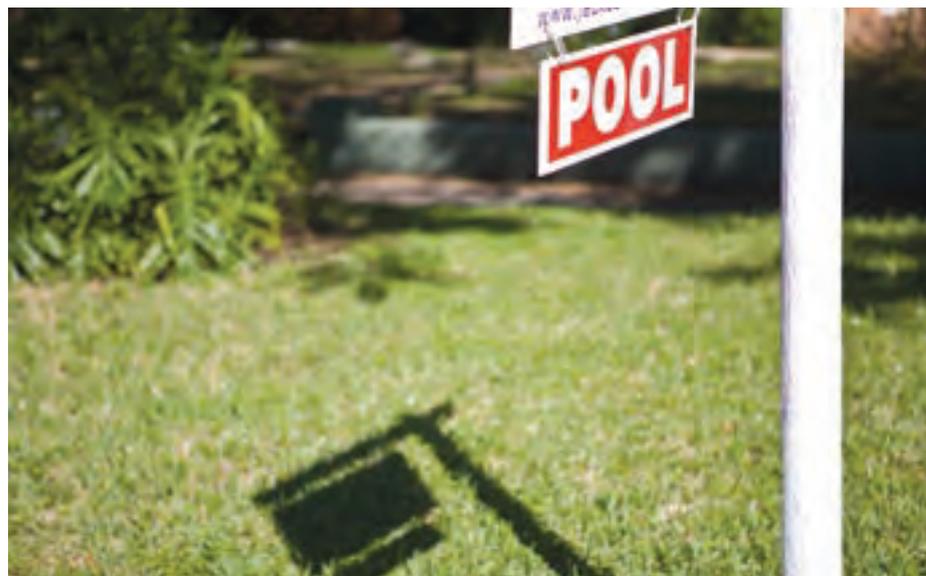
Welcome back, irrational exuberance.

The bizarre world of home prices doesn't just exist in Miami. New York, San Francisco, London — many cities suffer from fantastical free-market manipulations. I'm perplexed by the idea that the same goods and experiences can vary in price so dramatically, and so quickly, simply because someone is willing to swoop in and pay more. And that person may exist today, but not tomorrow, or by tomorrow be joined by thousands more. The speculative, emotional nature of it all is astounding.

Yet Miami is in a league of its own. Contrary to the image of our oversexed metropolis, here price and value won't even hold hands, let alone maintain a steamy connection. From parking spaces to movie tickets, cocktails to entrées, price has *nothing* to do with value.

Miami is where the ugly beauty of capitalism goes for cosmetic surgery. Those of us who live and work here giggle depressingly at the true gap between salaries and living costs.

The median annual salary in Miami is \$46,700. A family of four looking for a three-bedroom house will have to spend at least \$250,000 (with 20 percent down) for something decent. What's decent? Schools that aren't mediocre, a neighborhood that isn't dangerous, a house — dare I say — that isn't old and decrepit.



BT photo by Silvia Ros

Today you can find this house in a suburb well west of I-95, where you'll drive an hour in and out of the city every day on high-risk, congested highways.

Single-family homes along the Biscayne Corridor that were selling for \$250,000 in 2010 are now listed for at least \$350,000. I feel like the Western Union operator in *Coming to America* who tells Semi, as he's requesting pocket cash from the king of Zamunda: "As long as you're asking, why not just make it a cool million?"

People are throwing their homes on the market just to see what bites. My wife and I visit these houses, one after another, laughing at what Realtors call a "real find with good potential." What they should say is: "Here's an overpriced dump, but really, what are your options?"

And enough with Realtors who claim to be real estate experts. People with a deep, high-level understanding of the complex market forces at work on property valuations don't become real estate agents; they work in real estate investment. A residential Realtor is someone who knows neighborhoods and is qualified to execute the mechanics of a purchase. There are thousands of these

talkative salespeople walking around Miami, ready to say anything to close a deal at the highest tolerable price.

We were looking at a house in El Portal when I brought up the recent home invasion robberies to a Realtor. She told me that those were distant incidents and that the street we were on is quiet and safe. We were standing on NE 89th Street — the very street where Diana and Alejandro Amador were held hostage in August with their six-year-old daughter while thieves robbed their house.

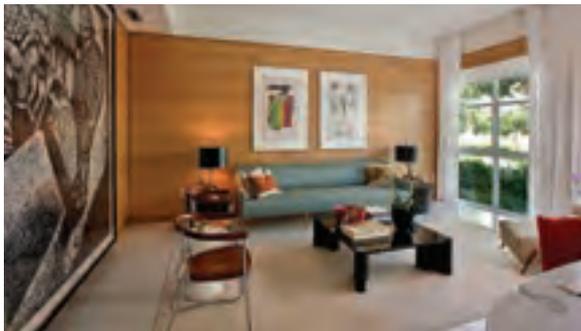
Steve Jobs was well known for his "reality distortion field," and I could almost admire this sort of relentless, fact-free optimism, were it not coupled with pressure to make extraordinary financial decisions quickly and emotionally.

So on we'll go, viewing house after house, all the while doing our best to ignore every move in the Realtor's play-book (including the offers of "expert help" I'm sure to receive after this is published), and to deftly navigate Miami's latest heat-up knowing that a cold bucket of water is waiting to douse our heads.

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

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# BizBuzz

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

By Pamela Robin Brandt  
BT Contributor

**Y**ou know it. All Miamians know it. But no matter how many times you tell those from northern climes, people who don't live in Florida never seem to realize that hurricane season runs through the end of November. That's why this month, even before the possibility of storms comes to an end, the other annual onslaught — high tourist season and its storm of visitors — will have inevitably begun.

And of course, the late-November-through-December holiday season has, somehow, already started. Got a lotta planning to do. Where'll you go to get your home/self in shape, or find great gifts, food, and entertainment?

Stress out if you want. Or just see what BT advertisers are offering this month.

Among many November special events at multi-office **Leung Medical and Dental Care**, the must-not-miss for all who want to make sure they're healthy and fit enough for the season is Leung's first annual Health & Wellness Fair at the North Miami Beach location (16200 NE 13th Ave., 305-760-2950), November 23. Starting at 10:00 a.m., activities include blood-pressure checks and flu shots, and more for the whole family.

To whip your home into chic shape, check out the once-a-year-only annual fall

sale at **Farrey's Lighting & Bath** (1850 NE 146th St., 305-947-5451), a Miami institution. "Since 1924: We know lighting!" is their motto, but this décor theme park also carries the finest in traditional and contemporary ceiling fans, bath and kitchen products (faucets, sinks, cabinet/door hardware, more), plus less artful but state-of-the-art ventilation products. The sale runs November 2-9 except for November 3 (the showroom is closed on Sundays).

To maximize your yard's party potential, new advertiser **Gator Pools & Spa** (305-222-2220) will design and construct your new dream pool — with free underwater colored lights for BT readers mentioning this issue's ad. The fully licensed/insured company also does maintenance, repairs, and renovations.

And to ensure you look fabulous at all the season's events, take advantage of November's offer from **Hannah & Her Scissors** (611 NE 86th St., 305-772-8426): 10% off hair services for new customers. Hannah's hair products, customized with a stylish portrait label, make great gifts, too.

During an interview last month, homeboy celeb chef Douglas Rodriguez, the "Godfather of Nuevo Latino Cuisine," revealed his favorite market: longtime BT advertiser **Laurenzo's Italian Center** (16445 W. Dixie Hwy., 305-944-5052)! In fact, he'd just been to Laurenzo's farmer's market to buy pomegranates for his restaurant's daily special cocktail.



Family member David Laurenzo had never mentioned celebrity clientele to us, but it turns out that Laurenzo's supplies ten well-known local chefs, and ships to homes and movie locations of other celebs, including Johnny Depp and Jack Nicholson. Eat like the stars this month with Laurenzo's Thanksgiving turkey dinner; go to [www.laurenzomarket.com](http://www.laurenzomarket.com) to order.

At **Bagels & Company** (11064 Biscayne Blvd., 305-892-2435), currently celebrating its 25-year anniversary, owner David Cohen is also making Thanksgiving effortless for you and your own company with his complete cooked turkey dinner for ten; \$175 buys a 15 lb. bird, stuffing, gravy, cranberry-pineapple relish, sweet potato pudding, green beans, baby carrots, 19 fresh-baked rolls, and two pies (apple and pumpkin). Order by phone, before 3:00 p.m. daily.

Prefer to prepare the turkey yourself, but want one that's something extraordinary? **Proper Sausages** (9722 NE 2nd Ave., 786-334-5734) will be offering several varieties of 10-24 lb. heritage turkeys. These old-fashioned birds, with flavor and juiciness your grandma waxes nostalgic about and you've likely only dreamed about, aren't easy to find, so pre-order early. Proper has stuffing (or homemade

sausages, to make your own), cranberry sauce, and other accompaniments, too.

How about a delicious (and healthy, too) Thanksgiving feast from one of our favorite markets? Call the folks at **Whole Foods Market** (North Miami 305-892-5500, Aventura 305-682-4400), or go online to order from a cornucopia of specialty items.

The day after Thanksgiving, Black Friday is famous for its sales — and infamous for its shoving crowds of deal-seekers at big-box stores. Instead, if you know anyone who wants a bicycle under the Xmas tree (and who wouldn't?), avoid the mobs at friendly **Bike Nerds** (9538 NE 2nd Ave., 786-332-3463), recipient of the just-awarded Miami Shores Chamber of Commerce 2013 "Best of the Shores Award: Best Retail," where a day-long deal promises even more stress avoidance to the lucky bike recipient: two free tune-ups (a \$100 value) with any bike purchased or special-ordered.

And about that Xmas tree: Welcome to new advertiser **A1A Midtown Lawn & Garden** (2600 NE 2nd Ave., 305-576-9199). Any time of year owner Eric Coalla is able

Continued on page 24

**IR**

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**BizBuzz**

Continued from page 22

to offer wholesale prices on a full range of plants and trees — plus soil, mulch, and sod — because they come from his own two South Florida farms, cutting out the middleman. This month he has Fraser fir Christmas trees, fresh-cut and delivered to you the day they arrive (estimate: around November 20) for longest life. A Grand Opening special for *BT* readers: \$10 off \$50 or more, \$20 off \$75 or more.

With Art Basel coming up, it's not surprising that several new and old Biz-Buzz submissions this month come from arts-oriented advertisers. A newbie that'll make it a cinch to buy gifts for even those who seem to have everything: **Design Shop** (5582 NE 4th Ct. #7A, 786-859-6365). Owners Lorena and Hugo Mijares, who are also both architects, have stocked the store, located in the 55th Street Station complex, with a selection of unique items from around the planet, reflecting design concepts from cutting-edge serious to seriously funny. (Bet your hardest-to-shop-for friends don't have a designer bird feeder or "fish hotel.") A whopping one-time discount of 30% to readers who mention the *BT* makes gift-buying cinchier still.

Antiques collectors: Need a little holiday cash? How about a lot? New advertiser **Elite Decorative Arts** (1034 Gateway Blvd. #106-108, Boynton Beach; 305-835-6200), a famed auction house that holds the record for the highest-priced jade piece ever sold in Florida (a vase for more than \$1 million), is seeking consignments for its huge upcoming sale of fine porcelain and decorative arts. Call to have your collectibles included. Naturally, you can spend a little or a lot of holiday cash there, too. Go to [www.Elite-Auction.com](http://www.Elite-Auction.com) to view typical wares.

Highlight your holiday tables with edible art from returning advertiser **Pastry Is Art** (12591 Biscayne Blvd., 305-603-9340), where owner Jenny Rissone, formerly executive pastry chef for some of South Florida's snazziest hotels, has exciting news: She's about to become a reality TV star, on the TLC series *Bakery Boss!* Rissone's decadent desserts have always dazzled, and now the rest of the business matches, thanks to a week-long filmed makeover by the show's host, "cake boss" Buddy Valastro. The episode won't air till sometime in January, but in the meantime, stop by to see the renovations and pick up some sensational sweets.

Stop in for a swift, savory snack in the same neighborhood at **Fish Fish** (13488

Biscayne Blvd., 786-786-3124). The seafood restaurant/market has just started offering an "Under 20, Out in 40" express lunch. Translation: Dishes are between \$10-\$20, and diners are out the door in 40 minutes maximum.

Need a longer break? Maybe for bites and beer? The **Butcher Shop Beer Garden & Grille** (165 NW 23rd St., Miami), now open seven days from 11:00 a.m., has expanded its Friday-Saturday hours till 2:00 a.m. There's also a new extended happy hour, with a special light-bites menu.

If you favor a happy hour that mixes pleasure and business, you're not alone: **Majestic Properties's** "Majestic Mondays," once-monthly networking events for the real estate and design communities, are back by popular demand. This month's is scheduled for November 18, at Oak Tavern (35 NE 40th St.). From 6:00-9:00 p.m., enjoy DJed music, half-price drinks, and free hors d'oeuvres from Chef David Bracha's kitchen.

In Wynwood, word from Metro 1 Properties (120 NE 27 St., 305-571-9991) is that real estate is booming. In an October deal where president/CEO Tony Cho represented both buyer and seller, a seven-parcel portfolio went for \$8,500,000. Metro has a half-dozen other multi-million-dollar commercial and residential sales or lease deals working, too. Whew.

More business: Check out this month's ad from new advertiser **Burk Investments** for some intriguing money-making possibilities. Burk is a full-service real estate firm, but the ad focuses on two intriguing investment properties: an ocean-view Miami Beach residential property with two units (one to live in, one to rent), and a downtown French restaurant — a swell spot, in fact, that's in the *BT's* Dining Guide. For details call Alexander Burkhardt (305-904-1608) or Ayala Yeft-Burkhardt (305-904-1678).

Enough business. Start off this month's more pleasurable offerings at new advertiser **Oasis Bodyworks** (204 NE 71st St., 786-536-4407), an Asian massage spa specializing in Swedish, deep tissue, Shiatsu, and sports massages — and offering them every day till 11:00 p.m. With this month's ad, get \$10 off an hour-long session.

Relaxed and detoxed, you'll be ready to tackle Miami-Dade College's annual **Miami Book Fair International**, even the intensive **Miami Writers Institute** workshops. Three-day marathons this year are "Telling Someone Else's Story: Collaborative Writing," and "Writing Fiction." Both start November 20. One-day workshops,

on November 22, are “Writing YA: Structure and a Little Bit of Sparkle,” and “Los Mecanismos Secretos de la Novela” (in Spanish). For info and registration: [www.fcenterlitarts.com](http://www.fcenterlitarts.com).

A book fair event kids won't want to miss: Eighteen second-graders from **W.J. Bryan Elementary Museums Magnet School** (1201 NE 125th St., 305-891-0602), inspired by a tour of the Bass Museum's Egyptian Exhibition, wrote and illustrated a book, *Judnique and Dalysis Defeat Seth*. They'll be signing copies on November 22, 10:30 a.m., at the fair's Paint Box tent.

November is Miami Live Music Month, a holiday you can celebrate at the sixth annual **Sunny Isles Beach Jazz Fest**, November 16, 7:00-10:00 p.m.. This year's theme: A Tribute to the Great Women in Jazz, featuring live singers/players performing the songs of Ella Fitzgerald, Peggy Lee, Billie Holiday, Sarah Vaughn, Anita O'Day, and Nina Simone. Be there (Heritage Park, 19200 Collins Ave.) or be square. For more info: [www.sunnyislesbeachjazz.com](http://www.sunnyislesbeachjazz.com).

Latin music lovers won't want to miss the first concert of the **Yamaha Concert Series at St. Martha's** (9301 Biscayne Blvd., 305-751-0005), now celebrating its tenth anniversary: a recital by soprano Sandra Lopez and pianist Paul Posnak, featuring Posnak's original arrangements of the canciones and zarzuelas of Ernesto Lecuona, the “Cuban George Gershwin.” The recital's ticket price (\$10-\$20) includes a post-concert wine reception. For details: [www.saintmartha.tix.com](http://www.saintmartha.tix.com).

Everybody loves a parade, and the **City of Miami Beach** has one this month that'll make you want to stand up and salute: a Veterans' Day Parade, November 11, starting at 9:00 a.m. from Washington Avenue and 17th Street. The parade, with bands and veterans' groups, ends at Flamingo Park Baseball Stadium (at Michigan Ave. and 15th Street) where, from 10:00 a.m. to noon, there will be a wreath-laying ceremony, a Veteran Parachute Team demonstration, and a picnic. For more info: [www.miamibeach.gov/news](http://www.miamibeach.gov/news).

Though the **Palette Miami Festival** (5800 Biscayne Blvd.) is still a ways off — February 8, 2014 — it's not too early to buy tickets to the inaugural food, drink, art, and music fair, presented by Zig Zag Productions and... *Biscayne Times!* Featured: lotsa restaurants, beer/sake/wine tastings, plus raffles, local artists, tarot readers, live bands, a kids' corner, street performers, and more. For tix: [www.palettemiami.com](http://www.palettemiami.com). Want to participate as a vendor or sponsor? Shoot an

e-mail to [info@palettemiami.com](mailto:info@palettemiami.com).

Numerous educational events this month include some classes at mind/body studio **Daily Offering Yoga** (6901 Biscayne Blvd., 305-456-6406). Every Monday night, Yoga 101 is for both beginners and those wanting a refresher course. For more advanced students and teachers, Yoga Anatomy Training, the weekend of November 8-10, will increase your understanding of how yoga affects the body.

Attention high school-age kids and parents planning on attending the November 16 open house at **Monsignor Pace High School** (15600 NW 32nd Ave., 305-623-7223 ext. 342): times for the two tours have changed from 9:00 and 10:30 a.m. to 8:30 and 10:30 a.m. Yeah, that hour-and-a-half first session did seem short for exploring the extensive academic, arts, and athletics programs Pace offers.

This month the **Guardian ad Litem Program**, a new advertiser, plans to facilitate three volunteer training sessions throughout Miami-Dade County. The program's goal is to make sure that kids involved in the child welfare system have caring adults by their side to advocate for their best interests. To find out more, call 786-469-3864 or visit [www.weareguardians.org](http://www.weareguardians.org).

Welcome new advertiser **Opulence International Realty** (2060 N. Bayshore Dr., 305-615-1376). The firm is inviting experienced, skilled Realtors to consider joining their team. You'll get great leads, high-level partnerships, high-tech marketing, and in-house specialists who'll create anything you need. Oh, and don't forget that “international” in the name means worldwide offices and networking opportunities. Maybe time for some travel, too.

Hmmm. Speaking of travel, maybe the best way to cope would be to skip the high season/holiday preparations and just leave town, instead. Welcome new advertiser **Bimini SuperFast** (1-888-930-8688). Readers purchasing one of this issue's advertised cruises get an additional for half price: a Bimini day cruise (to discover the island with nonstop casino action), a night cruise featuring dining, dancing, and gaming, or a one-way cruise with resort accommodations available — the latter option open-ended, in case you decide to stay away till holiday season, or high season, is over.

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# Building on the Past

The largest Tequesta site ever found has revealed remarkable evidence of a sophisticated ancient society — which will soon be bulldozed

**By Tristram Korten**

Photos by Silvia Ros

It doesn't take Ryan Franklin much effort to slip into the reverie; to stand up from his crouch in the dirt and mud, wipe his hands on his dungarees. He looks southeast, between the buildings, to where Biscayne Bay lies rippling in the sun, and lets the concrete, asphalt, and glass recede through time.

Now he's standing in a different world. The bay is still there, but its waters are lapping at the toes of his boots, and the shoreline around him is lush with plants and trees. What today we call the Miami River is also in front of him. A dugout canoe, carved from a single cypress tree trunk, rests on the shoreline next to him, rocking gently on the incoming tide. Inside it rests a hand-carved paddle and a wooden spear tipped with the bony barb from a stingray.

The air is redolent with the smoke of cooking fires. Directly to his left is a thatched-roof hut made of sapling pine trunks stripped of their branches and thrust into postholes carved into the limestone bedrock, then bent over to meet in the center. The hut's floor is raised off the ground, and the center of the roof is open, allowing smoke from a cooking fire to escape.

.....  
*Continued on page 28*



**A tiger shark tooth perforated so it can be attached to a wooden handle for use as a knife.**

### Building on the Past

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Other huts are nearby as well, also elevated above the soggy ground. There's a platform running among them; parallel rows of posts, with a walkway lashed to them so villagers can move from hut to hut. The dwellings fill the landscape south to the river and north to the edge of the hardwood hammocks. Behind Franklin to the northwest is a burial mound where ancestors are laid to rest.

But imagination can't hold against the intrusions of modern life. A cement truck grinds its gears as it rumbles by. An impatient driver zipping along in a white BMW honks his horn. Construction cranes hum and whirl in the morning sky. Franklin, who holds a Ph.D. in paleoanthropology from the University of the Witwatersrand in Johannesburg, South Africa, snaps back to the here and now, and crouches down to continue gently brushing away the dirt that covers artifacts at least 1500 years old.

There's not much time for these musings anyway. The clock is ticking. This ancient world will be uncovered just in time to be buried again.

"It's not hard to visualize this area back then, nothing else around other than these possible platforms and huts, right here where the bay and the river meet," says Franklin, field director for Archaeological and Historical Conservancy, the nonprofit organization contracted by the developer of this property to investigate the site. "It would have been amazing."

**T**his fenced-in lot along Biscayne Boulevard's southern stretch (here called Biscayne Boulevard Way) has been the scene of a fevered scavenger hunt for the past year, as Franklin and a team of archaeologists and engineers quickly but carefully unearthed the remains of an ancient Tequesta village amid the shadows of high-rises.

Bob Carr, the Conservancy's founder and executive director, believes it's the largest prehistoric site in Southeast Florida, and the largest Tequesta settlement



**The parallel lines shown here indicate an elevated walkway the Tequesta used to connect their homes.**

ever found. Carr and his crew have been carefully excavating this two-acre portion of the site by hand, removing the topsoil down to the limestone bedrock.

That's where, earlier this year, they found five circles — holes carved into

Continued on page 30



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## Building on the Past

Continued from page 28

the bedrock in a circular pattern that the scientists believe were the foundations for dwellings. They've also uncovered two parallel rows of holes running between the circles, which they believe are the remnants of an early boardwalk used to stride above the marshy ground. It's the first such discovery in Florida, Carr believes.

The excavation also uncovered evidence that the Biscayne Bay waterline at the time reached all the way up to where the postholes were found.

But the site, known as Met Square, is merely a portion of what lies beneath the streets of this part of downtown. Carr describes it as one slice of a pizza pie, only hinting at the full extent of the village's footprint. Sample material from the site that has been carbon-dated indicates the settlement is as old as 600 A.D. But Carr notes that they're not done carbon-dating the site. He suspects it could go back to 500 B.C., based on some of the evidence he's seen. In either case, it is a significant discovery.

There are no records of what Tequesta villages from that time looked like, so this discovery was the first evidence archaeologists had of the possibility they used boardwalks. "It's a settlement system far more sophisticated and elaborate than we had imagined," he says. "This is evidence of far more than simple stick structures."

Miami-Dade County's staff archaeologist, Jeff Ransom, concurs: "This site is one of most significant in Miami-Dade County, or in Florida, for that matter."

The findings are so significant, and the publicity around them has been so muted, officials and preservationists claim to have been caught off guard and not given enough time to debate the feasibility of preserving the site. Carr is required to file



**Bob Carr: "I'm not the regulator. I'm the archaeologist. I can't prevent anything. It's up to political officials."**

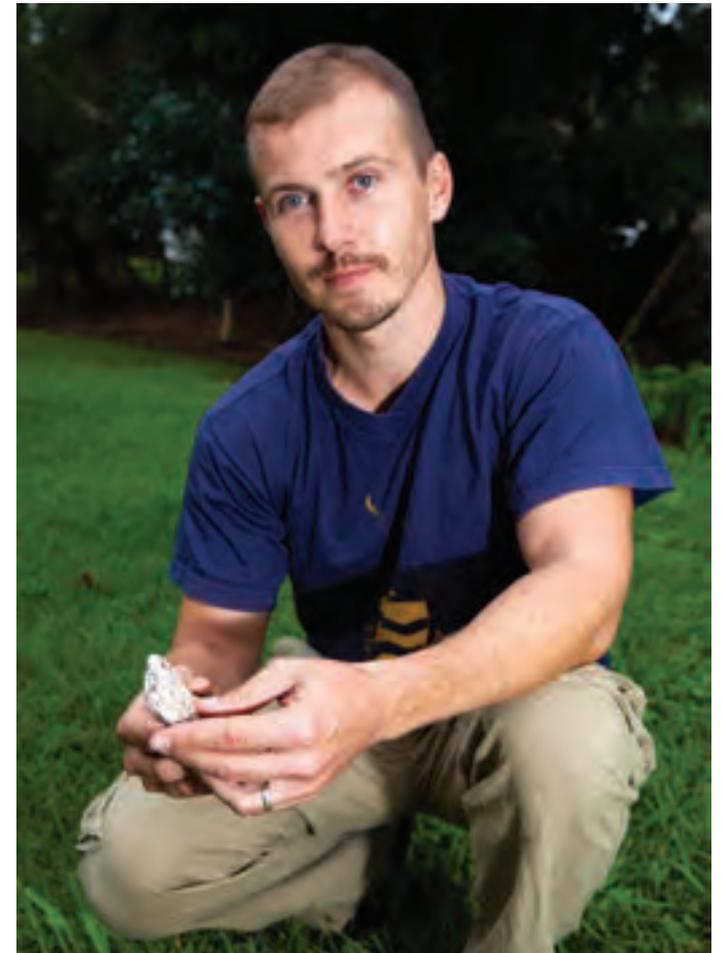
monthly reports on the findings with the city's planning department, which then is required to submit them to the Historic and Environmental Preservation (HEP) Board. Whether those reports have been adequate is now being questioned.

Ransom, who once worked for Carr at the county, says he's concerned that the full impact of these discoveries has not been adequately expressed to city officials in order to help them consider a plan for conserving them. Ransom adds that his office was not initially

presented with reports of findings, as a city resolution specifies. That oversight was remedied in July.

"The more the county became aware of how significant the site was, the greater the concern," Ransom says. "Since then, the county has been working closely with the City of Miami to make sure any actions taken are in the best interest of the site."

It was a worry shared by members of the city's Historic and Environmental Preservation Board at its October



**Ryan Franklin: "It's not hard to visualize this area back then, where the bay and the river meet."**

meeting. Board members complained that city officials and Carr were not keeping them informed about the significance of the discoveries, and as a result not allowing them the time to plan possible approaches, up to and including preservation.

"I can tell you the board regards this as an especially significant site," HEP Board chairman William Hopper said. "And they were concerned about the

Continued on page 32

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**The brick foundation of Henry Flagler's Royal Palm Hotel, which was built atop the Tequesta settlement.**



**Royal Palm Hotel (facing north): Archaeological discoveries were made at the building's eastern edge.**

### Building on the Past

Continued from page 30

timeliness and depth of information we received, and the ability of the board to ensure that the right thing is done.”

Hopper and his HEP Board colleagues are scheduled to meet at Miami City Hall on November 5 at 3:00 p.m. (For more information, call 305-416-1453 or go to [www.historicpreservationmiami.com](http://www.historicpreservationmiami.com).) State archaeologists are scheduled to visit the site soon and offer their own assessment.

Local preservationists, meanwhile, have launched withering critiques. “I think both the law (from what I know of it) and political pressure has been...eviscerating a critically important set of sites on the north bank of the Miami River to please developers,” wrote Greg Bush, an associate professor of history at the University of Miami and vice president of the Urban Environment League, in a widely circulated e-mail on August 22. “It’s sad but perhaps typical in Miami that this has happened in this fashion.

Where has the *Herald* coverage and other media been in this process?”

Bush is right that media coverage failed to encourage any debate about preservation, and that the time to rally support is mostly gone. (Bush referred to his e-mail when contacted for comment.)

Looming like a skyscraper over any debate about preserving historical sites in downtown Miami is the cost of the real estate — millions, if not tens of millions, of dollars. The price tag for parcels like the Tequesta site keeps climbing as time passes and the developer invests in architectural and engineering plans. The figures have been high enough to stifle the conversation from the start.

Carr himself has come in for some scrutiny. “I also question Bob Carr’s role in allowing this to happen,” Bush wrote. “He is a great guy but... Maybe I’m wrong, but not enough questions have been asked overall as this has developed.”

HEP Board members picked up that sentiment in October, questioning whether Carr’s dual job, as both consultant to

the city and the archaeologist paid by the developer, poses a conflict of interest.

In his defense, Carr says his job is not a conflict; he is expected to excavate, assess, and report, all of which he has done in a timely manner. As for prohibiting anything from happening, he explains, he’s not empowered to do that. “I’m not the regulator. I’m the archaeologist,” Carr says. “I can’t prevent anything. It’s up to political officials to make a determination on any of these important sites.”

Furthermore, he adds, there is no conflict in his job because the city has used its other archaeological consultant, Janus Research, along with state archaeologists to review findings and recommend actions. “The state archaeologists will provide their recommendations sometime before the next HEP Board meeting,” Carr states. “We have never reviewed our own work.”

The scrutiny that Carr, South Florida’s most prominent archaeologist, is attracting now may derive from his

previous role as the county’s staff archaeologist, in which he was an advocate. That was decidedly different from his position now as a consultant.

At issue is not only unique evidence of early architectural systems but also a treasure trove of objects, all providing greater detail about how some of the region’s earliest inhabitants lived.

In the karst holes — spots where the limestone has been dissolved by water and acid from decaying organic matter — the excavators have found evidence of a well-fed community: shark bones, turtle shells, numerous species of fish and ray bones, as well as mollusk shells. There are terrestrial animals, also: bones from deer and the now-extinct Caribbean monk seal and a wide variety of berry seeds and fruit pits.

There were artifacts too: conch-shell blades for axes; chert arrowheads probably obtained through trade, given that there was nothing but soft limestone

Continued on page 34



## What am I thankful for?

This and every day of the year I am thankful for the gift of life. This November I begin my 46th year of being breast cancer free! I am thankful for all the support of family, friends, and customers past and present as I continue to pursue what I love to do, sell the Miami lifestyle.

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## Building on the Past

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to work with in this region. In addition, Carr's team has uncovered piles of pottery shards and bone tools, such as ornamental hair pins, awls, and needles. Also perforated shells, likely used as weights for fishing nets. Thousands upon thousands of artifacts.

In sum, it is the detritus of a very large and bustling community that found this real estate as valuable and productive 1500 years ago as we find it today.

However, time does not stand still, and this property is indeed exceedingly valuable. When the archaeologists are done excavating the site, and the engineers are done digitally mapping it, they will leave the circles behind. Then the long-waiting developers, Miami-based MDM Development, will come in with backhoes, front loaders, and cranes to complete what they hope will be a bustling community of today — a billion-dollar complex of office towers, luxury apartments, hotels, a Whole Foods market, and a movie theater.

One piece of the past definitely will be preserved. The easternmost series of postholes, called the Royal Palm Circle, will be cut out whole from the bedrock and put on display in the public plaza of the development so that we can marvel at how humans have sought to endure among the mosquitoes and heat for so many centuries.

Carr, a slight man with the tousled gray hair and beard of someone who spends a lot of time outdoors, has navigated these debates before. He understands, even sympathizes with preservationists. But today he acknowledges a balance that must be struck between property rights and historic



This fresh-water well could have been dug by soldiers stationed at Fort Dallas, circa 1838-1858.

preservation. At this point, he considers himself a realist.

"It would be great if we could have this set aside in an archaeological park in downtown," Carr says. "But in the reality of Miami, the chances are very slim. So rather than see these features destroyed, I'd rather see them put in a place where the public has access to them and can interpret them. I'd certainly rather see it removed and preserved than destroyed."

But county archaeologist Jeff Ransom is not so resigned. He believes there is still time for changes to be made in order to preserve the site. "The developer could be asked to redesign plans

to include the features within the plan," Ransom says. In other words, the site could be left intact, and the buildings would be constructed around it.

"This could be a heritage tourism site for Miami," he adds. "This site is eligible for registry in the national register of historic places, and it also meets the criteria as a World Heritage Site."

Bob Carr is a patient man. His job lends itself to taking the long view. He has worked diligently over the past three decades to unearth and preserve in some form South Florida's ancient past through the boom-and-bust cycles of South Florida development. He served as Dade County's first staff archaeologist, from

1979 to 1998, then became the county's historic preservation director in 1999.

He has worked as an archaeologist with the State of Florida's Division of Historic Resources and with the National Park Service. In 1981 he helped draft the county ordinance, and the city ordinance that followed it in 1985, requiring that all development in areas designated as archaeologically sensitive must first allow an archaeological assessment of the site.

Downtown Miami along the Miami River, the Met Square site specifically, has long been known as very archaeologically sensitive. It is not only the site of an

Continued on page 36

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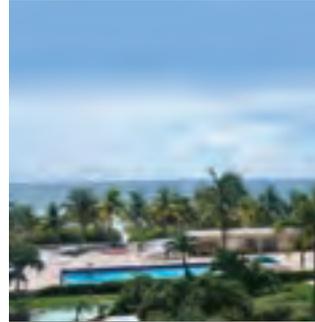
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## Building on the Past

Continued from page 34

ancient Tequesta settlement, but of some of the earliest European settlements too. Fort Dallas was constructed here in 1836 as a cantonment during the Seminole Wars. Later, after the military abandoned the site, Julia Tuttle rehabilitated some of the buildings to make her homestead.

“This was not a mystery,” Carr says. Everyone knew there was material under the land here. “As early as 1869 an archaeologist from Harvard landed there and found some artifacts.”

Jeffries Wyman, the first curator of Harvard University’s Peabody Museum, sailed into Biscayne Bay on the yacht *Azalea* with the intention of exploring, Carr writes in his book *Digging Miami*, published by the University Press of Florida in 2012.

Wyman targeted Indian mounds at the mouth of the Miami River, and gave such precise coordinates that Carr is able to note exactly where his spade hit the ground. Wyman’s journal entries record “large quantities of bones pottery & shells.... Bones of fish, turtle coon,



A “plummet,” or ornamental object, perhaps with ritual power, likely carved from a manatee bone.

birds, deer, shark verteb. Very common — ‘two pieces of worked bone’ & two or three chisels of conch shell.”

He also related battling rain, heat, and “great numbers of mosquitoes” in the process.

For the most part, Wyman’s work failed to inspire his colleagues. South Florida never rose very high on 19th-century archaeology’s list of priorities. The region was too remote, writes Carr, to sustain lengthy investigation. In the 1890s, Henry Flagler’s railroad made it

easier to visit the area, but America’s academics didn’t exactly rush to study ancient Indian culture.

In fact, any evidence of sophisticated structures was immediately ascribed by many scientists to colonists from Atlantis, errant Phoenicians, or even Irish monks. “Most of these scholars believed that the American Indians were not capable of building mounds, and that all monuments and artifacts that reflected any degree of ‘civilized’ art, engineering, or thinking must have an Old World origin,” Carr writes.

If Miami was not going to be valued because of its past, Henry Flagler was going to make sure it would be valuable because of its future.

Once his railroad line was built, Flagler wasted no time breaking ground on the Royal Palm Hotel, the lavish, six-story structure that ushered in the age of South Florida tourism, which opened in 1897. The hotel featured electric lights, elevators, and a swimming pool. It had 450 guest rooms and a staff of 300, and it was built on top of the Tequesta village

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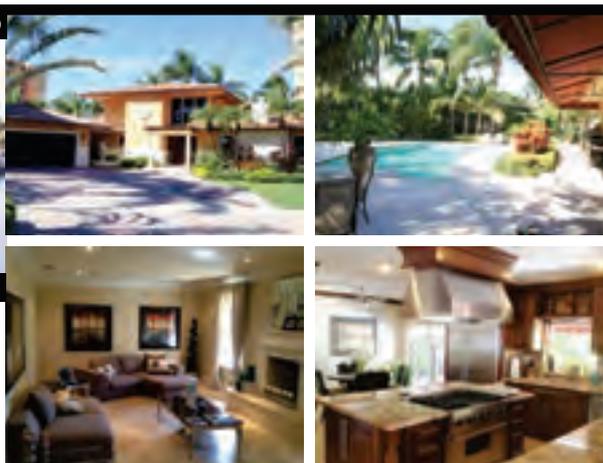
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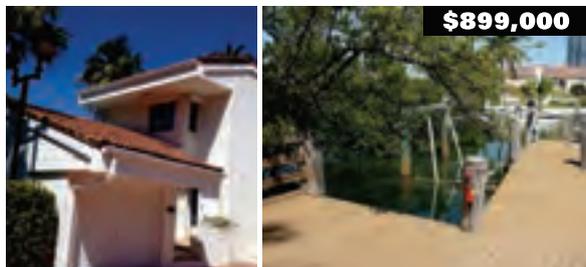
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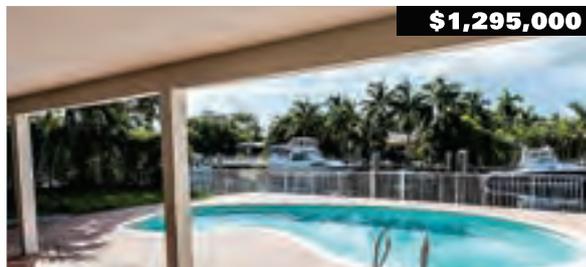
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## Building on the Past

Continued from page 36

that Carr is excavating today.

To 19th-century magnates and their laborers, however, Indian remains and artifacts were at worst an impediment, at best a curiosity. Workers found copious amounts of objects that they unceremoniously tossed aside, including human remains.

At one point the workers gave or sold human skulls to Girtman's grocery store on Flagler Street, where they were sold to tourists as souvenirs. The hotel was destroyed by termites and the hurricane of 1926, and its remains were just as unceremoniously covered over in 1930 to make way for the numerous iterations of downtown Miami to follow.

Because of the area's documented history as an ancient Indian gathering site, Carr was alert for any opportunities to make inquiries under the ground near the Miami River. In May 1998, he was driving over the Brickell Bridge when he saw a wrecking crane demolishing the aged Brickell



**A conch shell celt, or axe, was mounted on a wooden handle and could be used for chopping.**

Apartments on the south bank of the river.

The demolition was occurring in the middle of an area designated as archaeologically important, which meant that an archaeologist's presence was required

by law. Yet the city's staff apparently had neglected to mention this to developer Michael Baumann, who nonetheless agreed to pause construction and hire archaeologists to monitor the site during demolition.

County archaeologist John Ricisak and Carr's Archaeological and Historical Conservancy began assessing the site later that year. When they cleared about 19 inches of topsoil and reached the bedrock, they found what became known as the Miami Circle, a 38-foot-diameter circle carved out of the solid limestone. Nothing like it had ever been seen.

Carr and others have hypothesized that the circle was a place of ritual, given the manpower needed to carve out the bedrock and the totemic nature of the items found there. Others, of course, were free to float their own theories, including one that posited it was an alien landing pad.

The discovery not only helped cement the importance of the city's archaeology ordinance, it also inspired the community to act. Rather than lose this unique piece of history, a public campaign was initiated to raise \$26.7 million in order to buy the two-acre site and preserve it as an archaeological park. The long shadow of that act may have inadvertently affected future discoveries.

Continued on page 40

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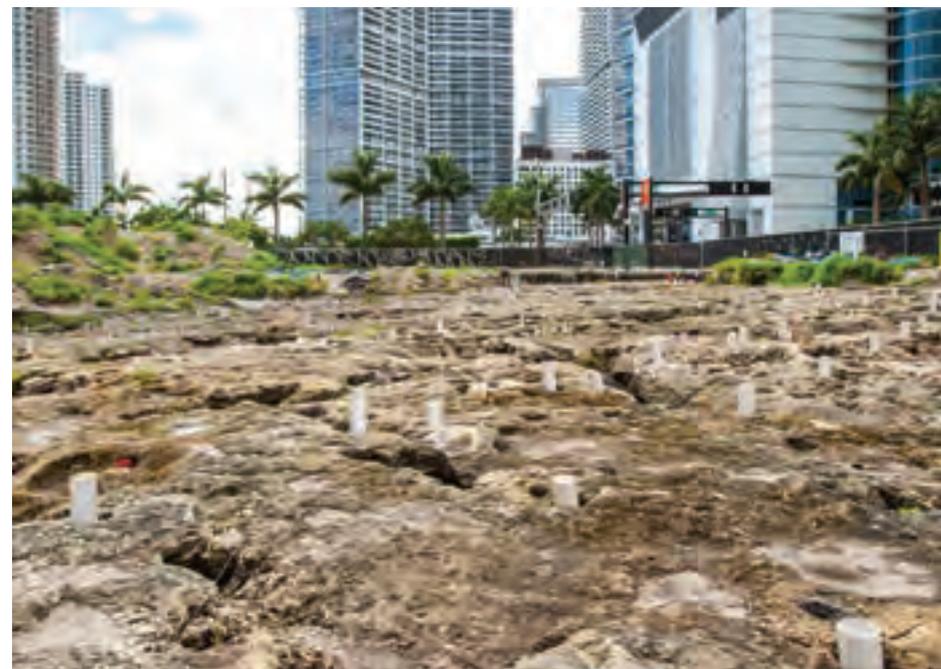
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The city's preservation board will meet again soon to "ensure that the right thing is done."

### Building on the Past

Continued from page 38

Five years later, in 2002, MDM Development announced its intention to develop three parking lots downtown, between Biscayne Boulevard and SE 3rd Avenue, just north of the Miami River. This time everyone — the developer, city officials, and archaeologists — was aware of the laws requiring an assessment, and Carr and his colleagues were called in.

"We did an auguring study, where we dug holes in the parking lot," Carr recalls. They drilled down into the ground and pulled up samples of soil and rock, and they found numerous artifacts. "We provided them with an assessment report, saying there's a site there," Carr says.

At that point the developers knew that before they began building in earnest, they would need to set aside some time and money to pay for the archaeologists to excavate and evaluate.

"MDM has been cooperating with the various agencies for more than ten years, throughout the entire construction process," according to a statement from the company, issued through spokesman Israel Kreps. "Bob Carr and his team have documented the sites, and their findings will be donated to the HistoryMiami Museum."

In 2004, MDM's workers began "peeling away the asphalt," Carr says, in the first of the parking lots. The archaeologists would swoop in to assess a site while workers prepped another

site for them. When the archaeologists finished, they would move to the next area as construction crews moved back to the vacated site. Their initial finds were exciting — voluminous amounts of artifacts and food refuse, providing an ever more detailed picture about life in prehistoric Miami.

But in 2006, when Carr's group began sifting through the ground in the lot northwest of the current five circles site, they found it rich not only with artifacts, but human remains. They uncovered five solution holes, depressions in the bedrock, that were each roughly 15 feet across. In each hole they found the fragmentary remains of about 100 people.

It's a sign of how far we've come that instead of hawking the bones to snowbirds, the developer and archaeologists contacted the Miccosukee and Seminole tribes (actually, it's required by state law now), and arrangements were made to rebury the remains at an undisclosed location. (Neither tribe is a direct descendant of the Tequesta. By the 17th Century, after contact with the Europeans, the Tequesta people were wiped out by disease, battles, and slavery.)

Despite the discoveries, the site's "lethal price tag," as Carr describes it, prevented anyone from thinking about preserving the site. Carr even inquired of state officials if there was a certain threshold in the number of graves that would trigger automatic preservation of

Continued on page 42

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## Building on the Past

Continued from page 40

the site. The answer was no.

The archaeologists worked until 2007, when the great recession stalled backhoes from here to Los Angeles. For another five years, the remaining parcel lay dormant as the loans for big construction projects simply dried up or died with the banks that folded. Without the developer to underwrite the dig, it wasn't until October 2012 that the archaeologists got into the field again. This time it was "Parcel B," the last of the former parking lots MDM planned to develop.

After the backhoes had scraped up the asphalt and the fill underneath it, Carr and his crew divided the parcel into quadrants, and began gingerly sifting through the remaining topsoil with hand trowels, and screening the dirt. The process was painstaking, and the developer wanted them out as soon as possible.

The first finds were parts of the brick foundation for the Royal Palm Hotel's veranda. Then the team began finding ancient Indian artifacts. Eventually they had cleared all the soil down to the bedrock. Then they began assessing all the different depressions and holes in the limestone to determine which were manmade. Ryan Franklin then plotted them on a graph. It was like the old game of making a picture by connecting the dots. When the map was complete, suddenly the patterns were apparent.

"Ryan was able to connect the dots, and that's when we realized there were circles," Carr says. That's also when the pattern of two parallel lines, previously unseen in any Tequesta site, revealed itself. "When we got to the 3rd Avenue Circle, it was sort of a eureka moment," Carr recounts.

In late September, with their work concluding, Carr is at the site one morning with his team, including Franklin and a young Cuban archaeologist named Oscar Pereira. "In Cuba I used to do communist archaeology," quips Pereira, hunched over one of the holes in the bedrock. "Here I do capitalist archaeology."

Nothing could be truer. Just as the type of work Pereira did in Cuba was expected to fit the socialist narrative, the work here, in the shadows of office buildings and hotels, is completely guided by the demands of the marketplace.

By September 27, the archaeologists had packed up their trowels, mesh screens, and maps. The civil engineers from Biscayne Engineering finished taking digital coordinates for a 3D laser map of the site. The loud grumble of engines waited in the wings to take over.

Miami is a young city, and this youth is evident in its enthusiasm for the new. That comes at the expense of our past, say people like historian Greg Bush, when we're unwilling to protect our heritage. Even if that heritage comes with a price. As Bush asked in his e-mail: Where were the civic groups and the rest of the concerned citizens when this site was found?

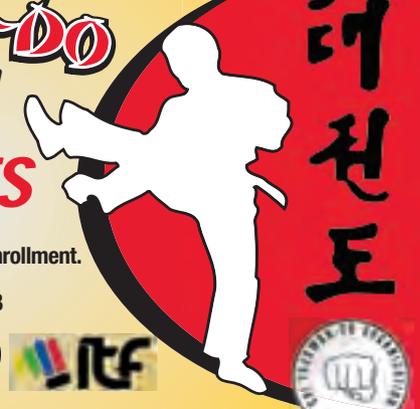
It may just be, as Carr has noted, that a recession-wracked economy in a city facing significant budget woes represents a reality too challenging to overcome. Could some ancient artifacts really stop a billion-dollar development providing jobs and revenue?

Preservation advocates certainly hope so. One lesson from modern archaeology in Miami — efforts largely pioneered by Carr — is that history won't stay buried forever.

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

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# The Road That Time Forgot

Final improvements to NE 2nd Avenue have been as bumpy as the pavement itself

By John Dorschner  
Special to the *BT*

**A** long section of NE 2nd Avenue has become a wretched study in contrasts between the City of Miami's political haves and its have-nots.

Some stretches could be in Paris — smooth streets, curbs, good drainage, bike lanes, and decorative lighting. Other parts feel like Bangladesh — pock-marked and bumpy streets, with poor lighting, and puddles pooling in mud and gravel beside the curbless pavement.

The City of Miami's official response is that it simply decided to divide a 4.1-mile project into segments, without explaining why it chose to complete some sections and postpone others.

The ritzy Design District, home to upscale shops such as Hermes and Pucci, with a powerhouse developer planning much more, occupies a fine section of NE 2nd Avenue, from 36th to 42nd streets.

Just north of that comes a hodgepodge of shops and restaurants, the middle-class Buena Vista residential neighborhood, and Archbishop Curley Notre Dame high school. The roadway there, from 42nd to 51st streets, is akin to a Third World street, with dark lighting and bumpy road — conditions that residents say helped cause the death of a nighttime pedestrian earlier this year. Buena Vista residents have become exceedingly vocal in complaining to politicians that their area has been ignored.

North of Buena Vista, starting at 51st Street and going up to 69th, comes



BT photos by Silvia Ros

**Just north of the Design District, NE 2nd Avenue undergoes a change — from Paris to Bangladesh.**

another excellent section, with designer lamps and trees planted in the swale area. This stretch includes the sprawling campus of Miami Jewish Health Systems, Little Haiti, and the McArthur Dairy plant.

North of that, from 69th to 79th streets, it's back to Bangladesh.

"It's not one United States. It's two United States," complains Mohammed Siddique, who runs the Quike Foodmart on NE 2nd at 70th Street. "People don't

want to stop at a store when they see a street like this," he says, nodding toward the puddles that occupy the swale area in front of his store.

Siddique drives down the avenue frequently and is livid at the contrast. "It's been like this two years now," he says — the time since some areas were fixed up while others were ignored. "Why not fix this problem? I don't understand."

Continued on page 50

# After the Fall

When the deck at Shuckers collapsed, only two waterfront restaurants remained open, but that is about to change

By Erik Bojnansky  
*BT* Senior Writer

**I**t was the second quarter in game four of the NBA finals. The Miami Heat had just scored a basket against the San Antonio Spurs, the crowd cheered, and then it all disappeared, replaced by a plume of smoke and dust.

This wasn't the scene at San Antonio's AT&T Stadium. This was Shuckers Bar & Grill in North Bay Village on the night of June 13, 2013, when a 120-foot-long wooden deck, which served as the restaurant's outdoor dining area, suddenly gave way and fell into Biscayne Bay, sending 100 people, and assorted tables and chairs, into six feet of water.

Today a yellow membrane prevents floating pieces of the 1960s-era deck

from infesting the rest of Biscayne Bay, while the restaurant itself, located on the bottom floor of the Best Western on the Bay Inn & Marina, remains gutted. No one died that night, but at least two dozen people were injured, according to the *Miami Herald*. So far, 13 lawsuits have been filed against Shuckers in Miami-Dade Circuit Court.

But Shuckers might not be finished yet. Soon after the accident, the Grentner family, owners of Shuckers and the Best Western, submitted plans to build a new concrete deck, braced by concrete pilings.

Citing the pending lawsuits, Grentner declines to comment to the *BT*, but interim city manager (and former *BT* contributor) Frank Rollason says the building department is actively working with the owner of Shuckers. "The village is doing everything



BT photos by Erik Bojnansky

**Shuckers, October 10: Still a mess, but plans call for rebuilding the deck, using concrete, not wood.**

it can to help him get open," Rollason adds. "We're not slowing him up."

Open since the late 1980s, Shuckers (1819 79th Street Cswy.) has attracted a following among South Florida residents who appreciated the restaurant's waterfront views, simple American fare (including such seafood dishes as conch fritters, raw oysters, and fish sandwiches), and gritty atmosphere. Boaters could

even dock their vessels by a 65-foot pier behind the restaurant and grab a table.

"It was a killer view, no question," says Peter Zalewski, a real estate consultant who was at Shuckers the night of the accident. "And the prices for drinks were all right. You can get tanked at a fraction of the cost on the Beach."

Continued on page 48

# So *That's* Where Bubbles Ended Up

Michael Jackson's former pet is one among many primates enjoying a new life at the Center for Great Apes

By Elizabeth Hanly  
Special to the *BT*

**P**inecrest Gardens, the former Parrot Jungle, will be the site of a special anniversary celebration and fundraiser on Saturday, November 9. Forty-five chimps and orangutans will be overseeing the festivities, which include musical performances, guest speakers, and an art exhibit and silent auction.

Never mind that the apes will be made of cardboard: Each cutout represents one of the chimps and orangutans living at the Center for Great Apes, a primate sanctuary in central Florida that has its roots in Pinecrest.

Miami native Patti Ragan, who founded the center, will highlight her work with primates and the sanctuary's achievements over the past two decades.

The Center for Great Apes offers the possibility for a second act for 45 chimps and orangutans, many of whom were once stars in the entertainment industry. Michael Jackson's chimp, 33-year-old Bubbles, may be the sanctuary's most famous resident retiree, although 15-year-old BamBam, the orangutan that played "Precious the Nurse" on the ABC soap *Passion* also lives there.

So does 42-year-old Popi, who starred as the girlfriend of the orangutan "Clyde" in the Clint Eastwood film *Any Which Way You Can*. Several of the chimps featured in Super Bowl commercials also live at the center. The list includes elderly circus veterans, like 53-year-old Marcos, who still performs such routines as clapping, bouncing balls, and kicking a drum.

Most people don't realize that these primates can perform for only a handful of years, says Ragan. Then they become too powerful for a trainer to control. "They may live another 40 or 50 years," she adds. "What's to become of them?"

These apes would never survive in the wild, Ragan says during an interview at the center, and "rarely does a zoo have the resources to do the sort of rehab that many of them need."

As if on cue, Knuckles, a 14-year-old chimp suffering from cerebral palsy, rides by in a golf cart on his way home from treatment with a volunteer physical therapist. (A link on center's website offers photos, birthdays, biographical information, and top character traits of all its residents.)

These primates might have lived out their days in a medical lab or as part of a cut-rate roadside attraction. Instead, they've found shelter at a 100-acre wooded sanctuary in the middle of an orange grove in Wauchula, Florida.



Twelve domed enclosures are situated amid a lush forest of hardwoods and fruit trees.

It was 1984 when Patti Ragan began working with great apes. By then she was a successful businesswoman, but years earlier she'd taught school in Miccosukee Indian Village, in the Everglades. She recalls



Patti Ragan picked up Pongo at Parrot Jungle and nursed him back to health.

after-school hours slogging happily through rivers of grass; those memories would help in her search for a sanctuary site.

When a friend gave her a book on zoos and movements to make them more

animal-friendly, she decided to volunteer at Zoo Miami. Nobody, not even Ragan herself, could have predicted what happened next. "I didn't dream of growing up to be Jane Goodall," she says. But she was tired of the business world and looked back fondly at her time in Miccosukee country, where she'd felt "at the root of things."

After considerable soul searching, she traveled to Borneo in 1984 to volunteer with Biruté Galdikas, Ph.D., who became one of "Leakey's Angels," along with Jane Goodall and Dian Fossey, working in the wild on primate studies. There, Ragan tracked wild orangutans and worked to prepare orangutan orphans to return to the wild.

When she came back to Miami five years later, she expected it to be for a short time; she planned to return to the Borneo orangutans. But she received a call from Parrot Jungle, asking her to care for Pongo, a local orangutan orphan.

For more than a year Ragan cradled the infant as she fed him his bottle. She

Continued on page 46

**Center for Great Apes**

Continued from page 45

carried him about in a Snuggli, trying to simulate as closely as possible the nestling environment in which baby apes cling to their mothers, and which is so necessary in the early development of great apes.

Pongo's owner was planning to sell him to the circus, although Ragan didn't know it. She'd imagined a lovely life for him at a zoo. As fate would have it, around the time when he was to leave her care, the "little guy," as Ragan still calls him (he now weighs 270 pounds), became seriously ill. In the space of two weeks, he suffered around 200 grand mal seizures.

A local veterinarian couldn't determine the cause of the seizures, but Ragan didn't quit. A network of friends at Miami Children's Hospital saved the ape, diagnosing meningitis and treating him "under cover," as it were.

Pongo regained his health but now had nowhere to go because of his health and other issues. Meanwhile, as Ragan searched for a home for him, she was hearing stories of other great apes in need. She decided to build a sanctuary for them.

It took four years to find the land she purchased in Wauchula, this after she'd visited nearly 300 properties and had one near-closing that collapsed after local residents realized just who their neighbors would be.

Ragan eventually used every business contact she had to pull together a group of several hundred supporters. Meanwhile, she poured all her savings into the project.

As the story of the Center for Great Apes spread, animal trainers who could no longer care for their primates came to Ragan for help.



Photo by Marilyn Magill

**Talented resident Grub concentrates on creating a lovely painting.**

Many of the apes who arrived at the center weren't even able to recognize fellow apes as their own kind. So Ragan set up a reorientation center, as well as a detox center for animals that arrived addicted to alcohol and cigarettes. Such addictions, she says, made them easier for trainers to control.

The Center for Great Apes is located off a dirt road that ends in a gate. For all the chimp chatter and the long call rumbles of the senior orangutans, this is a world of deep quiet.

The sanctuary isn't open to the public; in this way, the apes have the best opportunity to return to their natural way of life, Ragan explains.

Twelve domed enclosures, between three and four stories tall, are situated amid a lush forest of hardwoods and



**One of Grub's finished works, similar to paintings that will be auctioned off at Pinecrest Gardens.**

fruit trees. They resemble high, domed houses with mesh walls, and at the center of each one is a maze of logs, a sort of jungle gym for climbing.

Myriad firehouse hoses, which offer an approximation of branch-to-branch swinging, hang down from the ceilings. Hammocks hang from the sides of the enclosures. The animals' toys, which include hard hats, garden gloves, tutus, cardboard boxes, and plastic tubs, magazines, and books, are strewn hither and yon.

Each domed enclosure is linked with the others by chutes in an elevated, mile-long, mesh tunnel system that winds through the sanctuary. In those chutes, the apes come as close to lingering in the treetops as captivity allows. The sanctuary also has a special-needs habitat and other buildings.

Because these animals were raised by humans, most of them relish human contact. No staff member would miss one

of the apes' birthday celebrations. The habitats are decorated with streamers and piñatas, and presents and treat boxes are scattered about for discovery. There are cakes, too, covered with raisins, peanuts, and grapes.

Ragan has extended her work beyond the sanctuary and seeks to meet people who can no longer keep the great apes as pets.

One orangutan arrived at the center after living for ten years in a small cage in a garage. More than 35 pounds of feces were matted in his coat. He was so afraid of people that a sanctuary staff member had to lie down beside him and begin the scrubbing with a toothbrush.

Ragan refuses to judge any former owners. "After all, I raised Pongo," she says. "I understand how easy it is to fall in love. Once that happens, one doesn't always consider the consequences. It's important to me that *anyone* with an ape in dire circumstances, for whatever

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Credit: Carl Juso/Miami Herald Staff

**Shuckers**

Continued from page 44

Shuckers' competition in North Bay Village has dwindled over the years. Only about a dozen food-serving establishments — including a Quiznos sandwich shop and a Dunkin' Donuts — currently operate along the Kennedy Causeway, also known as the 79th Street Causeway, the main thoroughfare of this square-mile community of three Biscayne Bay islands.

Alvin Blake, a 48-year resident of North Bay Village and a former city commissioner, remembers a time when restaurants lined the entire causeway. "We were like a restaurant row," Blake recalls. At its height, during the 1960s and 1970s, NBV was home to The Place for Steak, Nick & Arthur's, Billy's Stone Crab, Luau, the Bonfire, and the Top Draw — places that not only had good food but also featured performers like Frank Sinatra and Dean Martin. (Martin even owned a NBV restaurant at the time, Dino's.)

NBV's restaurants and nightclubs attracted large crowds — and trouble.



**Sebastian Barbagallo paid \$6.2 million for this 1.4-acre parking lot just west of Shuckers.**

Mobsters frequented the establishments and occasionally killed one another there. One infamous example was when Anthony "Big Tony" Esperti gunned down Thomas "the Enforcer" Altamura at The Place for Steak in 1967.

Prostitutes also frequented the area, so much so that a *Miami Herald* editorial commented in 1968 that "the strip [Kennedy Causeway] has fielded more prostitutes per foot than any series of dives east of Las Vegas. It is easy to get shot there and easier still to get robbed."

Aiming to shed its sin city image, North Bay Village officials started clamping down on the nightclubs and prostitutes. By the 1980s, NBV had evolved into a bedroom community of blue-collar workers, retirees, and families. Business for many of NBV's old causeway restaurants waned. Soon high-rises were replacing restaurants. During the early 2000s, the L-shaped White Star Plaza, which once housed several restaurants on the south side of Kennedy Causeway, was torn down and replaced

by the 19-story Lexi condominium. Except for Oggi Ristorante and a couple of real estate offices, the Lexi's first-floor retail spaces are empty.

Another residential tower will likely replace The Crab House, a buffet-style restaurant that operated at 1551 79th Street Cswy. for 37 years until this past June, when the eatery was closed down and fenced off. A company called B Developments had bought the 1.9-acre property for \$7.6 million two months earlier. Sebastian Barbagallo, a director of B Developments, says his company plans to knock the restaurant down and build something else in its place. "We're still developing the program, but mostly it's going to be a mixed-use project with some residential and some retail on the lower floor," he says.

B Developments also bought a 1.4-acre waterfront parking lot just west of Shuckers for \$6.2 million in May. That lot was used by Shuckers customers prior to the accident. Barbagallo says B Developments is exploring the possibility of building a condo-hotel there, although

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**NE 2nd Avenue**

Continued from page 44

Siddique isn't sure to whom he should complain. He's been thinking of writing a letter to Sen. John McCain of Arizona — a guy he's seen on TV, but who is more likely to be spending his days thinking about Syria than NE 2nd Avenue.

Rich Raimann, president of the Buena Vista East Historic Neighborhood Association, has a much more focused idea about whom to talk to. Earlier this summer, residents of his homeowners group barraged city and county politicians with letters.

That campaign led to a meeting on July 30 between city and county staffers and Buena Vista residents about what they wanted to see along their stretch of the avenue, Raimann says.

The residents' demands included trees and a new stoplight at NE 46th Street. Restaurant owners along that stretch noted the need for wide sidewalks so they could have outdoor seating and street parking — something the area sorely needs because residents on the side streets are irate about restaurant patrons blocking their driveways.

Residents also emphasize the need for better street lighting — suggesting it might have saved the life of the pedestrian who died.

Raimann, a real estate agent, says he wants to make clear that he isn't angry that the Design District got its section redone two years ago while Buena Vista waited. He understands the street renovations were rushed through in time for Art Basel, the annual December event that "brings a lot of money to the city.... We're not at odds with Dacra," he says of Craig Robins's company that has huge plans to develop the area.

"I completely understand why the Design District should come first,"



**Mohammed Siddique: "People don't want to stop at a store when they see a street like this."**

Raimann adds. "But it's two years later. We've waited long enough."

He says "it's been very unclear" why there have been delays on improving the other stretches. "Everybody is passing the buck."

The county does have an explanation, involving a lengthy series of events, starting with voters approving a half-penny transportation tax back in 2002 and continuing with Obama stimulus funds that became available in 2009.

Frank Calderon, communications manager of Miami-Dade County's Public Works and Waste Management Department, says the NE 2nd Avenue project from NE 20th Street to NE 91st Street was part of the adopting ordinance of the People's Transportation Plan on how to use the tax money.

That means it was in the fundamental plan to persuade voters to shell out an extra half-penny in sales tax. NE 2nd



**Rich Raimann: "I understand why the Design District should come first. But it's two years later. We've waited long enough."**

Avenue improvements were thrown in as a sop to northeast Dade residents as the western county was offered a huge east-west Metrotrail extension, and central Dade was supposed to get a Metrorail line running up NW 27th Avenue to the Broward County line.

County leaders eventually admitted that the plan had "overpromised" transportation improvements to voters. The east-west and north-south Metrorail extensions may be decades away, if they ever get built.

For NE 2nd Avenue, however, the county fairly quickly built the northern section — from NE 84th through NE 91st Street — the Little River commercial area and the village of El Portal.

Calderon says the City of Miami asked the county to let it handle the avenue within city boundaries — from NE 20th Street to NE 84th Street. The sections that have been improved used funds from the 2009 American Recovery and Reinvestment Act, generally known as the Obama stimulus package, money handed out to boost the economy and create jobs.

Plans for other areas — including the Quike Foodmart section and Buena Vista — are slogging through the bureaucratic process, according to the county. Those sections "are still under design by the city," Calderon notes in an e-mail. "The city is currently developing the final cost estimates, right-of-way section maps, plans, and typical sections for county staff to review and approve.... At this time the city has not provided a schedule, as they recently selected a new consultant to finalize the design."

After a half-dozen queries from a reporter, the city recently responded with a statement from spokeswoman Marcia Lopez. "The program was divided into segments," she said in response to a question about why some stretches looked

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{ 8 p.m. } **ANJELICA HUSTON** on *A Story Lately Told: Coming of Age in Ireland, London, and New York* | \$40 (Includes a copy of *A Story Lately Told*)



## Tuesday, November 19

{ 6 p.m. } **PAT CONROY** on *The Death of Santini: The Story of a Father and His Son* and **CASSANDRA KING** on *Moonrise* | \$15

{ 8 p.m. } **SHERMAN ALEXIE** on *Blasphemy* | \$15

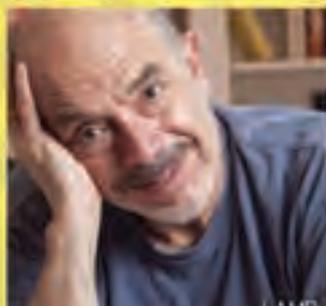
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{ 6 p.m. } **REZA ASLAN** on *Zealot: The Life and Times of Jesus of Nazareth* | \$15

{ 8 p.m. } **CARL HIAASEN** on *Bad Monkey* | \$15

## Thursday, November 21

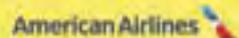
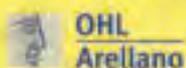
{ 6 p.m. } **WALLY LAMB** on *We Are Water* | \$15

{ 8 p.m. } **TERRY McMILLAN** on *Who Asked You?* | \$15

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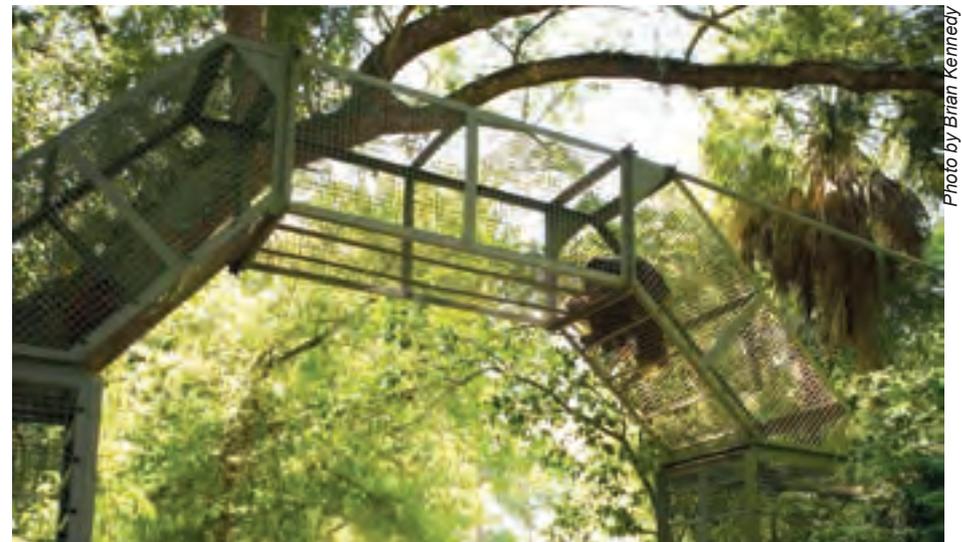


Photo by Brian Kennedy

Elevated chutes connect the 12 enclosures, allowing the apes to linger in the treetops.

**Center for Great Apes**

Continued from page 46

reason, feels comfortable talking with us.”

She worries, however, about the sanctuary’s long-term survival and about finding the resources to create an adequate endowment for it, which is one reason for the November 9 fundraiser and celebration in Pinecrest, where her story began.

A \$50 donation includes the opportunity to hear more of Ragan’s fascinating stories firsthand. Animal rights attorney Steve Wise will attend, as will Bill Ingersoll, a primatologist featured in the film *Project Nim*.

The evening’s music will be provided by guitarist Harry Hmura, who has played with blues legend Muddy Waters and is involved with the foundation Music for Apes, which supports ape rescue and sanctuaries.

A silent auction will feature portraits of the apes, as well as the apes’ own art creations.

All proceeds, both from the donations and the sale of the artwork, will go



**Patti Ragan: “I didn’t dream of growing up to be Jane Goodall.”**

directly toward the care and feeding of the Center for Great Apes residents.

For more information or to purchase tickets, go to [www.centerforgreatapes.org](http://www.centerforgreatapes.org).

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

**Shuckers**

Continued from page 48

it will accommodate Shuckers’ future parking needs. “We talk with Chris [Grentner],” he beams. “We have good relations.”

Barbagallo’s company bought the two properties not long after the North Bay Village City Commission created the Bay View Overlay District in January. Within that district, which covers waterfront parcels along Kennedy Causeway, developers can now build up to 340 feet in

height, says Jim LaRue, NBV’s planning consultant. Before the district’s enactment, developers could only build up to 240 feet on those parcels.

The new buildings won’t just be residential. The overlay district requires developers to include commercial retail in their plans. “We need to retain the businesses,” LaRue explains. “We don’t want to lose that. That is what keeps a thriving urban center.”

Continued on page 54

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**Shuckers**

Continued from page 52

Following the Shuckers accident and The Crab House shutdown in June, just two waterfront restaurants remain on the waterfront. Trio on the Bay, located at 1601 79th Street Cswy., still serves meals from 5:00 p.m. to 10:00 p.m. Tuesday through Thursday, and 5:00 p.m. to 11:00 p.m. on Fridays and Saturdays. Thereafter, the 23,000-square-foot restaurant is rented out to club promoters for events.

Prior to Trio's opening in 2011, Nick & Arthur's, Billy's on the Bay, Barchetta on the Bay, Roger's, and Landry's operated at that location. Pleasure Emporium owner Michael Pulwer was interested in turning the restaurant into an adult club featuring steak dinners and nude female dancers in 2009, but backed out following opposition from residents and city officials.

Benihana, meanwhile, has been serving sushi and teriyaki steaks inside its temple-shaped, two-story restaurant at 1665 79th Street Cswy. since 1973. Jeannie Means, vice president of marketing for Benihana, promises that her company has no plans to close the place. "I can assure you that no changes are intended or planned," she says.

Benihana, a chain of 95 restaurants around the world founded by the late Hiroaki "Rocky" Aoki, has gone through major upheavals. Last year the Doral-based company was bought by the Angelo, Gordon & Co. Private Equity Group for \$296 million. While the takeover was being negotiated, Cole Real Estate, a Phoenix-based real estate investment trust, bought the North Bay Village restaurant and one acre of land

for \$4 million in August 2012.

But don't expect to see bulldozers ripping apart Benihana any time soon. Benihana signed a 20-year lease for the restaurant, which includes an option for six five-year extensions and the right of first refusal for the restaurant's owners to buy the land.

Until recently, the Best Western hotel was also for sale. Barbagallo says the Grentner family took it and the restaurant off the market just three months ago. "We were never in negotiations," Barbagallo adds.

Real estate consultant Zalewski, who is also the founder of CondoVultures.com, doubts there will be many new high-rise towers built in NBV in the near future, excepting the 285-unit Blu at North Bay Village, now under construction. Any new project proposed in NBV won't break ground until 2016 or 2017. By then, Zalewski reasons, the development boom will be softening.

Barbagallo admits that NBV has its challenges. "Right now it's a transit area," he says. "People drive by at 50 miles per hour. They just don't stop."

Yet Barbagallo is hopeful that the restaurants B Developments will build on the causeway beneath its new projects will get some of those commuters to slow down. "It's very important to create a destination," he says, "to develop something very nice."

Zalewski, a North Beach resident, is more interested in the prospects of Shuckers reopening. "I hope they open in time for the NBA playoffs in April and May," he says. "I'd definitely go back. It'll probably be the safest place around."

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

**NE 2nd Avenue**

Continued from page 50

good and others were bumpy messes. She offered no further explanation.

She said the stretch from NE 42nd Street to NE 51st Street — including Buena Vista — is 90 percent designed and construction is expected to start in "early 2014." The segment from NE 20th to 36th streets is 20 percent designed and construction could start in late 2015. The part near Quike Mart — from 69th to 84th streets — is 60 percent designed and also has construction expected for late 2015, two years from now.

For many, the street improvements can't come quickly enough. "It's

hurting us," says Yami Contreras, a staffer at Emilio Robba, an upscale shop selling high-priced "illusion" flowers, meaning artificial, such as a bundle of tall stalks of ersatz bamboo that go for \$1260.

The store is in the 4200 block of NE 2nd Avenue, just north of where the nice stretch of Design District road ends. Contreras suspects that many shoppers stop when they get to the curbless road with its gravelly swale and puddles, and don't visit her store.

Says Contreras: "We don't understand why they stopped fixing the street."

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# Walk the Line

Science and performance art combine to picture Miami under water

By Adam Schachner  
BT Contributor

I've heard one sentiment repeatedly from residents, scientists, and activists concerned with climate change and sea-level rise: Miami will set a global example, either through action or inaction.

This month, November, nationally renowned artists and Miami's concerned residents will collaborate to overcome our glacial approach to confronting sea-level rise. The High Water Line/Miami project is a citywide visualization of rising tides.

On Sunday, November 17, participants will make their way downtown, using industrial chalk markers to create a continuous line to mark anticipated scenarios for sea-level rise. "We'll start on 36th Street and Biscayne Boulevard, marking the six-foot sea-level-rise line all the way

south into Brickell," explains organizer Marta Viciedo.

A similar event will take place on Miami Beach on November 13 and 14. Combining performance art and civic engagement in both projects, participants will express their hopes for a Miami that's willing to adapt to the climate challenges it faces.

Viciedo made a local impact this past March, bringing together Buena Vista's Purple Line mass transit installation (See the BT's "All Aboard for the Future"). She's no stranger to combining artistic endeavor and civic-mindedness. "This is in many ways what Purple Line was about," she says. "Collaborative urban art demonstrations, where it takes the community to make it happen."

High Water Line was conceptualized by New York artist Eve Mosher in 2007, after she began reading reports,



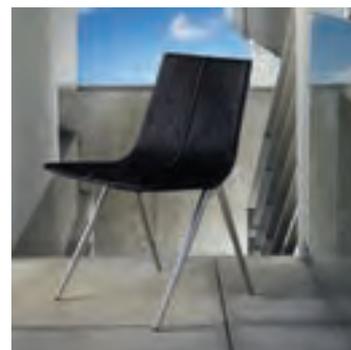
BT photo by Adam Schachner

especially a study done by Columbia University with several federal agencies, about the increasing likelihood of more frequent and more disastrous storms hitting the region.

Mosher was eager to communicate the reality of sea-level rise, from grim reports of flooding in New Orleans to melting Arctic ice. One Bush administration report on climate change, she recalls, "softened the language [of environmental impact], introduced uncertainty, and framed it as an economic benefit."

The Columbia report, published in 2001 by the federal multi-agency Global Change Research Program, described a ten-foot flood zone across the 31-county New York City metropolitan area, which also includes New Jersey and Connecticut.

Mosher adapted the report's data and created a walkable map of Manhattan and Brooklyn, and the High Water Line project began. Using a pushable chalk dispenser like those that mark the lines on a baseball field, she walked a 70-mile path through New York's at-risk areas, marking the high-water line and



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engaging onlookers as she strolled. The project took her about six months.

"I was pleasantly surprised by the great awareness of climate change," Mosher tells the *BT*. "Out of the hundreds of people I talked to, only one didn't believe in climate change, and one didn't believe it was caused by humans."

Then in 2012, the stark reality of Mosher's High Water Line message was realized during Hurricane Sandy.

She recalls watching the storm via social media (fortunately, she didn't lose power) and seeing the water levels rise. Although the ferocity of a storm like Sandy had been predicted in 2001 studies, Mosher was still horrified: "I was witnessing what I had marked — worse, actually."

Sandy's storm surge brought images of a perilous future most of us don't want to confront. Yet Miami has had similar experiences.

The first time I felt the chilling prospect of a watery future was on June 5, 2009. I was consoling my fiancée over the phone as she was trapped in her car for four hours during flooding of Alton Road and 5th Street on South Beach.

That torrential downpour dumped at least ten inches of rain on the Beach in about five hours. The water overwhelmed the city's drainage system, which sends rain runoff into Biscayne Bay. (The photograph accompanying this column was shot on April 3, 2013, in South Beach, with flooding the result of spring high tides.)

Conversations about slow drainage and high tides are now commonplace, but we seem to brush past the true alarm and go straight to annoyance. As recently as October 17, Channel 4, the CBS affiliate, dismissed the South Beach phenomenon under the headline: "Blame the Moon for South Florida's Tidal Flooding."

The report nods to rising sea levels, but more as a rust hazard for the undersides of automobiles than a portent of struggles ahead. There's a lot more than the moon to account for in our gradual inundation, and whether we wish to blame the tides or lame sewer lines, we have challenges to confront.

"While mapping our route, we were talking to some old-timers who were born and raised in Miami Beach," explains Heidi Quante, a national organizer for High Water Line. "They said things

are different on Alton Road. There's more water than ever."

Miami Beach is just one canary in the coal mine, and while its streets may have been transformed into canals occasionally over the years, today's frequent floods should prompt talk about topics more pertinent than the lunar cycle.

The same goes for the City of Miami, which published its climate action plan, the MiPlan, in 2008. The plan, which mostly addresses limiting greenhouse gas emissions from city buildings, makes passing reference to sea-level rise.

Robert Ruano, the former director of the city's Office of Sustainable Initiatives during the drafting of MiPlan, clarified that flooding wasn't the focus: "The plan was not as much about adaptation as it was about mitigation. Sustainability is for the next iteration." The update has yet to be developed.

High Water Line/Miami has arrived at the perfect time to address our climate concerns. "Anything that gives notice or highlights the issue is a good thing," says Debbie Griner of the Miami-Dade Office of Sustainability, whose department helped provide the upcoming project

with reference materials and contacts.

Organizers have concentrated the largest portion of High Water Line/Miami in downtown, instead of the Beach. "A key part [of the project] is to show that water will not only be coming from the east, like many assume," says Quante. "A lot of water will come from the Everglades and the Miami River, which is an equal-opportunity disaster."

At its heart, the High Water Line/Miami will reflect the neighborly interaction of Mosher's original experience. The project organizers are eager to dispel the doom and gloom of climate change, and to talk instead about Miami's "resilient" population.

"There's tremendous potential to help this young, hungry workforce adapt its city before it is too late," says Quante. "If you view this as an opportunity, it is far more hopeful and inspiring than sticking our heads in the sand."

*Volunteers are welcome to help chalk Miami's high-water lines. For more information, contact Marta Vicedo at [marta.vicedo@gmail.com](mailto:marta.vicedo@gmail.com).*

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# Aventura's New Frontier

The city is moving west, if only in name, whether you like it or not

By **Jay Beskin**  
BT Contributor

“Go West, young man,” declared Horace Greeley more than 150 years ago, and the modern-day developers of Aventura have adopted his sage counsel. “Westward ho!” may be the more apropos reference for Aventura’s urban expansion, inasmuch as the play by that name, written by Thomas Dekker and John Webster in 1607, was a satire about the westward expansion of London.

The latter phrase originated among the drivers of the water taxis that took people up and down the Thames between “old” and “new” London. The westward growth of Aventura, by contrast, is not following a natural waterway.

And by degrees, the hub of the city is moving farther from the waters we know.

To be sure, some 23 percent of the city is water, with its bays and waterways, so we are not in risk of turning into a sub-Saharan dust bowl. Yet long-time residents cannot help but experience an odd sense of disorientation when they drive west on Ives Dairy Road, well past I-95, getting almost to U.S. Route 441, and still see the city name shining on the marquee announcing a grand new housing development: Aventura Isles.

This is not intended as a criticism of any sort, or as an endorsement. It’s simply an observation.

Within the South Florida region, municipalities are frequently faced with the quandary that Hamlet asks himself.



Forgive the liberty taken here, but what they ask is this: To beach or not to beach?

Even cities like Fort Lauderdale and Jacksonville, with glorious frontage along the Atlantic, and with bays and canals, generally extend several miles inland. Their residents will see these waterways only when they undertake special outings for that very purpose.

Thus South Florida village elders are always grappling with just how much they should use their beaches to...well...to shore up their reputations.

When the City of Hallandale decided to change its name to Hallandale Beach back in 1999, many of us in city government were inspired to ponder the wisdom of that move.

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Hallandale does have a little stretch of beach along A1A, but it's hard to see how that small expanse of sand defines the city. And compared to Aventura, Hallandale is a dry patch, with less than eight percent water.

It would be interesting to find out if the hotels in Hallandale Beach have experienced a discernible uptick in occupancy in the years since the whole town decided to identify itself as one big beach.

If anything, Aventura might have been a better candidate for adding "Beach" or "Cove" or "Lagoon" or "Fountains" or "Falls" or "Springs" or "Bay" — anything with a wavy, watery, flowing, splashy connotation.

After all, Aventura means "adventure," and the name evokes some spirited or romantic quality associated with both tropical and nautical images. A boat named *Aventura*, for instance, might be captained by a swashbuckling pirate, a dashing yachtsman, or a fearless explorer.

On the other hand, a place called Hallandale that derives its name from a guy named Halland hardly suggests excitement, mystery, or some other dramatic scenario. Adding "Beach" to it

is like adding the title of duke to a fellow named Smith.

To me, Aventura was always the exotic girl on the beach, and Hallandale was the average Joe friend who was trying too hard (no reflection on Mr. Halland, of course).

As far as tourists are concerned, they seem to think that South Florida is all one big beach, divided roughly into two sections: Palm Beach and Miami Beach. Attempts to pinpoint more specific destinations, even within those two regions, are rebuffed by the visitor from the Northeast or the Midwest. Not interested. Just show him the sand and the water — and right now, if you don't mind.

And when these folks find out you live miles — or worse, miles and miles — away from the water, they begin to think you must be a huge loser. For them, Aventura is still a fun destination because there's water and beauty aplenty, even when they can't actually see the ocean.

This new reality that is Aventura-at-Route-441 comes as a bit of a jolt to both locals and outsiders. In our minds, the *adventure* never ventured quite so far inland. What would our gallant captain be doing

so far from the sea, unless his dreams had run aground? Is there a Wild West there, a treacherous territory full of torment and treasure, a trove of untapped potential for the American Dreamer?

Merchants and builders alike are betting that there is, apparently. The houses keep springing up and the businesses are opening alongside them. The California Club strip mall on Ives Dairy Road, long underappreciated and underutilized, is suddenly coming into its own, with new stores injecting renewed life. The parking lot seems more full each time I pass, and there is a distinct buzz of progress in the air.

Clearly, the success of that area will spell greater overall success for Aventura, building up both the city's population and its tax base. People will discover more residential and commercial options, and the road to Dolphin Stadium will exude a greater energy. Before long, the California Club movie theater may even be seen as a real alternative to the one at Aventura Mall. And a lot of us may find that our attitudes about these venues have improved.

Still, the adjustment is likely to take us a while. Some day in the very near future, I know I'll have a friend living in Aventura

Isles, giving me directions on how to visit: "Get off the I-95 on Ives Dairy Road and go west..." I'll glance down at the scratch pad where I faithfully copied his words and wonder to myself: "He *couldn't* have said to go west, could he?"

Then I'll probably remind myself of the Americans who did go West, from Davy Crockett to Sam Houston and John Wayne (just kidding), from the Mormons fleeing persecution and the Gold Rush prospectors looking to get rich quick to the Dust Bowl farmers looking to find work.

From our founding, there's been a great pulse and push along the east-west axis of this country and, for the most part, it has strengthened those who traveled along its track.

We like the feeling of the Atlantic at our backs, with gentle wisps of breeze from the sea pushing us onward to greatness.

So the adventure of Aventura can keep moving westward without eroding the charm of its waterways. There will be no desecration by desiccation. We'll take the gusts from the sea and the gusto it brings, and we'll continue, westward ho!

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

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# It's Friday Night and the High Rollers Are Here

Who needs a downtown casino when St. Martha's has bingo

By Jen Karetnick  
BT Contributor

While Miami developers and citizens scream and shout, pro or con, about the possibility of casino action in our near future, I've discovered a way to scratch my gaming itch right here in my own neighborhood. *Bingo!*

That's right, B-I-N-G-O. I'm not talking about the name-o of the farmer's dog, either. I'm talking about the rampantly competitive, high-stakes games that take place at St. Martha's Parish Hall every month or so. From now on, you're gonna find me there. And don't expect for me to go down quietly in defeat.

Okay, perhaps "rampantly competitive" and "high stakes" are hyperbolic.

The church, in conjunction with St. Rose's, actually sponsors Family Bingo Night as a fundraiser to benefit various groups within the parishes. The games occur roughly every month, and according to the woman seated behind us with her two kids, it's bad manners to gloat over your wins and bemoan your losses.

Oops.

I attended a recent Family Bingo Night that was organized by the Men's Emmaus Group in order to raise money for its annual retreat. Every Bingo game card costs a dollar (you can get a new card for every game or stick with the same one, but you still have to pay up).

A raffle ticket for door prizes, donated by church members, sets you back another



four bits. Scratch-off lottery tickets that have been custom-designed for the event are two dollars, and every one is a winner for some kind of food or drink, also donated by members. Junk-food addict that I am, I was more than thrilled, for instance, to win a free snack bag of ranch-flavored Doritos.

And, yes, there is alcohol for purchase, as well as plenty of real home-cooked

food. We saw trays of baked ziti and chicken pot pie (the specialty of a member of St. Martha's), along with salad and rolls. There's even dessert in the form of cupcakes. If you don't feel like dishing out any more funds, you'll find Styrofoam bowls of peanuts and pretzels, complimentary with your entrance, that adorn the round tables where you sit.

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I'm not sure how much money any of these groups can actually raise, given that the entrance fee is only \$5 and includes a raffle ticket, and that children have free admission. There were perhaps 20 players, and at least 5 of them were kids. We were surprised at the paucity of players, but one gentleman informed us that the night was oddly unattended, and that usually the hall was full.

Yet I guess once the competition heats up, the money does roll in. My husband and I were nearly gloating at the fact that four-dollar glasses of Cupcake Vineyards wine, five-dollar plates of food (overly laden, too), and one-buck Bingo cards were the cheapest forms of dining and entertainment we've had in years, but we still managed to drop \$80.

However, we made our money back on the door prizes alone. The five raffle tickets we had — one with the entrance, four that we'd purchased — won five prizes. They included items that seemed tailor-made for me: a fancy, electric Bundt cake maker (the kind you can only buy on TV or in the Walgreen's "as seen on TV" section); a trivia game about food and dining; and a huge media

umbrella, donated by the church member who works at WSVN-TV and who was also calling the game.

The autographed pictures of *Deco Drive*'s Lynn Martinez and Luis Aguirre went to another raffle winner. But scoring the umbrella more than made up for that disappointment. It should be impossible for me to lose, accidentally turn inside out, or crush in the seat mechanisms of my car, which is where all the compact umbrellas seem to wind up. Well, nearly impossible. When it comes to losing things, I always find a way — except for losing at Bingo.

In other words, I won the very first game, taking home a gigantic jackpot of ... well, \$3. But only because another woman won the same game, so we had to split it. Otherwise, I would have been \$6 in the black. My husband won later on, a \$7 score. Together we earned ourselves a ten-spot — or as one would say in Family Bingo parlance, two platefuls of chicken pot pie.

You might well wonder why my husband and I, two fairly obvious-looking, out-of-place Jews, went to a Catholic

Family Bingo Night in the first place. Come to think of it, maybe we weren't that obvious, as one member consistently tried to persuade my husband to go on the retreat. But really, why would we support a religion not our own?

The truth is that there are myriad reasons, starting with the fact that I'm hardly a bigot. In fact, some of my best friends are Catholic. I'm fortunate that they tolerate me in return. Kidding aside,

**Together we won a ten-spot — or as one would say in Family Bingo parlance, two platefuls of chicken pot pie.**

I'm very comfortable in churches. I used to play flute during masses when I was young and, in the more recent past, during services at the Presbyterian in the Shores.

In addition, Friday nights are difficult for me. By the time the school week is over, I can barely keep my eyes open or stay on my feet, let alone go out with the hubby for an evening's entertainment. A

Friday night at St. Martha's is a no-brainer. When I say the church is in my neighborhood, I mean it really is only a couple of short blocks away. We can walk there in five minutes. Less, if we cut through backyards.

The biggest reason for my churchgoing foray, however, is that I'll play anything, anywhere, anytime, for any reason (except, let's be honest, board games with children). I don't have a gambling addiction and never bet on sports — games that I don't play.

But I was raised on competitive solitaire, backgammon, cribbage, you name it, courtesy of both my card-carrying grandmas, one of whom used to hop on the bus to Atlantic City with a bag full of quarters for the slots. As a result, I love games so much — especially winning them — that once I sit down to compete, be it against other players or the house, it's darn hard to get me back up.

In short, St. Martha's, watch out. This Jew is hot, and she's coming back for more. But look at it this way: The more I play, the more money you raise. It's a win-win.

*Feedback: letters@biscaynetimes.com*



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# Out with the Old, in with the New

After 54 years of shopping pleasure, the Publix at 127th Street may soon bid farewell

By **Mark Sell**  
BT Contributor

If you think shopping is already a pleasure at the 127th Street Mall Publix, just wait.

If all goes as planned, it will eventually get even better, after it gets worse.

Should the Publix dream come true, sometime around 2015, crews will tear down the store building and the deserted medical center behind it, and move an expanded, brand-spanking-new Publix to the south side of the mall property, facing north.

U.S. 1 Fitness will get a new building in the northwest corner. The businesses in the Publix building — H&R Block, Manley's

Jewelry, General Nutrition Center — will also get new quarters in the north building.

Meanwhile, shoppers will get a clear view across the parking lot to the Johnson & Wales University buildings, especially the big parking ramp with the basketball court on top.

Pedestrians walking along NE 17th Avenue — now closed to traffic, thanks to Johnson & Wales and the City of North Miami — will not have to look at Publix loading docks. Under the plan, those will front the north side of 127th Street, just behind the red-bricked Wells Fargo building, with its 20,000 square feet of offices.

Publix and officials from the burgeoning Johnson & Wales campus have quietly



Architectural rendering, details of which could change, of the proposed new North Miami Publix.

worked on this for about a year and sprang the news widely at the October 16 North Miami Board of Adjustment meeting.

It's not a done deal, but Publix has more clout than it used to. It bought the ground land lease, including the shopping center and former medical-imaging building in the back, at foreclosure about three years ago, and that lease has about 45 years to go.

As customers know, the market is getting tired. It opened in May 1959 and

is therefore one of Publix's oldest stores in South Florida. "It's an old store in desperate need of getting remodeled," says Publix spokeswoman Nicole Krauss.

The new store would be 49,000 square feet, rather than 41,000. That compares with 45,000 square feet at the relatively new Biscayne Commons Publix (14641 Biscayne Blvd.) and 51,000 square feet at the expanded Miami Shores Publix (9050 Biscayne Blvd.). The Whole Foods just south



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of NE 123rd Street, opened in May, is 36,000 square feet.

Reaction to the plan is divided, both on the Board of Adjustment and in the community. In fact, at the October 16 meeting, the board rejected 4-3 Publix's request for a number of variances, and then reversed itself and decided to reconsider later, in hopes that its next meeting would include a workshop.

The biggest bugbear among the variances is that the expanded new store would not face the street, as city code mandates, but would sit sideways.

Developer Bernard "Barney" Danzansky, president of Equity Development Group in Boca Raton, said that if the city won't grant a variance on the positioning of the store, the deal is off. He has built 13 Publix supermarkets. This would be number 14.

Kenneth Each, the former North Miami police chief and current planning commissioner who owns three properties on Emerald Drive right across from Johnson & Wales, loves the plan.

"I have looked at the back of that shopping center for the past 30 years and it is despicable. It is absolutely a disgrace," Each told the Board of Adjustment. He said the Publix markets in

Miami Shores and Surfside face sideways to the street, and that Johnson & Wales "did a beautiful job" in closing the adjoining NE 17th Avenue to traffic and turning it into a landscaped brick walkway. He therefore asked for a variance to "this tired, old, dilapidated property."

Ellen Abramson, a Keystone Point activist and prolific e-mailer, begs to differ. "This is insane," she says. "You'd see the Johnson and Wales parking garage with the basketball court on the roof. And you couldn't just walk to Publix from the stores. You'd have to go across the whole parking lot. The northern end would just turn into a strip mall. You're asking for blight."

After the Board of Adjustment reversed course and agreed to reconsider at the December workshop, Danzansky wasted no time making his case. The following night, he met with the Keystone Point Homeowners Association, where his plan was generally well received.

For most tenants in the adjacent four-story Wells Fargo bank building, all these big plans were news. Those happen to include Board of Adjustment member and lawyer Holly Cohen, who voted against the plan, and Councilwoman

Carol Keys, a fellow attorney who appointed Cohen to the board.

Although Danzansky said that notifying tenants was not typical this early in the process, he would be glad to do so between now and the next Board of Adjustment meeting, tentatively on for 6:30 pm, Wednesday December 18, at North Miami City Hall, but subject to change.

**Biscayne Landing update:** At the October 22 North Miami City Council meeting, Oleta Partners executive vice president Herbert Tillman gave his usual smooth presentation on developments at Biscayne Landing, though the subject was rough: contaminated soil.

Yes, he said, Oleta Partners had trucked 194,000 cubic yards of fill from the Brickell CityCentre construction site to Biscayne Landing with the permission of the Miami-Dade Department of Environmental Resources Management (now called the Department of Regulatory and Economic Resources, or RER), which authorized a shipment of 300,000 cubic yards in February and ordered a stop in May when it found aluminum levels well above permissible limits.

None of that particular fill, Tillman said, had been put into lakes, although

other "clean" fill has. He also said that Oleta Partners had paid \$1.7 million for that fill because it could not find fill in that quantity anywhere else, as it was being commandeered for a runway project at the Fort Lauderdale-Hollywood Airport. He did notice the fill looked a little "greenish" but said that is not so unusual.

Vice Mayor Scott Galvin then caught everyone's attention when he said he got a call from Oleta Partners developer Michael Swerdlow, who told him that the city said Oleta would have to pay North Miami \$1 million to keep the contaminated fill on the site and asked if he should pay it. Galvin told him No.

City manager Stephen Johnson said that he'd brought this up to Swerdlow as a "tax," and apologized profusely for not telling the whole council about it.

This should be a teachable moment. Communications between management and council are spotty, and the city manager should keep each member fully, and not selectively, posted, and return calls without fear or favor, whatever the likely vote. This is causing needless trouble on the dais.

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

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# Step Up to the Podium — If You Dare

The Miami City Commission gives new meaning to “bully pulpit”

By Ken Jett  
BT Contributor

Florida received nationwide coverage over the suicide of bullied youngster Rebecca Sedwick. Recent events at Miami City Hall also showcase bullying and are less than flattering to our image.

On September 26, while discussing a proposal to rename parts of District 5 as Little Haiti, Commissioner Michelle Spence-Jones, who leaves office this month, said, “I’m not gonna get into the mud or lie in the mud with the pigs.”

Her response to e-mail messages she’d received from people who were “spewing venom” about Little Haiti and Haitians was

to lecture the city hall audience on how distasteful it all was. Yet she suggested that some venomous Miami residents were pigs! Pot meet kettle. . .kettle meet pot.

I don’t condone insults about Haitians or anyone else, but I do recognize the difference between squelching bad behavior and censoring free speech. Spence-Jones has had a longstanding practice of dismissing legitimate concerns while refusing to engage in frank discussion.

She avoids democratic debate by playing a culture card, which allows her to avoid having difficult discussions. Being from a multiethnic family, I find this tactic both diversional and annoying.

I suspect she wouldn’t have invoked mud and pigs had the comments been directed



Miami City Commission chamber — of horrors.

at a neighborhood not identified by race or ethnicity. Had she received e-mails about, say, Wynwood, it’s unlikely she would have railed against the pigs who were saying degrading things about “Wynwoodians.”

This is more support, in fact, for reconsidering this idea to rename historic neighborhoods, but that’s another column.

We often make allowances when private citizens say stupid or off-putting things, or get crazed about issues they hold dear. It’s somehow less of an affront when they use vulgar language while addressing public officials because we factor in any number of rationales: our rich heritage of freedom of thought, the

individual’s lack of understanding, the heat of the moment.

But I, for one, draw the line at name-calling, bullying, and degradation of the citizenry by those in positions of power and authority.

I expect public officials — elected, appointed, or hired — to honor their positions. I expect them to be well versed in disarming a tense and uncomfortable situation with grace and professionalism. (Stop laughing and keep reading!)

I expect to see professionals in action who shock and awe with their interpersonal skills. I expect more interpersonal resourcefulness than we may see in their

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constituents. I do *not* expect sermonizing, scolding, or throwing-down with the public.

Nonetheless, I see elected officials bullying and demeaning people who are brave enough and committed enough to raise voices in opposition to an issue, even if they lack the skills to persuasively articulate that opposition.

Where did Rebecca Sedwick's bullies learn their craft? I doubt they picked up pointers by attending commission meetings, though they could have.

Authority figures have a moral and ethical responsibility inherent in their high visibility. Officials should be positive role models who encourage even someone like me to be a better person. Instead, I take notes on how to game the system and am tempted to lie in the mud with pigs.

Lest you think I'm bashing Spence-Jones, she isn't alone in having this problem. I saw it in action with Miami Police Chief Manuel Orosa and Commissioner Marc Sarnoff, who have no love lost for watchdog blogger Al Crespo. During a September 12 budget hearing, Sarnoff declared that "a seven-time convicted felon sent a complaint."

Back on January 24, Orosa interrupted Commissioner Francis Suarez

when examining public records requests by interjecting, "Or a convicted felon." Both officials were describing Crespo, who, while not shy about his criminal past, has paid his debt to society — and denies he's been convicted seven times.

Assuming that these Orosa and Sarnoff were trying to discredit Crespo, what was to be gained? What did they hope he would stop doing?

Of course I do see glimmers of professionalism, but I'm more frequently appalled by elected officials who intimidate and humiliate members of the public in order to silence them. When I see this happen, I immediately grow suspicious and want to know why the official is diverting my attention.

What is at stake that makes a personal attack seem like the best strategy? What do they hope to gain by turning someone into the underdog? Public officials should be adept at handling the public, even when personally attacked. When they bully, demean, or attempt to discredit private citizens, it is simply an abuse of power.

Those who hold power tend to dictate the culture within that system. Imagine,

instead, if they would thank members of the public for taking time out of their busy schedules to be involved in the democratic process, especially when presenting dissenting views.

Imagine being commended for bringing enhanced scope to an issue, ensuring a better decision-making process. Imagine an official reporting that he or she had examined a dissenting view, then proceeding to discuss the issue calmly and engagingly.

If Miami commissioners want more support for issues they favor, they should consider an analysis of their own system, including the devious practice of slipping items onto their meeting agendas with little or no notice. That only sparks opposition from the public.

In fact, it might behoove city leaders to enroll in sensitivity and emotional-intelligence training. Afterward, if they're still unable to serve the public without attacking them, they should find new jobs.

The behavior of our local politicians is a good indicator that *all* public officials should become more adept at handling troublesome issues and agitated constituents. And the public shouldn't tolerate the abusive nature of such a system

— we need to find ways to force change. Without outside pressure, the status quo will always prevail.

A new state public-meetings law that went into effect October 1, and the city attorney's memorandum regarding the law, ensures that "members of the public shall be given a reasonable opportunity to be heard on a proposition before a board or commission." This may seem like common sense, but sometimes it takes a decree.

This new right-to-be-heard law covers all types of meetings, including those of community redevelopment agencies, which have a bad habit of excluding public input.

With these protections now enshrined in state law, our local elected officials will have no choice but to develop better skills in handling dissenting voices.

The megalomaniacal behavior frequently on display at Miami City Hall seems to signal that bullying, demeaning, and discrediting people is something to which we aspire. It also reveals a lack of emotional intelligence and resourcefulness.

Stop it, or get out of the sandbox!

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

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# Kids Blossom When Immersed in Arts

Miami's Arts for Learning has grown into a teenage success story

By Anne Tschida  
BT Arts Editor

Far too often, we tend to associate the cultural arts with an elite community, a diversion for the leisure class. But symphonies, chamber concerts, dance performances, art exhibits — these are not just forms of entertainment that only people with extra time and money can afford.

In fact, innovations in music, dance, and the visual arts often take root “in the street” and develop from the ground up. From there, artistic expression can help break barriers and become a great unifier. It also offers people who feel they have little voice, especially young people, a vehicle to finally find one.

Thirteen years ago the organization Arts for Learning/Miami, or A4L, was set up to facilitate arts education in Miami-Dade schools, with the understanding that the younger the pupils were exposed to a vibrant cultural life, the more they would benefit from it.

With initial funding of \$150,000 and the tripartite backing of the national nonprofit Young Audiences Inc., the Miami-Dade public school system, and the Miami-Dade Department of Cultural Affairs, A4L's first mission was to bring to arts education across all the schools, from K through 12.

That mission expanded quickly, recalls founding member and current A4L

director Sheila Womble. “We realized that after-school programs, preschool programs, and summer projects were also important,” and were where the organization could have the biggest impact, particularly in the inner-city.

Womble emphasizes that from early on, A4L stressed the importance of teachers, not just the children, in making the programs successful. It wanted professional and engaged members of the community to participate.

Eventually actors, directors, choreographers, poets, and visual artists would be part of the learning equation as Arts for Learning expanded over the past decade. Today about 60 teaching artists are involved per year, and A4L offers development sessions for the teachers, along with a summer institute.

As Womble points out, arts education is about much more than learning a craft or a discipline that may, on the surface, seem irrelevant in today's market-oriented world. When children are engaged, even having fun while interacting with art, they have a better chance of picking up many more intellectual skills that they'll need as they mature.

For instance, one of the more popular art forms for learning is drumming — it's physical, it's rhythmic, and therefore relatively easy to hold kids' attention, she explains. But the history of percussion, which they also learn, incorporates the history of many of the world's



Students at this past summer's ArtWorks dance co-op.



Lewis Arts Studio students at their closing event.

cultures; it has been used as a mode of communication, in ritualistic ceremonies, storytelling, and dance.

Or how about hand puppets? When making these little creatures, children learn basic assembly and design skills.

But what if the puppets are also examples of endangered species? That's not a bad introduction to a topic that could seem hopelessly boring to eight-year-olds.

Painting, moreover, may seem like a solitary undertaking, but it is known to

Photos courtesy of Arts for Learning



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**Miami teaching artist Loriel Beltran with students.**

be one of the most expressive art forms, especially for children with special needs or who have never really learned to communicate their hopes and fears.

However, that's just one layer.

The process of creation can help children develop problem-solving techniques and critical thinking, says Womble, and this can help prepare them for the larger world they must navigate after leaving school.

In recent years, A4L has concentrated on a summer internship program for high school students, those who indeed will be entering the real world soon.

In 2012, A4L received a \$75,000 grant from the financial firm UBS to pilot a program called ArtWorks. It was conceived as a six-week, paid summer internship for high school students from the area around Wynwood, the epicenter

of contemporary art in Miami, and would therefore include the neighborhoods of Overtown, Liberty City, Wynwood, and Little Haiti.

Although the students weren't required to possess an art background, they did have to submit an application. After six weeks, they would leave with a portfolio and résumé; knowledge of a complete artistic process, whether in dance, music, theater, or the visual arts; and, it is hoped, with an understanding of how to present themselves in further endeavors. The pilot program included 20 students.

This year the Knight Foundation upped the funding, with a Knight Arts Challenge Grant for ArtWorks of \$225,000. On July 31, the 30 interns from this summer topped off their six-week training with a showcase of dance and theater performances titled



**ArtWorks summer interns performing on July 31.**

“A Moment of Freedom,” which took place at A4L's new home, the Light Box at Goldman Warehouse.

It was impressive stuff. But anyone who has followed the output of the students who've gone through A4L programs during the past decade knows that it's rarely amateur hour with them.

Yes, there's incredible creativity and energy in much of what these teenagers and children produce, but also a high level of professionalism. What they bring to our community is as significant and important as the lessons they learn.

From her office in Wynwood, Womble says the organization wants to expand the study disciplines offered — to include film and choral music, for instance. This means they'll need additional instructors — the artistic tent grows bigger, involving more and more people from all aspects of Miami life.

One former A4L instructor and supporter is artist and curator William Cordova, who was represented in the

prestigious Whitney Biennial in New York in 2008. He is curating A4L's first art auction benefit, which will take place online from November 4, then on display at the Bridge Red Gallery in North Miami, and culminate in a silent auction on the final night, November 17.

The list of artist works gathered for the auction is stellar, with such names as José Bedia, Purvis Young, John Espinosa, Robert Thiele, Luis Gispert, and Lou Anne Colodny. These are not just important artists — many of them have also been instrumental forces in the development of Miami's art community. A good fit for Arts for Learning.

*Art Auction Benefit, November 4-15, online bidding. Public viewing November 13-16, with live bidding at the reception on Sunday, November 17, from 2:00 to 5:00 p.m. Bridge Red Studios, 12425 NW 13th Ave., North Miami; [www.a4lmiami.org](http://www.a4lmiami.org).*

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## Culture: GALLERIES + MUSEUMS

**WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT**  
SATURDAY, NOVEMBER 9, 2013

### GALLERIES

**ADAMAR FINE ARTS**  
4141 NE 2nd Ave., Ste. 107, Miami  
305-576-1355  
www.adamargallery.com  
Ongoing:  
Andy Warhol, Alex Katz, Robert Rauschenberg, Donald Sultan, Rene Rietmeyer, Djawid Borower, Brad Howe, Tolla Inbar, Zimmy Migdal, Gretchen Minnhaar, Niso Maman, and Luis Efe Velez  
Through November 30:  
"3-D On and Off the Wall" with various artists

**ALBERTO LINERO GALLERY**  
2294 NW 2nd Ave., Miami  
786-286-7355  
www.albertolinerogallery.com  
Call gallery for exhibition information

**ALEJANDRA VON HARTZ FINE ARTS**  
2630 NW 2nd Ave., Miami  
305-438-0220  
www.alejandravonhartz.net  
Through November 22:  
"Sense of Mendicity" by Danilo Dueñas  
"Insito" by Bernardo Montoya

**ALMA FINE ART**  
2242 NW 1st Pl., Miami  
305-576-1150  
www.almafineart.com  
Through November 17:  
"A Place Away" by Luis Paredes  
November 21 through January 31:  
Esteban Pastorino Diaz

**ART NOUVEAU GALLERY**  
348 NW 29th St., Miami  
305-573-4661  
www.artnouveauartmiami.com  
Through November 4:  
"Photography" by Roberto Lombada

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

**BAS FISHER INVITATIONAL**  
122 NE 11th St., Miami  
DWTWN ArtHouse  
www.basfisherinvitational.com  
November 1 through 24:  
"Urban Variants" with various artists  
Reception November 1, 6 to 9 p.m.

**BLACK SQUARE GALLERY**  
2248 NW 1st Pl., Miami  
786-999-9735  
www.blacksquaregallery.com  
Through November 2:  
"Unraveling Puzzle" by José Cobo  
November 7 through January 5: "Dream Catcher" with José Cobo, Emilio Garcia, Simona Janisova, Stella Rahola Matutes, Pablo Lehmann, and Zhanna Kadyrova

**BRIDGE RED STUDIOS / PROJECT SPACE**  
12425 NE 13th Ave. #5, North Miami  
305-978-4856  
www.bridgeredstudios.com  
Through November 10:  
"Griffiths/Ly" by Robin Griffiths and Tin Ly

**BRISKY GALLERY**  
130 NW 24th St., Miami  
786-409-3585  
www.briskygallery.com  
Call gallery for exhibition information

**BUTTER GALLERY**  
2930 NW 7th Ave., Miami  
305-303-6254  
www.buttergallery.com  
Ongoing: "HOX" by Douglas Hoekzema  
"Sym City" by Yuri Tuma

**CAROL JAZZART CONTEMPORARY ART**  
158 NW 91st St., Miami Shores  
305-490-6906  
www.cjazzart.com  
Through November 17:  
"Palimpsest" with Dona Altemus, Yanira Collado, Purvis Young, Gary Moore, Rick Ulysse, Salvatore la Rosa, Regina Agu, Lou Anne Colodny, Leslie Hewitt, and Gean Moreno, curated by William Cordova



**Alexandra Pirici, *If you don't want us, we want you (performance view)*, intervention in public space, Bucharest, 2011, at Bass Museum of Art.**

**DAVID CASTILLO GALLERY**  
2234 NW 2nd Ave., Miami  
305-573-8110  
www.davidcastillogallery.com  
Through November 20:  
"All Inclusive!" by Melvin Martinez

**DIANA LOWENSTEIN FINE ARTS**  
2043 N. Miami Ave., Miami  
305-576-1804  
www.dfinearts.com  
November 9 through December 31:  
"Criminal Aesthetic Fashion at the Skyscraper Club" by Anna Galtarrosa and Daniel Gonzalez

**DIMENSIONS VARIABLE**  
100 NE 11th St., Miami  
DWTWN ArtHouse  
305-607-5527  
www.dimensionsvariable.net  
Through December 22: "Overhead" by Kevin Arrow  
Reception November 1, 7 to 10 p.m.

**DINA MITRANI GALLERY**  
2620 NW 2nd Ave., Miami  
786-486-7248  
www.dinamitraniartgallery.com  
Through November 9:  
"New Work" by Peggy Levison Nolan  
November 21 through January 24:  
"Stage" by Shen Chao-Liang

**DOT FIFTYONE GALLERY**  
187 NW 27th St., Miami  
305-573-9994  
www.dotfiftyone.com  
Call gallery for exhibition information

**ELITE GALLERY**  
46 NW 36th St., Miami  
754-422-5942  
www.elitefineartgalleries.com  
Through November 30:  
"American Signs" by Ramon Espantaleon  
Reception November 7, 7 to 10 p.m.

## Culture: GALLERIES + MUSEUMS

EMERSON DORSCH  
151 NW 24th St., Miami  
305-576-1278  
www.emersondorsch.com  
Through November 16:  
Catherine Czacki and April Street  
November 23 through December 21:  
"Ideas Are Executions" by Siebren Versteeg and Dave Hardy

FREDRIC SNITZER GALLERY  
2247 NW 1st Pl., Miami  
305-448-8976  
www.snitzer.com  
Through November 21:  
"The Modern Prometheus" by Timothy Buwalda

GALLERY 212 MIAMI CONTEMPORARY ART GALLERY  
2407 NW 2nd Ave., Miami  
516-532-3040  
www.gallery212miami.com  
Through November 23:  
"Fall Group Exhibition" with Michael Perez, Matt Stock, Carol Reeves, Robin Noel Hiers, Enrique Mochado, Charlotte Harber, Artie Sandstone, Cema Mendes, David Haradin, Aaron Hill, Fred Love, Alicia Erminy, and Sean Murdock

GALLERY DIET  
174 NW 23rd St., Miami  
305-571-2288  
www.gallerydiet.com  
November 7 through 30:  
"Banter" with Borden Capalino, Marianne Eigenheer, Brian Fridge, Nicolas Lobo, Nathalie Provosty, and Cordy Ryman, curated by James Cope

GUCCIVUITTON  
8375 NE 2nd Ave., Miami  
www.guccivuitton.net  
Through November 23:  
"Rococo Chanel" by Lorie Beltran  
November 30 through January 11:  
"I know the master wasted object" by Cristine Brache

HAROLD GOLEN GALLERY  
2294 NW 2nd Ave., Miami  
305-989-3359  
www.haroldgolengallery.com  
Call gallery for exhibition information

IDEOBOX ARTSPACE  
2417 N. Miami Ave., Miami  
305-576-9878  
www.ideobox.com  
Through November 22:  
"RIVOTRILANHEDONIA" by Aldo Chaparro

JUAN RUIZ GALLERY  
301 NW 28th St., Miami  
786-310-7490  
www.juanruizgallery.com  
Through November 16:  
"Fractures" by Victor Vazquez  
November 26 through February 1:  
"Urban Ouroboros" by Betsabee Romero  
KABE CONTEMPORARY  
123 NW 23rd St., Miami  
305-573-8142  
www.kabecontemporary.com

Through November 28:  
"Oleo" by Karmelo Bermejo

KAVACHNINA CONTEMPORARY  
46 NW 36th St., Miami  
305-448-2060  
www.kavachnina.com  
Through December 4:  
"Laura's World" by Sandro de la Rosa  
November 7 through December 4:  
"The Sinners" by Armando Romero  
Reception November 7, 6 to 10 p.m.

KELLEY ROY GALLERY  
50 NE 29th St., Miami  
305-447-3888  
www.kelleyroygallery.com  
Through November 16:  
"The Pull of Tide" by Mira Lehr

LOCUST PROJECTS  
3852 N. Miami Ave., Miami  
305-576-8570  
www.locustprojects.org  
November 9 through December 21:  
"Intethe (Sketch for an Opera)" by Nicholas Hlobo  
Reception November 9, 7 to 10 p.m.

MIAMI-DADE COLLEGE MUSEUM OF ART AND DESIGN  
Freedom Tower  
600 Biscayne Blvd., Miami  
305-237-7700  
www.mdcroad.org  
Through November 2:  
"Traveling Forms" by Leandro Vazquez  
Through November 17:  
"A Painter and Her Audience" by Antonia Eiriz  
"Elaborate Webs/Striking Exploits" by Anne Austin Pearce and Sara Stites

MICHAEL JON GALLERY  
122 NE 11th St., Miami  
305-521-8520  
www.michaeljongallery.com  
Call gallery for exhibition information

NINA TORRES FINE ART  
1800 N. Bayshore Dr., Miami  
305-395-3599  
www.ninatorresfineart.com  
Through November 20: Philippe Pastor

N'NAMDI CONTEMPORARY GALLERY  
177 NW 23rd St., Miami  
786-332-4736  
www.nnamdicontemporary.com  
Through November 7: "The Other City" by Juan Logan

NOW CONTEMPORARY ART  
175 NW 25th St., Miami  
305-571-8181  
www.nowcontemporaryart.com  
Call gallery for exhibition information

O. ASCANIO GALLERY  
2600 NW 2nd Ave., Miami  
305-571-9036  
www.oascaniogallery.com  
Through November 25:  
"Spring Collection 2013" with Carlos Cabeza, Francisco Salazar, Nanin, Jorge Blanco, Hester, Anrika Rupp, and Victor Lucena



Lorie Beltran, *Figure*, oil on glicée, 2013, at Guccivuitton.

### Melissa's Pick

Since its inception as an artist-run gallery that eschews Miami's more glamorous impulses in favor asking critical questions, Guccivuitton has emerged as a source of vital, exciting artwork. Lorie Beltran's latest solo exhibition, "Rococo Chanel," is a playful exercise in deconstructing images and objects. Beltran sets his sights on wealth, taste, and intention, transforming luxury advertisements, symbols, and kitsch into formal works of art. In an act appropriate to its subject matter, this exhibition will disappear right before the art fairs and their fashion-savvy sponsors come to town.

— Melissa Wallen

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The Sunny Isles Beach Jazz Fest is made possible with the support of the Miami-Dade County Tourism Development Council, the Miami-Dade County Department of Cultural Affairs, the Cultural Affairs Council, the Miami-Dade Mayor and Board of County Commissioners.

Tickets available at:  
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## SunnyIslesBeachJazz.com

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## Culture: GALLERIES + MUSEUMS

ONCE ARTS GALLERY  
170-C NW 24th St., Miami  
786-333-8404  
www.onceartsgallery.com  
Ongoing:  
Pablo Gentile, Jaime Montana, Jaime Apraez, and Patricia Chaparro

PAN AMERICAN ART PROJECTS  
2450 NW 2nd Ave., Miami  
305-573-2400  
www.panamericanart.com  
Through November 23:  
"Vanitas" by José Toirac and Meira Marrero

P.S.H. PROJECTS  
72 NW 25th St., Miami  
305-576-1645  
www.pshprojects.com  
Through November 10:  
"Breaking News" by David Palacios  
"MADA New Media Festival: Raul Marroquin and Friends" with various artists  
November 21 through January 26:  
"Art & Toys" with Flix, High ME, Chanoir, Carlos Zerpa, Blue & Joy, J Field, Benito Laren, SFZ, Nina Dotti, Consuelo Castañeda, Muu Blanco, Luis Salazar, and Alfredo Salazar

ROBERT FONTAINE GALLERY  
2349 NW 2nd Ave., Miami  
305-397-8530  
www.robertfontainegallery.com  
November 9 through 23:  
"Refresh" by RYCA  
Reception November 9, 5 to 8 p.m.

SPINELLO PROJECTS  
2930 NW 7th Ave., Miami  
786-271-4223  
www.spinelloprojects.com  
Call gallery for exhibition information

SWAMPSPACE GALLERY  
150 NE 42nd St., Miami  
http://swampspace.blogspot.com/  
swampstyle@gmail.com  
Call gallery for exhibition information

UNIVERSITY OF MIAMI GALLERY  
2750 NW 3rd Ave., Ste 4, Miami  
305-284-3161  
www.as.miami.edu/art  
November 5 through 22:  
"Human Nature and the Oblivion of Being"  
by Sean Black  
Reception November 9, 2 to 9 p.m.

UNIX FINE ART GALLERY  
2219 NW 2nd Ave., Miami  
305-496-0621  
www.unifineart.com  
Ongoing: Alexis Torres  
Through November 19:  
"American Le-Trina" by Williams Carmona  
November 23 through January 9:  
"The Colors of Life" by KwangHo Shin and Marcello Lo Giudice

WALTMAN ORTEGA FINE ART  
2233 NW 2nd Ave., Miami  
305-576-5335  
www.waltmanortega.com  
November 9 through December 10: Richard Butler  
"Hybrid" by Jorge Enrique

WYNWOOD WALLS  
NW 2nd Avenue between 25th and 26th streets  
305-573-0658  
www.thewynwoodwalls.com  
Ongoing: "Wynwood Walls" with Aiko, avaf, b., The Date Farmers, Faile / Bast, Futura, How & Nosh, Invader, Jeff Soto, Kenny Scharf, Liqen, Logan Hicks, Nunca, Os Gemeos, Retna, Roa, Ron English, Ryan McGinness, Saner & Sego, Shepard Fairey, Stelios Faitakis, Coco 144, Gaia, Interestni Kazki, Joe Grillo, Neuzz, P.H.A.S.E. 2, Vhils

ZADOK GALLERY  
2534 N. Miami Ave., Miami  
305-438-3737, www.zadokgallery.com  
Through January 4:  
"Songs of Freedom" by Maria Magdalena Campos-Pons

### MUSEUM & COLLECTION EXHIBITS

ARTCENTER/SOUTH FLORIDA  
800 Lincoln Rd., Miami Beach  
305-674-8278

www.artcentersf.org  
Through November 3:  
"On Location: Carol Jazzar Contemporary Art" with Robert Huff, Kuhl & Leyton, Jorge Pantoja, David Rohn, and Roberto Visani  
Through November 17:  
"Correspondences" by Marina Font and Amalia Caputo  
November 16 through January 12:  
"Between Walls" by Juan Lopez, curated by Susan Caraballo  
Reception November 20, 6 to 10 p.m.

BASS MUSEUM OF ART  
2100 Collins Ave., Miami Beach  
305-673-7530  
www.bassmuseum.org  
Through November 3:  
"Rufus Corporation" by Eve Sussman  
"Time" with various artists

CIFO (Cisneros Fontanals Art Foundation)  
1018 N. Miami Ave., Miami  
305-455-3380  
www.cifo.org  
Call gallery for exhibition information

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

FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM  
10975 SW 17th St., Miami  
305-348-2890  
thefrost.fiu.edu  
Through December 8:  
"Eternal Cuba: The Darlene M. and Jorge M. Perez Collection at FIU" with various artists  
Through December 31: "Deep Blue" by Javier Velasco  
Through January 5:  
"Crisis and Commerce: World's Fairs of the 1930s" with various artists  
"Naturalism/Artificiality: Expeditions and Research of the Herbarium of Artificial Plants" by Alberto Baraya  
"From Africa to the Americas" with various artists  
Through February 2:

"Tracing Antilles" by Humberto Castro

LOWE ART MUSEUM, UNIVERSITY OF MIAMI  
1301 Stanford Dr., Coral Gables  
305-284-3535  
www.lowemuseum.org  
Through February 9:  
"Terrestrial Paradises: Imagery from the Voyages of Captain James Cook" with various artists  
Through April 27:  
"The Art of Panama" with various artists

MUSEUM OF CONTEMPORARY ART  
770 NE 125th St., North Miami  
305-893-6211  
www.mocanomi.org  
Through November 3:  
"Love of Technology" with Luis Fernando Benedit, Ian Cheng, Jason Galbut, Lena Henke, Morag Keil, Oliver Laric, Ben Schumacher and John Keenen, Josh Smith, Jack Strange, Anicka Yi, Andrea Zittel, Calla Henkel, and Max Pilegoff

THE MARGULIES COLLECTION  
591 NW 27th St., Miami  
305-576-1051  
www.margulieswarehouse.com  
Through April 26:  
"The Margulies Collection at the Warehouse" with Doug Aitken, Cory Arcangel, John Chamberlain, Willem de Kooning, Leandro Erlich, Michael Heizer, Donald Judd, Sol LeWitt, Richard Long, Isamu Noguchi, George Segal, Richard Serra, Tony Smith, and Franz West, curated by Katherine Hinds  
"The Wisdom of the Poor: A Communal Courtyard" by Song Dong  
"Calzolari, Kounellis, Pistoletto" by Arte Povera  
"Paintings and Sculpture 1986-2006" by Anselm Kiefer  
"Foto Colectania Foundation, Barcelona, Spain, Chema Madoz" with various artists

THE RUBELL FAMILY COLLECTION  
95 NW 29th St., Miami  
305-573-6090  
http://rfc.museum  
Call gallery for exhibition information

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

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### Music Is Rajasthan's Gift to the World

The Manganiyars of Rajasthan are hereditary musicians, known for their classical folk music (the Roma likely originated in this area of northwest India). This touring group of 40-plus performs from individually lit “boxes,” one atop the other, purposefully reminiscent of the “shop windows” in Amsterdam’s red-light district. The staged work by Indian director Roysten Abel, **The Manganiyar Seduction** “begins quietly with a solitary desert fiddle, but builds to an ecstatic eruption of sound, light, and color, as the Manganiyar community takes audiences into and beyond their world.” It’s part of MDC Live Arts and takes place **Friday, November 8**, at 8:00 p.m. at the Miami-Dade County Auditorium (2901 W. Flagler, Miami); tickets range from \$27 to \$47. For more information, visit [www.mdclivearts.org](http://www.mdclivearts.org).

### Sound the Jazz Gong

For Tigertail Production’s first performance of the season, it is bringing in avant-garde jazz innovator and guitarist Eugene Chadbourne for a duet with hip Japanese percussionist and gong master Tatsuya Nakatani, who wowed Miami audiences last year. That these two guys like to play around with sounds and instruments is an understatement. Their collaboration produces something unique — and memorable. They’ll appear **Saturday, November 9**, at 8:30 p.m. at the Miami-Dade County Auditorium (2901 W. Flagler St., Miami). Tickets are \$25; go to [www.tigertail.org](http://www.tigertail.org) for more.

### A Culinary Tradition of Spanish Design

Combine art, design, and food with the 500th anniversary of Ponce de León’s landing, and you’ve got AC/E’s **Tapas: Spanish Design For Food**, which opens **Saturday, November 9**, and runs through Art Basel week. The exhibit, in the fabulous Moore Building (4040 NE Second Ave., Design District), is making just four stops worldwide: Tokyo, Seoul, Washington, D.C., and Miami. It uses 200 design objects in four categories — kitchen (design and preparation), table (cutlery and tableware), food (creations from Spanish chefs), and wine — to illustrate the blend of tradition, design, and innovation. There

will be talks, film screenings, and workshops during the run. Call 305-606-7295 or log onto [www.accioncultural.es](http://www.accioncultural.es).

### Flamenco for the New Millennium

The Casa Patas Flamenco Foundation sponsors **Templanza** as part of the a FUNDarte series. Dancers José Antonio Jurado and Isabel Rodriguez “bring modern-day sensibilities to traditional *tablaó*.” Jurado, who created *Templanza*, calls it an exploration of “the power of the creative impulse that can range from calming the spirit to erupting in deep emotions.” The performance takes place at the Miami-Dade County Auditorium (2901 W. Flagler St., Miami) on **Sunday, November 10**, at 6:00 p.m.; tickets cost \$22; [www.fundarte.us](http://www.fundarte.us).

### Miami, We Are Sunk

Last month’s full-moon flooding of the streets in South Beach and Mid-Beach was strange — the days were cloudless, but water washed up on sidewalks and stalled cars. What gives? A frightening rise in sea levels, according to celebrated NPR correspondent Alex Chadwick. In his report *Burn: An Energy Journal*, to be podcast **Friday, November 1**, and broadcast on WLRN radio on **Tuesday, November 14**, at noon, Chadwick highlights Miami, and not in a good

way, suggesting we’ll be underwater in as little as 15 years, and that Miami will “sink” before New York and New Orleans.

### Music and Food in Little Haiti

**Big Night in Little Haiti** has ingrained itself into Miami’s cultural life. The *free* event held the third Friday of each month attracts a diverse crowd and good music. Presented by the Rhythm Foundation, the **Friday, November 15**, event runs from 6:00 to 10:00 p.m. and features the Haitian group RAM, a self-described vodou, roots, and rock band that has long been popular here, and which has a fascinating history. Band leader Richard A. Morse (RAM) is a Princeton-educated musician who for years managed the landmark Port-Au-Prince Oloffson Hotel, where his group played politically provocative music. It’ll be a nice big night, with food and beer in the courtyard of the Little Haiti Cultural Center, 212 NE 59th Terr., Miami. Details at [www.rhythmfoundation.com](http://www.rhythmfoundation.com).

### A Pretty Good Dog’s Life

Your dog is welcome — no, personally invited to attend the main fundraising event of the year for the Humane Society of Greater Miami. The 17th annual **Brunch for the Animals** will take place **Sunday, November 17**, from 11:30 a.m. to 2:30 p.m., at the Fontainebleau Miami Beach hotel



### Song and Dance From the Heart of Brazil

The Brazilian state of Bahia has a diverse history. The capital city of Salvador served as the Portuguese administrative capital of its New World colonies for centuries, and a center of the slave trade — 37 percent of all slaves from Africa wound up in Bahia. **Balé Folclórico da Bahia**, Brazil’s biggest folkloric dance troupe, reflects these traditions. Its 38 dancers, musicians, and singers, in spectacular costuming, leave audiences breathless with their interpretations of old African dances, the unique Brazilian *capoeira*, and another Brazilian specialty, the samba. The company returns to the Arsht Center for the Performing Arts (1300 Biscayne Blvd., Miami) on **Friday, November 8**, at 8:30 p.m. Tickets from \$35 to \$65; [www.arshtcenter.org](http://www.arshtcenter.org).

(4441 Collins Ave., Miami Beach). Okay, feline types can come too. We two-legged creatures get brunch and cocktails for \$150; four-legged ones get treats and entry for free. Call 305-696-0800 or go to [www.humanesocietymiami.org](http://www.humanesocietymiami.org).

### Two Blues Giants Who’ll Rock the House

Back in the day, even on the coldest of Chicago nights, blues legend Buddy Guy was known to take his guitar with a really long extension cord out to the street from the bar where he performed, making a music party for everyone — no matter where he went. That kind of electricity and interaction should infuse the **Buddy Guy and Jonny Lang** concert, coming to the Arsht Center for the Performing Arts (1300 Biscayne Blvd., Miami) on **Thursday, November 21**, at 8:00 p.m. Tickets range from \$39 to \$79; [www.arshtcenter.org](http://www.arshtcenter.org).

*Compiled by BT arts editor Anne Tschida. Please send information and images to [calendar@biscaynetimes.com](mailto:calendar@biscaynetimes.com).*



### On a Slow Boat to Stiltsville

The few remaining houses of Stiltsville, out in the shallows of Biscayne Bay, are shadows of their old selves, empty now and reduced to a mere seven dwellings. But they still capture the imagination and evoke that spirit of a roguish Florida. The **Stiltsville, Key Biscayne, and Cape Florida Light House** boat tour from HistoryMiami (101 W. Flagler St., Miami) will revisit those days when folks lived and played out at sea, when boats smuggled rum, when the Lighthouse played a part in the First Seminole War. The tour on **Sunday, November 10**, lasts from 9:00 a.m. to 11:30 a.m. Tickets are \$54 for non-members, \$44 members. See [www.historymiami.org](http://www.historymiami.org) for details.

# Biscayne Crime Beat

Compiled by Derek McCann

## Girl Power Finds a New Niche

*100 Block of NE 84th Street*

Guess gender equality runs across the board now. Should we be relieved when all areas of our lives are affected by it? In this scenario, we have a home invasion, likely from a spurned lover. But here the spurned lover was a woman, who bashed down a door and pushed the male homeowner to the side. She then vaulted into the bedroom and attacked her intended target as that woman slept. Imagine waking up to that. The male homeowner intervened and called the police, but the intruder was soon long gone. No arrests have been made yet, but it does demonstrate that girl power has

entered the home-invasion market. So be on the lookout. Miami's women are taking back their city.

## Smoker Makes a Remote Connection

*5800 Block of NE 6th Court*

The woman wasn't able to sleep, so she went to her garage to have a smoke (that won't help you sleep). This was in the morning hours, and just as she lit up, she saw her garage door open. Thinking she might have activated it accidentally, she hit the button to close it. But it opened again, and this time, she saw a pair of skinny legs and white tennis shoes on the other side! She screamed at the top

of her smoker's lungs, and the mystery garage-door opener ran off. The woman had lost the remote device a week before and it had now gotten into dubious hands. No arrests as of press time.

## Neighborly Deposits

*400 Block of NE 71st Street*

Burglars of late have been hitting this area, and the methodology has been similar, leading police to search for a single culprit. Entry to this home was made through a rear window and pilfered items include two flat-screen televisions. Since the culprit didn't have a car to load the stolen items into, he used a neighbor's yard as a "safe house," leaving the goods there until the police arrived. In previous cases, he would have waited somewhere

else until police left, then retrieved the items. This time the items were found because a neighbor witnessed the event; she can identify the subject if need be. Residents in the area may want to cut those lush bushes in their backyards to avoid future criminal deposits.



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## Deep Pockets (Literally) Lead to Just Lint

400 Block of NE 82nd Street

It's nice to have cash around the house in case we have one of those bank runs the right wing keeps warning us about. But \$6000 in the pockets of your jeans? The burglar in this incident seemed to know just where those jeans were (no forced entry) and took the cash, plus a change jar for good measure, and a computer. The coins will likely pay for a getaway bus ride. No arrests by press time, but this incident occurred between the hours of noon and 5:00 p.m., which are actually banking hours.

## Stealing From the Office

100 Block of NE 40th Street

Even at work, one needs to be aware that people are watching for you to reveal some sort of inattentiveness. This person left her cell phone lying around and suddenly it was gone. She asked co-workers if they'd seen it, but none of them had. She called her number in an effort to track it and was horrified to hear a male voice answer. He told her he was getting on the bus

and hung up. Subsequent calls to him have not been returned.

## Keep That Phone on Vibrate

NE Miami Place and 62nd Street

Think it through before you call someone. Maybe it's not a good time. Maybe the callee is deeply involved in some personal business with consequences. In this case, the victim was approached by a hood asking for a dollar. The victim refused; the thug then asked to borrow his phone and was told the phone didn't work. The phone rang just then, however, and this angered the Boulevard scum. He threw the victim to the ground and cursed at him: "Give me your f\*\*\*ing phone!" The victim surrendered the phone, and the thug ran off with it. This is a sad time in our city when badly timed calls lead to low-class thuggery.

## Background Check Fail

5500 Block of NE 4th Court

An employee at the News Lounge was seen loading boxes of liquor into his car, a 1998 classic Oldsmobile, no less. He had the temerity to load ten boxes into the trunk. A security guard approached

him as he tried to leave, but the employee drove off. He did display a scrap of decency and called the owner to apologize, stating that he'd only taken three bottles of liquor, as if that would be okay. Police will be searching for the man, and the News Lounge will need to find a suitable replacement, for both the liquor and for the employee.

## Quick and Easy Score

NE 79th Street and N. Miami Avenue

Pumping gas is a drag, especially at this gas station with its army of panhandlers who confront you while you're standing there, pump in hand. In this incident, the victim placed his cell phone on top of his car. In a Biscayne minute, an opportunist on a bicycle pedaled by and grabbed the phone. With pump in hand, the victim couldn't take immediately action so the culprit made off with his property. Friends, please keep those things in your pockets at all times!

## We're Really Losing It, People

NE 18th Street and Biscayne Boulevard

Some people bike their way around town. While some drivers (and pedestrians) find them annoying, it's still their right. Others

take public transportation, and in this incident, a perp tried to remove a bike from the bus rack. When a friend of the bike's owner intervened, the thief pulled a knife on him, got on the bike, and started to ride away. The bike's owner got off the bus, only to have the crooked cyclist pull a knife on him, too. So...some cyclists we see may have just committed a crime, and maybe it's okay to bump them off the road? You did not hear this from us.

## More Cell Phone Drama

8 NE 1st St.

The man walked into a store and demanded that his cell phone be repaired, right then and there. The clerk had other customers, which seemed to make this man extremely irate. Apparently he wanted to let the clerk know just how important he was. He grabbed a laptop and threw it to the floor, shattering it and rendering it unusable. The loon then ran out of the store; there was no camera surveillance, so no way to find him, save for the clerk's description. The shaken clerk was issued a case card.

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# Shark Valley: Open for Business Again

You own Everglades National Park, so get out there and take advantage of it!

By **Jim W. Harper**  
BT Contributor

National parks are expendable. Pointless. Un-American. That's the message sent by the government shutdown in November that kicked out campers, furloughed employees, and barricaded hundreds of national parks and monuments across the country.

Do not enter. Do not go fishing with your kids. Do not enjoy places that your hard-earned tax dollars paid for. This land is not your land.

Among the nation's casualties was Florida's grandest open space: Everglades National Park. The park and surrounding businesses would have hosted more than 20,000 visitors during this period, based on an annual visitation of nearly 1 million. Lost revenue easily totals several million dollars.

But the loss was more than dollars and common sense. Fishing guides in the Keys had staged a protest to demand entrance into Florida Bay. Sorry, Charlie.

Scientists traveling from Atlanta to conduct research were turned away. Too bad, Chad.

Families that had planned and saved could not relax in the River of Grass.

Later, alligators.

Foreign tourists found the whole situation lost in translation. ¡Coño!

When national parks close, South Florida loses more than most regions, as it contains all three of Florida's national parks: Biscayne National Park in Miami-Dade County, Everglades National Park across three counties, and Dry Tortugas National Park in Monroe County. Combined with the vast Big Cypress National Preserve, nearly one-third of the land south of Lake Okeechobee enjoys federal protection.

Wetlands once covered the entire region. Established in 1947, Everglades National Park is a remnant of the vast Everglades system that was chopped into pieces during the 20th Century for the sake of flood control, agriculture, and development.

Today the Comprehensive Everglades Restoration Plan leads a state and federal partnership to mimic the natural flow of water, with a price tag of at least \$8 billion.

Everglades National Park is a primary beneficiary of the restoration efforts, because cleaner water flowing into the park should enable its ecosystems to thrive.

You can see restoration efforts under way where former flat roads are being turned



Photo Everglades National Park

The 15-mile loop offers one of the world's best paved trails, period.



Photo Everglades National Park

The observation tower rises 45 feet.

into bridges, allowing more water to flow.

Visiting Everglades National Park should be a rite of passage for every student and resident in South Florida. For the majority of visitors confined to land-based vehicles coming from metro Miami, three main entrances serve the eastern half of the park, and one of them is a straight shot down Calle Ocho.

Diving west on U.S. 41/Tamiami Trail/Calle Ocho is like inter-galactic travel that offers an extreme transition. Within 30 miles, you move from ultra-urban overdevelopment to ultra-wilderness, where only Native Americans dare to live.

The destination planet is the Shark Valley Visitor Center, and just west of it stands the satellite Miccosukee Cultural Center. To the north loom expansive Water Conservation Areas that appear similar to the park but are managed mostly by the state.

The entrance to the park at Shark Valley is disappointing only if you're expecting some sort of "Hallelujah Chorus" and *Jungle Book* welcoming committee. Instead there's a small gate where you pay \$10.

The magic of Shark Valley, and of the park in general, resembles that of Disneyworld only in the effect of

being completely shut off from the rest of "reality." Instead of a choreographed rush of adrenaline, however, Everglades National Park offers a slow, percolating cleansing of solitude, quiet, and subtle beauty. Kids might not appreciate that part so much, but their hearts will be pounding soon enough.

Alligators! Try not to step on one or roll over a living speed bump. Once scarce, these living dinosaurs have rebounded dramatically since their protection, and you're guaranteed to see several here.

The 15-mile loop road into Shark River Slough, which has neither sharks nor a traditional river, offers one of the world's best paved trails, period. A tram takes anyone there, but the able-bodied should definitely bring or rent a bike to see it like a native.

If you've lived here for years and have never done it, mark your calendar now for your first day free. This is freedom incarnate.

At Shark Valley, two wheels propel you into another dimension. Leaving behind the safety of the crowd and the parking lot, you transform into a tenacious and tall predator, able to see eye-to-eye with the egrets that dot the landscape like smears of

## EVERGLADES NATIONAL PARK: SHARK VALLEY

**Park Rating**  
★★★★★

**36000 SW 8th St.**  
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**305-221-8776**  
**Hours:** 8:30 a.m. to 6:00 p.m.  
**Picnic tables:** Yes  
**Barbecues:** No  
**Picnic pavilions:** No  
**Tennis courts:** No  
**Athletic fields:** No  
**Night lighting:** No



BT photos by Jim W. Harper

View from the observation tower looking back toward the trail.



From the tower, you can take in the sweep of the River of Grass.



BT photos by Jim W. Harper

Photo Everglades National Park

This is the time of year when you'll see plenty of alligators.

spilled paint. You hover above the gars and other fish that share their liquid home with the mighty alligators.

Those gators will look you directly in the eye, too. Don't worry — they appear to be well fed. Attacks don't happen here, according to official records. But in the back of your mind, you're thinking: The Everglades keeps many secrets.

Parking your bike at the halfway point, the journey peaks as you climb the 45-foot observation tower. The spiral

walkway leads around and around as the views of sawgrass expand in all directions. You'll behold the vast River of Grass.

The highest point in Everglades National Park is eight feet. You tower above all as far as the eye can see. Below, black alligators sunbathe motionlessly, or they glide elegantly across the surface of a large pond. All the world's a swamp, and the reptile its ruler.

The grandeur of Everglades National Park puts priorities into place, and the

attempts in the past to destroy it seem absurd. Why did developers want to drain this place, let alone think it was possible? Why did some ignorant bureaucrats plan to build an international airport right here? Why are U.S. national parks, considered a beacon of brilliance the world over, losing support?

Because of shrinking national budgets, Everglades National Park cannot fill 17 job openings. The park wants to hire people right now, but it can't. Entrance

fees barely make a dent in operating costs.

This national park, the third largest in the continental United States, ranks as one of the most admired places in the world. You, living nearby, have the privilege to visit at any time.

But do it soon, because our elected representatives have proved that the fate — and the gate — of our park is in their hands.

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# About That Thanksgiving Bird

Let's hope you have good karma

By Wendy Doscher-Smith  
BT Contributor

Thanksgiving ranks as one of my all-time least favorite holidays. I loathed it as a child, and as an adult, I find lumpy, cold mashed potatoes more palatable.

Now, my reasons differ (for the most part) as to why I dislike Thanksgiving. The way I see it, Thanksgiving should be re-named Most Profitable Day for Bars. Also, awards should be given for Best Leading Performance for Pretending to Like Uncle Rick and for Best Supporting Sister.

However, no matter how distasteful I find this national, much celebrated lie of a holiday, there is one set of creatures for

whom it certainly is even more distressing: the turkeys. (For more on the subject, see "Vino," page XX.)

We the People actually (though perhaps unwittingly) condone the torture and slaughtering of animals in the name of feeding our faces, painting our faces, waxing our floors, and just about every other activity in which we engage.

It's not like the target on the turkey's head is reserved only for Thanksgiving. The avian subspecies doesn't get that lucky. Thanksgiving just happens to be the day that the most formerly feathered Butterballs are served up to the nonfeathered butterball variety gathered 'round the table. When I say "most," I mean tons of pounds of meat. According to the USDA, more than



BT photo by Wendy Doscher-Smith

## Thanksgiving feast. Something missing here?

45 million turkeys are cooked and eaten on Thanksgiving Day each year. That's one-sixth of all turkeys sold each year.

Which brings me to my next question: Do you, thoughtless carnivores, even know what you are eating? Do you know anything about the bird whose baked or fried flesh you're about to dip in gravy and insert into your

cranberry-sauced mouth?

My guess is that unless you hunted the bird yourself, the answer is no. Do you know how the bird was killed? Do you know how the bird lived before it was killed? No. No. No.

Well, that is just wrong. Disrespectful.

You want to be grateful for something this year? Forget about the promotion,



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NOTICE OF PROPOSED ORDINANCE**

Please take notice that on November 19, 2013 at 7:00 p.m., or as soon thereafter as may be reached on the agenda, in the Village Hall of El Portal, located at 500 Northeast 87<sup>th</sup> Street, El Portal, Florida, the proposed ordinance with title stated below will be considered for enactment by the Mayor and Village Council of the Village of El Portal.

The proposed ordinance may be inspected by the public at the Village Hall and interested parties may appear at the meeting and be heard in respect to the proposed ordinance, the title of which is as follows:

**ORDINANCE NO. 2012-003 MANAGER'S ADMINISTRATIVE VARIANCE**

**AN ORDINANCE OF THE VILLAGE OF EL PORTAL, MIAMI-DADE COUNTY, FLORIDA TO AMEND CHAPTER 24-22, OF THE VILLAGE CODE OF ORDINANCES; PROVIDING FOR INCORPORATION OF RECITALS; PROVIDING FOR CONFLICT AND REPEALER; PROVIDING FOR SEVERABILITY AND CODIFICATION; PROVIDING FOR AN EFFECTIVE DATE.**

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the new car, and the boob job. Just be grateful you live in this great land where the senseless slaughter of animals is not only acceptable, it's also encouraged!

You'd better thank that former bird, which used former wings to fly (well, at least wild turkeys can fly) but is now reduced to "white meat" or dark meat" scraps on your plate. Wipe that gilet dribble off of your lower lip and think a minute. Better yet, bow your head and give thanks you are not one of those turkeys (though you could come back as one — karma is a bitch and all that).

Since you likely didn't do your homework, I'll tell you what you're about to eat. Under your poised fork will probably be an Eastern Wild turkey. The Easter Wild is the most abundant of the five subspecies in the United States and Canada. You foodies might opt for a "heritage" turkey.

The "concerned" carnivores will buy a free-range bird, though the term "free range" is a misnomer. There's nothing free about a life limited to one daily outdoor visit and one or two gulps of fresh air. Convicted murderers, pedophiles, and rapists

are entitled to more, especially if they demonstrate good behavior. No chance of good-behavior privileges for turkeys. Not much roaming on that "range" is happening, either.

You wouldn't wish on your worst enemy the kind of treatment to which these birds are subjected. Of course, commercially farmed turkeys fare worse than others. Commercially raised turkeys are kept in concentration camp-like conditions. This makes sense since they're born to be killed and line your stomach before being crapped out of your system.

A turkey younger than 16 weeks is called a fryer, while a young roaster is five to seven months old. They live in a never-ending Holocaust. The birds are contained in (usually) nonventilated, windowless buildings. They're not allotted enough space to stand without crowding, and literally stand on each other.

As a result, they become stressed (duh) and feather-peck and head-peck at each other, and some get pecked to death or trampled. Females (hens) often get trampled after being overly mated, or gang-raped.

This *no es bueno* for the farmers, who don't profit from dead birds. So in an effort to deter this behavior, the benevolent turkey farmers use many methods to cut off the birds' beaks via the use of a hot blade, cold blade (scissors), or infra-red trimming (burning a hole in the beak). These methods are all called "beak trimming." There's a euphemism for ya!

The prisoner birds still manage to peck at each other, especially if a male is mistakenly tossed in with females. This is where the term "henpecking" derives. The turkeys also go blind from low light and long light exposure (23 hours) that is induced by the farmers to help along feeding and growth. Charming.

Most people reading this are likely not happy to learn these facts. In some minds, the roasted, headless carcass on the long table was reared in plum-colored, velvet-lined pens, fed chocolate truffles all day, and watched cable television. That's right. And Santa Claus shops at L.L. Bean and the Tooth Fairy drives around in a convertible Audi TT.

The story about turkeys may not be pretty, but it's true. So what do a

few millions of tortured turkeys matter, anyway? It's what's for dinner, right? Who am I to sour (and not even sweet and sour) your Thanksgiving dream feast?

Me? I'm nobody. I'm just one person with an opinion. Plus it's not me that you have to worry about. I'm just another annoying, Tofurkey-praising (not really, that stuff seems nasty) animal lover.

I'm not the one who'll be scratching on your bedroom door long after you slip into your bed, cozy and wrapped in your blankets and tryptophan-induced coma.

Nope.

That would be the Ghost of Thanksgivings Past. Or perhaps it's more accurate to say, his dismembered talon carving the word REDRUM into your door, just as you carved up his carcass.

There may be no Santa or Tooth Fairy. However! There *is* a Headless Horse, er, Turkeyman. No need to worry about that now, though. There's a frozen bird just waiting for you to go elbow-up into his rear end and cram him full of yummy stuffing!

So pass the salt and pepper Pilgrims, and eat up! While you still can, that is.

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# The Sears Tower: A Boom-Era Survivor

A view of our past from the archives of HistoryMiami

By Paul S. George  
Special to the *BT*

Miami was filled with new construction projects in the mid-1920s, as the area experienced its most significant real-estate boom up to that time. One of the leading new communities was beautiful Miami Shores.

The builders of that subdivision also envisioned a wide boulevard that would allow Miami Shores residents to reach downtown Miami in a hurry, resulting in, with some adjustments, Biscayne Boulevard.

With the completion of the Boulevard to NE 13th Street in 1928 (south of there it was already completed), new businesses began to appear at that intersection, including a large Sears Roebuck and Co. store.

With its elaborate friezes, the Sears tower, shown here, was one of the area's first Art Deco buildings and the anchor of a rising retail district.

Designed by the Chicago firm of Nimmons, Carr and Wright, corporate architects for Sears Roebuck, the building and its signature tower quickly became a Miami landmark.



Photo courtesy of HistoryMiami, # Matlack 205-10

At the top stood a large “Sears” sign outlined with neon illumination, which was visible at nighttime from great distances. The Sears building was an inspiration for other smartly designed structures exhibiting the emerging Moderne style, including a Burdine’s, immediately north of it, as well as the beautiful Shrine building (today’s Boulevard Shops) on the Boulevard and NE 14th Street.

Businesses thrived in this new “uptown” neighborhood for several decades, before a decline set in more recently. The

Sears store closed in the mid-1980s.

Today the site hosts the Adrienne Arsht Center for the Performing Arts. A determined campaign resulted in preservation of the tower and its incorporation into the arts complex.

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

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



Christina Jun in The Red Thread/Photo by Mitchell Zacks, 2011

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# Peppers for Bedding or Kitchen

How to cultivate the heat

By Jeff Shimonski  
BT Contributor

I have always enjoyed growing hot peppers. Whenever I used to go on a trip or just went to visit friends, the minute I'd see a different kind of pepper — a different species, color, or shape to the fruit — I'd collect it or a few seeds to grow back at Parrot Jungle.

I had quite the collection. Unfortunately, I wasn't able to put them on display. It seems all the fruit would get picked off, either by people who recognized the plants and wanted to take some peppers home for cooking, or by children who mistakenly thought the colorful fruit was candy.

With some of the fruits so hot they could blister the skin, I couldn't risk planting these colorful ornamentals out in the garden. Instead, they were relegated to the nursery, where employees and friends could help themselves.

There are 25 or so species of hot peppers in the genus *Capsicum* in the plant family *Solanaceae*. This family is commonly called the nightshade family after the deadly nightshade plant.

Native to South and Central America, this interesting plant group includes many species of toxic plants, such as *Nicotiana*, which is the plant from which smoking tobacco is produced. Many years ago, we used pesticides that contained nicotine sulfate, which is very powerful and very toxic.

Some important food plants are also members of this family: the potato, tomato, and eggplant. All these edible plants are native to the Americas. The black pepper we use as a condiment, however, is native to India and grows as a vine. It is not related to our hot peppers.

The spice paprika is made from the ground dried fruit of *Capsicum annuum*. In the United States it is produced from any sweet, brilliantly colored red pepper. In Europe there are distinct varieties of pepper that may or may not be pungent. Paprika is a Hungarian word, and this spice has been used in Hungarian cuisine since the 1500s. The red, green, or yellow bell peppers are varieties of *Capsicum annuum* that do not produce capsaicin, the chemical that causes the burning sensation in the other species or varieties of hot pepper.

Chili, chile, or chilli powder is the dried, pulverized fruit of one or more varieties of hot pepper. It may include additional spices like cumin, peppercorn, and salt for flavor.

Another well-known food product comes from a variety of *Capsicum frutescens*. The Tabasco pepper was cultivated in the Mexican state of Tabasco in the 1800s when it was brought to Louisiana, where it was eventually grown for the production of Tabasco sauce.

It's interesting to note that bird pepper is a common name for this pepper and other species and varieties of hot pepper.



BT photo by Jeff Shimonski

***Capsicum*, or hot pepper, is an attractive ornamental plant and a great culinary addition to your kitchen.**

The wild species of *Capsicum* are eaten by native birds and the seeds subsequently dispersed to grow new plants. How birds can successfully eat some of these very hot peppers is a mystery.

The heat from these wonderful fruits, as many of us know, can range from mild to insanely hot. This apparently depends on the cultivation of the plant, as well as the preparation. The "heat" is caused by compounds concentrated in the membrane that surrounds the seed.

I have actually gotten blisters by carelessly handling some varieties of hot peppers. Remember, when you handle peppers, do not touch your face.

I'm now growing four or five species, and as many varieties, of hot pepper at home. I grow them in containers with well-drained compost as a soil medium. They're placed in almost full sun so that the plants remain compact and set many fruit.

They can live two to three years in a pot before the plants start thinning out. I pull out the nonproductive plants and plant new hot peppers from seed to be assured of a vigorous productive plant. That seems to be the best way to grow

hot peppers in our area.

Have you seen those pepper plants with multicolored fruit? As the hot pepper fruit develop, they typically start out green, then turn yellow, and eventually ripen to a brilliant red color. But some species start out purple and then turn almost black when ripe. Others have fruit that always stay green.

There are countless color forms and shapes of hot pepper, and it's interesting to see the varieties that have been developed for the ornamental market. They can be striking as an accent bedding plant, especially those with multicolored fruit on them.

Just remember, they can also be eaten — by people in the know who collect them or by kids who mistake them for candy. Perhaps you have a parrot at home that enjoys eating them as a snack, too!

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

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# Looking for a Vehicle with a Small Footprint?

There's more to consider than mpg

By Jim W. Harper  
BT Contributor

To buy or not to buy a hybrid. That is the question facing the car buyer who's intent on making an environmentally intelligent purchase. I had my mind set on one until a professor of environmental science found the assumption questionable.

What's the best, greenest choice when purchasing a car? Should you choose something used, or are the new anti-gas guzzlers worth the extra up-front costs?

The easy answer from an environmental perspective is to avoid the purchase altogether. "There is no clean car," says Leonard Scinto, an assistant professor in the Earth and Environment Department at Florida International University. "But a lighter car could be a greener car."

The car that weighs nothing is an increasing choice among young people across the United States, who are delaying the acquisition of a driver's license, moving into urban centers, and relying on the transportation of others, instead of their own wheels.

This subtle shift signals a dramatic transformation of the American Dream away from the suburbs and back into cities that don't sleep. But in young cities like Miami and Houston, the car remains king, and public transportation functions

as a slow-motion serf. Want to keep your job? Get a car to arrive on time.

On an island not far from here, cars rise like phoenixes from the ashes of decades past. The Cubans have proved that cars can be reused, instead of trashed. Could "vintage" cars here reduce the demand for new materials?

For me, that option is unaffordable, and I have placed my 1999 Subaru on hospice. Please, if someone out there can recycle my car, contact me. Otherwise it will get donated or traded in, and from there I have little hope that it will go anywhere but the junkyard.

So where do I begin to find a new car? "Target something greater than 30 mpg," suggests Scinto. There are plenty of websites to help me narrow the search, including Green Car Reports and fueleconomy.gov.

Electric cars take the prize for reported efficiency, but those reports must be taken with a grain of salt. "A number of these claims, like Tesla, have super high mileage, but if you look at the energy equivalents, it's actually a lot less than that," says Scinto. He warns that electricity from old coal plants would equate to a dirtier fuel than natural gas.

He recommends considering the ultra-clean diesels, which also achieve impressive mileage ratings.

Prices, however, bring me back to reality, and in the wider picture there are



major concerns beyond fuel consumption when considering a vehicle's environmental footprint. Scinto sums it up this way: "It's a lot more energy-intensive to build a Hummer than a Yaris."

He's impressed by the award-winning, ultra-light vehicle by Edison2. The street-legal vehicle achieved 108 mpg using conventional fuel.

Hybrid cars achieve upward of 50 mpg and reduce carbon emissions — if you drive sensibly. A two-hour commute makes a hybrid less efficient than a Hummer with a five-minute commute.

In my book, electric and hybrid cars are still worth a good long look. The heavy lithium batteries are worrisome, owing to destructive mining practices in South America, and the laws of thermodynamics dictate that they only recapture a small percentage of energy from braking.

In addition to fuel mileage, though, I want to start researching weight. A lighter car uses less material in its creation. Studies have found that manufacturing accounts for approximately 10 percent to 20 percent of a car's footprint.

Some environmental guides suggest buying a car and keeping it as long as possible, and they also emphasize transportation habits that keep the odometer low. Walk, bike, carpool, and find other alternatives.

For me, the best compromise might be a new electric scooter for short trips and keeping my old clunker for longer commutes. I'm really torn.

Here's another idea from Scinto: A cheaper car could provide an opportunity to compensate for the car's environmental impact.

"You've got to look at your overall mileage," he says. "If you had the extra \$5000 to \$8000, could you put that money into urban reforestation?" He also suggests that eating less meat could be just as important for the planet as fuel-efficient driving.

So what car should you buy? Fuel-efficient cars are becoming more affordable, so they deserve to rise to the top of anyone's list. Shoot for more than 30 mpg.

Consider the car's weight and intensity to manufacture. In this battle, a domestically produced car might win over foreign cars that require shipping.

Then buy something you'll want to keep. Like a house, a car is a major purchase that requires careful thought. But no car is perfect, and you cannot save the planet by buying one. Any salesperson who tells you that is selling you a real lemon of a lie.

Send your tips and clever ideas to: [goinggreen@biscaynetimes.com](mailto:goinggreen@biscaynetimes.com).

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\*Actual WJB Kids, 2013; photo by Rosemarie Wolfson; Principal: Magros Mirel

# The Homework Treadmill

What happened to after-dinner family time?

By Crystal Brewe  
BT Contributor

Something happened to my nine-year-old in the three months that school has been back in session. She couldn't wait until it started; in fact, she wrote a two-page essay about how thrilled she was to be starting third grade.

Like kids in many families, ours are in school from 8:00 a.m. to 5:30 p.m. They're involved in after-school activities and "homework help" for those final two hours because both my husband and I work.

Between the time we get home and bedtime, we have two and a half precious hours of family time. In one school year, that means we only get to spend 450 waking hours between Mondays and Fridays together — compared to the 1620 hours they spend in school!

During the week, our goal is to eat dinner together and talk about our days. Sometimes the kids play in the yard with neighbors while we fix dinner. Except for indulging in an hour or so of family-friendly prime time television (remember *Eight Is Enough* and *Family Ties*?), this is how my husband and I grew up, and we desperately want this time with our kids, even if we have to fight for it.

But here's the thing: It's 9:30 p.m. and we just sent one teary-eyed, frustrated, and desperately tired nine-year-old to bed. She spent an hour doing her

homework in after-care and then started it up again when we got home. She only broke for dinner. That's nearly three hours of homework! No bath, no dessert — it was just too late.

For years I thought my mom-friends with older kids were just moaning because homework time was cutting into their *50 Shades of Grey* and Chardonnay time. Now I know their pain. Night after night, the homework has started to swallow up the simplicity we wanted for our family evenings.

A University of Michigan survey of nearly 3000 families with children ages 6 through 17 found that the time spent on homework is up roughly 50 percent since 1981. Ah ha! Now I see.

In 1981, I was able to be bored. Remember actually being bored? Do you think our kids will ever know what that means? Great explorations come from being bored as a kid! These kids are already so programmed, they don't get recess anymore.

I've fretted about speaking up because we're lucky to have been accepted to the school we're in. We don't want the teachers to think we don't appreciate them. We've considered sending the homework back to the school not completed, with a thoughtful note about the situation. We've considered bringing it up at PTA.

At a loss for answers, I took to the streets and talked to other parents. Turns



out, they are *all* pretty fed up. Several moms admitted that they've even been doing some of the homework *for* their kids because they just can't fight with them about it anymore.

Forget the precious family time. Now your kid's report on deciduous trees is cutting into your Netflix binge time? Oh, hell no!

My professor husband's area of expertise happens to be teaching and learning. While he studies the more specific area of physics, he points out that the affective impact of all this homework is so strongly negative that student interest in school diminishes. Kids suffer classic burnout.

Experts (he included) suggest that parents talk to teachers, and that they be honest in their feedback. *Is the five-page Hispanic heritage report that includes the creation of a doll costumed in the traditional garments of your assigned country mandatory?*

When they're writing up the nightly homework, are they consulting with other teachers to see how much work is being assigned in Spanish or science or spelling? Are they considering the time

spent with the children to be organized and thorough?

We aren't raising kids — we're raising adults. This is a big job, and it has to be collaboration between the parents and the teachers. Without a conversation, that becomes impossible. These teachers work hard, and we should support their efforts with as much collaboration as possible.

A recent Duke University study and the National Education Association both recommend that students only be assigned ten minutes of homework per night per grade. For example, ten minutes in first grade; 30 minutes in third grade.

I just finished four pages of multiplication problems. Let me ask you, is it better to race through 40 multiplication problems or work through the underlying concepts of five?

While I can certainly admit to a few memories of stressful nights begging my mom to type (yes, we're old) the final version of a report on Japan or plate tectonics or the Civil War, I can't remember it coming this early or this hard core.

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



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# Have a Turkey Day Rosé

Red, white, and you: Agreeable wine for \$12 or less

By Bill Citara  
BT Contributor

We have much to be thankful for this Thanksgiving Day 2013. We're thankful we live in a country where a bunch of raving nimrods can't shut down the government and hold its citizens hostage to.... Oh, wait. Never mind.

Perhaps our thanks should be more narrowly drawn. We're thankful for Thanksgiving Day itself, for the chance to gorge ourselves on a fat, slow, stupid bird that is invariably overcooked and dry as Saharan dust, but we like it just the same.

We're thankful for mashed potatoes and sweet potatoes, stuffing and gravy, because they help cover up the deficiencies of our poor desiccated turkey. We're thankful for pumpkin pie, even though we only eat it once a year; and we're thankful for cranberry sauce — that we only have to eat it once a year.

We're even thankful for Mom's green-bean casserole, which reminds us how bad American food used to be and how good we have it now.

And for us residents of Cork Dorkistan, we're thankful for rosé because it's the wine that goes with just about everything — also that Thanksgiving comes only once a year, because it's a bitch pairing wine with a meal that includes just about everything.

We should also be very thankful indeed for the French, who, despite their stinky cigarettes and rattletrap cars, make some excellent and affordable rosé.

For example, the lovely **Tranquillité 2012 Grenache Rosé** from Bernard Magrez. At an exceedingly reasonable ten bucks a bottle, this is a wine to buy a case of, as it's a shame to confine its pleasures to only the Thanksgiving table. It opens slowly, shyly, with delicate raspberry and citrus aromas that gain richness with time.

Its flavor palette is delicate as well — fresh berries with a hint of orange, a seductive floral bouquet, and soft Meyer lemon finish. If your Thanksgiving meal includes seafood, this would be an ideal complement, though it's just hefty enough to play well with turkey and trimmings.

A bit sturdier is the **2012 La Vieille Ferme Vin Rosé**, a refreshing blend of Grenache, Syrah, and Cinsault. In the glass it offers aromas of ripe strawberries and raspberries, with a clean, citrus acidity. Flip those aromas, and that's basically the way it tastes, the citrus in the forefront and the fruit as supporting cast. It's another good seafood wine, and perhaps a better accompaniment to turkey than the Tranquillité.

The odd, woody **2011 Rosé des Acanthes**, on the other hand, we'll lump in with Gauloises and Renaults as French products most of us could do without.

There are a lot more Spanish rosés on the market nowadays, and they're not

too shabby either. I liked both the **Nostrada 2012 Rosé** and the **Cune 2011 Rioja Rosada**. The Nostrada, which touts itself as an example of "Spain's new age rosé winemaking," is more in the ripe, fruity "international style" than a hugely terroir-driven wine. But it does offer clean, bright, berry fruit that should appeal to even the wine-adverse, and is a pretty good deal at \$8.99.

The Cune tastes more typically "Spanish," being made from 100 percent Tempranillo, with a slight dusky edge to its vivacious cherry-berry fruit and orange flower-water back notes. Fuller bodied than most, it has an almost creamy texture and can stand up to the heartiest Thanksgiving fare.

Argentina's Maïpe winery is usually a reliable source of modestly priced, good-quality wine, but there was something a funky going on with its **2012 Malbec Rosé**. An off bottle, or just a not-so-great year? I don't know. But it opened with musty, sour aromas competing with strawberry and raspberry scents; while in the mouth, the fruit tasted under-ripe, with an unpleasant sour orange acidity. It got a little better over time but, hey, time is short.

Where goats do roam — South Africa — they make a rather interesting rosé, the **2012 Goats Do Roam**. It's an intriguing



The excellent Tranquillité Rosé and not so excellent Le Rosé Acanthes can be found at the North Miami Beach ABC Fine Wine & Spirits (16355 Biscayne Blvd., 305-944-6525) for \$9.99 and \$8.89, respectively. Goats Do Roam is at the North Miami Whole Foods Market (12150 Biscayne Blvd., 305-892-5500) for \$9.99, where you'll also get the La Vieille Ferme for \$10.99. The North Miami Beach Total Wine & More (14750 Biscayne Blvd., 305-354-3270) carries the Nostrada rosé for \$8.99 and the Maïpe for \$10.99. Finally, get the Cune Rosado for \$9.99 at Lorenzo's Italian Center in North Miami Beach (16385 W. Dixie Highway, 305-945-6381).

blend of Syrah, Grenache, Mourvèdre, and Gamay Noir that comes off as rather green and disjointed at first but gradually evolves into a more cohesive wine that will probably become even better a few months down the road — where, of course, the goats do roam, thankful that they are not the ones being complemented by rosés on Thanksgiving Day 2013.

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

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# Blame It on Cilantro

Food news we know you can use

By **Pamela Robin Brandt**  
BT Contributor

Last month was one scary time, foodwise, and we don't just mean the seasonal candy corn — whose main ingredients include wax. There was, for an example, this horrific headline: "F.D.A. Sees No Short-Term Effects of Arsenic in Rice." (Relieved much, rice-and-beans lovers? Betcha didn't even know about that seasoning.)

October also brought another outbreak of the contamination-caused illnesses that have been happening nationwide all summer, caused not by meat or dairy products but, of all things, cilantro!

And did you catch the Halloween episode of *Chopped*, where competing chefs had to make an appetizer featuring congealed pigs' blood and licorice bat candies, an entrée featuring dehydrated ant eggs and skull-shaped gummy candies, and a veal sweetbread/kale dessert? Even the winner had to say, "The best thing I like about Halloween is November 1."

Which is the day stores replaced candy corn with candy canes — the start of Xmas/Hanukkah season and, less scary but more stressful, holiday gift shopping. Help is coming for last-minute shoppers in December's Dish: a rundown on some of the best made-in-Miami food gifts I've found this year. Meanwhile, there's one suggestion, from a just-opened place, below.

## OPENINGS

**Buena Vista Chocolate & Wine** (4557 NE 2nd Ave., 305-396-6056) sounds familiar because it is. The brand-new shop, featuring elegant housemade chocolates plus reasonably priced wines and specialty teas, is owned by Claude Postel and Cory Finot, from the same block's Buena Vista Bistro and Buena Vista Deli. Chef Claude, who comes from a family that has run patisseries in France for nine generations (centuries ago serving as chocolatier to French royalty; the antique candy molds displayed are family heirlooms), uses the old royal recipes and some fashionable flavors like saffron. Who wouldn't want a beautiful box of bonbons under the Christmas tree/Hanukkah bush?

**The District** (190 NE 46th St., 305-573-4199) is covered in this issue's new Dining Guide additions. But a tempting teaser we forgot: Executive chef Horacio Rivadero was *Food & Wine* magazine's 2012 "People's Best New Chef, Gulf Coast." That's a popular-vote poll, so possibly more accurate than the Rising Star awards picked by *F&W* editors, who think Miami is on the Gulf Coast.

## CHEF SHUFFLES

At reopened and renovated **Area 31** (270 Biscayne Boulevard Way, 305-424-5234), there's not only a new look but new executive chef: Wolfgang Birk, formerly head honcho at defunct Casa



Casuarina and defunct Cooper Avenue. The restaurant, named for the United Nations' Fishing Area 31 (mid-Atlantic west to North Carolina and down to Brazil), still touts top-quality "seriously fresh seafood," but so far Birk's menus seem less seafood-centric in quantity than those of predecessors John Critchley and E. Michael Reidt (at lunch, only two of six sandwiches and one of five entrées are fish dishes). Additionally, along with chef-driven entrées, the new dinner menu includes a more trend-driven mix-and-match section of grilled or seared seafood with choice of sauces.

At **db Bistro Moderne** (255 Biscayne Boulevard Way, 305-421-8800), Matthieu Godard has been rather abruptly replaced as executive chef by Jason Pringle, described in db's press release as simply "from" NYC's Café Boulud — no mention of position (or of the whys/whereabouts of Godard, who came on at db in June 2012, and seems currently to have fallen off the face of the earth). Note: Mere months ago, ex-exec chef Jim Leiken left Palm Beach's Café Boulud even more abruptly, with no replacement. Is something contagious going on in Daniel Boulud's South Florida empire? Darn that tainted cilantro.

## CLOSINGS

Shocking even staff, who were given no advance notice, the retro-beachy **Hoxton**, which opened less than a year ago to critical and public raves for its menu of Northeastern seaboard classics, folded on October 22. Sadly, nostalgic New England-inspired eateries, even good ones (remember Ken Lyons's Cape Cod Room?), seem jinxed in this town. Box Park (1111 SW 1st Ave., 305-356-8385), the Hox's just-launched adjacent sibling restaurant, which is more modern South Florida-oriented, remains open.

Brickell's long-lived location of **Gordon Biersch**, a California-based chain, is gone. A press release cites "adverse economic conditions at that location." Understandable. Given the neighborhood's recent explosion of 21st-century hip eateries, it's barely possible to remember that not long ago, this party-like-it's-1985 brewery/restaurant was the area's coolest (albeit by default, since it was about the only) non-seedy casual place to eat, drink, and hang at night. Yup. Scary.

*Hungry for more food news? See "Biz-Buzz," page 24 Send me your tips and alerts: [restaurants@biscaynetimes.com](mailto:restaurants@biscaynetimes.com).*

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# Dining Guide

## Restaurant Listings

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 290.

Restaurant listings for the BT Dining Guide are 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

#### Aijo

1331 Brickell Bay Dr., 786-452-1637

Hidden within Jade condo, this sleek Japanese fusion restaurant (whose name means "love") is also a jewel. Food-loving Venezuelan owner Rene Buroz encourages innovation, and his chefs (including four from Zuma) respond with beautifully plated items as fun as they are flavorful. Don't miss the layered croquette (a sort of Asian croqueta: mouthwatering crispy rice, subtly smoked salmon, and creamy crab), Aijo kani (king crab legs with citrus foam clouds and rich emulsified butter dip), or creative cocktails from a mixologist who also juggles and plays with fire.

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

#### Atrio

1395 Brickell Ave., 305-503-6529

Admittedly, the Conrad Hotel's top-end restaurant has had its ups and downs since its early days as one of the few exciting fine-dining restaurants in the Brickell/downtown area. But Atrio is ready for rediscovery. Despite Brickell's recent restaurant explosion, few venues are as spectacularly suitable for a sophisticated breakfast, lunch, or dinner for grown-ups who'd rather not shout over DJs. Panoramic views of Miami from the 25th floor are now matched by locally oriented dishes, including a mango/lime mayo-dressed lobster sandwich, crisp-skinned snapper with grapefruit salsa and basil aioli, a bracing orange tart, even citrus butter in the bread basket. \$\$\$-\$\$\$\$

#### 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 rijsttafel, a mix-and-match collection of small dishes and condiments to be heaped on rice. Note: bring cash. No plastic accepted here. \$\$-\$\$\$

#### Banana & Leaf

234 NE 3rd St., 786-431-5548

Ever get tempted by the convenience of supermarket sushi boxes, but feel uneasy about freshness and disgruntled about sparseness of fillings? In the grab-and-go containers here, raw fish glistens and makis like a plump snow crab roll have a satisfying seafood-to-rice ratio. If you'd rather, dishes on the larger custom menu arrive almost as fast. There is also limited, tasty Southeast Asian fare. Most unbelievable: Prices beat supermarket sushi by far. \$

#### Barú Urbano

1001 S. Miami Ave., 305-381-5901

"Hot, hip, Hispanic" is a huge understatement to describe the street-smart urban flair of this tropical restolounge. After about 9:00 p.m., droves of high-energy young partiers make the place seem more Latin singles bar than eatery. Nevertheless, the largely but not exclusively Colombian-inspired, Latin/Caribbean comfort-food cuisine can be inspiring. We're partial to snacks like the arepa Colombiana, heaped with fresh white cheese, and the sinful chivito sandwich (steak, ham, melted mozzarella, and a fried egg). But there are also full entrées like a bandeja paisa (Colombia's belly-busting mixed platter of proteins and carbs). \$\$\$-\$\$\$

#### 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! \$\$\$-\$\$\$

#### Biscayne Tavern

146 Biscayne Blvd., 305-307-8300

From restaurateur Jeffrey Chodorow, this contemporary tavern seems tailor-made for a newly urbanized neighborhood, inviting residents to hang from breakfast to late-night snack time, over updated comfort food that's globally inspired while adhering to the local/organic mantra. Among expected casual favorites (solid American burgers; Asianque pork-belly sliders) highlights are items that chef Will Biscoe stamps with his own unique, unpretentiously inventive touches, from small plates (housemade potato chips with blue cheese fondue) to large (a long-bone short rib "chop" with truffle popover; South Florida bouillabaisse). More than 30 craft beers accompany. \$\$-\$\$\$

#### Blue Martini

900 S. Miami Ave. #250, 305-981-2583

With a 41-martini menu (plus exotic lighting, late hours, dance floor, and live music most nights), this wildly popular place is more lounge than restaurant. Nonetheless food offerings are surprisingly ambitious, including substantial items like sliced steak with horseradish sauce, as well as shareable light bites — parmesan-topped spinach/artichoke dip, served hot with toasted pita; shrimp and blue crab dip (yes: crab, not faux "krab"); a seductive puff pastry-wrapped and honey-drizzled baked brie. Come at happy hour (4:00-8:00 p.m. daily) for bargain drink/snack specials, and lots of locals. \$\$

#### Bonding

638 S. Miami Ave., 786-409-4794

From trend-spotting restaurateur Bond Trisansi (originator of Mr. Yum and 2B Asian Bistro), this small spot draws a hip crowd with its affordable menu of redesigned traditional Thai dishes, wildly imaginative sushi makis, and unique signature Asian fusion small plates. Highlights include tasterub-tickling snapper carpaccio; an elegant nest of mee krob (sweet, crisp rice noodles); blessedly non-citrus-drenched tuna tataki, drizzled with spicy-sweet mayo and wasabi cream sauce; greed-inducing "bags of gold," deep-fried wonton beggar's purses with a shrimp/pork/mushroom/waterchestnut filling and tamarind sauce. \$\$

#### Bon Fromage

500 Brickell Ave. #106, 786-329-5632

Though independently owned instead of a chain cog, this cheese

### NEW THIS MONTH

#### MIAMI

##### BRICKELL / DOWNTOWN

#### Doraku

900 S. Miami Ave., 305-373-4633

Happy hour comes twice daily (after work and lunch) at this second location of a popular South Beach sushi, pan-Asian, small-plates restolounge, bringing discounted prices on treats like rock shrimp tempura with spicy aioli. Regular prices are reasonable, too, for seafood flown in daily, and makis displaying solid creativity rather than gimmickry. Especially enjoyable are items accented by Japanese ingredients rarely found in Americanized sushi bars, like the Geisha Roll's astringent shiso leaf, beautifully balancing spicy tuna, pickled radish, and rich eel sauce. A huge sake menu, too. \$\$-\$\$\$

#### L'Entrecote de Paris

1053 SE 1st Ave., 305-755-9995

If menu choices makes you nuts, this place, originally a Parisian eatery with locations in Brazil, is the restaurant for you. There's only one prix fixe meal offered: an entrecote steak with a famed creamy sauce of 21 ingredients (here, predominantly curry), accompanied by a walnut-garnished mixed greens/tomato salad and shoestring fries, plus a crunchy-crust baguette. Your only choice is how you like your steak precision-cooked. A la carte desserts are indeed extensive; avoid stress by choosing a macaron flight of mixed flavors. \$\$\$

#### Lippi

600 Brickell Ave., 305-579-1888

Named after a 15th-century Italian painter, Lippi does have artful décor and plating, but otherwise the moniker is misleading. The food is neither Italian nor, as some descriptions claim, Mediterranean-inspired. It's Philippe food — an extensive menu of mostly shareable small plates (a concept Philippe Ruiz pioneered at Palme d'Or in the 1990s), inspired mainly by the chef's classic French technique and geographically limitless imagination. Standouts: weakfish ceviche with corn panna cotta and purple potato foam; lobster ravioli in aerated coriander-scented bisque. Everything is beautifully balanced and refined. \$\$\$-\$\$\$\$

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. \$\$

#### Box Park

1111 SW 1st Ave., 305-356-8385

This sibling to The Hoxton (Northeastern shore-style) couldn't be more dramatically different in décor (modern minimalist rather than time-trippy beach house) or food (Florida regional, rather than New England). If you want to try alligator that's more than mere novelty, it's available fried with datil pepper sauce or in a rich gumbo with wild boar andouille. We find the home-cured charcuterie platter (featuring whipped lardo, duck prosciutto, amberjack jerky, wild boar finocchiona salami, more) perfect, especially accompanied by "Brickell pickles," bracing house-fermented local veggies. Menus change seasonally, and never bore. \$\$\$-\$\$\$

#### Brasileiro

801 Brickell Bay Dr., 786-502-3829

Fittingly, the indoor/outdoor bay-view space in the Four Ambassadors, occupied by Miami's first Brazilian rodizio restaurant back in the early 1980s, is now home to a 21st-century upgrade. For insatiable carnivores and fans of Latin America's best dinner show, there's the traditional parade of tableside, sword-wielding gauchos carving all-you-can-eat meats, including must-not-miss medium-rare picanhas, delectably fat-capped sirloin. For more modern and/or light eaters, prepared dishes by Gully Booth, one of Miami's best-kept-secret chefs, include goat cheese croquettes, stuffed dates, and crab cakes Martha Stewart once proclaimed the best she'd eaten. \$\$\$

#### Brother Jimmy's BBQ

900 S. Miami Ave. #135, 786-360-3650

The South is supposed to be the source of barbecue. But Bro J evidently didn't hear about that. His signature North Carolina

#### Perfecto Gastro

1450 Brickell Ave., 305-372-0620

This transplant from Barcelona features décor that mixes rustic and urban, plus modern music and traditional tapas (the Spanish, not global, kind). Must-have: imported 5J jamon Iberico de Bellota from acorn-fed pata negra pigs — lusciously marbled, tender yet toothsome, the ultimate in cured hams. But other tapas like the salmorejo en vaso (a creamy, pumped Andalusian variation on gazpacho), papatas bravas (crisp-fried potatoes with spicy aioli), fuet (Catalan salami, similar to French saucisson sec), and crispy prawns are pretty perfecto, too. \$\$\$-\$\$\$\$

##### MIDTOWN / WYNWOOD / DESIGN DISTRICT

#### The District

190 NE 46th St., 305-573-4199

At the house whose original restaurant tenant was One Ninety, décor has been renovated dramatically from shabby to chic, and the pan-American gastropub cuisine also matches a more mature Miami. Horacio Rivadero's dishes reflect both Latin and American influences with considerable creative flair and fun. Favorites: lobster tacos with pickled cabbage, ají Amarillo escabeche, and crisped shallots; luscious lamb tartare, featuring toasted pignolias and mustard oil; and the Black Magic mousse, with vanilla/sweet potato drizzles, housemade marshmallows, and a pistachio cookie. \$\$\$-\$\$\$\$

### AVENTURA

#### Sicilian Oven

20475 Biscayne Blvd.,

305-682-1890

Don't think that square-shaped doughy pizza is the specialty here. "Oven" is really the operative word, referring to the open kitchen's impressive-looking, open-flame wood-burner, and for our money the place's thin-crust pizzas are the way to go. Toppings, applied amply, range from traditional Italian-American (like made-in-Wisconsin Grande mozzarella) to popular (fresh mozz, even balsamic glaze); crust options include whole grain and gluten-free. Other must-haves: arancini (deep-fried rice balls stuffed with mozz and ground beef) and cervellata sausage with broccoli rabe. \$\$

pork 'cue comes from NYC, where the first Brother Jimmy's opened more than 20 years ago. Miami's location is actually the first south of the Mason-Dixon line. But the slow-smoked pulled pork butt tastes righteous — no interfering glop, just hot sauce-spiked vinegar to balance the fab fattiness. There's other 'cue, too, including big (not baby back) ribs, and respectable brisket. \$\$\$-\$\$\$

#### 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. \$\$\$

#### Cavas Wine Tasting Room

900 S. Miami Ave. #180, 305-372-8027

Like South Miami's predecessor (now closed), this Cavas is mainly an upscale, high-tech tasting lounge for the wine-curious. Patrons buy prepaid cards to sample ounce, half-glass, or full-glass portions from more than 50 self-service dispensing machines. But there's an extensive selection of tapas/pintxos small plates, flatbread "pizzas," sandwiches, plus fully garnished charcuterie and cheese platters specially selected to pair well with vino. Additionally, more substantial dishes have been



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## Dining Guide: RESTAURANTS

added, including a daily three-course lunch special and some tasty, bargain-priced soups (carrot cream with Gouda particularly recommended). \$\$\$-\$\$\$

### Ceviche Piano 140 SE 1st Ave., 305-577-4414

Owners Martin and Charo Villacorta, a married chef/pastry chef team, think of this eatery as a relocation (in the same downtown plaza) and reinvention of their former “best kept secret” spot Martini 28. Most dramatic changes: upscaled size, and with its glamorous white piano, upgraded elegance. The menu has also been altered to be less of a global wildcard. Focus is now strongly on Peruvian cuisine, including a shrimp/calamari-smothered fish fillet with aji amarillo cream sauce. But no worries, old fans. Some of the old favorite dishes remain. \$\$

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

### The Corner 1035 N. Miami Ave., 305-961-7887

With a Zuma alum in the kitchen, a Gigi alum crafting classic or creative cocktails, a warm pub feel, and hours extending from lunch to nearly breakfast the next morning, The Corner is transforming a desolate downtown corner into a neighborhood hangout. The nicely priced menu of sandwiches, salads, snacks, and sweets (the latter from Om Nom Nom’s cookie queen Anthea Ponsetti) ranges from 100-percent homemade ice cream sandwiches to the Crazy Madame, France’s elaborate Croque Madame (a béchamel sauce-topped grilled cheese/ham/fried egg sandwich) plus bacon and caramelized onion. \$\$\$

### 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, 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 ambiance than Dolores – including a million-dollar water 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. \$\$

### db Bistro Moderne 255 Biscayne Blvd. Way, 305-421-8800

Just two words, “Daniel Boulud,” should be enough for foodies craving creative French/American comfort food to run, not walk, to this restaurant. Downtown’s db is indeed an absentee celeb chef outpost, but on-site kitchen wizard Matthieu Godard flawlessly executes dishes ranging from the original db Bistro’s signature foie gras/short rib/black truffle-stuffed burger to local market-driven dishes. Especially strong are seafood preparations, whether sauced with a refined choron or lustily garnished with Provençal accompaniments like tender sea scallops with chickpea panisse. \$\$\$-\$\$\$

### D-Dog House 50 SW 10th St., 305-381-7770

While it has become increasingly common to find servers at upscale restaurants utilizing computerized POS (point of service) systems to take orders, this high-tech hole-in-the-wall trumps them by replacing servers – and in-house entertainment,

too – with iPads that accept not just food orders and credit cards but music requests. You can web surf or game, too, while waiting for your choice of the house specialty: supersized hot dogs, most overloaded with internationally inspired toppings. To accompany, hand-cut fries are a must. And have a cocktail. There’s a full liquor bar. \$\$\$

### 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. \$\$\$

### Dominique Bistro-Club 1451 S. Miami Ave., 305-371-8859

At typical restorolounges, the “resto” part often gets the short end of the stick. But not at this chic but friendly spot, where Gerardo Barrera, an alum of Paris’s Le Cordon Bleu, plus his wife Dominique and her brother José Sigona, welcome diners with France’s best-known bistro classics: coquilles St. Jacques (tender scallops in mushroom/white wine sauce); a precision-cooked entrecôte rib-eye with Bearnaise or complex Café de Paris butter; crème brûlée (from scratch) or macaron cookies (from heaven). No velvet ropes, and club music isn’t cooked till 11:00 p.m. \$\$\$

### Edge, Steak & Bar 1435 Brickell Ave., 305-358-3535

Replacing the Four Seasons’ formal fine dining spot Acqua, Edge offers a more kick-back casual welcoming vibe. And in its fare there’s a particularly warm welcome for non-carnivores. Chef-driven seafood items (several inventive and unusually subtle ceviches and tartares); a layered construction of corvina encrusted in a jewel-bright green pesto crust, atop red piquillo sauce stripes and salad; lobster corn soup packed with sweet lobster meat; more) and a farm-to-table produce emphasis make this one steakhouse where those who don’t eat beef have no beef. \$\$\$-\$\$\$\$

### 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 housemade 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. \$\$

### Eos 485 Brickell Ave. (Viceroy Hotel), 305-503-0373

Originally opened by Michelin-starred “New Aegean” chef Michael Psilakis, Eos changed upon the chef’s departure into a more familiar Mediterranean resort eatery, minus Greek-inspired innovations. Now inspiration comes mainly from Spain and Italy, with nods to Morocco and Latin America. Best bets include a tasting platter of Spanish cheeses and cured meats; a pistachio-garnished salad featuring Serrano ham, figs, and arugula; crispy parmesan risotto balls with prosciutto and smoked tomato dip; and olive/smoked paprika-rubbed roast chicken. At lunch burgers and upscale sandwiches are added. \$\$\$-\$\$\$\$

### Fado Irish Pub 900 S. Miami Ave. #200, 786-924-0972

Unlike most Miami “Irish” pubs, which serve mostly American bar food, rarely foraying past fish and chips or shepherd’s pie, Fado (pronounced “fado”) has a menu reflecting the pub grub found today in Ireland, including solid standards. But most intriguing are dishes mixing classic and contemporary influences, particularly those featuring boxty, a grated/mashed potato pancake. Try corned beef rolls (boxty wraps, with creamy mustard sauce and cabbage slaw), or smoked salmon on mini-boxty “blini,” with capers and horseradish sauce. There’s a seasonal menu, too. \$\$\$

### The Filling Station & Garage Bar 915 SE 2nd St., 786-425-1990

This fun, locally oriented dive, opened in 1994, was hip more than a decade before downtown was. And its 2008 relocation to larger quarters, plus two subsequent expansions, signal that it

has more than kept up with the explosion of newer neighborhood hotspots, without pretensions or yuffified prices. On the fresh, hefty hamburgers, true Miami weirdness is displayed in toppings like peanut butter or Nutella. Other standouts: tangy-spicy Buffalo wings; homemade tater tots; the oil pan (fried pickles and onion rings with two sauces); and an ever-changing list of craft beers. \$\$\$

### 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 focaccia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled asparagus; homemade pastas like seafood-packed fettuccine al scoglio; or delicate Vitello alla Milanese on arugula. \$\$\$-\$\$\$

### Garcia’s Seafood Grille and Fish Market 398 NW N. River Dr., 305-375-0765

Run by a fishing family for a couple of generations, this venerable Florida fish shack is the real thing. No worries about the seafood’s freshness; on their way to the dining deck overlooking the Miami River, diners can view the retail fish market. Best preparations are the simplest. When stone crabs are in season, Garcia’s claws are as good as Joe’s but considerably cheaper. The local fish sandwich is most popular – grouper, yellowtail snapper, or mahi mahi. \$\$\$

### Giovana Caffè 154 SE 1st Ave., 305-374-1024

If the menu at this charming downtown hideaway contained only one item – pear and gorgonzola ravioli dressed, not drowned, in sage-spiced cream sauce – we’d be happy. But the café, formerly lunch-only but now serving weekday dinners, is also justly famed for meal-size salads like grilled skirt steak atop sweetly balsamic-dressed spinach (with spinach, tomatoes, bacon, hard-boiled eggs, blue cheese, and almonds), or an especially lavish chicken salad with pine nuts, golden raisins, apples, and basil, an Italian twist. \$\$

### Half Moon Empanadas 192 SE 1st Ave., 305-379-2525

As with South Beach’s original Half Moon, you can get wraps or salads. But it’s this snackery’s unique take on Argentine-style empanadas that makes it seem a natural for national franchising. The soft-crust, doughy crescents – baked, not fried, so relatively guilt-free – are amply stuffed with fillings both classic (beef and chicken, either mild or spicy) and creative: the bacon cheeseburger, the pancetta/mozzarella/plum-filled Americana, and several vegetarian options. At just over two bucks apiece, they’re a money-saving moveable feast. \$

### Hawa Jade 1331 Brickell Bay Dr., 305-905-5523

When thinking “fusion” cuisines, Japanese and Lebanese don’t instantly spring to mind. But taking the medieval Spice Route connection as inspiration, the Hawa family makes the mix work at both its original Coral Gables Hawa and this new location in the Jade Residences. Golden Pockets (tofu crêpes encasing macadamias, avocado, and tuna, crab, shrimp, or Kobe-style beef) are musts. Plus there are unique combos containing major plus substantial salads, like crunchy tuna enoki rolls with falafel salad – not the usual green garnish. Housemade desserts with a French twist are also a pleasant surprise. \$\$

### Hibachi Grill 45 NE 3rd Ave., 305-374-2223

Imagine a mini-express Benihana. This place specializes in teppanyaki cuisine – minus the thrilling (or terrifying) tableside knife theatrics, true, but the one-plate meals of seasoned steak slices, chicken, shrimp, or salmon plus dipping sauces, fried rice, and an onion/zucchini mix come at bargain prices. There are also hefty soups or Japanese, Thai, and Singapore-style noodle and rice bowls loaded with veggies and choice of protein (including tofu). The limited sides are Japanese (shumai, plump chicken gyozza) and Chinese (various egg rolls). Fancy? No, but satisfying. \$\$\$

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

### Jamon Iberico Pata Negra Restaurant 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). \$\$-\$\$\$

### 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 Horatio Oliveira continue to draw a lunch crowd that returns for dinner, or perhaps just stays on through the afternoon, fueled by the Lawyer’s Liquid Lunch, a vodka martini spiked with sweetened espresso. \$\$\$

### La Moon 144 SW 8th St., 305-860-6209

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

### La Provence 1064 Brickell Ave. 786-425-9003

Great baguettes in the bread basket, many believe, indicate a great meal to come. But when Miami’s encounter such bread – crackling crust outside; moist, aromatic, aerated interior – it’s likely not from a restaurant’s own kitchen, but from La Provence. Buttery croissants and party-perfect pastries are legend too. Not so familiar is the bakery’s café component, whose sandwich/salad menu reflects local eclectic tastes. But French items like pan bagnats (essentially salade Nicoise 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., 305-372-2333

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

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## Dining Guide: RESTAURANTS

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., 305-789-9929

Like its Midtown and North Miami Beach siblings, this Lime Fresh serves up 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. \$

### Machiya

3252 NE 1st Ave. #116, 786-507-5025

Originally called Machiya Ramen Noodle House, this eatery changed its name – and really, the place is not so much a ramen joint as a contemporary izakaya (lounge featuring Japanese hot and cold small plates plus sushi), with a few added ramen bowls. Most of the menu is a mix of today's popular favorites, like "Kobe" sliders, and unique inventions. Wildest: wasabi-spiced tuna pizza. Our faves: fatty salmon makis (lightly seared salmon belly with shrimp tempura, asparagus, and yuzu sauce); rich miso-braised short ribs; steam buns with rock shrimp and spicy aioli.

### Medialunas Calentitas

919 Brickell Ave., 305-517-3303

At this first U.S. location of a Uruguayan chain, the signature specialty's crescent-like shape says "croissant." But medialunas don't have croissants' puff-pastry flakiness; they're more substantial buttery breakfast rolls. And either simply syrup-glazed or stuffed (with ham and cheese, dulce de leche, more), they make a terrific Latin comfort-food breakfast or snack on the run. The same is true for equally bargain-priced empanadas (three varieties with distinctive fillings from Uruguay, Argentina, or Mexico) and tiny but tasty migas sandwiches like the elaborate Olympic: ham, cheese, lettuce, tomato, peppers, eggs, olives. \$

### 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've 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. \$\$\$

### Momi Ramen

5 SW 11th St., 786-391-2392

Banish all thoughts of packaged instant "ramen." Perfectionist chef/owner Jeffrey Chen (who cooked for more than a decade in Japan), changes his mostly ramen-only menu often, but constants are irresistibly chewy handmade noodles; soups based on creamy, intensely porky tonkotsu broth (made from marrow bones simmered all day); meats like pork belly and oxtail; and authentic toppings including marinated soft-cooked eggs, pickled greens, more. Other pluses: It's open 24/7, and the ramen ranks with the USA's best. Minuses: It's cash only, and the ramen might be the USA's most expensive. \$\$\$

### MPP Brickell

141 SW 7th St., 305-400-4610

Tasty Peruvian eateries aren't rare in Miami. Peruvian fine-dining restaurants are. In the tastefully toned-down but still glam space formerly housing Andú, this second location of Lima's popular Mi Propiedad Privada specializes in familiar flavors presented with seriously upscaled preparations, plating, and prices. But many ceviches, tiraditos, and starters (like especially artful layered/molded mashed potato/seafood causas, or clever panko-breaded fusion "causa makis") come in trios for taste-testing. And

ceviche lovers score on Tuesdays, when all-you-can-eat costs the same as a trio. \$\$\$-\$\$\$\$

### My Ceviche

1250 S. Miami Ave., 305-960-7825

When three-time James Beard "Rising Star Chef" nominee Sam Greenstein opened the original My Ceviche in SoBe, in 2012, it garnered national media attention despite being a tiny take-away joint. Arguably, our newer indoor/outdoor Brickell location is better. Same menu, featuring local fish prepared onsite, and superb sauces including a kicky roasted jalapeño/lime mayo), but this time with seats! What to eat? Ceviches, natch. But grilled or raw fish/seafood tacos and burritos, in fresh tortillas, might be even more tempting. Pristine stone-crab claws from co-owner Roger Duarte's George Stone Crab add to the choices. \$\$\$

### Naoe

661 Brickell Key Dr., 305-947-6263

Chances are you've never had anything like the \$85 prix-fixe Japanese dinners at chef Kevin Cory's tiny but nationally acclaimed oasis, transplanted from its original Sunny Isles space with its supreme serenity intact. By reservation only, in two dinner seatings of just eight people each, and omakase (chef's choice) only, meals include a seasonal soup, a four-course bento box, eight pieces of sushi, and three desserts. Cory personally does everything for you, even applying the perfect amount of housemade artisan soy sauce mix and fresh-grated wasabi to each mind-reelingly fresh nigiri. Few eating experiences on earth are more luxurious. \$\$\$

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

### Novecento

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. \$\$\$

### OTC

1250 S. Miami Ave. 305-374-4612

Over-the-counter service usually connotes the classic fast food "slider" experience: both greaseburgers and patrons are in and out quickly. At this casually cool gastropub, the counter ordering system encourages the opposite feel, of comfie congeniality; it invites hanging out, just without the fuss of formal dining out – or the expense. Most plates are \$10 or under. Ingredient-driven dishes cover today's favorite food groups (various mac-and-cheeses, variously topped/seasoned fries, and more) with some unusual twists, like a scrumptiously lardon-laden frisée/goat cheese salad brightened by fresh peaches. Even the condiments are housemade. \$\$

### 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-go-round? 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. \$\$\$

### 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. \$\$\$

### 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



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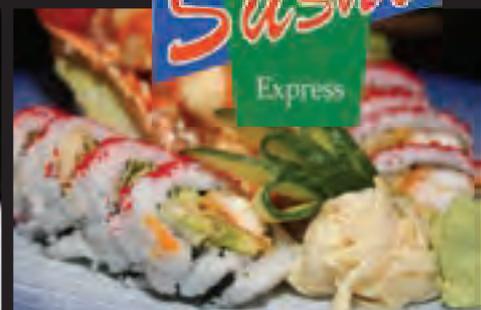
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light carp roe dip), available alone or on an olive/pita-garnished mixed meze platter. \$\$

### 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 flocchi 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. \$\$

### Pier 94 94 SE 1st St., 305-379-5652

Tucked into "The Village," a collection of courtyard eateries far from any waterfront, this ceviche bar specializes in fresh seafood dishes from chef/owner Alex Del Corral's native Peru, but also features famous Peruvian meat and poultry dishes (including a refined aji de gallina, chicken in aji pepper-spiced cream sauce). Emphasis is particularly strong on Peru's penchant for fusion food, including traditional Chifa (Chinese-Peruvian) rice or noodle stir-fries. But the chef also fuses classic and creative influences. Try contemporary caucas, combining Peru's favorite starch, potatoes, with unique new sauces. \$\$

### Thea Pizzeria-Café 1951 NW 7th Ave., 305-777-3777

Just over the border from artsy Wynwood, this ultra-cool café (whose interior features a 30-foot Italian glass floral mosaic) isn't what you'd expect to find inside one of the medical/lab buildings in Miami's sterile "Health District." But the owner is Thea Goldman, former founding partner of Wynwood's pioneering restolounge Joey's, which explains both the stylishness and the menu, highlighted by imaginative wood-oven designer pizzas, plus artisan charcuterie/cheese platters, creative salads, and housemade salted caramel gelato. Not your typical hospital food. Call ahead regarding dinner. At this writing, it's being served Fridays only. \$\$\$-\$\$\$\$

### Pizzarium 69 E. Flagler St., 305-381-6025

Roman-style rectangular pizzas, served in square slices, have been available in the Miami area since the mid-1990s. But the familiar squares and Pizzarium's are similar only in shape. Main difference: dough, here allowed to rise for four days. The resulting crusts are astonishingly airy, as authentic Roman slices, intended as light street snacks, should be. Toppings, a rotating selection of nearly 30 combinations, are highlighted by quality imported ingredients – not to mention a healthy imagination, as the zucca gialla attests: pumpkin cream, pancetta, smoked scamorza cheese. \$

### Porketta 43 NE 3rd Ave., 305-372-0034

Warm, juicy, served with succulent pieces of crisp crackling, herb-stuffed Italian porchetta (pronounced "porketta") roast, at its best, is hard to find even in much of Italy except during festivals. But every day is a festival here, where the real thing (not the dry deli-style pork roll slices that often pass for porchetta) is featured on a plate with broccoli rabe and cannellini; in the hefty Bombardino sandwich; or in three mini-sandwiches, convenient for sampling the place's three sauces. Several salads and carpaccios placate porkophobes. \$\$\$

### 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, tarragon-inflected corn/ bacon chowder, beautifully plated beef carpaccio with horseradish/mustard and shallot olive oil dipping sauces; and over-the-top playhouse desserts, one with a luscious crème fraîche ice cream pop. \$\$\$

### 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 soffritto butter, chorizo, and manchego. There's also a thoughtful wine list and numerous artisan beers on tap. \$\$\$

### Rosa Mexicano 900 S. Miami Ave., 786-425-1001

[www.rosamexicano.com](http://www.rosamexicano.com)  
This expansive indoor/outdoor space offers a dining experience that's haute in everything but price. Few entrées top \$20. The décor is both date-worthy and family-friendly – festive but not kitschy. And nonsophisticates needn't fear: 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 table-side. A few pomegranate margaritas ensure no worries. \$\$\$

### 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 Lucania sausage and a balsamic reduction. Or maybe an even more evocative Roman ice cream tartufo? Mangia! \$\$\$

### 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. \$\$\$

### Stanzione 87 87 SW 8th St., 305-606-7370

Though Neopolitan-style pizza isn't the rarity it was here a decade ago, this is Miami's only pizzeria certified authentic by Italy's Associazione Verace Pizza Napoletana. This means following stringent rules regarding oven (wood-fired), baking time (90 seconds maximum, here closer to 50), tomatoes (imported San Marzano), olive oil (extra-virgin), even flour (tipo 00, for bubbly-light crusts). Toppings do exceed the three original choices served in 19th-century Naples, but pies like the Limone (fresh mozzarella, pecorino, lemons, arugula, EVOO) prove some rules should be broken. \$\$

### Sumi Yakitori 21 SW 11th St., 786-360-5570

If your definition of yakitori has been formed from typical Americanized sticky-sweet skewers, this late-night place's grilled offerings, flavored with the subtly smoky savor of imported Japanese binchotan charcoal will be a revelation. Décor is more stunningly stylish than at chef/owner Jeffrey Chan's adjacent Momi Ramen, but cooking is equally authentic for items like skewered duck (served with scallion sauce), juicy sausage-stuffed chicken wings, bacon-wrapped hard-boiled quail eggs, or grilled hamachi kama (super succulent yellowtail collar). Supplemental dishes, including pork buns and sautéed veggies, also excel. \$\$\$

### 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? \$\$



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## Dining Guide: RESTAURANTS

### Temaris

1250 S. Miami Ave., 305-836-2747

In Japan, temaris are ornamented hand balls, used since the Seventh Century for sport and as good luck folk-art objects. At this Japanese/Latin hot spot, temaris are reinterpreted, both playfully and artfully, as beautiful, bite-size sushi balls (each about half the size of normal nigiri); vinegary rice topped with sliced raw fish or beef, plus nipples constructed from several of the eatery's dozen-and-a-half sauces. Fancier mini-balls feature fusion combinations like spicy tuna, almonds, and tobiko, or substitute crispy rice. Normal-size makis, small plates, and desserts are also fun. \$\$\$-\$\$\$

### 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. \$\$

### Top Burger

109 NE 1st St., 305-379-3100

Inside this "better burger" spot, décor is so charmingly 1950s retro you almost expect to find the Fonzy leaning on a jukebox. What you actually find: hand-formed, hormone-free, 100% Angus patties (or alternatives like veggie burgers, a lightly-breaded chicken Milanese, and all-beef hot dogs) on toasted buns, with fresh-cut French or sweet potato fries. Welcome surprises include an assertively spicy/tangy BBQ-like secret sauce; prices that, while not 1950s level, rival those at junkfood joints; and old-school service – the kind that comes with a smile. \$

### Toro Toro

100 Chopin Plaza, 305-372-4710

Back before Miami's business district had any "there" there, the InterContinental's original restaurant was an executive lunch/dinner destination mainly by default. This replacement, from restaurant empire-builder Richard Sandovar, brings downtown power dining into this decade. As the name suggests, you can go bullish with steakhouse fare, including an abbreviated (in variety, not quantity) "rodizio experience." But the place's strongest suit is its pan-Latin small plates – upscaled refinements of classic favorites: crisp corn arepas with short rib, guacamole, and crema fresca; fluffier cachapas pancakes with tomato jam; more. \$\$\$-\$\$\$\$

### Tropic Room

1109 Brickell Ave., 305-329-3656

With multiple Marriott hotels in Brickell and downtown, one of them housing high-profile db Bistro, it's not surprising that this small, second-floor restaurant is something of a "best kept

secret." But it deserves discovery. Chef Maria Tobar hasn't Daniel Boulud's fame, but she does have classic European-type technical skills, combined with contemporary creativity that turns even ultimately old-fashioned items, like a pork/cabbage strudel, into 21st century fine-dining fare. Both décor and service, similarly, are swellegant, not stuffy, and the room's intimacy makes it a romantic spot for special occasions. \$\$\$

### Tre Italian Bistro

270 E. Flagler St., 305-373-3303

"Bistro" actually sounds too Old World for this cool hangout, from the owners of downtown old-timer La Loggia, but "restolounge" sounds too glitzy. Think of it as a neighborhood "bistrolounge." The food is mostly modernized Italian, with Latin and Asian accents: a prosciutto-and-fig pizza with Brazilian catupiry cheese; gnocchi served either as finger food (fried, with calamata olive/truffle aioli), or plated with orange-ginger sauce. But there are tomato-sauced meatballs with r'gawt for Grandpa Vinnie, too. \$\$-\$\$\$

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

### Tuyo

415 NE 2nd St., 305-237-3200

Atop the revolutionary Miami Culinary Institute, this upscale eatery, unlike the café downstairs, isn't student-run. Rather it's designed to showcase school ideals – including sustainability as well as definitive Miami cuisine. The changing menu, from a culinary Dream Team headed by "New World Cuisine" inventor/MCI instructor Norman Van Aken (plus former protégés Jeffrey Brana and Travis Starwalt), mixes citrus-inflected creamy conch chowder and other pioneering signatures with new inventions like mind-reelingly multidimensional oyster pan stew, or tartare of tuna and burblingly ripe tomato topped with a delicate sous vide egg. \$\$\$\$

### Wolfgang's Steakhouse

315 S. Biscayne Blvd., 305-487-7130

Proprietor Wolfgang Zweiner worked for decades at Brooklyn's legendary Peter Luger's before opening the first of his own much-praised, old-school steakhouses in 2003, which explains the quality of the USDA prime-grade steaks here – dry-aged on premises for bold, beefy flavor and tender but toothsome texture. Prices are prodigious but so are portions. The 32-ounce porterhouse for two easily feeds three or four folks curious to taste

the difference. Plentiful sides include a bacon starter favored by those who love Canadian bacon over pork belly. Personally, just the simple, superb steaks leave us happy as clams. \$\$\$

### 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. \$\$

### B Sweet

20 NE 41st St., 305-918-4453

At this homey neighborhood jewel, located in a former apartment building, husband/wife team Tom Worhach and Karina Gimenez serve up warm welcomes and playfully inventive breakfast, lunch, and snack fare: bacon-wrapped egg and cheese cups; pressed Philly steak panini; an elegant yuzu-dressed smoked salmon, grapefruit, avocado, and arugula salad. But the must-eats are sweets, housemade by Worhach, formerly executive pastry chef at the Mansion at Turtle Creek and similar gourmet palaces. One

bite of his decadent yet impossibly light white-and-dark chocolate mousse cake will hook you for life. \$\$\$

### Basani's

3221 NE 2nd Ave., 786-925-0911

Despite this tiny place's modern décor, the family-run ambiance and Italian-American comfort food evoke the neighborhood red-sauce joints that were our favored hangouts growing up in NJ's Sopranos territory. And low prices make it possible to hang out here frequently. Pizzas with hand-tossed crusts, not wood-oven but resembling honest bread, for less than fast food pizzeria prices? It's an offer you don't refuse. Don't refuse garlic rolls, either, or sinful zeppole (fried dough) for dessert. There's more complex fare, like chicken à la Francese, too. And they deliver. \$\$

### 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, fatty 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 figciutto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

### Bloom

2751 N. Miami Ave., 305-576-5443

Miami's most innovative art district is the perfect setting for this hip hangout, whose mad-genius menu proves that food is indeed

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## Dining Guide: RESTAURANTS

one of the creative arts. Reinvented Latin/Asian street foods from chef Ricky Sauri (ex-Nobu) include spicy Spam-topped rice cakes; tuna tartare in seaweed "tacos"; a reina pepiada arepa, whose traditional mild chicken filling is replaced by shredded duck, avocado, tangy-sweet tamarind sauce, and Japanese mayo; an especially elegant Korean bibimbap; a vegan shitake-pumpkin tamale with nutty, cheery natto sauce. For liquid art aficionados: cocktails like the eye-popping Tequila Beets (featuring roasted beet juice). \$\$\$

### Buena Vista Bistro 4582 NE 2nd Ave., 305-456-3909

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

### Buena Vista Deli 4590 NE 2nd Ave., 305-576-3945

At this casual café/bakery, co-owned by Buena Vista Bistro's Claude Postel, the day starts in authentic French fashion, with fresh breakfast breads, chocolate almond croissants, and other delights. At lunch cornichon-garnished baguette sandwiches (containing housemade pâtés, sinfully rich pork rillettes, superb salami, and other charcuterie classics) are irresistible, and a buttery-crust, custardy quiche plus perfectly dressed salad costs little more than a fast-food combo meal. As for Postel's homemade French sweets, if you grab the last Paris-Brest, a praline buttercream-filled puff pastry, we may have to kill you. \$-\$\$

### The Butcher Shop 165 NW 23rd St., 305-846-9120

Unbelievable but true: At the heart of this festive, budget-friendly beer-garden restaurant is an old-school gourmet butcher shop, where sausages from classic (brats, chorizo) to creative (lamb and feta) are house-made, and all beef is certified USDA prime — rarely found at even fancy steakhouses. Take your selections home to cook, or better yet, eat them here, accompanied by intriguing Old/New World sauces, garnishes (like bleu cheese fritters), sides, and starters. Desserts include a bacon sundae. Beer? Try an organic brew, custom-crafted for the eatery. \$-\$\$\$

### 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 is 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 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. \$\$

### 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 Cypress Room 3620 NE 2nd Ave., 305-520-5197

Deer and boar heads on wood-paneled walls juxtapose with crystal chandeliers at this tiny fourth restaurant in Michael Schwartz's burgeoning empire, evoking feelings of dining in a century-old millionaire's hunting lodge — in miniature. Many dishes are similarly fun fantasies of 1920s Florida fine dining, pairing yesterday's rustic proteins (including wild game) and veggies with preparations that are ultimately refined interpretations of the past: antelope/wild mushroom gnocchi; "French onion soup" with a sort of gruyere tuile float instead of the usual gooey melt, served on a lacy doily. Don't miss the royal red shrimp, or Hedy Goldsmith's desserts. \$\$\$\$

### Daily Melt 3401 N. Miami Ave. #123, 305-573-0101

Masterminded by Chef Allen Susser, the concept is to bring diners the comfort of homemade grilled cheese — like mom's, if mom hadn't usually burned the bread and improperly melted the

cheese. The Melt's custom grill press browns/melts sandwiches perfectly every time. Additionally, Susser tested numerous all-American cheeses (no imports or artisanal products) for gooey goodness. Mom probably also didn't create combinations like cheddar with green apples and Virginia ham, or allow a simple signature grilled American cheese to be dressed up with truffle butter. Accompaniments include roasted tomato soup, chopped salads, and sweet melts like s'mores. \$

### 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. \$

### El Bajareque 278 NW 36th St., 305-576-5170

Dozens of little Latin American eateries, all looking almost identically iffy, line 36th Street. But this family-owned "bajareque" (shack) is one where you definitely want to stop for some of Miami's most tasty, and inexpensive, Puerto Rican home cooking, from mondongo (an allegedly hangover-curing soup) to mofongo, a plantain/chicharron mash with varied toppings plus garlicky mojo. Housemade snacks are irresistible, too, and great take-out party fare: pork-studded pasteles, similar to Cuban tamals but with a tuber rather than corn masa dough, or empanadas with savory shrimp stuffing. \$

### 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. \$\$\$

### The Embassy 4600 NE 2nd Ave., 305-571-8446

Don't come to this embassy for passports. The name is short for "Embassy of Well-being and Debauchery." You will, however, feel transported to Spain's gourmet capital, San Sebastian, after sampling ambassador Alan Hughes's cunning pintos (complexly layered Basque-style tapas). From a self-serve bar, choose from a changing selection of skewered stacks; brie, homemade fig jam, and twizzles of silky jamon Serrano; roast tomato, goat cheese, and anchovies on buttery garlic toast; many more. Small plates, to-die-for desserts like floating island with lychees, and weekend brunch items demonstrate similar mad-chef skills. \$-\$\$\$

### George's Kitchen & The Loft 3404 N. Miami Ave., 305-438-9199

Veteran Miami restaurateur George-Eric Farge raises the sophistication bar at his new two-story restaurant/lounge. But the real star is Michelin-starred chef Steven Rojas, who combines French technique and personal creativity for dishes like Idiazabal cheese churros with romesco sauce, a green pea pot de crème "jar" with bacon marmalade (accompanied by butter-fried baguette slices for spreading), soy-glazed hamachi crudo with ginger gelee, and caper-sprinkled short rib tartare, the meat's richness cheekily upped by poached bone marrow and caviar. Brunch and lunch items are equally ingenious. \$\$\$

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

### 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. \$\$

### 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? \$\$

### Jean Paul's House 2426 NE 2nd Ave., 305-573-7373

Jean Paul Desmaison, original chef/co-owner of La Cofradia in Coral Gables, has chosen a decidedly less tony, more transitional neighborhood for this venture. But inside his renovated bungalow, ambiance is stylishly cozy, and the creative contemporary North/South American fusion cuisine is as elegant as ever. Best bets are dishes influenced by Desmaison's native Peru, including crispy pork belly braised in pisco with silky sweet potato purée, and a beautifully balanced nikkei (Japanese/Peruvian) salmon sashimi that does the impossible: tame leche de tigre, Peru's infamous "tiger's milk" marinade. \$\$\$-\$\$\$\$

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

### Kouzina Greek Bistro 3535 NE 2nd Ave., 305-392-1825

Across the tracks from Midtown Miami, this hidden-by-hedges spot features a patio with authentically festive ambiance and food by Alexia Apostolidi, also authentically Greek but known to locals for her critically acclaimed fare at defunct Ariston. The menu includes many mezes, both traditional (like tsatziki and eggplant spreads) and unusual (bacalao croquettes with garlic purée and roasted beet coulis; sesame-sprinkled manouri cheese envelopes), plus limited entrées highlighted by cheese/herb-crust lamb at dinner and lunchtime's lamb pita wrap. Don't miss the semolina purée side — heavenly Greek cheese grits. \$-\$\$\$

### La Provence 2200 Biscayne Blvd., 305-576-8002 (See Brickell / Downtown listing.)

### Lagniappe 3425 NE 2nd Ave., 305-576-0108

In New Orleans, "lagniappe" means "a little extra," like the 13th doughnut in a baker's dozen. And that's what you get at this



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## Dining Guide: RESTAURANTS

combination wine and cheese bar/backyard BBQ/entertainment venue. Choose artisan cheeses and charcuterie from the fridges, hand them over when you pay (very little), and they'll be plated with extras: olives, bread, changing luscious condiments. Or grab fish, chicken, veggies, or steak (with salad or cornbread) from the hidden yard's grill. Relax in the comfie mismatched furniture, over extensive wine/beer choices and laidback live music. No cover, no attitude. \$\$

### Lemoni Café

4600 NE 2nd Ave., 305-571-5080

The menu here reads like your standard sandwiches/salads/ starters primer. What it doesn't convey is the freshness of the ingredients and the care that goes into their use. Entrée-size salads range from an elegant spinach (goat cheese, pears, walnuts, raisins) to chunky homemade chicken salad on a bed of mixed greens. Sandwiches (cold baguette subs, hot pressed paninis, or wraps, all accompanied by side salads) include a respectable Cuban and a veggie wrap with a deceptively rich-tasting light salad cream. \$\$-\$\$

### Lime Fresh Mexican Grill

Shops at Midtown Miami  
Buena Vista Avenue, 305-576-5463

Like its South Beach predecessor, this Lime was an instant hit, as much for being a hip new Midtown hangout as for its carefully crafted Tex-Mex food. The concept is "fast casual" rather than fast food – meaning nice enough for a night out. It also means ingredients are always fresh. Seafood tacos are about as exotic as the menu gets, but the mahi mahi for fish tacos comes from a local supplier, and salsas are housemade daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Limón y Sabor

3045 Biscayne Blvd., 786-431-5739

In this dramatically renovated space, the room is now light and open, and the food is authentic Peruvian, with seafood a specialty. Portions are huge, prices low, quality high. Especially good are their versions of pescado a lo macho (fish fillet topped with mixed seafood in a creamy, zesty sauce); jalea (breaded and deep-fried fish, mixed seafood, and yuca, topped with onion/pepper/lime salsa), and yuca in hot yet fruity rocoto chili cream sauce. \$\$

### Lost & Found Saloon

185 NW 36th St., 305-576-1008

There's an artsy/alternative feel to this casual and friendly Wynwood eatery, which, since opening as a weekday-only breakfast and lunch joint in 2005, has grown with its neighborhood. It's now open for dinner six nights a week, serving Southwestern-style fare at rock-bottom prices. Dishes like piñon and pepita-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. \$

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

### MC Kitchen

4141 NE 2nd Ave., 305-456-9948

Chef/co-owner Dena Marino calls MC's food "modern Italian" – neither an evocative description nor explanation for why this place is one of our town's hottest tickets. But tasting tells the tale. Marino's food incorporates her entire culinary background, from her Nonna's traditional Italian-American kitchen to a long stint in Michael Chiarello's famed contemporary Californian eatery Tra Vigne, with pronounced personal twists that make eating here uniquely exciting. Particularly definitive: lunchtime's "piadene," saladlike seasonal/regional ingredient combinations atop heavenly homemade flatbreads. Cocktails feature ingredients from za'atar to salmon roe. \$\$\$-\$\$\$\$

### Mercato

4141 NE 2nd Ave., 786-332-3772

Adjacent to Dena Marino's hot hangout MC Kitchen, the contemporary Italian chef's artisanal market and breakfast/lunch

café is for diners wanting a quicker (but not fast-food) sit-down meal, or inventive take-out. Pressed for time? Try a pressed sandwich like Marino's Italian Cubano (porchetta, prosciutto cotto, Swiss, pickles, and Dijon mustard dressing, on ciabatta). Along with hot or cold sandwiches, there's a wide variety of homemade breakfast pastries, breads, cookies, and fresh-baked quiches, plus salads and a daily-changing soup. Market items include exotic jams, craft beers, and Marino's private label EVOO. \$\$\$

### Mercadito Midtown

3252 NE 1st Ave., 786-369-0423

Some people frequent this fashionable restorlounge, 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. \$\$\$-\$\$\$

### 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; shoe-string frittes 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 restorlounge 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 kimchi salad; much more. Open 6:00 a.m. for breakfast to 3:00 a.m., it is kid-friendly and dog-friendly, too. \$\$\$-\$\$\$

### Oak Tavern

35 NE 40th St., 786-391-1818

With a festively lantern-lit oak tree on the outdoor dining patio and stylishly playful lamps mimicking oaks inside, chef/restaurateur David Bracha of River Oyster Bar has transformed a previously cold space to warm. Food is equally inviting. The mostly small-plates seasonal menu roams the globe from supreme Vietnamese bahn mi (with pork belly and foie gras) to down-home buttermilk biscuits with bacon butter, and homemade charcuterie. If available, don't miss Hawaiian-inspired steelhead poke; substituting the salmonlike but more delicate trout for the usual tuna transports this crudo to heavenly heights. \$\$\$-\$\$\$

### Orange Café + Art

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

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

### Palatino

3004 NW 2nd Ave., 786-360-5200

When longtime favorite Jamaican joint Clive's fell victim to gentrification, few expected to find similarly skilled old-school Caribbean-American soul food in Wynwood again, especially not at old-school prices. But that's what this small, super-friendly mom-and-pop spot serves up: breakfasts like ackee and salt fish, fried dumpling and callaloo, or an egg/maple sausage/cheese grits combo; plates (with sides) of oxtails, curry goat, jerk chicken; richly crusted piquant chicken or meat patties that contend with Miami's best. Surprises include homemade pastries, and \$1 ice cream cones in tropical flavors like soursop. \$\$\$

### Pasha's

3801 Biscayne Blvd., 305-573-0201

(See Brickell/Downtown listing)

### Pride & Joy

2800 N. Miami Ave., 305-456-9548

Behind this Wynwood warehouse façade you'll find pure Southern roadhouse, and the backyard patio is an even more relaxing place to kick back with beer, blues music, and barbecue from pit master Myron Nixon. Oddly, considering Nixon's many BBQ championships, the 'cue can be inconsistent. Our favorite choices: St. Louis ribs, tender without being falling-off-the-bone overcooked, and enjoyably fattier than baby backs; vinegar-doused pulled pork sandwiches, which, unlike meat plates, come with sides – fries, plus slaw to pile on for added juice and crunch. \$\$\$

### Primo's

1717 N. Bayshore Dr., 305-371-9055

The imposing, cavernous lobby of the Grand doesn't have that "do drop in" locals' hangout vibe. But this lively Italian spot is actually a great addition to the neighborhood. The pizzas alone – brick-oven specimens with toppings ranging from classic pepperoni to prosciutto/arugula – would be draw enough. But pastas also please: diners' choice of starch, with mix-and-match sauces and extras. And the price is right, with few entrées topping \$20. The capper: It's open past midnight every day but Sunday. \$\$

### Sakaya Kitchen

Shops at Midtown Miami, Buena Vista Avenue

305-576-8096

This chef-driven, fast-casual Asian eatery is more an izakaya (in Japan, a pub with food) than a sakaya (sake shop). But why quibble about words with so many more intriguing things to wrap your mouth around? The concept takes on street-food favorites from all over Asia, housemade daily from quality fresh ingredients. French Culinary Institute-trained Richard Hales does change his menu, so we'd advise immediately grabbing some crispy Korean chicken wings and Chinese-inspired, open-faced roast pork buns with sweet chili sauce and homemade pickles. \$\$

### Sake Room

275 NE 18th St., 305-755-0122

Sake takes a back seat to sushi – and sophisticated décor – at this small but sleek restorlounge. Among the seafood offerings, you won't find exotic 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. \$\$\$-\$\$\$

### Salad Creations

2001 Biscayne Blvd., 305-576-5333

At this fast-casual restaurant, diners can enjoy a wide variety of chef-created salads and wraps, or go the DIY route, choosing from one of four greens options; four dozen add-ons (fresh, dried, or pickled veggies and fruits, plus cheeses and slightly sinful pleasures like candied pecans or wonton strips); a protein (seafood or poultry); and two dozen dressings, ranging from classic (Thousand Island, bleu cheese) to

creative contemporary (spicy Asian peanut, cucumber wasabi, blueberry pomegranate). Additionally, the place creates lovely catering platters, plus individual lunchboxes – perfect picnic or plane food. \$\$\$

### Salumeria 104

3451 NE 1st Ave. #104, 305-424-9588

In Italy, salumerias started, like American delicatessens, as shops selling salumi (cured meats), but evolved into the equivalent of eat-in deli/restaurants that also serve cold and hot prepared foods. At this modern Midtown salumeria, the soups-to-salads-to-sweets range of fare is the same. Custom-sliced imported cold cuts are a main focus, especially for those who enjoy taste-testing a plate pairing Italy's two most famous prosciuttos: Parma and San Daniele. But homemade pastas are also impressive, as are hard-to-find regional entrées like fegato alla Veneziana, which will turn liver-haters into lovers. \$\$\$-\$\$\$

### 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. \$\$\$

### Shokudo World Resource Café

4740 NE 2nd Ave., 305-758-7782

At its former Lincoln Road location, World Resource's café was better known for people-watching than for its standard sushi/Thai menu. But as the new name signals, this relocation is a reinvention. The indoor/outdoor space is charming, but creative takes on popular pan-Asian street foods are the real draw. Travel from Japan and Thailand through Korea, Vietnam, China, the Philippines, and beyond via light housemade momo, curried potato-stuffed Tibetan/Nepalese steamed dumplings; savory pulled pork buns with kimchi and crisped onions. Noodle dishes, hot or chilled, are especially appealing. \$\$\$-\$\$\$



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## Dining Guide: RESTAURANTS

### Soi Chinese Kitchen

645 NW 20th St.,  
305-482-0238

No chop suey. No kung pao anything, either. In fact, anything on Soi's menu that sounds like something from a normal Chinese eatery won't be: char sui ribs come with delicate corn pancakes, wonton soup is kafir lime broth with a mushroom/truffle-butter-stuffed ravioli, lo mein is homemade noodles with pork belly and sous vide 63-degree egg. Basically it's contemporary Chinese fine dining fare similar in creativity and quality ingredients to ultra-upscale Hakkasan's, but served by a tiny take-out joint (with a few patio tables and counter stools) at neighborhood prices. \$\$

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

### Time for Wine

2200 NE 2nd Ave., 786-409-4898

This wine store/tapas bar is a labor of love, in a stretch of Wynwood that still needs lots of love, from businessman David Taboada – who positively radiates enthusiasm for his “hobby.” Don't be discouraged by the car lots and other unscentic surroundings. The ambiance inside is as casually hip as the wine selection, priced astonishingly well (many bottles around \$10-\$15). Consume on-premises for a mere \$5 corkage fee, waived at happy hour. To accompany, there are housemade traditional tapas, panini, and charcuterie/cheese boards, plus one substantial daily-changing lunch special. \$\$

### Tony Chan's Water Club

1717 N. Bayshore Dr.,  
305-374-8888

The décor at this upscale place, located in the Grand, looks too gitzzy 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. \$\$\$-\$\$\$

### Wine Vault Miami

Shops at Midtown Miami  
Fountain Circle #105, 786-691-2000

From a Wine Vault press release: “Over 1300 square feet of pure decadence.” In fact, the soaring, two-story space, complete with glass elevator, has a look that lives up to the hype. But the most decadent thing inside is a nibble from its tapas list: chocolate-covered bacon. Go ahead and make a meal of it. We grown-ups can eat what we want. More substantial plates to accompany the roughly four dozen wines, artisan beers, or cocktails include chorizo with new potatoes, and sweetly piquant piquillo peppers stuffed with shredded tuna. Happy-hour wine prices are so low we'd better not mention them. \$\$\$-\$\$\$

### Wynwood Kitchen & Bar

2550 NW 2nd Ave., 305-722-8959

The exterior is eye-popping enough, with murals from world-famous outdoor artists, but it's the interior that grabs you. Colorful and exotic work by Shepard Fairey, Christian Awe, and other acclaimed artists makes it one of the most striking restaurant spaces anywhere. As for food, the original menu has been replaced with Spanish/Latin/Mediterranean-inspired favorites from chef Miguel Aguilar (formerly of Alma de Cuba): gazpacho or black bean soups; shredded chicken ropa vieja empanadas with cilantro crema; grilled octopus skewers with tapenade; plus fingerling potato-chorizo hash and other seasonal farm-to-table veg dishes. \$\$\$-\$\$\$

## Upper Eastside

### Andiamo

5600 Biscayne Blvd. 305-762-5751

With brick-oven pizzerias popping up all over town the past few years, it's difficult to remember the dark days when this part of Mark Soyka's 55th Street Station complex was mainland Miami's sole source of open-flame-cooked pies. But the pizzas still hold up against the newbie pack, especially since exec chef Frank Crupi has upped the ante with unique-to-Miami offerings like a white (tomato-free) New Haven clam pie. Also available: salads, panini, and a tasty meatball appetizer with ricotta. There's a respectable wine and beer list, too. \$\$

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

### Blue Collar

6730 Biscayne Blvd., 305-756-0366

Like its predecessor in this space (Michael Bloise's American Noodle Bar), this working-class-themed eatery is helmed by a former fine-dining chef, Daniel Serfer, a Chef Allen's vet who now crafts casual, creative fare at prices all can afford. Dishes are eclectic. The roughly dozen veggie dishes alone range from curried cauliflower purée to maduros to bleu cheese roasted asparagus. Shrimp and grits compete with any in Charleston; pork and beans, topped with a perfectly runny fried egg, beats Boston's best. \$\$\$

### Boteco

916 NE 79th St., 305-757-7735

This strip of 79th Street is rapidly becoming a cool alt-culture enclave thanks to inviting hangouts like this rustic indoor/outdoor Brazilian restaurant and bar. Especially bustling on nights featuring live music, it's even more fun on Sundays, when the fenced backyard hosts an informal fair and the menu includes Brazil's national dish, feijoada, a savory stew of beans plus fresh and cured meats. But the everyday menu, ranging from unique, tapas-like pastes to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$

### 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

Since Frankie and Priscilla Crupi took over this hot dog stand, the menu has changed significantly, with some items eliminated (any vegetarian hot dogs, salads, chichi toppings like avocado). But choices have expanded to include new dog choices (brats, Italian sausage, more) plus burgers and other classic eastern U.S. regional urban street foods: New England lobster rolls, New Orleans po'boys, Jersey shore cheese Taylors (pork roll), Baltimore crab cake sandwiches, and naturally, Phyllis of all sorts – cheese steak and beyond. \$\$\$

### 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. \$

### Florito

5555 NE 2nd Ave., 305-754-2899

While owners Max and Cristian Alvarez's description of their eatery as “a little Argentinean shack” is as charming as the brothers themselves, it conveys neither the place's cool warmth nor the food's exciting elegance. Dishes are authentically Argentine, but far from standard steakhouse stuff. Chef Cristian's background at popular pop-up The Dining Room becomes instantly understandable in dishes like orange and herb-scented lechon confit (with pumpkin mash, pickled cabbage salad, and Dijon mojo) or sopa de calabaza, derived from Argentina's peasant stew loco, but here a refined, creamy soup. Many more surprises – even steaks. \$\$\$-\$\$\$

### The Federal Food, Drink & Provisions

5132 Biscayne Blvd., 305-758-9559

At the Fed, expect what locals know to expect from sommelier/chef team Aniece Meinhold and Cesar Zapata, whose previous restaurant concepts have included Blue Piano (gourmet stoner snacks) and Vietnamese pop-up Phuc Yea. That is, expect the unexpected. The Fed is an updated tavern featuring creative, from-scratch takes on traditional American regional dishes: flaky Southern biscuits with sausage gravy (and crisp-coated sweetbreads, if desired); Northeastern-inspired “pig wings” (pork drumettes with homemade Buffalo sauce, blue cheese mousse, and pickled veggies). Desserts, from third partner Alejandro Ortiz, include sinful sticky buns. \$\$\$-\$\$\$

### Garden of Eatin'

136 NW 62nd St., 305-754-8050

Housed in a yellow building that's nearly invisible from the street, the Garden has the comfortable feel of a beach bar, and generous servings of inexpensive Afro-Caribbean vegan food. Large or small plates, with salad and fried sweet plantains (plus free soup for eat-in lunchers), are served for five or seven bucks. Also available are snacks like vegetarian blue corn tacos, desserts like sweet potato pie, and a breakfast menu featuring organic blueberry waffles with soy sausage patties. \$

### 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. \$

### Iron Side Café

7600 NE 4th Ct., 305-759-0551

Located in the Little River “business” (meaning warehouse) district, inside an art complex that looks like just another factory, this eatery is easy to miss. But it shouldn't be missed. Both the cozy interior and more expansive terrace provide picturesque

settings for artfully plated, seriously organic and locally sourced fare from Nuno Grullon, original exec chef at Metro Organic Bistro. Particularly recommended: tuna tartare with a unique spicy lemon dressing; ossa buco featuring flavorful grass-fed beef from Gaucho Ranch right down the road. Saturday BBQ/gallery nights are especially hip. \$\$\$-\$\$\$

### 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 cheese 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 Argentinean 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 restorlounge, or like anything else in Miami. Forbidding from the outside, on the inside it's like a time-trip to a cabaret in pre-WWII Berlin: bordello-red décor, romantically dim lighting, show-tune live piano bar entertainment, and to match the ambiance, elegantly updated retro food served with style and a smile. For those feeling flush, home-style fried chicken is just like mom used to make – in her wildest dreams. \$\$\$

### Metro Organic Bistro

7010 Biscayne Blvd., 305-751-8756

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

### Michy's

6927 Biscayne Blvd., 305-759-2001

Don't even ask why Michele Bernstein, with a top-chef resumé, not to mention regular Food Network appearances, opened a homey restaurant in an emerging but far from fully gentrified neighborhood. Just be glad she did, as you dine on white almond gazpacho or (possibly) creamy ham and blue cheese croquettes. Though most full entrées also come in half-size portions (at almost halved prices), the tab can add up fast. The star herself is usually in the kitchen. Parking in the rear off 69th Street. \$\$\$-\$\$\$

### Mina's Mediterraneo

749 NE 79th St., 786-391-0300

Unlike most restaurants labeled “Mediterranean,” this one, decorated with restrained modern elegance, really does have dishes from countries surrounding all sides of the sea (though not necessarily from the countries' seaside regions, as boeuf Bourguignon attests). Our favorites, like owner Yasmine Kotb, whose heritage is Egyptian-via-Texas, and her mom, the chef, are those featuring exotic Eastern/North African tastes – with twists. Especially fun: Egypt's besara, a light fava-based hummus; falafel “sliders” in warm pita with Israeli salad, slaw, and tahini; and an unusual side of grilled kale with yogurt dressing and hazelnuts. \$\$

### 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

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## Dining Guide: RESTAURANTS

carves out its own identity with original creations, including yellow curry-spiced fried rice. Nearly everything is low in sodium, fat, and calories. A large rear patio is inviting for dining and entertainment. \$\$-\$\$\$

### Moshi Moshi 7232 Biscayne Blvd., 786-220-9404

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

### News Lounge 5582 NE 4th Ct., 305-758-9932

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

### Ni.Do. Caffè & Mozzarella Bar 7295 Biscayne Blvd., 305-960-7022

Don't let this little café's easily overlooked strip-mall location, or its informal interior, fool you. The warm welcome is authentically Italian, as are cleverly crafted antipasti, simple but full-flavored pastas, and homemade pastries (from rosemary breadsticks to fruit-topped dessert tortas) that will transport your taste buds to Tuscany. And the housemade mozzarella or burrata cheeses — truly milk elevated to royalty — will transport you to heaven. A small market area provides Italian staples, plus superb salumi and the magnificent mozz, to go. \$\$-\$\$\$

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

### Siam Rice 7941 Biscayne Blvd., 305-758-0516

You'll find all the familiar favorite Thai and Japanese items here, and prices for curries and noodle dishes (all customizable regarding choice of protein, preparation, and heat level) are especially good at lunch. But don't overlook somewhat pricier specialties like a deep-fried yet near-greaseless boneless half duck with veggies in red curry sauce. There's also an unusually extensive list of salads, some with inventive fusion touches, like a grilled shrimp/soba salad featuring traditional Thai flavors (sriracha chiles, fish sauce, lime) and Japanese green tea noodles. \$\$-\$\$\$

### Soyka 5556 NE 4th Court, 305-759-3117

Since opening in 1999, Soyka has often been credited with sparking the Upper Eastside's revival. But the 2010 arrival of three Joe Allen veterans as executive chef, pastry chef, and sommelier signaled a culinary revival for the restolounge, always a neighborhood focal point, now more food-focused. The contemporary comfort food menu ranges from fun small plates (deviled eggs with smoked salmon and dill, crisp-fried flocchi pockets with gorgonzola sauce, oysters Rockefeller) to heftier items like burgers and steak au poivre. And don't miss the sticky date/toffee pudding. \$\$-\$\$\$

### 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. \$\$\$

### Sweet Saloon 7100 Biscayne Blvd., 305-759-3999

At this dessert/snack/cocktail bar, from the owner of Moonchine, you'll find live and DJ entertainment, too, from 9:00 p.m. to 2:00 a.m. — assuming you can find the place, that is. It's above the pan-Asian eatery, up a hidden back staircase. Asian savory snacks include dumplings, edamame, krab rangoons, satays. Desserts range from homey American (NY cheesecake, mini cupcakes) to continental (strawberries melba, housemade Belgian waffles, a shareable chocolate fondue/fruit platter). Actually, some cocktails double as desserts (a Godiva dark chocolate martini) or Asian savories (infusion jars of Stoli and lemongrass). \$\$

### 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 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

### oggi's 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, home-made 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. \$\$-\$\$\$

### Paprika 1624 NE 79th St., 305-397-8777

This exotically decorated restaurant, serving Mediterranean cuisine from North Africa and the Middle East, has several unusual features, including Friday-night belly dancing and a hookah lounge. Food menus also feature appealing, unusual choices (za'atar-spiced seared lamb loin carpaccio with chickpea purée; stuffed boureka puff pastries; mussels in creamy saffron sauce) along with familiar hummus, kabobs, more. Lunchtime sandwich standout: merguez (intensely spiced lamb sausage) with tzatziki, hummus, salad, and fiery harissa sauce, on fresh pita. \$\$-\$\$\$

### Sabor Latin Restaurant & Cafe 1880 79th St. Cswy., 305-741-2020

This family-run restaurant serves big portions of homey traditional food from several Latin American countries, including Cuba (pan con bistec, ropa vieja), Mexico (nachos, tacos, quesadillas), and Peru (lomo saltado). But the specialty is Colombian classics, from snacks like empanadas to a bandeja paisa combo (grilled steak, chorizo, a gargantuan crispy chicharron strip, fried egg, arepa, plantains, beans, rice). Particularly recommended: daily specials including two meal-in-a-bowl chicken soups, ajicaco, and sancocho. If you've wondered about the much-debated difference, here's where to test the taste. \$\$\$

### Sushi Siam 1524 NE 79th St. Causeway, 305-864-7638

(See Miami / Upper Eastside listing)

## NORTH BEACH

### Café Prima Pasta 414 71st St., 305-867-0106

Who says old dogs can't learn new tricks? Opened in 1993 (with 28 seats), the Cea family's now-sprawling trattoria has added inventive chef Carlos Belon and modern menu items, including flocchi rapera (pear/cheese-filled pasta purses with truffled prosciutto cream sauce), an unlikely (soy sauce and parmesan cheese?) but luscious Italian/Japanese fusion tuna carpaccio, and fresh-fruit sorbets. But traditionalists needn't worry. All the old favorites, from the café's famed beef carpaccio to eggplant parm and pastas sauced with Argentine-Italian indulgence, are still here and still satisfying. \$\$\$-\$\$\$\$

### 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 Beach prices, and a fancy SoBe address. Instead Bhumichitr joined forces with Day Longsomboon (an old Thai school pal who'd moved to Miami) at this unpretentious, authentic (no sushi) neighborhood place. Some standout dishes here are featured in the chef's latest tome, but with Tamarind's very affordable prices, you might as well let the man's impeccably trained kitchen staff do the work for you. \$\$-\$\$\$

## MIAMI SHORES

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

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

### Miami Shores Country Club 10000 Biscayne Blvd., 305-795-2363

Formerly members-only, the restaurant/lounge facilities of this classy 1939 club are now open to the public — always, lunch and dinner. Not surprisingly, ambiance is retro and relaxed, with golf course views from both bar and indoor/outdoor dining room. The surprise is the food — some classic (steaks, club sandwiches) but other dishes quite contemporary: an Asianahi 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. \$\$

### PizzaFiore 9540 NE 2nd Ave., 305-754-1924

Owned by Arcoub Abderrahim, who opened South Beach's original PizzaFiore way back in 1996, this café serves the kind of nostalgic, medium-thin crusted, oozing-with-goey-cheese pizzas reminiscent of our childhood pies in northern NJ Sopranos' territory, except now there are options for today's toppings — sundried tomatoes, buffalo mozzarella, etc. But there's also a full menu of Italian-American classics, including antipasto salads, subs, and particularly popular, pastas. Garlic rolls are a must, but we didn't have to tell you that. \$\$-\$\$

## NORTH MIAMI

### Alaska Coffee Roasting Co. 13130 Biscayne Blvd., 786-332-6254

When people speak of the West Coast as the USA's quality coffeehouse pioneer territory, they're thinking Seattle — and then south through coastal California. North to Alaska? Not so much. But owner Michael Gesser did indeed open this hip place's parent in Fairbanks back in 1993, after years of traveling through every coffee-growing country in the world. Brews like signature smooth yet exotic Ethiopian Yirgacheffe don't even need cream or sugar, much less frappe frou-frou. All beans are house-roasted. There's solid food, too: brick-oven pizzas, salads, sandwiches, and pastries. \$\$-\$\$

### Bagel Bar East 1990 NE 123rd St., 305-895-7022

Crusty outside (even without toasting) and substantially chewy inside, the bagels here are the sort homesick ex-New Yorkers always moan are impossible to find in Miami. For those who prefer puffed-up, pillowy bagels? Forget it. Have a nice onion pocket. There's also a full menu of authentic Jewish deli specialties, including especially delicious, custom-cut — not pre-sliced — nova or lox. Super size sandwiches easily serve two, and they'll even improvise a real NJ Sloppy Joe (two meats, Swiss, coleslaw, and Russian dressing on rye) if you ask nice. \$\$\$

### Bagels & Co. 11064 Biscayne Blvd., 305-892-2435

While this place is often referred to as Güns & 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/Bulldog Burger 15400 Biscayne Blvd., 305-940-9655

These adjacent restaurants are really one place with two dining

areas, since they connect and diners can order from either menu. They also share a BBQ/burger master: Top Chef contender Howie Kleinberg, whose indoor electric smoker produces mild-tasting 'cue ranging from the expected pulled pork, ribs, brisket, and chicken to more unusual items like hot-smoked salmon. As for burgers, many feature unique ingredients such as mayo flavored like red-eye gravy, with strong coffee, or the bun of the infamous Luther: a sweet-glazed mock (holeless) Krispy Kreme donut. Costs are comparatively high, but such is the price of fame. \$\$-\$\$\$

### Cane á Sucre 899 NE 125th St., 305-891-0123

From the Vega brothers (who pioneered the Design and MiMo districts with, respectively, the original Cane A Sucre and UVA 69), this charming artisanal sandwich bar is the perfect breakfast/lunch stop before or after ingesting visual arts at nearby MOMA. Actually, creations like El Fig (fig confit, gorgonzola cheese, walnuts, and honey on an authentically French crisp-crustured fresh-baked baguette) are art in their own right. Inventive, substantial salads, sides, daily soups, and homemade sweets (including mouthwateringly buttery croissants) complete the menu. \$\$-\$\$

### 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. \$\$

### Caminito Way 1960 NE 123rd St., 305-893-8322

Open since 1999, this bakery-café is particularly known for its European-influenced homemade Argentine pastries. So come early to pick from the widest variety of savory empanadas (plumply stuffed and admirably delicate — no leaven crusts here) or sweet facturas (Argentina's most popular breakfast items). They sell out fast. What some might not know is that despite its small size, Caminito's also crafts tasty big food: elaborate salads; hefty baguette sandwiches, like choripan sausage with chimichurri; pastas; major meat or poultry entrées. For lighter lunches, try tartas (quiches), also perfect party food. \$\$-\$\$

### 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

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## Dining Guide: RESTAURANTS

classic comfort foods with some contemporary items as well. Housemade pastas are good enough that low-carb dieters should take a break, especially for the tender gnocchi with pesto or better yet, delicate fagottini — “beggar’s purses” stuffed with pears and cheese. \$\$

### Chéen-huyae

15400 Biscayne Blvd., 305-956-2808

Diners can get some Tex-Mex dishes here, if they must. But the specialty is Mayan-rooted Yucatan cuisine. So why blow bucks on burritos when one can sample Caribbean Mexico’s most typical dish: cochinita pibil? Chéen’s authentically succulent version of the pickle-onion-topped marinated pork dish is earthily aromatic from achiote, tangy from bitter oranges, and meltily 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. \$\$-\$\$\$

### Evio’s Pizza & Grill

12600 Biscayne Blvd., 305-899-7699

Family-owned and operated, this indoor/outdoor pizzeria is also family-friendly, right down to the size of its NY-style pies (sold whole or by the slice), which range from large to roughly the diameter of a ferris wheel. And toppings, ranging from meat-lovers to veggie-loaded, are applied with awe-inspiring abundance. Since tastes do vary, the menu also includes a cornucopia of other crowd-pleasers: burgers (including turkey with a unique mustard-spiked cranberry sauce), entrée-size salads, burritos or quesadillas, wings, hot or cold subs and succulent self-basted lamb/beef gyros with tzatziki. \$

### Fish Fish

13488 Biscayne Blvd., 786-732-3124

Here’s what makes this elegantly warm restolounge and seafood market not just an irresistible neighborhood draw but a worthwhile dining destination: Both local and cold-water fish and shellfish, including stone crab and lobster from owners Melvyn Franks and Rebecca Nachlas’s own Florida Keys plant, that are always fresh, never frozen (except some shrimp). For home cooks, the market offers all delivered-daily catches on the menu. But don’t miss chef Oscar Quezada’s simple and perfect preparations, including lightly battered, crispy tempura shrimp; sophisticated fish and chips (featuring Atlantic cod, not cheapo fish); bracing ceviches; and, for carnivores, shepherd’s pie topped with ethereal whipped potatoes. \$\$-\$\$\$\$

### 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/chipotles corcher. 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 (trig-gerfish) 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. \$\$\$-\$\$\$

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

### Il Piccolo Café

2112 NE 123rd St., 305-893-6538

Talk about a neighborhood institution. The owners of this long-time Italian eatery remember frequent visits from Miami native Michelle Bernstein and her parents – when the celeb chef was a kid. The “piccolo” space has since expanded, but the place is still child-friendly, and portions are still prodigious. Most dishes evoke nostalgia, including our favorite white wine/lemon sauced-drenched veal piccata with capers and artichokes. There are surprises not found at old school red-sauce joints, too, like lunch-time’s surprisingly tasty Cuban sandwich. \$\$

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

### Pastry Is Art

12591 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 trifles “lolipops”) 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. \$\$\$

### Piccolo Pizza

2104 NE 123rd St., 305-893-9550

Pizzas at this spin-off from family-owned Il Piccolo impress even NYC visitors, thanks to recipes proprietor Hubert Benmoussa learned from an authentic Neapolitan pizzaolo. Other favorites here include subs on homemade baguettes and, surprising for a pizzeria, delightfully custardy quiche (Benmoussa is part French). But it would be unthinkable to miss the pies, especially our favorite Italia: subtly sweet tomato sauce, fresh tomatoes, mozzarella, onions, plus mixed greens and uncooked prosciutto on top – both pizza and salad. There are also nicely priced catering trays of finger subs, quiche squares, pizza bites, more. \$\$\$

### 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. \$

### Tiny Thai House

12953 Biscayne Blvd., 305-895-1646

The space is tiny. The menu, which features Thai specialties but includes sushi plus Japanese appetizers and entrées, is not. Despite the huge selection of sushi/Thai restaurant standards, though, don’t overlook items harder to find in America, like “floating noodle” soup, a popular street food from Thailand’s boat-based market stalls; similar in savor to Vietnamese pho, the dish contains beef, bean sprouts, and noodles heaped in umami-rich beef broth. Among the nicely priced sushi selections, the Mylo roll (tuna, salmon, crab, avocado, and cuke, topped with tempura fish and eel sauce) is a tasty pick. Don’t miss sticky rice with mango for dessert. \$

## NORTH MIAMI BEACH

### 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. \$

### Chef Rolf’s Tuna’s Seafood Restaurant

17850 W. Dixie Hwy., 305-932-0630

Known for decades as simply Tuna’s, this indoor/outdoor eatery, combining a casual vibe with some surprisingly sophisticated food, now has a name recognizing the culinary refinements introduced by Rolf Fellhauer, for 28 years executive chef at Continental fine-dining spot La Paloma. Additions to the predominantly seafood menu include chateaubriand or rack of lamb for two, both carved, with old-school spectacle, tableside. Owner Michael Choido has also renovated the interior dining room, and added the Yellowfin Lounge, which features an extensive selection of artisan beers. \$\$-\$\$\$

### 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 caudas, 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-crusted 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. \$\$

### 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 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. \$

### Heelsha

1550 NE 164th St., 305-919-8393

If unusual Bangladeshi dishes like fiery pumpkin patee (cooked with onion, green pepper, and pickled mango) or Heelsha curry



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## Dining Guide: RESTAURANTS

(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 *Renaissance*. 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. \$\$\$-\$\$\$

### Julio's Natural Foods Emporium 1602 NE Miami Gardens Dr., 305-947-4744

Vegetarians and vegans tired of settling for the one sad steamed vegetable entrée tacked onto most menus will be in pork-free pig heaven. Owner Julio Valderrama's healthy global (though mostly Mediterranean, Mexican, and New American) menu of not-so-small plates, salads, sandwiches/wraps, and organic grain-based platters is so immense you could literally eat for months without repeating – or indulging in poultry and fish dishes. Cooking isn't cutting-edge, but unusual spicing keeps things interesting. Especially recommended: a signature veg-and-feta-packed za'atar flatbread; also slightly sinful sweet potato with butter and cinnamon. \$\$-\$\$

### 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. \$\$

### Kings County Pizza

18228 W. Dixie Hwy., 305-792-9455

If your feelings about Brooklyn-style pizza have been formed by Domino's floppy-crust, ketchup, cheese-fueled pies, stop here to sample a slice of the real thing. Admittedly, the crusts are not those of the coal-fired classics from Brooklyn's legendary Totono's or Grimaldi's, but they're similarly medium-thin and crisp – though not like a cracker; you can fold them for neat street eating, and they taste like honest bread, not cardboard. A variety of toppings are available even on slices. There are also whole pies with varied toppings. The "large" is humongous. \$\$\$

### KoneFood

387 NE 167th St., 305-705-4485

Cones contain ice cream. Kones, however, contain anything and everything edible – at least at this eatery, locally founded (though the original concept of ultimate portable convenience meals, in sealed flatbread cones, came from Italy). In their melting-pot American version, cone fillings range from breakfast items like huevos rancheros to Thai chicken, chicken curry, coconut shrimp, kones kon lechon (slow-roasted pork with mojo), various pizzas, BBQ, chicken Florentine, healthy green salads, more. There are even desserts like a flambéed apple Kone à la Normande. Authentic Belgian frites, too. \$

### 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 fagiole, 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. \$\$\$

### Lime Fresh Mexican Grill

14831 Biscayne Blvd., 305-949-8800

Like its downtown and Midtown siblings, this Lime Fresh serves up 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. \$

### 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. \$\$\$

### The Melting Pot

15700 Biscayne Blvd., 305-947-2228

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

### Oishi Thai

14841 Biscayne Blvd., 305-947-4338

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

### Panya Thai

520 NE 167th St., 305-945-8566

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

### Paquito's

16265 Biscayne Blvd., 305-947-5027

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

### 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 delicious 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. \$\$\$

### Soprano Café

3933 NE 163rd St., 855-434-9035

Sicilian native Rocco Soprano, original proprietor of South Beach's Soprano's, has transformed this Intracoastal Waterway space, formerly the enoteca Rack's, into an elegant but family-friendly restaurant featuring classic Italian dishes plus steak-house fare, all in prodigious portions. For an ultimate Miamian/Italian fusion experience, arrive by boat at Soprano's dock, grab a table on the water-view deck, and enjoy a coal-oven pizza – perhaps the famous truffled white pizza, or our personal fave secchi: sopressata salami, zesty tomato sauce, provolone, goat cheese, and fresh fior di latte mozzarella. \$\$\$

### Sushi House

15911 Biscayne Blvd., 305-947-6002

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

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

### Tania's Table

18685 W. Dixie Hwy., 305-932-9425

A location at the tail end of a tiny, tired-looking strip mall makes this weekday lunch-only kosher eatery easy to miss. But the cute bistro, an extension of chef Tania Sigal's catering company, is well worth seeking for its unusually varied daily-changing menus – not just familiar Eastern European-derived dishes (chicken zoh ball soup, blintzes, etc.) but numerous Latin American specialties (zesty ropa vieja), Asian-influenced items (Thai chicken/noodle salad), lightened universal Ladies-Who-Lunch classics (custardy quiches, grilled trout with mustard sauce), and home-made baked goods. \$\$

### 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. \$\$

## 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. \$\$\$

### Bay Harbor Bistro

1023 Kane Concourse, 305-866-0404

Though small, this ambitious European/American fusion bistro covers all the bases, from smoked salmon eggs Florentine at breakfast and elaborate lunch salads to steak frites at dinner, plus tapas. As well as familiar fare, you'll find aptly creative: caramelized onion and goat cheese-garnished leg of lamb sandwiches; a layered crab/avocado tortino; pistachio-crust salmon. A welcome surprise: The bistro is also a bakery, so don't overlook the mouthwateringly buttery croissants, plumply stuffed empanadas, or elegant berry tarts and other homemade French pastries. \$\$\$-\$\$\$

### Betto's Ristorante Italiano

1009 Kane Concourse,

305-861-8166

After roughly 25 years as Caffè Da Vinci, this romantic remodeled, renamed space is now managed by Betto Di Carlo, also a 25-year Italian cuisine veteran (as former owner/effusively charming host of Surfside's neighborhood favorite Café Ragazzi). Best make reservations. Though off the tourist track, the place draws hungry hordes for homemade pastas like pappardelle ai porcini (toothsome wide noodles with fresh mushrooms). Veal piccata, lightly floured and sautéed medallions with a caper-studded lemon white wine sauce, and thicker mozzarella-stuffed chops are also popular. \$\$\$

### Le Pine

1052 Kane Concourse, 305-861-1059

This upscale Lebanese restaurant serves dishes with the sort of understated sophistication that makes clear why Beirut was called the Paris of the East. You'll find familiar Middle Eastern favorites, but many have refinements that lift them above average: pita that's housemade, charmingly fluffy when warm from the oven; falafel incorporating flavorful fava beans with the usual ground chickpeas. Especially appealing are more uncommon items like crisp-fried cauliflower with tahini, feteh (a chickpea casserole "iced" with thick yogurt), and buttery cheese/herb-filled sambusak pastries. Finish exotically with a hookah. \$\$\$-\$\$\$

### Open Kitchen

1071 95th St.,

305-865-0090

If we were on Death Row, choosing a last meal, this very chef-centered luncheon/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 salads 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 hard-boiled 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. \$\$\$-\$\$\$

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## Dining Guide: RESTAURANTS

### 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. \$\$

#### BagelWorks 18729 Biscayne Blvd., 305-937-7727

Hard as it is for old-time NYC expats to believe, there's evidently a younger generation that doesn't equate the Jewish deli experience with loudmouthed servers and the smell of 75 years of fermenting pickle juice in the flooring. This cleanly contemporary place attracts this younger generation with the full range of classics, including many varieties of hand-sliced smoked fish, but also healthy options, most notably a wide array of substantial salads with grilled protein add-ons. Bagels, while machine-made rather than hand-rolled, are freshly baked all day. \$\$

#### 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," swoon-worthy grade A5 Japanese Kobe, and butter-poached prime rib, all cooked to perfection. \$\$\$

#### BurgerFi 18139 Biscayne Blvd., 305-466-0350

It's not surprising that this Florida-based "better burger" franchise is one of America's fastest-growing. With décor that's relaxingly retro yet futuristically earth-friendly (think recycled Coke bottle chairs), beverages ranging from milkshakes to craft beers, and sourced hormone/antibiotic-free, grass-fed Angus burgers on bunned buns, for prices rivaling those for fast-food junkburgers, what's not to love? There are also vegetarian quinoa burgers or Kobe dogs, plus "accessories" including hand-cut fries, killer crisp-battered onion rings, freshly made, all-natural frozen custard, and toppings galore. \$

#### Cadillac Ranch Village at Gulfstream Park 921 Silks Run Rd. #1615, 954-456-1031

It's hard to decide if the most fun interpretation of beef here is the weekend prime rib dinner special (with two sides and a meat hunk hefty enough for sandwiches the next day) or the mechanical bull. Party like it's 1980 at this all-American restolounge/sports bar, which includes two outdoor patios with fire pits and, sometimes, live rootsy music. If you miss out on the roast beef (it goes fast), there are burgers, steaks, meal-size salads, and classic bar bites. \$\$-\$\$\$

#### 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). \$\$

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

#### 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 lunch lunch, try tonjiru, miso soup jazzed up with veggies and pork. \$\$-\$\$\$

#### La Montanara 18855 NE 29th Ave., 305-974-0167

A lushly vine-covered walkway leading to the door and back patio of this secluded but expansive restaurant serves notice that diners are in for an exclusive Italian experience. Ilario Giunchi, co-founder of Caracas's famed original La Montanara, has brought much of the menu to this second location, including housemade pastas and creative carpaccios like a delicate crudo version of vitello tonnato. Whatever else you order, don't miss the signature mascarpone/prosciutto focaccias from the beautifully tiled stone pizza oven. Budgeting diners: Explore weekday lunch specials, which include sides. \$\$-\$\$\$

#### 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, pre-packaged 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 gloppily 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." \$\$-\$\$\$

#### Pilar 20475 Biscayne Blvd. 305-937-2777

Chef/owner Scott Fredel previously worked for Norman Van Aken and Mark Millettello. 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. \$\$-\$\$\$

#### Soho Asian Bar & Grill 19004 NE 29th St., 305-466-5656

Do bring your pocket flashlight to this kosher restaurant.

Considering the menu's expansiveness, you'll be doing lots of reading despite dim, lounge-lizard lighting. The stars here are small plates and over-the-top Asian fusion sushi rolls, like the Korean: short ribs atop a kimchee-garnished maki of puréed avocado, cuke, scallion, and sweet potato. But the menu of tapas and entrées ranges from Japanese-inspired items to pad Thai, Middle Eastern kabobs, Chinese-American pepper steak, even all-American grilled steaks. Highlights: signature fried cauliflower with chili sauce, and an appealing house nut bread with three spreads. \$\$-\$\$\$

#### Sushi Siam 19575 Biscayne Blvd. 305-932-8955

(See Miami / Upper Eastside listing)

## SUNNY ISLES BEACH

#### Alba 17315 Collins Ave., 786-923-9305

From bad-boy celeb chef Ralph Pagano, Sole resort's seaside Italian/Italian-American eatery has an irreverent retro Rat Pack vibe and a menu featuring "naked ravioli" from the Gnudi Bar, fresh seafood, homemade pastas, classic and contemporary pizzas, and old school "red sauce joint" entrées, some upscaled. (When lobster Française is available, why settle for chicken?) Almond-sage butter-sauced butternut squash gnudi is a best bet. And meals end with another best bet: the "Vinny D Split," a game enabling tables to win their meals for free. \$\$\$

#### Chef Ho 16850 Collins Ave., 305-974-0338

Deep-pocketed diners who ate at the Setai when Jonathan Wright was executive chef already know chef Ho's work. His dazzling dim sum were the menu's highlight. Now they're affordable for all. Dumplings (chive and shrimp, green tea duck, truffle-spiked scallop, more) have skins delicate enough to see through; open shrimp dumplings with dried scallops are almost flower-like in appearance; steamed cheung fan (rice noodle crêpes) rolled around Chinese crullers are simply sinful, as are flaky-crust egg custard tarts. And the regular menu measures up to the small plates. \$\$-\$\$\$

#### Copper Chimney 18090 Collins Ave., 305-974-0075

At this family-owned (and kid-friendly), white-tablecloth Indian restaurant, prices are more upscale than average, but so is the food's elegant presentation – plus features like a full bar, live Bollywood/belly dancing on weekends, and, among familiar North Indian fare, dishes blending contemporary touches with traditional tastes. Especially enjoyable: starters inspired by street snacks, like bikaneri chaat (fried gram flour crisps, chickpeas, and yogurt) served with two chutneys; anything featuring paneer cheese, from classic spinach/cheese palak paneer to creative khazzas-e-lazzat (sundried tomato-stuffed paneer/potato dumplings in smooth cream sauce). \$\$\$

#### Epicure Gourmet Market & Café 17190 Collins Ave., 305-947-4581

Who even knew that the late Rascal House had an ocean view? Diners may have to eat standing up to glimpse water over the dunes from the panoramic café windows of the gourmet market that replaced the Rascal, but you know you're on a tropical beach, not Brighton Beach. The big, bright café's menu, more global diner than Jewish deli, includes daily specials ranging from spa-grilled chicken to homemade Italian sausage and peppers. But it's worth seeking out items that made South Beach's original Epicure famous: sandwiches featuring housemade rare roast beef; shrimp or chunky smoked whitefish salads; fresh baked goods. \$\$\$

#### The H Restaurant 17608 Collins Ave., 305-931-9106

This friendly, family-owned bistro is the sort of homeaway-from-home found every few blocks in France – here Gerard and Karin Herrison, plus chef son Julien, formerly had a restaurant – but they're rarely found in South Florida. Burgers, et al., are available, but with garlicky escargots, a savory/sweet-dressed salad of duck confit atop frisée, pan-seared foie gras with port/raspberry sauce, fish with an impeccable lemon beurre blanc, and a satisfying steak/frites with peppery cognac cream sauce). We'd leave the American stuff to the kids. \$\$\$-\$\$\$\$

#### Il Mulino New York 17875 Collins Ave., 305-466-9191

If too much is not enough for you, this majory upscale

Italian-American place, an offshoot of the famed NYC original, is your restaurant. For starters, diners receive enough freebie food – fried zucchini coins, salami, bruschetta with varying toppings, a wedge of quality parmigiano, garlic bread – that ordering off the menu seems superfluous. But mushroom raviolis in truffle cream sauce are irresistible, and perfectly tenderized veal parmesan, the size of a large pizza, makes a great take-out dinner...for the next week. \$\$\$-\$\$\$\$

#### Kitchen 305 16701 Collins Ave., 305-749-2110

Offering eclectic American fare, this resort restaurant room, despite its contemporary open kitchen, has the retro-glam look of a renovated discotheque – which is what it was. In fact, it's still as much lounge as eatery, so it's best to arrive early if you want a relatively DJ-free eating experience. A seductive mango-papaya BBQ sauce makes ribs a tasty choice any night, but most local diners in the know come on nights when the restaurant features irresistibly priced seasonal seafood specials (all-you-can-eat stone crabs one night, lobster on another). A spacious dining counter overlooking the cooks makes the Kitchen a comfortable spot for singles. \$\$\$

#### Piazzetta 17875 Collins Ave., 305-918-6816

You can't help feeling optimistic about a tourist town's food scene when its resort restaurants, which generally walk the middle of the road, get creative. And it doesn't get much more creative than this stylish restaurant and Italian market, which bills itself as a trip to an Italian-inspired "little market square," but which, along with artisanal salumi plus pizzas and pastas, serves sushi. Particularly tasty: the native Neapolitan pizza chef's truffled taleggio and mushroom pies; meltingly tender braised short ribs; an impeccable market-driven meat and cheese platter. \$\$\$

#### Preservation 18250 Collins Ave., 305-974-0273

Restaurant trendsetters, anyone with a back-to-the-land ethic, and lovers of food history and culture will especially love this rustic-looking place's focus: proteins and produce, house-preserved via curing, pickling, and smoking. And it's no novelty act. Dishes aren't all preserved, but rather use preserved items to accent fresh ingredients: a Cobb salad with fresh greens, tomato, and egg, plus house-smoked bleu cheese dressing, chicken, and bacon; smoked tomato soup with fresh basil mousse; smoked short rib Benedict for brunch. A variety of jarred preserves and pickles are available retail, too. \$\$-\$\$\$.

#### Sumo Sushi Bar & Grill 17630 Collins Ave., 305-682-1243

Sushi may well have been served in Sunny Isles before this longtime neighborhood favorite opened, but Sumo was the neighborhood's first sushi bar to double as a popular lounge/hangout as well as restaurant. Ladies' nights are legend. While Thai and Chinese dishes are available, as well as purist nigiri, few can resist the truly sumo-wrestler-size maki rolls, the more over-the-top, the better. Our bet for biggest crowd pleaser: the spicy Pink Lady (shrimp tempura, avocado, masago, cilantro, and spicy mayo, topped with rich scallop-studded "dynamite" sauce. \$\$\$-\$\$\$

#### Timo 17624 Collins Ave., 305-936-1008

Since opening in 2003, the inventive yet clean and unfussy Italian/Mediterranean-inspired seasonal food at this hot spot, created by chef/owner Tim Andriola (at the time best known for his stints at Chef Allen's and Mark's South Beach), has been garnering local and national raves. Don't bother reading them. Andriola's dishes speak for themselves: a salad of crisp oysters atop frisée, cannelloni bean, and pancetta; foie gras crostini with a subtle caramelized orange sauce; a blue crab ravioli with toasted pignolias and brown butter; or a wood-oven three-cheese "white" pizza. \$\$\$-\$\$\$\$

#### Werner Staub's Peppermill 350 Bayview Dr., 305-466-2016

It'll likely be years until diners stop instinctively heading for the tropic-alpine chalet that formerly housed the Peppermill at the Waterways in Aventura. But this new indoor/outdoor space's bay views are much more spectacular. And the food is the same unique old-school stuff. Seafood is featured, and while there are contemporary preparations, you can't resist hard-to-find trout dishes like imported Dover sole almondine, Swiss-style poached trout with champagne-shallot sauce, an elaborate steak tartar, and for dessert, peach Melba or strawberries Romanoff. \$\$\$

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CALIFORNIA ROLL or GYOZA (Dumplings)  
With any purchase over \$20 +tax

**\$5 OFF\***  
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**Laurenzo's**

OPEN THANKSGIVING DAY 8 am til 2 pm  
Visit us instore or Online at  
[www.laurenzosmarket.com](http://www.laurenzosmarket.com)

Happy Thanksgiving

Happy Hanukkah

# WINES

28 TH ANNUAL HOLIDAY

WINE-CHAMPAGNE-FOOD SHOW

SATURDAY DEC 14th 2013  
7.30pm TILL 10.00pm

\$40.00 Advance  
\$45.00 At Door  
Over 150 Wines

Sparkling Wines & Champagnes

Poured @ Extra Specials

\*\*\*One Night Pricing\*\*\*

Famous Italian Open Buffet

And Product Demos

# Café

Hours: Mon-Sat 11am-6pm  
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Spaghetti and Sauce with 2 Meatballs

\$8.99



Laurenzo's Homemade

## Tripe

Trippa Alla Romana

\*\*\*THANKSGIVING DINNER\*\*\*

Cooked Early Thanksgiving Morning

Order With Deposit Before 4pm

Tuesday November 26th

14 - 16 lbs

20 - 22 lbs

Turkey Only.....	\$44.95 + \$3.00 = \$48.95	Turkey Only.....	\$67.95 + \$5.44 = \$73.39
W/Stuffing & Gravy	\$59.95 + \$4.80 = \$64.75	W/Stuffing & Gravy	\$84.95 + \$6.80 = \$91.75
Complete.....	\$89.95 + \$7.20 = \$97.15	Complete.....	\$149.95 + \$12.00 = \$161.95
(8-10 People) Turkey, Stuffing, Roasted Potatoes, 1 Pie (Apple or Pumpkin Only), Italian Bread, Cranberry Sauce & Gravy		(15 People) Turkey, Stuffing, Roasted Potatoes, 2 Pies (Apple or Pumpkin Only), 2 Italian Breads, Cranberry Sauce & Gravy	
Substitute Sausage or Chestnut Stuffing \$1.00 = \$0.40 = \$0.40		Substitute Sausage or Chestnut Stuffing \$10.00 = \$1.00 = \$10.00	
Small Extra Stuffing (2lbs).....	\$8.00 + \$0.48 = \$8.48		
Sausage or Chestnut Stuffing (2lbs).....	\$8.00 + \$0.54 = \$8.54		
1/2 Tray Green Beans.....	\$35.00 + \$2.80 = \$37.80		
1/2 Tray Roasted Potatoes.....	\$30.00 + \$2.40 = \$32.40		
1/2 Tray Sweet Potatoes.....	\$30.00 + \$2.40 = \$32.40		
1/2 Tray Mashed Potatoes.....	\$30.00 + \$2.40 = \$32.40		
Substitute Sweet Potatoes or Mashed Potatoes instead of Roasted.....	\$8.00 + \$0.48 = \$8.48		
Gravy Quart (32 oz).....	\$3.00 + \$0.24 = \$3.24		

# MEATS

\*\*\*PLEASE ORDER EARLY FOR THE HOLIDAYS\*\*\*

FRESH WANKLE PIGS  
OR LOCATED TO ORDER

CROWN  
PORK ROAST

Order Your Thanksgiving Turkey Early!

Fresh Turkeys, Hams, Ducks, Geese, Capons,  
Rabbits, Pheasants, Prime Rib Roasts,  
Filet Mignon, Crown Roasts, Veal Chops, Lamb Chops

# DELI

Prosciutto di San Daniele

reg \$30.00



\$11.50  
1/2 lb

PARMIGIANO REGGIANO CHEESE

Reg \$19.99lb



\$16.99 lb

# SEAFOOD

FRESH CANADIAN SALMON STEAKS  
reg \$9.99lb



Sale  
\$7.99 lb

FRESH FLA KEYS STONE CRAB CLAWS  
MEDIUM/JUMBO COLLOSSAL



Market Price

# BAKERY

LAURENZO'S HOMEMADE FRESH BAKED

Sicilian Cannolis



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FRESH BAKED

\$1.99 each



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Track, Postcard, Website at

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

OPEN 7 DAYS:  
Mon-Sat 8am-7pm  
Sunday 8am-5pm

# Laurenzo's Farmers Market

16445 W. Dixie Hwy  
305-944-5052

OPEN 7 DAYS: 7am - 6pm, Sunday: 8am - 5pm (yes, we have fresh herbs & fresh juice!)

\*\*\*SEE OUR WEEKLY AD ONLINE\*\*\*

AVAILABLE FOR YOUR HOLIDAY NEEDS! CALL FOR AVAILABILITY WHILE SUPPLIES LAST!

Jumbo Artichokes, Stuffing Mushrooms, Italian Chestnuts, Italian Eggplant, Assorted Eggplant, Escarole, Broccoli Rabe, Romaine Hearts

A Selection of Organic Produce, Including~ Fuji Apples, D'Anjou Pears, Apples and Citrus



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**WYNWOOD: 7 PARCEL PORTFOLIO**  
JUST SOLD | \$8.5 M

Metro 1 Commercial is proud to announce the sale of the 7 parcel portfolio located around NW 29 st and NW 3 Ave. This portfolio includes 104,750 SF of land.

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**WYNWOOD: 2049 N MIAMI AVE**  
FOR SALE | \$2.5 M

6,163 SF loft-warehouse located in the heart of the Wynwood Arts District and features multiple roll-up doors, high ceilings, AC, renovated exterior / interior and a 50-foot frontage on N. Miami Avenue.

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**WYNWOOD: 166 NW 29 ST**  
FOR LEASE | WYNWOOD GATEWAY PHASE II

Benefit from high visibility, as this signature building sits at the entrance of Miami's hottest new neighborhood within the designated Wynwood Café District. Spaces range from 315 -750 SF.

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**WYNWOOD: 151 NW 24 ST**  
FOR LEASE | \$28 PSF NNN

2,100 SF recently renovated, prime Wynwood commercial space for lease. Steps from 2nd Avenue and frontage on 24th Street.

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**WYNWOOD: 120 NW 24 ST**  
FOR LEASE | PRICE UPON REQUEST

Excellent commercial space for lease in the heart of the arts district. This 5,600 SF space is excellent for many type of uses and is only steps away from NW 2 Ave.

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**ARTS & ENTERTAINMENT DISTRICT:**  
**1657 N MIAMI AVE | FILLING STATION LOFTS**  
PRIME RETAIL FOR LEASE | \$25 PSF NNN

5 ground floor retail spaces from 1,631 SF w/ a max contiguous 7,339 SF. Conveniently located in the bottom of the mixed use Filling Station Lofts - 81 brand new residential lofts w/ on-site parking.

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## RESIDENTIAL SHOWCASE



**WYNWOOD: 250 NW 23 ST, #402**  
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One of a kind Wynwood Lofts unit for sale!  
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**UPPER EASTSIDE: 720 NE 62 ST #306**  
FOR SALE | \$575,000

Feast your eyes on beautiful Biscayne Bay every day!  
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**UPPER EASTSIDE: OFF-MARKET**  
FOR SALE | \$775,000

4 BD/3.5 BA 2-story home w/ pool on oversized walled corner lot. Built in 1926 w/ tremendous character, charm, & grandeur. Updated elec, plumbing, central A/C, new kitchen. Call us about listed & off-market opportunities. **We are your Upper Eastside experts!**

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**BAYSIDE: 889 NE 71 ST**  
FOR SALE | \$342,000

2BD / 1BA fixer-upper in incredible location just steps to the bay. Vaulted ceilings, fireplace, carport & screened porch. Great bones w/ unlimited potential for updating & expansion. Rare opportunity to create a Retro-Chic-Mod home in a wonderful Bayside neighborhood.

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CONTACT US TODAY IF YOU ARE LOOKING TO BUY, SELL OR LEASE WITHIN THE URBAN CORE. **metro1.com**