

BISCAYNE

Times

January 2014

www.BiscayneTimes.com

Volume 11 Issue 11

Names Matter

The battle over "Little Haiti"



FOR ALL
YOUR
DENTAL
NEEDS

OUR 2
CONVENIENT
LOCATIONS:

Dental Options™
 GENERAL, COSMETIC & SPECIALTY DENTISTRY
WWW.DENTALOPTIONSPA.COM

NORTH MIAMI (305) 892-2960 **AVENTURA (305) 466-1804**

*** NEW PATIENT SPECIAL ***

INITIAL EXAM (0150)	limited time offer \$59 mentioning coupon
DIGITAL X-RAYS (0274)	
CLEANING (1110)	

EMERGENCIES SEEN THE SAME DAY



BAY HARBOR ISLANDS 4bedroom, 3.5bath contemporary waterfront home, 22' ceilings, enormous master with private terrace, gourmet eat-in kitchen, impact windows & doors, dock with 16,000lb boat lift. \$3,950,000



KEYSTONE POINT WIDE BAY 4bd/4ba, gym, soaring ceilings, bar, impact windows, 2 car garage, circular drive with porte cochere, terrace overlooking waterfront pool and Jacuzzi. \$3,250,000



BAY POINT Spacious 6,000 sf residence, 5bd/4.5ba + staff & an in-law qtrrs. Wet bar opening to huge covered patio overlooking lushly landscaped pool & patio, perfect for entertaining. **HUGEREDUCTION** \$2,195,000



KEYSTONE POINT Island No. 5 waterfront hm on oversized lot. 5bd upstairs + maids/ in-laws qtrrs down, 5800+sf, new modern kitchen & master bath, full size generator, lush landscaping, pool & dock. \$1,975,000



BAY HARBOR ISLANDS MiMo dream designed by iconic architect. Many original features including terrazzo floors & cathedral ceilings. 4bd/3ba, lg covered patio & private backyard. **REDUCED** \$1,095,000



BAY HARBOR ISLANDS Great MiMo family home, 4bd/3ba + office/palyroom. Fenced backyard, pool, lushly landscaped courtyard entry. Close to beach, shops, restaurants, A+ schools. **REDUCED** \$949,000



BAY HARBOR ISLANDS Unique three level townhome, 3bd/4ba, 2,600sf, private interior elevator, quality finishes, large family room. Walk to "A" rated schools, restaurants, shops & beaches. \$795,000



BAY HARBOR ISLANDS Spectacular views from this large 3bd/2ba in boutique bldg. Stunning built-ins, hurricane impact windows, waterfront swimming pool, boat dock available. \$695,000



BAY HARBOR VIEW CONDO, BAY HARBOR ISL Large 3bd/2ba corner unit w/fantastic water views. Very private & quiet bldg. Dock avail. Great location, A+ schools, walk to shops, restaurants and beaches. **REDUCED** \$475,000



Bonnie Brooks (305) 206-4186
Ilene Tessler (305) 458-1200
Michele Berlowitz (305) 632-1588
Joanna Tessler (305) 968-6558

WWW.OPENDOORMIAMI.COM

opendoor

by Bonnie & Ilene

TURNBERRY
INTERNATIONAL REALTY

1021 Kane Concourse
Bay Harbor Islands, FL 33154



Let's Spoon

SOME SALAD ON OUR PLATES



Find healthy eating inspiration—including recipes,
cooking videos and meal-planning tools.
wholefoodsmarket.com/healthyeating



Aventura • 21105 BISCAYNE BLVD. • (305) 682-4400
North Miami • 12150 BISCAYNE BLVD. • (305) 892-5500
OPEN DAILY 8AM - 10PM

Adrienne Arsht Center

FOR THE PERFORMING ARTS OF MIAMI-DADE COUNTY



<p>elf The Broadway Musical</p> <p>Dec 31 - Jan 5</p>	<p>JACKIE EVANCHO</p> <p>January 3</p>	<p>A Moon Between Two Houses MARIONETAS DE LA ESQUINA</p> <p>January 3 - 5</p>	<p>Salute to Vienna NEW YEAR'S CONCERT</p> <p>January 4</p>	<p>B.B.KING</p> <p>January 5</p>	<p>Miami City Ballet SEE THE MUSIC</p> <p>January 10 - 12</p>
<p>New World Symphony Hilary Hahn: Mozart's "Turkish"</p> <p>January 11</p>	<p>NATALIE MERCHANT</p> <p>January 12</p>	<p>An Evening with CHRIS BOTTI</p> <p>January 17</p>	<p>ENGELBERT HUMPERDINCK</p> <p>January 18</p>	<p>MISO THE MIAMI SYMPHONY ORCHESTRA EDUARDO MARTURET CONDUCTOR OCEAN DRIVE IN VIENNA</p> <p>January 19</p>	<p>GIL SHAHAM THE CLEVELAND ORCHESTRA MIAMI RESIDENCY FRANK WELLS-WOOD BRUCE DIXON A Night in Vienna</p> <p>January 24 & 25</p>
<p>FLORIDA GRAND opera NABUCCO</p> <p>Jan 25 - Feb 1</p>	<p>NANA MOUSKOURI</p> <p>January 26</p>	<p>ASSASSINS</p> <p>Jan 30 - Feb 23</p>	<p>THE CLEVELAND ORCHESTRA MIAMI RESIDENCY FRANK WELLS-WOOD BRUCE DIXON The Rite of Spring</p> <p>Jan 31 & Feb 1</p>	<p>Once</p> <p>February 4 - 9</p>	<p>SOWETO GOSPEL CHOIR</p> <p>February 5</p>
<p>PAT METHENY UNITY GROUP w/ Chris Potter Antonio Sanchez Ben Williams Giulio Carmassi</p> <p>February 7</p>	<p>Miami City Ballet TRIPLE THREAT</p> <p>February 14 - 16</p>	<p>FREE GOSPEL SUNDAYS Featuring DOTTIE PEOPLES</p> <p>February 16</p>	<p>AMY SCHUMER</p> <p>February 18</p>	<p>ALVIN AILEY AMERICAN DANCE THEATER</p> <p>February 20 - 23</p>	<p>Arabella Steinbacher, violin THE CLEVELAND ORCHESTRA MIAMI RESIDENCY FRANK WELLS-WOOD BRUCE DIXON Tchaikovsky's Fifth</p> <p>February 21 & 22</p>
<p>FLAMENCO FESTIVAL MIAMI 2014 STARS OF FLAMENCO</p> <p>February 27 & 28</p>	<p>PHAW</p> <p>February 28 & March 1</p>	<p>Eva Yerbabuena Ballet Flamenco FLAMENCO FESTIVAL MIAMI 2014</p> <p>March 1 & 2</p>	<p>WHOOPI GOLDBERG</p> <p>March 1</p>	<p>NOW ACCEPTING DINNER RESERVATIONS preludebybartong.com</p>	

TICKETS: 305.949.6722 • arshtcenter.org
BOOK A GROUP & SAVE! 786.468.2326 OR GROUPSALES@ARSHTCENTER.ORG

BE A CULTURIST
ARSHT MEMBERS MATTER
ARSHTMEMBERS.ORG



Friend, fan, follow for news, discounts and inside scoop!

FREE TOURS
MONDAYS AND SATURDAYS AT NOON!

BISCAYNE Times



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

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



DN 16609

KIDS ENJOY OUR PEDIATRIC AREA!!!

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

New Patient Special!

- Initial Oral Exam (ADA0150)
- Diagnostic Digital X-rays (ADA0274)
- Panoramic (D0330)
- Adult Cleaning (ADA1110)
- Consultation and treatment planning with the doctor

\$60



Dentures
 and same day
 repairs
 in-house lab.



TEETH WHITENING FROM \$185

CHILDREN AND ADULTS
 ORTHODONTICS



The Art of Dentistry

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

www.soltanikdental.com





10% OFF
ENTIRE ORDER COUPON*

Already Reduced Factory Direct Prices.

* Must present this coupon at time of purchase to receive discount
Cannot be combined with any other offer or coupon. **One time use only.**

STUNNING DESIGNS @ UNBELIEVABLE PRICES

INDOOR & OUTDOOR FURNITURE | CONTEMPORARY LIFESTYLE PACKAGES | INTERIOR DESIGN SOLUTIONS

Financing available - Attractive 6 or 12 Month interest free financing*

FORT LAUDERDALE
4000 N. FEDERAL HIGHWAY
FT. LAUDERDALE, FL 33308
(954) 530-5650

MIAMI DESIGN DISTRICT
270-286 NE 39th STREET
MIAMI, FL 33137
(305) 572-1222

www.mh2g.com



*Subject to credit approval by GE Capital. Minimum monthly payments required.

A photograph of a man and a woman in a white bikini sitting on the edge of a swimming pool. The woman is leaning over the man, and they are both smiling and looking at each other. The background shows a resort setting with a white balustrade, palm trees, and a blue sky with light clouds.

LIVE AN OPULENT LIFE

Love where you live.

For more than two decades, CSI International has been the name that property owners have turned to for flawless management and high-end real estate insight. Now, we're bringing our exclusive expertise to all of South Florida with premier brokerage services for buying, selling, or managing your picture-perfect home or condominium. Let us help you live an Opulent life.

 **OPULENCE**
International Realty

2060 N. Bayshore Dr. | Miami, FL 33137

Phone: 305.615.1376 | OpulenceInternationalRealty.com

CONTENTS

- COVER STORY**
26 Names Matter: The "Little Haiti" Battle
- COMMENTARY**
12 Feedback: Letters
16 Jack King: Media Follies
18 Urbana: A Fond Farewell
20 My View: John Hood vs. bus
- OUR SPONSORS**
22 BizBuzz: January 2014
- COMMUNITY NEWS**
42 HistoryMiami Gets Big
42 Spence-Jones Gets Slammed
43 Dean Lewis Gets Ubiquitous
- NEIGHBORHOOD CORRESPONDENTS**
50 Jay Beskin: Aventura Lawsuits
52 Adam Schachner: Viva Metromover!
54 Jen Karetnick: Boosting Home Values
56 Mark Sell: Biscayne Landing Makeover
58 Ken Jett: Little River's Rising Water
- ART & CULTURE**
60 Anne Tschida on MIA's Art Explosion
62 Melissa Wallen's Galleries + Museums
64 Events Calendar: Jazz at Gusman
- POLICE REPORTS**
66 Derek McCann's Biscayne Crime Beat
- PARK PATROL**
68 Jim W. Harper: El Portal's Parks
- COLUMNISTS**
70 All Things Animal: Frog Thing
72 Picture Story: Real Estate Boom
73 Your Garden: The Joy of Compost
74 Going Green: Grow Your Food
75 Kids and the City: What Are You?
76 Vino: Cheap-o but Pretty Good
77 Dish: A Rush of New Restaurants
- DINING GUIDE**
78 Restaurant Listings: 288 Biscayne Corridor Restaurants



BISCAYNE *Times*

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

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

PUBLISHER & EDITOR

Jim Mullin
jim.mullin@biscaynetimes.com

CONTRIBUTORS

Erik Bojnansky Senior Writer
erik.bojnansky@biscaynetimes.com

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

Jay Beskin, Pamela Robin Brandt,
 Crystal Brewé, Terence Cantarella,
 Christian Cipriani, Bill Citara,
 Karen-Janine Cohen, Wendy Doscher-Smith,
 Gaspar González, Margaret Griffis,
 Jim W. Harper, Ken Jett, Jen Karetnick,
 Jack King, Derek Michael McCann,
 Silvia Ros, Mark Sell, Jeff Shimonski,
 Melissa Wallen

BUSINESS MANAGER

Sal Monterosso
sal.monterosso@biscaynetimes.com

ACCOUNT EXECUTIVES

Marc Ruehle
marc.ruehle@biscaynetimes.com

Nancy Newhart
nancy.newhart@biscaynetimes.com

Sandra Glorian
sandra.glorian@biscaynetimes.com

ART DIRECTOR

Marcy Mock
marseadesign@mac.com

ADVERTISING DESIGN

DP Designs
production@biscaynetimes.com

CIRCULATION

South Florida Distributors

PRINTING

Stuart Web, Inc.
www.stuartweb.com

FOR ADVERTISING INFORMATION CALL 305-756-6200

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



YOU BET...

You can escape to Bimini, Bahamas just minutes from South Florida!

ISLAND PACKAGES

From \$406^{PP}

2-Night stay and round trip flight from Ft. Lauderdale on Silver Airways.

Resorts World Bimini offers breathtaking water and marina views. Enjoy hours of nonstop gaming action at the brand-new, state-of-the-art casino featuring live-action table games such as Craps, Roulette, Blackjack, Baccarat, Slots and the ONLY Sports Books near Florida.

Nestled along the white sand beaches and turquoise waters of the Bahamas, Resorts World Bimini boasts beautifully appointed accommodations, six vibrant restaurants and bars, shopping village and world-renowned fishing and water sports.




 RWBimini

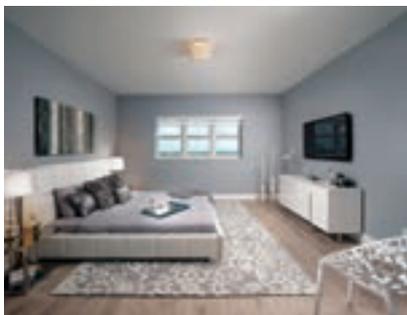
PROMO CODE: SILVER
BOOK YOUR GETAWAY TODAY • 1-888-930-8688
FOR MORE INFO • WWW.RWBIMINI.COM





Management reserves all rights. Promotion & prices subject to change or cancellation. Limited time only. Taxes and resort fees not included. Price based on double occupancy. Based on space availability. Blackout dates apply. Must be 18 years of age or older. Must have valid passport. Gambling problem? Call 1-800-GAMBLER.

THE RIGHT TIME. THE RIGHT PLACE.
THE RIGHT PRICE.
AVAILABLE NOW. MOVE IN TODAY!



LUXURY BY NATURE



Introducing 151 AT BISCAZYNE, a limited collection of spacious two- & three-bedroom condominium residences just minutes from Aventura Mall, a few miles from Bal Harbour Shops and overlooking the Oleta River State Park, the Intracoastal Waterway and the shores of Sunny Isles Beach.

Planned amenities include a new, residents-only Club House with pool, tennis, fully equipped fitness center and more, plus acres of adjacent parks, trails and recreational offerings.

Don't miss out on Miami's most exciting opportunity.
Oversized two- and three-bedroom residences from the \$240,000's.

BROKER PARTICIPATION WELCOME.

14951 ROYAL OAKS LANE, SUITE 2609. NORTH MIAMI, FLORIDA 33181

Tel 855.839.4918 | 151atbiscayne.com |  

ONE
FIFTY
ONE

at biscayne

 Oral representations cannot be relied upon as correctly stating representations of the developer. For correct representations, make reference to the documents required by section 718.503, Florida statutes, to be furnished by the developer to a buyer or lessee. Obtain the property report required by federal law and read it before signing anything. No federal agency has judged the merits or value, if any, of this property. We are pledged to the letter and spirit of U.S. policy for the achievement of equal housing throughout the Nation. We encourage and support an affirmative advertising and marketing program in which there are no barriers to obtaining housing because of race, color, sex, religion, handicap, familial status or national origin. This ad does not constitute an offer to sell or a solicitation of an offer to buy a unit in the condominium. No solicitation, offer or sale of a unit in the condominium will be made in any jurisdiction in which such activity would be unlawful prior to any required registration therein.

Advertising & Interactive by  Miami



metropolitan
INTERNATIONAL SCHOOL OF MIAMI

Enroll Now!

PK2 – PK4
Opening January 2014
Kindergarten – Grade 5
Opening Fall 2014



- A superior education facility in the vibrant Wynwood area
- Accredited by National Independent Private School Association
- Low student-teacher ratio
- Highly qualified staff
- Mastery and fluency of three languages: English, Spanish, and Italian
- Fine Arts program: Music, Drama, Art, and Dance
- Daily physical education classes
- A wide variety of after-school programs: Art, Drama, Ballet, Art School Portfolio Preparation, Soccer, Tennis, Yoga, and languages
- An emphasis on building leadership and values in our children
- Healthy lunches made from real foods using natural, organic, and local ingredients from Gigi's restaurant
- Classes well equipped with latest technology: smart boards and iPads

Where creativity begins...



P 305-576-6070
E INFO@METSCHOOLMIAMI.COM
W WWW.METSCHOOLMIAMI.COM
A 3465 NW 2ND. AVE. MIAMI, FL 33127



"WATERFRONT IS MY BUSINESS"

LIST WITH ME AND SELL IT FAST!



TOMLINSON
REALTY GROUP

305-895-JEFF(5333)

jeffrealtor@comcast.net - www.jeffrealtor.com

Jeff Tomlinson
REAL ESTATE BROKER / CEO

SANS SOUCI ESTATES
CONTEMPORARY 2014
NEW CONSTR. 75' ON
WATER. "ZERO EDGE"
POOL & SPA

6br/6.5ba pool 5563 sqft 2
car garage. Hi-tech
gourmet kitchen. All white
glass porcelain flooring &
baths. 30' high ceilings.
Home theatre/media rm.
impact windows \$2.2M



SANS SOUCI ESTATES

SANS SOUCI ESTATES
WATERFRONT
"CONTEMPORARY CHIC"
24HR GATED COMMUNITY

4br/3.5ba pool 2 car garage,
only 6 lots to the bay,
completely remodeled 2013
w/the finest of upgrades. Center
island "chefs" kitchen
w/subzero & miele appliances,
all glass tile hi tech baths,
hurricane impact windows, new
seawall / 75' dock and 16k boat
lift. \$1.29M



SANS SOUCI ESTATES
NON-WATER GUARD-
GATED COMMUNITY

5bd/3ba dbl carport 3450sf.
Beautiful open floorplan,
center island kitchen with
breakfast nook, huge great
room with wetbar, exotic
lush landscaped. 8'
riverrock waterfall pool
w/built-in jacuzzi. \$649K



KEYSTONE POINT
NON-WATERFRONT ON
CORNER LOT

4bdr/2ba, 1 car garage,
new pool, eat-in kitchen
with stainless steel
appliances, family room
with hi vaulted ceilings,
marble master bath.
Oversized 1/3 acre corner
lot \$549K



VACANT BAY FRONT LOT
BUILD YOUR DREAM
HOME IN PRESTIGIOUS
SAN SOUCI ESTATES

1/3 ACRE 15,000 SQ FT. ON
THE BAY. YOU CAN SEE
FOREVER! DOWNTOWN VIEWS
TO THE CRUISE SHIPS. WIDE
OPEN VIEWS. 2.4M



**BISCAYNE PARK TURN-
KEY 15' HIGH VAULTED
CEILINGS A CLASSIC
BROUGHT INTO THE 21
CENTURY ART DECO
DREAM HOME**

6bdr 3 bth Large New Jacuzzi Deck,
3500 Sq Ft 2 Car Garage.
Hi Tech Italian Miele/Bosch
Stainless & Quartz Kitchen. Italian
Glass Tile Baths, Master has Body
Sprays and Steam Room. Guest
Wing/In-Laws Quarters \$599K



"DUPLEX" GREAT INVESTMENT
GREAT NEIGHBORHOOD! IN THE
HEART OF "BISCAYNE
GARDENS" SURROUNDED BY
3/4 ACRE SINGLE FAMILY
RESIDENCES SELLING IN THE
3-500K RANGE.

3bdr 2 bth on one side 2bdr
1 bth on other, all new
appliances, new bathrooms,
newer roof, reconditioned oak
floors, central a/c over 2000 sq
ft vacant ready to rent or move
in. Great for owner/renter. Cash
only 200K



"DUPLEX" INCOME PROPERTY

**CONTEMPORARY 2014
NEW CONSTR. 75' ON
THE WATER POOL & SPA**

6br/6ba waterfall pool & spa,
4513 sq ft 4 car garage.
Hi-tech gourmet kitchen. All
white glass porcelain flooring
& baths. 30' high ceilings.
Home theatre/media rm.
impact windows \$1.99 M



KEYSTONE POINT N MIAMI FL

BISCAYNE DENTAL CENTER

Bring in the **NEW YEAR**
with brighter smiles!



We offer All Types of Dental Procedures:

Orthodontic Braces - Professional Teeth Whitening
Dental Implants - Veneers - Crowns - Root Canals

New Patient Special FREE

Comprehensive Exam (D0150)
Full Mouth Digital X-rays (D0210)

Orthodontic Braces **\$500 off**

Teeth Whitening **only \$275**

(with this ad)

14771 Biscayne Boulevard
North Miami Beach, FL 33181
BiscayneDentalCenter.com

305.945.7745

Call today for your **FREE** consultation

Commentary: LETTERS

Harry to Jorge: Naming Rights May Go to the Highest Bidder, but It's Still a Bribe

I'm glad we now have a quality art museum in Miami, as Anne Tschida pointed out in "The People Who Bring You Art" (January 2014). But it was originally located on Flagler Street to help revitalize that part of town, and failed to attract much attendance. Perhaps it would have been more successful on Flagler with better exhibitions. There was no need to build a new one, especially on Bayfront property.

I guess they named the new one for undeserving luxury condo developer Jorge Pérez because Barney Madoff, Scott Rothstein, and Alfie Fanjul did not offer enough in the way of bribes.

I and quite a few people I know will never visit this new museum as long as Jorge Pérez's name is attached to it.

*Harry Emilio Gottlieb
Coconut Grove*

Sick of Basel? Take Two Aspirin and Read Anne Tschida

I appreciated the perspective Anne Tschida took for the December cover story "The People Who Bring You Art." Being inundated with Art Basel stories, it was a pleasure to sit down and read about the new flock of curators who will actually be shepherding the direction and growth of Miami's art world.

It will be interesting to see what kinds of artists Diana Nawi can bring from her experience in the eastern Mediterranean and Middle East, or what Jesus Fuenmayor and Christian Larsen can do to help Miami develop as an authentic hub of Latin American art.

When Miami gains a reputation for an arts scene that is more than Art Basel, we will have truly arrived.

*Cynthia Moore
Miami*

Instincts and the Digital Neanderthal

Bravo to John Dorschner for his entertaining and very interesting interview with restaurateur Mark Soyka. I had no idea that the guy who loves to be a pioneer — and who really has been a Miami/Miami Beach innovator — is a self-professed computer/cell phone Neanderthal.

Well, he's got great instincts, and that's what matters most in the survival game. I think....

*Name Withheld by Request
Upper Eastside*

Lights Out at MCM

I too have seen those disruptive, environmentally offensive, grossly gigantic LED billboards on the side of the Miami Children's Museum ("Miami Children's Museum Lights Up the Sky," January 2014). If you're driving across the MacArthur Causeway, how could you miss them? Visual pollution on that scale is not exactly the quality-of-life message we want to send to our kids.

I remember gasping a few years ago in Venice at one of those plastic stretch billboards hanging from — and obscuring completely — any view of the Bridge of Sighs. Here's the heart of the matter: An hour later, I couldn't have told you who the advertiser was, but I still remember the eyesore. Take that to heart, Children's Museum.

I hope to read a follow-up by Erik Bojnansky in which developer Jeff Berkowitz and the museum do the right thing and get rid of the billboards.

While I have no problem with advertisements per se, a flashing, animated billboard on a multistory tower that can be seen miles away is not something we can "turn off." It's the worst way to draw attention to a cityscape. And people who dislike the practice will never support the museum with their attendance.

Please, Children's Museum and board chairman Jeff Berkowitz, rethink this. There are ways to raise funds that will not draw the ire of so many critics — many of whom are parents.

*Evelyn Reynolds-Romano
Brickell*

Warning: This Bubble Will Bust — Guaranteed

That was a great article by Christian Cipriani ("Bubble Heads," November 2013). Once all the trickle-down benefits from the past bailout have finished flowing down and the banks finish flushing out all their stuck positions fully, the second bubble burst will occur because of the overheat. But this time the country will not be able to afford to bail out the problem, and Americans will not accept another bailout for speculators and their "get rich quick" real estate schemes.

I see the condos going up in markets like Miami, and all I can ask myself is, What third-party analytical team opined to, verified, and validated the estimated returns for the investment exposures?

This quick profit-grab model is, in my mind, an incredible risk

Continued on page 14

SELLING MIAMI & THE BEACHES LIKE NO ONE ELSE!
THE DARIN FELDMAN GROUP/MAJESTIC PROPERTIES MUSEUM PARK

DOWNTOWN

NEW ON THE MARKET



TEN MUSEUM PARK
1040 BISCAYNE BLVD. | MIAMI, FL

FOR SALE
UNIT 2305
850 SQ FT
1 BD / 1.5 BA
\$357K

FOR SALE
UNIT 4407
2,581 SQ FT
3 BD / 2.5 BA
\$1,550M

FOR LEASE
UNIT 2504
1,906 SQ FT
2 BD / 2.5 BA
\$4,300 P/M

FOR SALE
UNIT 1803
1,949 SQ FT
2 BD / 2.5 BA
\$975K

FOR LEASE
UNIT 2305
850 SQ FT
1 BD / 1.5 BA
\$2,350 P/M

FOR LEASE
UNIT 4104
1,906 SQ FT
2 BD / 2.5 BA
\$4,225 P/M

MARQUIS RESIDENCES
1100 BISCAYNE BLVD. | MIAMI, FL

FOR SALE
UNIT 3201 | 2,106 SQ FT | 3 BD / 2.5 BA | \$1,359,999

FOR LEASE
UNIT 4307 | 2,081 SQ FT | 20 FT CEILING
2 BD / 1.5 BA | \$4,995 P/M

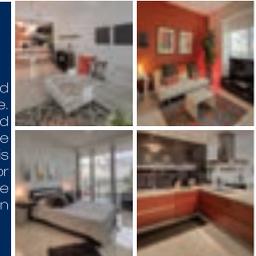
FOR LEASE
UNIT 4306 | 1,675 SQ FT | 20 FT CEILING
1 BD / 1.5 BA | \$3,475 P/M



MARQUIS RESIDENCES #3903

1,498 SQ FT | 2 BD / 2.5 BA
OFFERED @ \$824,000

Exquisitely upgraded and customized 2 BD / 2.5 BA at Marquis Residence. This residence boasts sunrise and sunset views overlooking Biscayne Bay and Museum Park. Enter this luxury residence via private elevator and lobby with walls of glass and white lacquer doors. Fully upgraded kitchen and bathrooms.



www.darinfeldmanrealtor.com

305 582 6200

dfeldman@majesticproperties.com

The Darin Feldman Group

Majestic Properties Top Producing Group



Majestic Properties Museum Park | 1040 Biscayne Boulevard Suite 20 | Miami, FL 33132



1250 NE 85TH STREET

Large 3 BD & 3 BA home with den and bonus room perfect for casual entertaining or as 4th bedroom. Stunning L-shaped home with court-yard-like design between home and privacy fence perfectly framing a quaint yard as accented with serene landscaping. Large covered patios off of living, dining and master create sheltered space ideal for entertaining. Home features and updated and modern kitchen. Lovely 50's-style secure home with low-maintenance yard in Shorecrest conveniently between Aventura and Brickell.



BRIAN CARTER, P.A. BROKER ASSOCIATE
TOP TEN PRODUCER 2012 | TOP LISTING AGENT 2012

cell 305 582 2424 | btcarter@majesticproperties.com

17 JAN **Fri** 6-8pm **KISS COUNTRY**

Showdown Throwdown

ENJOY a night of fun at the fountain plaza as the DJs from Kiss Country battle it out to see who can make the best chili! The competition will be hot as Kenny Walker & U-Turn Laverne stir the pot against Ken O'Brien & TC.

While the chili is a cookin' you'll be able to participate in a number of games to win prizes including Bush's Baked Beans and FREE TICKETS to the 2014 Kiss Country CHILI COOKOFF!

Chili Pong - Chili Pong - "beer pong" but with a tasty twist. As you land the ball in the cups, your opponents will have to eat a designated item that appears in a pot of chili!

Bean Hole - Everyone can play corn hole, but can you do it while tossing a baked bean instead?

Corn Bread - Corn Bread Competition - A group of judges will be selected and bakers can bring in their best recipe of corn bread. For those in the baking competition, you must pre-register and follow the rules posted on our Facebook page.

**the Shops at
midtownMiami**

ShopMidtownMiami.com • Shops at Midtown Miami • 3401 N. Miami Ave. Miami

Commentary: LETTERS

Letters

Continued from page 12

exposure for the estimated returns.

I am in the investment consulting space at the project level, and I would not recommend new real estate projects to anyone. For some reason, all these new project principals think that their marketing schemes will let them get in and out before the next burst.

I wish their global seed investors well, but the modeling is very bad for Americans in general because no true long-term value will be created from the new overheat and the second-wave real estate bubble burst.

Have we not learned anything from the last crisis?

*Martin W. Porter
Baltimore, Maryland*

A Bad Bend in the River

Regarding your story on Manatee Bend Park ("Nature in the Middle of the City," October 2013): As the assembled congratulated each other at its opening/dedication ceremony, not one of them actually made the effort to observe if the manatees were present too — as if a plaque in a park sealed the deal.

Unfortunately, the name "Manatee Maiming Park" might be more fitting on account of the jet ski and high-powered speedboat raceway this stretch of the river has recently become after Elite Marina opened for business.

Weekends look especially hazardous!
*Name Withheld by Request
Upper Eastside*

Bimini: Culling for Research and Accuracy

In my estimation, "Cruising for Fun and Profit" (October 2013) was the most thorough and best-written of all the articles I've seen on Genting, their Miami operation, *Bimini SuperFast*, the Bimini situation.

Well done! Erik Bojnansky did a fantastic job, very thorough indeed. It is obvious he did a tremendous amount of research and, culling from it, was able to grasp the whole picture — accurately.

I think it's excellent and will be sharing it with others.

*Lee Dettor
Fort Lauderdale*

Bimini: Does Miami Really Love the Gambling Industry?

You can't turn around without thinking that Genting's Resorts "Gambling

World" is inching closer to building its huge glitzy horror downtown. The new "cruise ferry" to Bimini? Genting no doubt has plans to dock that cruise ferry right alongside its future Miami casino.

Why is Miami ready to open its arms to the gambling industry? People! Genting Group is based in Malaysia, which, *oops*, doesn't have diplomatic ties with Israel or even recognize an Israeli passport!

I guess it's true that money is the international language that counts. Thanks to Erik Bojnansky for great reporting.

*Gerald Wasserman
Miami*

Bimini: Genting Deserves Global Exposure

It's a stunner that no criminal charges have been filed against Miami developer Gerardo Capo, Genting Group's Bimini partner and the guy who reportedly cracked open the island's aquifer (the residents' only free source of freshwater) after dredging for more land.

Why doesn't the Bahamian government care that he is alleged to have laid waste to North Bimini's mangroves and marine life, or that the fertilizer needed to tend a planned golf course will probably run off and scorch what fragile native ecosystems remain?

Bahamian law may be whatever the prime minister and his cabinet say it is — so claims the island's general counsel — but they must think that those who oppose them have no other recourse than the courts. The power of the people and the media can direct international attention to these so-called developments.

These plans will destroy the revenue streams of local businesses, kill employment opportunities for local residents, and irreparably harm the environment. Sanitation levels have already dropped, according to the story, along with the water supply.

Bimini may attract more tourists — but Resorts World and its Bahamian political supporters will likely be the only ones reaping economic benefit. Tourists will get off a Genting-owned ship or plane and be driven to a Genting-owned hotel, play on a Genting-owned golf course, and eat in Genting-owned restaurants.

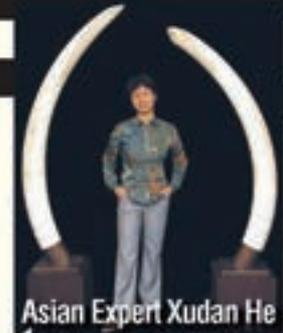
"You can kick and scream until Christ comes, and it won't mean anything," said Bimini's general counsel. I hope that a public campaign will bring an end to his government's arrogance.

*Name Withheld by Request
Fort Lauderdale*

JADE VASE SELLS
FOR OVER
\$1,000,000



WANTED



Asian Expert Xudan He

Antique Ivory, Jade & Coral Carvings

ELITE DECORATIVE ARTS BROKE THE RECORD FOR THE HIGHEST PRICED JADE EVER SOLD IN THE STATE OF FLORIDA!

A few of our Satisfied Clients: Binder and Binder, the largest disability law firm in the country; a former owner of the NBA Indiana Pacers; the family of a 2007 PGA Champion; Retired Surgeon Dr. Metrick.



Cloisonne Enamel



Antique Ivory Carvings



Jadeite



Bronze



Rare Antique Horn Cup



Blanc-de-Chine Figure



Satsuma Dragons Vase



Jade Dragon Teapot



White Jade & Porcelain



Chinese Coral

NOW ACCEPTING CONSIGNMENTS FOR OUR UPCOMING SPECTACULAR FINE PORCELAIN AND DECORATIVE ARTS SALE
CALL TODAY TO HAVE YOUR FINE ITEMS INCLUDED IN ONE THE WORLD'S LARGEST SALES.



ELITE DECORATIVE ARTS

Quantum Town Center, 1034 Gateway Blvd., (1/2 Mile West of I-95 on Gateway Blvd.)
Suite 106-108, Boynton Beach, FL 33426

www.EliteAuction.com

License AB #2984

MIAMI-DADE 305-835-6200 • BOCA 561-998-4332 • BROWARD 954-205-3446

A Year of News

When it comes to the news media, it was all bad

By Jack King
BT Contributor

What a year it's been in the news media! Unfortunately, most of the news out of the news media has not been very positive. The downward spiral continues.

Our used-to-be-beloved *Miami Herald* is still in free-fall, and there doesn't seem to be any obvious solution to the paper's problems. The real losers in this are the people of Miami, who are less-informed citizens as a result.

It's not all the *Herald's* fault, either. When the McClatchy Company in 2006 bought the *Herald's* parent, Knight Ridder, they grossly overpaid: \$4.5 billion in cash and stock. Ever since then, McClatchy has been cutting costs and gutting the staff to pay down that colossal debt.

This has created a vicious circle: a smaller staff leading to less news coverage leading to fewer subscribers leading to fewer advertising dollars. The end-game here seems to be business failure — unless, of course, they find a magic pill to turn it around. That, however, is not a bet I would take.

With today's anemic *Herald*, we have far less local news coverage than in the past, leaving city governments to do just about anything they wish, with no oversight and no fear of exposure.

It used to be the task of the alternative media to nip at the heels of the big guys,

publishing occasional investigative stories that made the big guys look really bad. At *Miami New Times* this used to happen about once a month. Now we're lucky to see it once a year.

New Times also has been plagued by circulation cutbacks and shrinking ad revenues. Staff reductions keep editorial quantity and quality pretty low. Like the *Herald*, which constantly borrows stories from the *Sun Sentinel*, so too does *New Times* borrow from its sister weeklies in order to save money and fill pages.

It's apparent that *New Times* over the past several years has made major changes in its marketing strategy, which is now taking them full bore to the Internet. Unfortunately, this direction has led them more into social media and entertainment than into real news.

Television news in Miami has always been an oxymoron, but it has gotten worse. (As if it could!) Right now you can't produce television news unless you have multiple police scanners running 24 hours in your newsroom.

If your appetite for news is limited to auto accidents, shootings, airplane crashes, people getting arrested, lost dogs, and PR shots from the school board, then local television is right up your alley. A 20-member news staff can fill up 18 minutes of drivel every night. It's the kind of "news" that you banter about around the water cooler at work.



Courtesy of Knight Foundation

Brothers John and James Knight, 1963.

When they do get a real news story on television, it's usually because the news director read about it in some old-fashioned print publication like — well, like *Biscayne Times*.

This type of television fare is often referred to as "if it bleeds, it leads" news, and it pretty much had its beginnings here in Miami. In 1989 Miami television was turned upside down by stations changing hands and network affiliations. In a broadcasting version of musical chairs, WSVN, Channel 7, which had been a NBC affiliate, was left with the fledgling Fox network.

Enter an innovative station owner (Ed Ansin) and an inventive news director (Joel Cheatwood), and the next thing you know, we had the first mainstream "if it bleeds, it leads" station. Every news reporter had a police scanner in his car, and they were on the road around the clock. Channel 7 skyrocketed in the ratings. It wasn't long before every station in Miami was monitoring police scanners. The news race was on — a race right to the bottom.

The Internet has had a profound impact on the news media. Sometimes it's positive, sometimes negative, but making it work with high-quality content and wide

distribution, along with getting paid for your work, has not been easy. About a dozen years ago I closed up my newspaper and thought about going into the online business. I wanted to specialize in local news. Turned out that getting advertising was hard, really hard. So I went sailing instead.

Now the blogosphere is here, but quality news reporting, for the most part, is not.

In greater Miami, there may some 25 people who do some investigative work and post their information online. None of them is making enough money at it to survive. They have replaced possibly 200 full-time reporters who were being paid by the mainstream media.

Bloggers are not answer to our problems, but it seems like they're all we have right now, with precious few exceptions. (*Biscayne Times*!) The blogger downside, of course, is that individuals can spew out incorrect information without having anyone challenge them.

So how do we foster quality news reporting by people who are reasonably compensated? If we don't answer this question, we'll have local governments running amok.

Feedback: letters@biscaynetimes.com

<p>69 NE 103 St.</p> <p>\$495,000</p> <p>3/3 + pool. Gourmet eat-in kitchen. Impact windows. Huge family room. Wood flrs. C/A. Newer roof. Garage + laundry room.</p>	<p>717 NE 119 St.</p> <p>\$398,500</p> <p>3/2 on over-sized lot. New A/c & electric. New granite kitchen. New tile roof. Tile floors throughout. Garage + utility area. Room for pool.</p>	<p>93 NW 93 St.</p> <p>\$299,500</p> <p>Just listed, spacious 2/2 + den. Family room, Eat-In Kitchen. Tile roof. Wood floors. Cent. A/C. Short Sale.</p>	<p>142 NW 101 St.</p> <p>\$309,500</p> <p>Updated 2/1 on quiet street. Wood floors. Fireplace. Cent A/C. Garage + huge workshop. Nice deck. Private yard. Best buy in the area</p>	<p>DUFFY REALTY www.duffyrealty.com</p> <hr/> <p>Patrick L. Duffy 305-904-4803</p>
---	--	--	--	--



ART
FURNITURE
WATCHES
SILVER
JEWELRY



the original
MIAMI BEACH
Antique
SHOW

January 30 - February 3, 2014



*Procure your own piece of history
For 5 days only the world's top 1,000 dealers convene in Miami Beach!*

Enter to win a Rolex® watch, all proceeds to benefit Autism Speaks
Free Shuttle Bus Servicing Local Parking Garages

Free Appraisal
Sponsored by



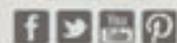
www.MiamiBeachAntiqueShow.com

Miami Beach Convention Center | Halls C & D, Palm Ballroom
1901 Convention Center Drive | Miami Beach, Florida 33139

January 30 - February 2 • 12:00 pm to 8:00 pm
February 3 • 12:00 pm to 6:00 pm

239.732.6642 | showinfo@usantiqueshow.com

Photo Credits: The Silver Fund, Macklowe Gallery, The Englishman, Nathan Horowicz Antiques, Stephen's Antiques



Use OMBASBiscayne14 for \$5 OFF

A Love Letter to Miami

It's time to bid farewell to "Urbania"

By **Christian Cipriani**
BT Contributor

The risk you run with a monthly column is that it's actually written about two weeks before deadline. Thankfully, my writing is more about ponderous ideas and personal stories than current events. I mention this because a lot can happen in a week or two, and for my wife and me, perhaps this month more than ever.

We're slated to close on our first house December 31. Many months of stress, uncertainty, lost opportunities, collapsed deals, and the type of anxiety liable to leave me with PTSD will all boil down to the very last day of 2013. The inspection is over, interest rate locked, appraisal (begrudgingly) accepted — we're even approved for the loan. But as I'm sure every *Biscayne Times* reader knows, a real estate deal isn't over until the ink dries.

With so much that could still go wrong between now and the closing, I announce with some hesitancy that this will be my last installment of "Urbania." As of January 1, I will no longer be a resident of the Biscayne Corridor (unless, of course, I still am).

We looked throughout Miami Shores and Biscayne Park, but prices were rising too aggressively for houses on marginal blocks that needed considerable work.

We finally admitted that as much as we wanted to stay close to the water and the heart of Miami, we had to take our money and go inland.

We're set to land in West Miami, which looks a bit like the Shores or Biscayne Park, with leafy streets and cute houses from the 1940s. Ours has a big yard and vines growing on the façade. Along with training for a triathlon, I'll add learning Spanish to my list of 2014 goals; West Miami is 85 percent Hispanic.

When I started working for the *BT* as editor in 2005, I moved right to the heart of Edgewater, on NE 26th Street. My friends, most of whom I met through DJing and music, were hanging out in the area and moving there one by one. Midtown. Nirvana. Blue. Cité. Restaurants were opening here and there, like The Daily. Indie clubs like PS14 and the Vagabond rolled the dice on serving locals. The Design District was actually for design, and Wynwood was then the student film to what is now an overblown Hollywood production. Watching the exciting changes unfold will always be one of my best memories.

Skip Van Cel owned the *BT* at that time. A squat, boisterous man with outrageous dark wit, Skip can fill a room with his passion for the Biscayne Corridor. He quickly convinced this northern transplant that it was the unpolished jewel in Miami's crown.



Photo by Danielle Ondaarza

From urban to suburban: The author at his Edgewater home.

It was such a privilege to cover Miami's mid-2000's boom years. With no preconceptions, I moved here on a whim and started writing. I got a degree in All Things Miami in about four months, from culture to crime, people to politics. I remember being at city hall parties with Johnny Winton, Linda Haskins, Manny Diaz, Joe Arriola, and that entire chaotic cast of characters who generated headlines as unfathomable as the city's pace of growth.

These were perfectly Miami times, driven by bravado, charisma, and a touch of insanity. And for all the wrong that happened, being here felt so right.

Even after I left full-time writing to go into the ad industry, I stayed with the *BT* as a freelance reporter and welcomed Jim Mullin as publisher and editor when he bought the paper from Skip. Jim ran *Miami New Times* for years, and I knew I was going to learn a lot from his considerable experience. What I didn't expect was the opportunity to have my own page each month for a deeply personal, boundless column on anything tied to Miami's new urban experience.

I've amassed several years of "Urbania" columns. A few were pretty

inconsequential, but I've done some writing that makes me very proud — especially topics that got a big reaction, like God and guns. I'm grateful to have been given the chance to connect with 75,000 people each month.

If I ever learn Spanish, the sky's the limit.

Looking back on eight years of writing for this paper, one thing is clear: I love Miami. I believe in Miami.

At times this city pains me. It can be brutal, unfair, and lonely. It can be greedy, tacky, and shortsighted. Inequity stings like sunburn when I see the absolute worst people have the best luck. And dammit if everyone isn't prettier than me. But underneath, my ever-churning feelings are hope and love.

Miami is still one of the most exciting, interesting, and incomparably beautiful places on earth. Not one day goes by that I don't admire the sun, think of the sea, and deeply breathe in our salt air. I'm lucky to be here, lucky to write here, lucky to call this place home.

Thank you for reading.

Feedback: letters@biscaynetimes.com



TURNBERRY TOWNHOMES AVENTURA

Elegant European Townhome, 4bd/4.5ba, 3717sf, 30' ceilings, many architectural details, marble floors, huge master suite w/ spa tub, steam shower & balcony. **\$1,595,000**



ISLAND MANOR BAY HARBOR ISLANDS

Large renovated 2/2.5 with water views, newer kitchen with granite countertops, ss appl., washer/dryer in unit, marble and wood floors, extra storage space. **\$395,000**



BEACH CLUB HALLANDALE BEACH

Spectacular 2/2, views of ocean, city and beyond, huge wrap-around balcony. Stainless appliances, granite countertops, state of the art gym/spa. **\$4500/mo. unfurnished or \$5500/mo. furnished**



HOLLIE J. FINE, P.A.

REALTOR-ASSOCIATE®

DIRECT: 305.710.6407

OFFICE: 305.866.4566

hjfine1@gmail.com

holliejfine.sef.mlxchange.com

TURNBERRY
INTERNATIONAL REALTY

1021 Kane Concourse | Bay Harbor Islands
Florida 33154





SWAROVSKI



CRYSTAL EMPIRE

Swarovski Lighting Centerpieces signify a new generation of breakthrough designs and custom possibilities. Ruling Spaces – this radiant new chandelier line is unmistakably Swarovski.

architecture.swarovski.com

© 2013 SWAROVSKI LIGHTING, LTD.

FAIRREY'S
Lighting & Bath
SINCE 1924

Jewelry for the Home®

N Miami Showroom: 1850 NE 146 St Ph. 305.947.5451
Coconut Grove Showroom: 3000 SW 28th Lane Ph. 305.445.2244
www.farreys.com | info@farreys.com

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

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

Struck by a Bus During Basel...

...And living to laugh it off

By John Hood
Special to the BT

“Don’t move. Don’t move. Help is on the way.” Hard to say which of those clichés a cat like me is less likely to heed. In the first place, I haven’t stayed still since forever; in the second, there’s not a helping hand in all the land that can make much difference to a fella who can’t (or won’t) help himself.

Add the fact that I was lying face first in the middle of 17th Street, right between the Fillmore Gleason and New World Symphony, on night #1 of Art Basel, and — well, you’ll understand why I didn’t wanna *not* move.

Actually, you might not understand my opting outta inaction at all. Why? Because I’d just been struck by a Miami-Dade Metrobus, that’s why. And most folks wouldn’t have moved a muscle, even if they could.

Of course, I’m not most folks. And I refuse to let some bus get in the way of me and Alabama Shakes, let alone the opening of Aqua (for whom I work) or Kendrick Lamar (with whom I was slated to speak). I had places to be and obligations to meet, and there’s no way I was gonna be the guy who said, “Sorry, but I got hit by a bus.”

So I snapped to in the only way I knew how — by making sure the culprit didn’t get away.

“Stop that driver!”

Three young Baselites — Meghna Prasad, Polina Gurtovaya, and Sam H. Snyder — down from New York for the festivities, witnessed the crash. And according to them, it was a combination of shock and awe that overcame them in the aftermath.

“My first concern was whether or not you were okay,” recalls Prasad. “When you started shouting about stopping the bus driver, I thought you were mad.”

“By then the driver had stopped and was unloading the bus,” she continues, “which provided an audience who I’m sure thought you were mad too.”

I was mad, naturally. Not mad crazy, as Prasad suspected (though there’s always that), but mad as hell about having my night interrupted in such a spectacularly dreadful manner.

Gurtovaya, who saw it from start to finish, could only stand silently and gawk at the mad cat before her.

“I saw you riding your brand-new shiny bike and the bus coming right at you,” she remembers. “Then it hit you and drove about another 20 meters, dragging you and your bike along with it, somersaulting you as the bike got flipped along with the rotation of rear wheel of the bus.”

“I screamed. It seemed like you were under the bus. I got very scared, because it seemed like you’d be dead. I was shocked that you stood up and shook off dust from your jacket, and were worried about losing



The aftermath: Not so bad, really, considering it was bus meets bike.

a 50-year-old antique cufflink.”

Indeed, my Lazarus act began with stopping the culprit and segued into concern about my threads. My best blue suit was irreparably shredded (jacket and slacks, thank you); there was no way I wasn’t gonna try and salvage an antique cufflink.

Prasad found the back of the link, and I found its front. I also made haste to retrieve my hat before that too suffered some ignominious fate. My cigarettes made it through; so did my Zippo. And by the time I’d taken a second drag off a much-needed smoke, the cavalry arrived.

Okay, not exactly the cavalry, but between Miami Beach’s Finest and Bravest there were enough lights and sirens to evoke Custer’s Last Stand. In hindsight, the cavalry charge seems a trifle excessive; then again, when 911 gets a call about a body befalling a bus, I suppose Last Stand is more rule than exception.

Fire Rescue were on point. My left hand was road-ripped and swelling to an ugly black and blue. Other than that, I appeared to be unscathed. So that’s what I told the team sent to save me. The

good first responders weren’t very happy about letting me loose without at least a cursory look-see, but once I’d uttered the magic “AMA” (as in, leaving Against Medical Advice), they really didn’t have a choice.

Fortunately (for them), my phone started ringing before I could come to what might have been left of my senses. Unfortunately (for me), even the smartest Nexus will have its wits dimmed once it’s collided with a big dumb bus; so ring was all it did.

Through the shattered glass, though, the device did display the caller. It was Sigi from the Fillmore, surely wondering why I wasn’t there for Alabama Shakes. Ever the courteous concertgoer, I took note of the digits, then asked Prasad to call him back with the what’s what.

Sigi, who’s seen it all and done even more, was apparently nonplussed by my run-in with the city bus. Reached the next day he had just one thing to say: “Nothing surprises me with you, John Hood.”

Feedback: letters@biscaynetimes.com

IR

REDUCED!
WATERFRONT
DREAM

4 bed/5 bath | 2,845 SF | \$975,000
5005 NE Quayside Terrace, Miami

QUINTESSENTIALLY QUAYSIDE!
Quayside Tower Four #811, Miami | 2/2 | 1,469 SF | \$274,000

NEW LISTING!
Value-priced
resort living

IMBURGIAREALTY
THIRD GENERATION REALTORS

IMBURGIAREALTY.COM

Cathy | 786-566-1903 | Cristina | 305-970-9419
cathy@imburgiarealty.com | cristina@imburgiarealty.com

ANNUAL SALE

12 MONTHS - NO INTEREST



GOING ON NOW!

HURRY IN FOR BEST SELECTION



*Photo for reference only. Quantities limited. Selection varies by store. Credit approval/deposit required. Not valid against previous purchases.

N. MIAMI BEACH
3025 NE 163rd St
305.944.8080

HOLLYWOOD
4150 N 28th Terrace
954.874.3888



SCANDESIGN

SCANDESIGN.COM

BizBuzz

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

By Pamela Robin Brandt
BT Contributor

Once again it's the month for making New Year's resolutions. And for breaking them. According to numerous surveys, most are kaput by Groundhog Day, February 2.

That's why New Year's resolutions really are, for the majority of people, the same year after year, according to the *Mirror*, a UK newspaper that recently published a list of 2014's 50 most popular: "exercise more," "secure dream job," "cut down on alcohol."

Well, perhaps that last one just proves the *Mirror* is very obviously not a Miami paper. But you'd be surprised how many other resolutions are those you've made, and broken, every January, because they're just too hard to keep.

Here's one that has gotten easier to keep every year, considering how rapidly unique stores, restaurants, arts operations are springing up in BT territory: *Support your local businesses*. A recent U.S. study of retail economics calculated that if every American family spent only \$10 a month in locally based places, the return to local economies would be \$9.3 billion.

This month's advertisers are making that resolution easy to keep, with all manner of exciting events, opportunities, and offers you don't wanna refuse.

Getting oneself in shape — looking/feeling better in some form — is always near the top of everyone's good intentions list. Personally, the forms we prefer

are those where experts do our self-improvement for us, as Hannah Lasky does with her transformative haircuts and coloring at **Hannah & Her Scissors** (611 NE 86th St., 305-772-8426). Hannah's deal this month takes 2014 quite literally: "Bring two friends and it's 14% off for you." Spending more time with friends and family is actually on the *Mirror*'s Top 50 list, so this deal is actually a two-fer for keeping your resolutions.

That also goes for **TruCutz** (8204 Biscayne Blvd., 786-262-1048), which is extending last month's "Big Guy-Little Guy" deal: With all adult haircuts (already a bargain at only \$16), boys under 12 get a cut free. Oh, attention all experienced barbers: TruCutz is now hiring to handle all the action at their new location.

Check out the photos in this issue's ad for **Estrel Wellness Centers** (1160 Kane Concourse #100-B, 305-397-8841 and 305-397-8841), a new advertiser, to see how they can effortlessly transform the rest of your appearance, below the hairline. Fast weight loss programs utilize vitamin and RX HCG injections plus homeopathic sprays and nutritional products — no exercise! Medical esthetics services include "3D Sculptaderm," a system using radio frequencies for face and neck lifting, body contouring, and more. The ad's coupons offer discounts, too.

At new advertiser **ChiroSPA** (8325 NE 2nd Ave., 305-834-7900), a unique, full-service wellness/fitness/weight-loss center, Jared Rose treats accident injuries and lower back pain with massage



plus cutting-edge physiotherapy stimulus modalities, including ultrasound, "ArthroStim," and other stuff that all sounds like magic to us. ChiroSPA also offers exercise and weight-loss programs. Call to schedule a grand opening special deal: a free massage and demonstration of the latest chiropractic techniques.

Offering two grand opening deals this month: **Big Fish** (620 NE 78th St., 305-373-1770), a new Italian seafood eatery on the Little River that's an updated and more romantic reincarnation of the famed original Big Fish on the Miami River. This month BT readers get a free glass of wine with every entrée, and \$10 off checks of \$25 or more. For a description, see in this month's "Dish" column, page 77.

Up the road a bit, in North Miami, fresh seafood market/restaurant/lounge **Fish Fish** (13488 Biscayne Blvd., 786-565-9765) is celebrating its one-year anniversary with a special Florida Keys-inspired menu from chef Oscar Quezada, who spent many years at Islamorada's Lazy Days. We've never understood why conch, practically the Keys' signature seafood, is so rarely found on Miami menus, but this one has two items: light-battered conch fritters with chipotle

remoulade, and cracked conch fritters either fried with lime aioli or sautéed with Key lime butter sauce. Resist those, we dare ya.

One key reason why it's easier to eat better these days is the flowering of farmers markets in recent years, given that a decade ago there were almost none. Exception: those run by Claire Tomlin of **The Market Company** (www.themarketcompany.org), who introduces a new market at Fairchild Tropical Botanic Garden (10901 Old Cutler Rd., Coral Gables; 305-531-0038), Saturdays from 9:00 a.m. to 2:00 p.m. As well as fresh produce from vendors like Paradise Farms, you'll find starter plants so you can grow your own, plus locally produced honey, cheeses, and more. Admission to the market, by the north gate, is free, as is parking.

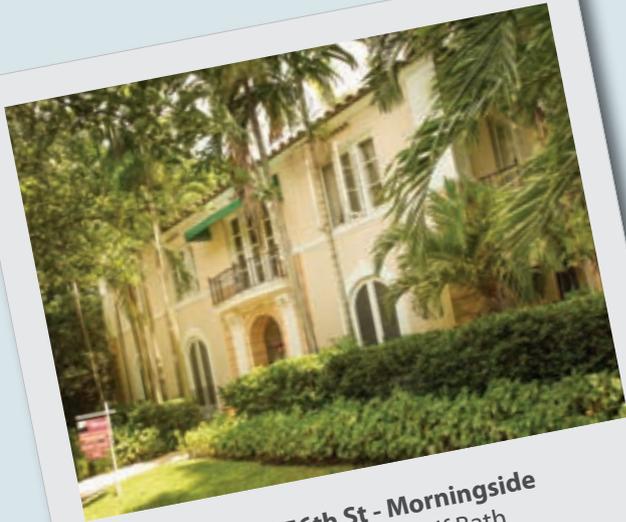
Does eating better include drinking better? In Miami, naturally. **Laurenzo's Italian Market** (16445 W. Dixie Hwy., 305-944-5052) makes this no prob with its January 50% off wine sale, a selection from existing and new wines that, according to the BT's editor/publisher, who personally hit the bargain shelves just to

Continued on page 24

FARMER'S MARKET
FAIRCHILD GARDEN
By The Market Company

10901 OLD CUTLER ROAD, CORAL GABLES, FL 33156 PARKING IS ADJACENT TO THE MARKET OPEN TO THE PUBLIC (NO FEE)
SATURDAYS FROM 9:00AM TO 2:00PM 305.531.0038 THEMARKETCOMPANY.ORG

Movin' On Up to the Upper East Side!



598 NE 56th St - Morningside
7 Bed/3 Bath/2 Half Bath
Interior: 4,847 Sq. Ft. | Lot: 13,530 Sq. Ft.
\$1,699,000



5925 NE 6th Ave - Morningside
3 Bed/2.5 Bath
Interior: 3,084 Sq. Ft. | Lot: 8,280 Sq. Ft.
\$1,499,000



498 NE 55th St - Morningside
3 Bed/3 Bath
Interior: 2,652 Sq. Ft. | Lot: 11,000 Sq. Ft.
\$1,375,000

Top things to love about living on the Upper East Side

- Great Community Spirit, Parks & Athletic Fields!*
- Morningside Park – 40 acres of pure fun & enjoyment including boat ramp & pool!*
- Super Dog Friendly!*
- Close to Midtown Shopping & Restaurants!*
- Excellent Schools!*
- Conveniently close to airports & highways while living in a suburban oasis!*
- Just minutes to the Beach!*



325 NE 95th St - Miami Shores
3 Bed/2 Bath
Interior: 2,441 Sq. Ft. | Lot: 11,178 Sq. Ft.
\$793,000



485 NE 94th St - Miami Shores
4 Bed/3 Bath
Interior: 3,396 Sq. Ft. | Lot: 19,964 Sq. Ft.
\$1,148,000



NANCY BATCHELOR
305 903 2850 TEXT OR CALL
305 316 0660 (En Español)

EWM Realty
INTERNATIONAL
A Berkshire Hathaway Affiliate

EXCLUSIVE AFFILIATE OF
CHRISTIE'S
INTERNATIONAL REAL ESTATE

NANCY BATCHELOR Team
From Modern to Mediterranean



Paramount Bay gorgeous 2bedroom \$765,000

Amazing bay views form this 2/2 in luxury Edgewater condo. Great amenities, huge balcony. White tiles throughout. 1240 Sq Ft of pure luxury.

William Harbour 786 247 1185



Sans Soucis waterfront Home \$775,000

Waterfront home in gated community. 4 bed, 3 bath on 2854 sq ft. Lot: 9,375 sq ft. Needs work but great potencial.

Under contract in a week! Call me for more waterfront deals!

William Harbour 786 247 1185



Midtown multifamily building \$530,000

5-unit multifamily property in red-hot Biscayne corridor close to midtown and design district. All units recently updated. Great income producing, great upside potential close to the Design District; 100% occupancy.

Jocelyne Abramoff 786 762 2602



Vizcayne Penthouse for Rent 3be/3ba \$4500/month

What a view! Don't miss on this rarely available brand new Vizcayne Penthouse. Located next to Bayfront Park and AA arena. Most central location in Miami. 3 balconies. Amazing amenities.

Muriel Lhoff 786 762 2602



Miami Beach Waterfront Home \$960,000

Waterfront paradise on private gated island. 4be/3ba modern style home with terrazzo floors, impact windows, new kitchen, baths and roof. 60ft dockage on waterfront. Room for pool. All this for under a million!

Yann Rousseau 786 762 2602



1060 Brickell Avenue 2bedroom \$465,000

Great opportunity to own TODAY in Miami's most desirable avenue. Why wait for pre-construction? This 2 bedroom has beautiful wood floors and great pool and city views. Luxury condo with all amenities.

Emma Sorrente 786 762 2602

**Recherchons agents immobiliers francophones expérimentés
Now recruiting experienced Realtors**

Visit our new Morningside storefront at 5781 Biscayne Boulevard

www.mc2realty.com

Our Sponsors: JANUARY 2014

BizBuzz

Continued from page 22

be responsible, are “very nice bottles and truly great prices.”

No doubt you’ve noticed this issue’s massive insert from the **South Beach Wine & Food Festival** (www.sobefest.com for tix), February 20-23. It’s 64 pages long, so we’re not even pretending we can add to the detailed info. But we do want to point out that there seem to be more majorly fun events on our side of the causeway this year, including “Medianoches & Mixology” at Wynwood Walls (hosted by Anne Burrell, with sandwich curation by local blogger Burger Beast). There seems to be more local celeb participation, too, including “Fried & True,” a fried chicken seminar with homeboy/festival founder Lee Schragar.

Lee is also involved in a fab cross-over event with another advertiser, 2014’s **Miami International Film Festival** (www.miamifilmfestival.com). While MIFF isn’t till March 7-16, part of the programming is his “Culinary Cinema” series, combining stimulating food films with real food. For tix, including a panel discussion featuring food critic Ruth Reichl: www.sobefest.com/movie.

If one of your dreams is to start your own home-based business, details that make you appear truly professional are vital to success. A P.O. box does not impress. A real street address does. You can have that safely with a mailbox rental at **Roadrunner Packing & Shipping** (9480 NE 2nd Ave., 305-757-4949). Owner Elizabeth Yelin’s January special: three months free with a one-year rental.

Want to teach yoga? **Inner Balance Studio** (12579 Biscayne Blvd., 786-383-3088) can make that dream come true with its intensive 200-hour, Yoga Alliance-approved teacher training program, starting in March. For details, call or go to www.innerbalancemindbody.com. Check out this issue’s ad, too, for a separate introductory deal: \$30 for 30 days.

How about a career in real estate? Returning advertiser **Weichert Realtors/ Best Beach Real Estate** (3933 Biscayne Blvd., 855-308-7887), in conjunction with the Best Real Estate School of Florida’s Midtown campus, can prepare you for that with a four-week sales associate course starting January 13; check out this issue’s ad.

Buying real estate is complicated even in one’s own country. So imagine how prospective clients from France and other

French-speaking countries (a growing market in Miami) feel trying to do so in a place where both the language and the real estate industry are very different. Always-innovative **MC2 Realty** (5701 Biscayne Blvd. #CS-1, 786-762-2602) is trying to bridge that gap with the newly formed Federation des Professionnels de L’Immobilier de Miami, an alliance of prominent French local brokers that pairs French-speaking South Florida Realtors with French-speaking international buyers, according to MC2’s Marie-Charlotte Piro.

Another announcement: After 25 successful years in property management and publishing (the elite-lifestyle *South Florida Opulence* magazine), CSA International and Horizon Publishing have formed **Opulence International Realty** (2060 N. Bayshore Dr., www.OpulenceInternationalRealty.com), the newest luxury brokerage and consulting firm in South Florida. Going beyond simply executing transactions, in-house services include tax and immigration legal consulting, an in-house financing division, wealth management, concierge services, and other offerings not usually found within one real estate company.

Speaking of luxury real estate: Our apologies to **Zachary Belil**, a broker at Douglas Elliman (1111 Lincoln Rd., Miami Beach; 917-319-4627 or zachary.belil@elliman.com) who, prior to relocating to Miami, was a top producer in New York’s luxe residential market. Zack attributes his success to several philosophies, including “do things correctly, pay attention to details.” We should have done the same last issue when we printed incorrect contact info for him, and resolve to try to do better.

“More outdoor activities,” another popular resolution, is a no-brainer for residents of new advertiser **151 at Biscayne** (14951 Royal Oaks Lane #2609, 855-839-4918), the twin-tower condo complex self-billed as “Luxury By Nature.” Formerly Oaks Towers at Biscayne Landing, the completely renovated, oversize two- and three-bedroom units are luxe inside, too, but it’s the location (views of adjacent Oleta River State Park and the Intracoastal Waterway, and acres of trails and other outdoor recreational opportunities) that’s unbeatable for those wanting to get back to nature.

Furnishing your new place isn’t easy the month after December’s excessive gift-giving, which is why the current huge clearance sale at **Ascot Teak Furniture**’s warehouse (13443 NE 17th Ave.,

305-892-2131), daily in January only from 11:00 a.m.-5:00 p.m., is fortuitous timing. Everything must go because, after 15 years in North Miami, Ascot will be relocating to Midtown Miami, with new stock, later this year. So for now, save and enjoy.

For parents, many New Year's resolutions involve their kids. If you'd like to give your secondary-school-age offspring a boost to future success, the entrance exam for **Mon-signor Edward Pace High School** (15400 NW 32nd Ave., 305-623-7223) is scheduled for January 25 at 8:00 a.m. Among Pace's exceptional offerings: 18 advanced placement courses; 56 dual enrollment credits with FIU and St. Thomas University; signature academics in areas including computer technologies, mass communications, and visual/performing arts; and more than 100 extracurricular activities.

Astonishing news from Wynwood's new **Metropolitan International School of Miami** (3465 NW 2nd Ave., 305-576-6070): As director of athletics, the groundbreaking private school has landed Arantxa Sánchez Vicario, the Spanish former world #1 tennis player (four Grand Slam singles titles, multiple silver and bronze medals in five Summer Olympics, an inductee into the International Tennis Hall of Fame, much more). She's also a mom of two young kids to boot, so parents can feel confident she understands students in Met's age range (currently preschool; elementary school starts in August).

Community involvement and activism is an important lesson for kids. So we applaud **Allison Academy** (1881 NE 164th St., 305-940-3922) for what the private, grade 6-12 school's founder/director, Dr. Sarah Allison, humorously calls "our big deal in January": participation in National School Choice Week. Students and faculty will walk from Allison to North Miami Beach City Hall on January 29, to raise public awareness of the need for effective education options. A photo op with city officials is planned, too, for this nonpartisan/nonpolitical effort.

If you're resolved to spend more quality time enjoying your community with your family, mark February 8 on your calendar. That's the date of the 13th annual Flagler Fest & Antique Car Show, hosted by the **Downtown Miami Partnership**. From 10:00 a.m.-4:00 p.m., Flagler Street will be closed off for an estimated 3000-4000 people to enjoy street performers, historic downtown walking tours, programming at the Gusman, children's activities, and more. Now is the right time to investigate sponsorship possibilities. For details contact DMA director Eddie Padilla at 305-379-7070.

Art Basel is over. But art events that are possibly even more fun aren't. Welcome new advertiser International Fine Art Expositions (239-949-1411 or www.ifaec.com). Owners David and Lee Anne Lester also own and operate *SeaFair*, a 228-foot, \$40 million mega yacht — which is relevant because it's a mammoth floating art gallery, the site of the **Miami International Art Fair 2014**, January 17-20. The elegant boutique exhibit of groundbreaking 21st-century art also includes "meet the artists" events, food demos, open bar cocktail parties, a cruise. That's capital "F" Fun.. And tix are only \$10 advance/\$15 door for one day, \$25-\$30 VIP for all days.

Ever wanted to quit your job, pack up your accumulated oddities, and follow *Antiques Road Show* from city to city, getting everything appraised? Visit the 53rd annual **Original Miami Beach Antique Show** (239-732-6642 or www.MiamiBeachAntiqueShow.com), the world's largest indoor antique show — nearly 2000 dealers — January 30-February 3 at the Miami Beach Convention Center. Tix are only \$20 for all five days. For an appraisal (free, but only one per attendee), the day to come is February 1, noon to 6:00 p.m. Sign up for an appointment online.

Perhaps the most worthy but selfless and challenging New Year's resolution, "Do more for charity," is no prob considering that this issue's two charity events put the "fun" back in "fundraiser." First, Cristina Butler, the younger half of the mother/daughter team from **Imburgia Realty** (www.imburgiarealty.com) wants other pet lovers to reserve January 26, 6:00-8:00 p.m., for "Applause to Paws & Laws," a 1950s-themed happy hour that will benefit both A Way For a Stray, the animal rescue program of which she's president, and Legal Services of Greater Miami. Tix are just \$25: www.lsgmi.org.

Finally, looking ahead to Valentine's Day: Rather than spending the romantic occasion at an overcrowded eatery with sentimentally jacked-up prices, do your public celebrating the night before, February 13 from 8:00-11:00 p.m., at "Paper Hearts," the single largest fundraiser for **Miami-Dade College's Museum of Art + Design** (600 Biscayne Blvd., 305-237-7700). General admission of \$75 includes unlimited hors d'oeuvres/cocktails, live performances, and a curated silent auction.

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



**30-DAY
BOOT CAMP
CHALLENGE**

*Burn 300 to 600 calories each workout!
Increase strength and endurance!
Sculpt a leaner, more toned physique!*

ONLY \$125

INCLUDES:
*Unlimited Boot Camp Workouts
Before and After Photos and Measurements
Weekly Coupons on Healthy Food
100% Money Back Guarantee*

Every Monday through Friday

5:30AM **7:00AM**
EATON PARK **MARGARET PACE PARK**
6015 NE 4TH COURT **1775 N. BAYSHORE DRIVE**

CALL TO SIGN UP! 305-791-0901
WWW.NVMEFITNESS.COM

LIBRERI MAPOU BOOKSTORE

LIBRERI MAPOU BOOKSTORE



Names Matter

How do you define a community? Who gets to define a community? Should it be Little Haiti or Lemon City?

By Erik Bojnansky

Photos by Silvia Ros

Haitian Creole is a mixture of French and various West African languages. It's the most widely spoken language in Haiti, yet French remains the official language of government and legal documents. But at least it's legal now to speak Creole on the radio in Haiti.

Back in the 1960s, it wasn't. Jean-Marie Denis, also known as Jan Mapou, was well aware of that. He used to host a radio show in Port-au-Prince that featured folk stories read on the air, in Creole. The subject matter wasn't controversial. But this was the time of François "Papa Doc" Duvalier, one of Haiti's most brutal dictators. Even reciting fairy tales in Creole on the airwaves could get you in trouble.

"The regime was concerned that by talking to the people in Creole, we would start opening their eyes and they'll understand what's going on," Mapou says today.

On April 6, 1969, at 8:00 a.m., Mapou was arrested by the Tonton Macoutes, Duvalier's personal militia, and thrown into a cramped cell with two dozen other men in the infamous Fort Dimanche prison. There he listened to the sounds of prisoners being shot in the courtyard. "I was there for four months and four days," he says. "How did I get released? I couldn't tell you. On August 13, they just opened the door and said, 'The president said you can go.'"

That year Mapou caught a plane for New York. Forty-four years later, he

continues to promote Creole and Haitian culture in his adopted country through his artistic group (Sosyete Koukouy), his plays, his dance performances, and his poetry. A resident of Miami Shores, Mapou owns property in Little Haiti and runs a Creole-language bookstore, Libreri Mapou, at 5919 NE 2nd Ave.

It's here that his fight for Haitian culture is entering a new stage — preserving the name and character of Little Haiti, an area just west of Miami's Upper Eastside that for decades has been the center of the Haitian exile experience in South Florida.

"Little Haiti is here to stay," Mapou vows, "and it will always remain Little Haiti."

On the surface, Haitian culture and the name Little Haiti seem secure in this part of Miami. A statue of Haitian revolutionary Toussaint L'ouverture stands at NE 62nd Street and NE 2nd Avenue. There's a 12-acre, city-owned soccer field and track called Little Haiti Park at 6301 NE 2nd Ave. The Caribbean Marketplace, a failed experiment at creating a tourist attraction for Little Haiti, is being renovated, thanks to a \$900,000-plus investment from the city. Behind the market sits the 20,000-square-foot Little Haiti Cultural Center, where nonprofits rent space to provide arts and after-school programs for the community.

Haitian-owned shops, stores, restaurants, offices, and other businesses are

easy to spot along commercial corridors like NE 2nd Avenue and NE 54th Street. There are also plenty of churches in Little Haiti whose congregations are predominately Haitian, the most well-known being Notre Dame d'Haiti Catholic Church.

"Any Haitian, even if they're not from Miami or Florida, if they come from New York or Chicago, the first place they come is Little Haiti," Mapou beams. "They ask their family members: 'Take me to Little Haiti.'"

"They want to mingle with their own people," he says. "They want to be surrounded by their culture. They want to shop in the Haitian businesses, and eat Haitian food. I met a Haitian who was living five years in Chicago, and during that time he had not been able to eat Haitian food."

But Miami is changing. In the downtown area, developers have hatched plans to build some of the tallest skyscrapers in the southeastern United States. Wynwood is transforming from a land of artist studios and galleries into a hub of bars, restaurants, and tech startups. Developer Craig Robins and French-based luxury retailer LVMH are gutting swaths of the Design District with the intention of turning it into South Florida's ultimate high-end shopping destination. Motels from the 1950s and the sprawling Biscayne Plaza Shopping Center are

Continued on page 26



Jan Mapou fled Haiti after being imprisoned by François "Papa Doc" Duvalier, and today is a fierce defender of the Little Haiti name.



Mapou's bookstore, Librerie Mapou, also serves as a community center, art gallery, performance space, but doesn't turn a profit.

Little Haiti

Continued from page 27

being renovated in the Upper Eastside.

In the midst of all this activity is Little Haiti, which is also changing. Over the past few years, a growing number of warehouses in the area have been transformed into chic offices and art studios. Within the past decade, as many as 35 non-Haitian-owned businesses have opened between the FEC railroad tracks and NE 2nd Avenue. That trend may accelerate as developers and business owners scout for cheaper alternatives to the Design District and Wynwood.

At the same time, a growing number of Haitian-owned businesses, unable to cope with rising rents and slowing sales, are closing. The protracted reconstruction of NE 2nd Avenue has been blamed for the woes of various businesses along that road, both Haitian-owned and not. But the main culprit has been the dismal economy, which hit Little Haiti's residents especially hard. Many of them worked as low-level service employees, and they still serve as the main customer base of Haitian businesses in Little Haiti.

"When people can't buy a pastry for 60 cents, things are bad," says Leaman Bien-Aime, owner of Lakay Tropical Ice Cream at 91 NE 54th St.

Another indicator of change: The green "Welcome to Little Haiti" signs the city once planted at intersections along NE 2nd Avenue and N. Miami Avenue have disappeared during the road construction and haven't come back.

"People seem to think that they need to do more — otherwise they'll lose Little Haiti to the developing part of the Design District and Buena Vista area," says Faidherbe "Fedo" Boyer, owner of the translation service CreoleTrans at 375 NE 54th St.

By "lose," Boyer means a future in which most Haitian-owned businesses have closed, Haitian-themed wall murals have been painted over, and references to a "Little Haiti" within the City of Miami vanish.

To prevent that from happening, Mapou and other Haitian-American business owners and activists have decided, as Boyer puts it, "to do more." They've organized themselves as the NE 2nd Avenue Partnership, and they're pushing for a study that would define the boundaries of Little Haiti. Then they'd like the city to officially christen Little Haiti as a neighborhood, with borders clearly marked by new signs. Their hope is that an officially designated Little Haiti will be promoted as a cultural-tourism destination.

The idea was discussed, twice, in Miami City Commission meetings last



Map by Marcy Mock

fall, thanks to Michelle Spence-Jones, who at the time was the commissioner for District 5, which includes Little Haiti. During the October 24 city commission meeting, several prominent Haitian community members made speeches about Haitians' contributions to Miami and the United States, but in the end there was no clear direction given to city staffers on how to proceed.

Spence-Jones is out of office, but the activists remain undeterred. They vow to lobby her successor, Keon Hardemon, to continue where she left off.

"I'm committed to Little Haiti because it's the heart and soul of the Haitian diaspora," says Gepsie Metellus, executive director of the Sant La Haitian Neighborhood Center. "Little Haiti is where the Haitian people fought for acceptance, and it was a battle of epic proportions."

But that effort has sparked a firestorm of opposition. An assortment of landlords, business owners, homeowners, and local historians have coalesced around efforts to block the creation of an "official" Little Haiti. Their motivations vary. For one thing, it's unprecedented. Miami city officials *do* create zoning districts and borders for service areas,

but they *don't* set boundaries for named communities. That's left to those living in and developing a particular area. Not even Little Havana has official borders.

"I think it's crazy to try to define neighborhoods," says Paul George, a history professor at Miami-Dade College, "and I wouldn't want to try to define Little Haiti."

The area referred to as Little Haiti is generally located within the Little Haiti NET district, one of 12 "neighborhood enhancement team" zones designed by the City of Miami. The Little Haiti NET's boundaries are from 36th Street to 84th Street, and NE 4th Avenue west to NW 6th Avenue. This territory includes communities such as Buena Vista East and West, the Design District, Bellaire, Brentwood, Edison, Oakland Grove, Little River Gardens, the Little River Business District, and Lemon City.

Another reason for opposition to an officially delineated Little Haiti is that many people who own land or buildings in the area want to preserve or reclaim old neighborhood names that were in

Continued on page 30

PALETTE MIAMI FESTIVAL 2014

February 8th from 3pm - 9pm 55 & Biscayne Boulevard (Next to Soykas)

Buy your tickets @ Palettemiami.com



Jay Blue Band, Pelvis, Birdman Clambake, Raffles, Psychic Readings, Billy the Marlin and much more

General Admission- Includes:

- Entrance Fee
- Local Restaurant Vendors Serving Generous Portions \$3 a plate
- Amazing Raffle Prizes (100% proceeds to the Boys & Girls Club)
- Free Raffle ticket
- Free Sake tasting
- Free Beer tasting
- Dancer & Street Performers
- Free Psychic reading
- 3 Live local bands & U2 by UV
- Kids Corner for the young ones
- Face painters
- Balloon sculptor
- Billy the Marlin
- Popcorn and Cotton Candy

\$40 GA
(Get Promo Code for \$15 discount)
\$10 Children ages 11- 17

BISCAYNE Times



For sponsorship and vendors: info@palettemiami.com

Follow us on Palette Miami Festival

VIP Admission- Includes everything from GA Plus:

- Early admission
- Access to the VIP Pavilion
- Open bar (Samuel Adams & Rums of Puerto Rico)
- Complimentary Paella
- Complimentary Roasted Pig
- 3 Restaurant Vendor Tickets
- 3 Raffle Tickets

\$85 Adults
\$25 children



\$15 Off GA Use Promo Code PM2014

Little Haiti

Continued from page 28

use long before Haitians began arriving in the 1970s. “Look, many ethnic groups back to the 1600s have lived, worked, and prospered around this still-flowing river called Little River. The Haitian community is only one of many,” declares Bennett Pumo, a prominent landlord in the Little River Business District, an industrial section between NE 2nd Avenue and the FEC railroad tracks, from 62nd Street to 72nd Street.

Pumo adds: “You would think this group [the Haitians] would honor the many groups before them, and support the historical names and heritage prior to their most recent arrival.”

Silvia Wong, who has run a food-distribution business in the Little River Business District for the past 25 years, points out that Haitians are actually *leaving*. “Since I’ve been in Little River so long, I’ve seen the ongoing exodus of Haitians who’ve been leaving Miami for North Miami and other areas,” she says. “We’ve been told that Haitians have been leaving the area at two percent to three percent per year for the past 15 to 20 years. You can see from the recent federal census that the fastest-growing population in District 5 is Hispanic.”

It’s difficult to determine exactly how many Haitians live in Little Haiti because the U.S. Census doesn’t count Haitians as Haitians. Instead they are either “black” (a racial category shared with other groups, such as African Americans) or West Indian (ancestry that includes Haitians, Jamaicans, Bahamians, and other islands of non-Hispanic origin). Census figures suggest there’s still a large Haitian population living in Little Haiti, although they’re no longer the majority.

Out of 33,800 people living in eight census tracts within the Little Haiti NET district, 14,800 (about 44 percent) are identified as West Indian, according to a U.S. Census survey taken between 2008 and 2012.

Gepsie Metellus admits that Miami’s Haitian enclave has shrunk in recent years, but she insists that a predominantly working-class Haitian community exists north of 54th Street. That area, she adds, is still the first place of residence for many Haitians arriving in the U.S. “This is where they come and begin their journey to self-sufficiency,” she says, “and to all those wonderful things this country is known for.”



The Haitian-owned businesses along NE 2nd Avenue attract Haitians from all over North America, so why not other cultural tourists?

Before there was Miami, there was Lemon City.

Settled in the years following the Civil War, Lemon City was once the most populous community in a sparsely populated South Florida. It sprawled, too. A *Miami News* article from September 1980 defined Lemon City’s 20th-century borders as NE 60th Street to NE 72nd Street, and from Biscayne Bay westward. “Lemon City used to mean all the land from the bay west to Opa-locka and Hialeah,” according to the article, “but that was before Miami was Miami.”

There’s no firm date for when Lemon City was founded because it was never an actual city. As author Thelma Peters noted in her 1971 book *Lemon City: Pioneering on Biscayne Bay: 1850-1925*: “Though Lemon City was a port, it never was a port of entry; though it called itself ‘city,’ it had no local government, no land taxes, no police or fire department, no newspaper, no zoning, no garbage pickup, no sewer, no water system, and, until 1909, no electricity. Yet as a pioneer community it functioned well. It had a school, a post office, churches, stores, a library, a livery stable, and an active community improvement association.”

Peters did acknowledge that Lemon City was a community of firsts. Lemon City had the first library south of Jacksonville (Lemon City Library, founded in 1894), Dade’s first community church (Lemon City Methodist Church, now Grace United Methodist Church, finished in 1893), and Dade’s first public school (Lemon City School, started in 1886).

Until the latter half of the 19th Century, there were few non-Seminole living in southern Florida, except for Key West.



Community activist Gepsie Metellus: “Little Haiti is where the Haitian people fought for acceptance, and it was a battle of epic proportions.”

The federal government aimed to change that. In 1842, soon after the end of the Second Seminole War, Congress passed the Armed Occupation Act, under which a white man could claim 160 acres of Florida land so long as he lived there. Back then, the future Lemon City was simply known as Section 18.

John Saunders, his wife, Natalie, and his seven children settled Section 18 as homesteaders in 1876. Saunders, a white Bahamian, worked as a laborer in a starch mill, as a farmer, and a sailor, but for some reason he was known as “John Saunders the Jailer.”

“How he got the name of Jailer is not known,” Thelma Peters wrote, “but it

helped distinguish him from another John Saunders who lived at Elliott’s Key.”

In 1883, Saunders filed his claim for 148 acres. On 100 of those acres, Saunders grew orange, mango, coconut, and lemon trees. Within a few years, he sold 12 acres of his land to Eugene Harrington for \$400. Harrington promptly subdivided that land and sold the parcels at a handsome profit. For just one acre, Harrington snagged \$500 from Key West investor Charles Moffat. That acre of land, incidentally, was on the bay. The deed of sale between Moffat and Harrington was the first time “Lemon City” was mentioned in the public record. The date: December 28, 1889.

In 1892, Lewis Pierce set up a large steamboat wharf just south of today’s Legion Park, at Lemon Avenue, now known as NE 61st Street. “The first dockage for vessels in Miami was not at the FEC dock in downtown Miami, where the American Airlines arena is,” notes historian Seth Bramson. “It was actually in Lemon City.”

Three years after the wharf was completed, the U.S. Census listed Lemon City as the second most populated community in Dade County. Back then, Dade included what are now Broward and Palm Beach counties. West Palm Beach, with a population of 1000, held the No. 1 spot.

Like everywhere else in the southeastern United States, Lemon City was segregated. Three black communities once existed there, according to Peters: Boles Town (located west of today’s N. Miami Avenue by NE 57th Street); Knightsville (a five-acre area by NE 2nd Avenue and 68th Street); and Nazarene (between the railroad tracks and NE 2nd Avenue, south of NE 71st Street). Most of Lemon City’s black inhabitants were migrant Bahamians and their descendants, known for their skill at growing crops in coral rock soil.

Several churches and lodges catering to black residents were started in Lemon City’s Knightsville. St. James A.M.E. Methodist Church in Liberty City was founded in 1906 in Knightsville. So was Mount Tabor Missionary Baptist Church, which was finished in 1902.

Absent organized law enforcement, Lemon City saw its share of crime. Jerome Sands, an old-timer raised in Lemon City, told the *Miami News* that his teacher, Ada Merritt, would excuse

Continued on page 32

Rose and Rose Realty, P.A.

Your Realtors with Integrity, Credibility and Vitality

FOR ALL YOUR REAL ESTATE NEEDS

Waterfront Specialists

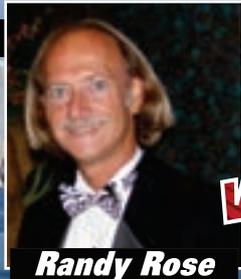
MAKING YOUR REAL ESTATE TRANSACTIONS FLOW SMOOTHLY

**WISHING ALL A HEALTHY
AND HAPPY 2014**

SEARCH MLS PROPERTIES

ON OUR WEB SITE

www.roseandroserealty.com



Randy Rose
Broker

305-335-8428

305-949-2181

Email: randy@roseandroserealty.com / jeff@roseandroserealty.com



Jeff Rose

Broker Associate

305-733-2485

NORTH MIAMI BEACH \$2,160,000

EASTERN SHORES / 6 BR 6 1/2 BTH

Developers own custom built luxury home. Featuring 6 bedrooms 5.5 baths - 6th bedroom now being used as a billiard room (could be used as a downstairs master suite), home office & gym room & 2 car garage w/ tiled floors. Wine bar, crown molding, hardwood kitchen cabinets with granite counter tops. 24x24 marble floors & hard wood floors in bedrooms. High ceilings, 8 FT doors through out. Master bedroom with sitting area and 2 spacious walk-in-closets. Great spacious patio with bar. Impact windows & doors. Heated pool with spa. Dockage for up to 80 FT yacht. Ocean access & just minutes to Haulover Inlet. 24 hour guard-gated Community.



\$349,000



Approx 1395 SF

NORTH MIAMI BEACH

EASTERN SHORES 2 BR 2 BTH

Great Opportunity to own waterfront corner unit with wide-bay views from living room, master bedroom (new Pergo floors) and wrap around terrace. Direct on the Intracoastal waterway. Totally updated/remodeled unit.

\$189,000



Approx 1,450 SQ. FT

NORTH MIAMI BEACH

EASTERN SHORES 2 BR 2 1/2 BTH

Great opportunity-over sized corner unit with east, west and south views. 2 terraces. Pool and clubhouse. Walk to shopping, dining and movies and minutes to the beach.

\$699,000



40 FT BOAT FINGER PIER

SUNNY ISLES BEACH

POINCIANA ISLAND 4 BR 3 BTH

2 story Townhome on ocean access canal. This waterfront TH has an up to 40 FT boat finger pier slip included. Ocean access, no fixed bridge to Haulover Inlet.

\$1,895,000



NORTH MIAMI

KEYSTONE POINT / 5 BR 3 1/2 BTH

Approx. 190 FT waterfront. Completely remodeled 2 story home on oversized cul-de-sac lot. Dock for 100 FT plus yacht. Owner will hold first mortgage with 50% down.



\$425,000



Actual View

Approx 1,400 SQ. FT

NORTH MIAMI BEACH

EASTERN SHORES / 2 BR 2 BTH

Fantastic direct Intracoastal water views from this totally updated penthouse corner unit located in the guard-gated community of Eastern Shores. 3 assigned parking spaces in covered underground garage. Just minutes to the beaches in Sunny Isles.

Little Haiti

Continued from page 30

her students from school whenever there was a murder. “We had about 20 of those holidays a year,” he said.

Railway workers, many of whom were convicts leased by the FEC from the State of Florida for \$2.50 a month each, got most of the blame for crime and violence. As the *Miami News* article put it: “Gamblers and loose women followed the crews, and Lemon City began feeling the pinch of economic expansion, bloodshed and killings.”

In 1896, Henry Flagler built his railway through Lemon City and south to the small settlement by the Miami River. “Up until the time Flagler brought his railroad at the urging of Julia Tuttle in 1896, the area around the Miami River did not attract community development as did Lemon City and Coconut Grove,” wrote Florida State University professor Ron Blazek in the journal *Tequesta*.

But a wave of development followed after Flagler gathered 368 adult males, including 162 black rail workers under his employ, to vote for the incorporation of the City of Miami in July 1896, according to the 1993 book *City on the Edge: The Transformation of Miami*, written by Alejandro Portes and Alex Stepick. By 1900, Miami had a population of 3000 people. By 1904, 4500 people called Miami home, at least in the wintertime.

As Miami grew, so did Buena Vista, a settlement just south of Lemon City that had sprouted from a pineapple plantation during the 1910s. In 1924, Buena Vista incorporated as a city. But one year later, Miami annexed both Buena Vista and Lemon City. Soon afterward, Thelma Peters wrote, “the Lemon City



Courtesy of HistoryMiami

NE 2nd Avenue near 60th Street: Lemon City was still thriving in July 1948, but by then it was part of the City of Miami.

railroad station was phased out, the post office became a branch of Miami's, and the school was given a new name.”

Some say annexation by Miami marked the decline of Lemon City. In the 1980 *Miami News* article, John DuPuis, son of prominent developer, doctor, and businessman Dr. John DuPuis, said the area “started disintegrating in the 1930s.” That’s when the saw mills and starch plants started shutting down. By the time of his interview with the newspaper, DuPuis said few old-timers were left. “None of the descendants of the original settlers live in Lemon City,” he noted, “and I don’t blame ’em for leaving.”

Florida was a Spanish colony when an army of African slaves led by Toussaint L’ouverture crushed French forces on the western portion of the island of Hispaniola. On January 1, 1804, the French colony of Saint-Domingue came to an end, and the independent nation of Haiti, the second in the Western Hemisphere, was born.

From the beginning, Haiti’s economy and politics were unstable. France threatened to invade once again unless Haiti paid it 150 million francs as reparations. The United States, meanwhile, refused to trade or establish diplomatic relations with Haiti. Formally recognizing a nation created by a bloody slave uprising was unthinkable for a nation dependent on slavery.

Led by President Abraham Lincoln, the U.S. finally did recognize Haitian independence in 1862. That recognition, however, didn’t stop the American government from intervening militarily in Haiti 17 times between 1862 and 1915. From 1915 to 1934, U.S. troops were a constant presence there.

During its 212-year history, many of Haiti’s leaders came to power via violent coup d’états. François “Papa Doc” Duvalier, on the other hand, came to power in 1957 by the ballot box (albeit rigged), thanks to support from the Haitian military. Duvalier’s Tonton Macoutes killed or tortured the dictator’s opponents while extorting tribute from Haitian

businessmen and peasants.

Thousands of Haitians, unable to prosper under Duvalier, left their homeland. Many of them were members of Haiti’s educated middle-class. “We all left because we couldn’t stay in Haiti,” says ice-cream shop owner Bien-Aime, who flew to New York in 1969. “We got less from school. We got less from politics. One day my father said, ‘We don’t have any future here. We have to go.’”

They didn’t go to Miami, at least not at first. Many went to Québec or to France’s former colonies in Africa. New York was the most popular U.S. destination for Haitians during the 1950s and 1960s. Says bookstore owner Jan Mapou: “New York was the economic engine.”

When Papa Doc died in 1971, his 19-year-old son, Jean-Claude “Baby Doc” Duvalier, took over as president-for-life. Political repression, corruption, violence, and economic conditions worsened. By the end of the decade, Haitian peasants were fleeing the nation any way they could, and in greater numbers. For a time they settled in the Bahamas, working as laborers. But when the number of refugees increased, Bahamians shut the door. Then: “Just like Christopher Columbus,” Bien-Aime laughs, “we discovered Miami.”

According to *City on the Edge*, 60,000 Haitians arrived in South Florida between 1977 and 1981. Instead of arriving by plane, as many of the New York migrants had done, most came in flimsy vessels via unscrupulous smugglers. The bodies of those who didn’t make it sometimes washed ashore on South Florida’s beaches.

In response to pleas from Miami leaders to stop the influx, the Immigration and Naturalization Service launched

Continued on page 34

BIG WAREHOUSE SALE
Everything Must Go!

OPEN 7 DAYS, 11am to 5 pm.
Only In January.
DON'T MISS IT!!!

Warehouse 13443 NE 17th Ave. Miami, Florida 33181 (3 minutes from last location)
Ph: 305.892.2131 Web: AscotTeakMiami.com

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



9215 NORTH BAYSHORE DRIVE

Forever sparkling Biscayne Bay views from this pristine modern 2-story Miami Shores home on 83 ft of water! Soaring ceilings and open floorplan, numerous glass doors and windows (impact) unite the interior with pool/garden/beach area. Marble and wood floors, top-of-the-line kitchen, high-end baths with designer fixtures and fittings, new roof, balcony overlooking pool, extensive, newer seawall, dock and boatlift. An amazing opportunity for a turnkey waterfront home for those who want perfection on the bay. **\$3,250,000**



790 NE 72ND STREET

Breathtaking 2-story Med Revival home in Bayside Historic District. Featured in films, TV and print ads. Wood floors, volume and beamed ceilings, eat-in gourmet kitchen with stainless steel appliances. 3,281sf 3/2/1 main house + 1/1 guest house. Impact windows/doors. Fenced private yard on quiet street in gated historic neighborhood. Lush tropical landscaping complements the genteel ambiance. French doors lead to pool and Chicago brick patio. Old World charm by Biscayne Bay and the chic shops of the Upper Eastside. **\$1,395,000**



2152 NE 122ND ROAD

Over 110 ft of glistening deep water just a few homes off Biscayne Bay w/no bridges, close to Haulover in hot North Miami location. Spacious well-maintained home is a boater's dream! Great layout is light, bright and spacious. Carrara marble in foyer, open kitchen, over 400sf family room w/full bath can also be used as fourth bedroom. Large waterfront master bedroom w/walk-in closet and spacious bath, amazing grounds. One and a half lots allows room for expansion and creates a rare waterfront opportunity. **\$1,299,000**



1060 NE 104TH STREET

Spacious light and airy home on quiet cul de sac street overlooking Miami Shores Country Club. Excellent floorplan, split bedrooms, spacious eat-in kitchen, 2-car garage, large light and bright family room. Great covered outdoor area. Huge yard with plenty of room for a pool with views of the golf course. Private street lined with beautiful homes. Wonderful opportunity for great home in great location! **\$629,000**



520 NE 29TH STREET #1101

Beautiful 2-bedroom 2-bath condo with water view in trendy Edgewater neighborhood. Designer kitchen has granite counters, wood cabinets, and stainless steel appliances. Baths are marble/wood. Split bedroom plan, walk-in closets, washer/dryer in unit, pool, gym, parking, secure building. **\$319,000**



19390 COLLINS AVENUE #302

Stunning spacious light bright and airy in luxury building steps from the beach in hot Sunny Isles area. Newly renovated with taste and style from top to bottom and never used. 2 bedroom and 2 baths top quality renovation, porcelain flooring, new baths, designer kitchen, spacious master with sitting area. All amenities building with gym and beautiful pool right on intracoastal. Close to Aventura, Bal Harbour, 2 airports, and Hollywood. For those who want mint condition and perfection this is it! **\$319,000**



Kimberly O'Mahony
 EWM Realtors

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



Little Haiti

Continued from page 32

a “Haitian program” in 1979 that sought to deport Haitians as soon as possible. In the 1980s, the Reagan administration sent Coast Guard cutters to patrol Haitian waters “around the clock so that Miami-bound boats could be intercepted at sea before reaching U.S. jurisdiction,” according to *City on the Edge*.

Challenging this policy was the Haitian Refugee Center. The organization was founded in 1972 by the National Council of Churches to provide comfort and shelter for Haitian refugees. After Gérard Jean-Juste, a firebrand Catholic priest, was named director of the HRC in 1979, the organization became renowned for leading street protests against the deportations and filing lawsuits in federal court. Both strategies worked, and U.S. policy started to budge. In time, tens of thousands of Haitians were granted residency. (The Haitian Refugee Center dissolved in 2003. Jean-Juste, who returned to Haiti for 15 years, died of leukemia at Miami’s Jackson Memorial Hospital in 2009. He was 63 years old.)

But it wasn’t just poor Haitians from the island who were coming to Miami. “Middle-class Haitians came from New York to join the entrants released from INS custody and those who managed to slip in undetected,” wrote Portes and Stepick. These more prosperous Haitians usually didn’t move into the old Lemon City or Little River areas. Instead they bought houses in other parts of the county. One exception was Buena Vista, where Haitian professionals purchased single-family homes, sometimes on the same block as residences that had been converted into rooming houses for Haitian laborers.



Enid Pinkney: “The people don’t know the history of this community. The lack of knowledge brings disrespect.”

Middle-class Haitians did, however, pick the Lemon City area as a place to conduct business. In 1974 there were 34 Haitian-owned businesses in Little Haiti. By 1989 there were more than 300.

All Haitians, no matter their education or economic class, were deemed ignorant boat people by many South Floridians, according to *City on the Edge*. Worse, Haitians were often victims of unfounded rumors that they were disease carriers. The federal government played a part in this prejudice. Both the Centers for Disease Control and the Food and Drug Administration identified Haitians as an “at-risk” group. Both decisions were eventually reversed. (Later studies showed that AIDS was introduced to Haiti from the U.S., not vice versa.) “But the damage had been done,” Stepick wrote in a 1990 report for the U.S. Census Bureau. “Many Haitians lost their jobs and negative stereotypes became firmly embedded in the general South Florida population.”

It was in this environment that Viter Juste, who had moved from New York to Miami’s Buena Vista neighborhood in 1973, sought to create an identity for Miami’s Haitian enclave. He published the first Creole-language newspaper and opened Les Cousins, the first Haitian record store, which flourished for years at 7830 NE 2nd Ave.

“He was having a conversation with a reporter in the late 1970s,” recounts his son, Carl Juste, a *Miami Herald* photographer. “He always admired how the Cubans were able to come to Miami and retain their identity. So he said, ‘The Cubans have a Little Havana, why can’t the Haitians have a Little Port-au-Prince?’”

Viter Juste wrote a letter to the *Herald*, proposing the idea. But “Little Port-au-Prince” was too long for the headline. *Herald* editors used “Little Haiti” instead.

The rest is history, but Viter Juste wasn’t satisfied with just a name. He and

several other Haitian business owners dreamed of a Little Haiti commercial sector that didn’t just cater to Haitians but also to tourists interested in experiencing Haitian culture. “It’s up to us now to make something out of the community, to bring people into it,” he told the *Herald* in 1984. “If we succeed, we’re going to be sailing on the high seas.”

The Haitian Task Force hoped to make that dream a reality. The nonprofit community organization, formed in 1982, managed to snag a \$740,000 grant from the Ford Foundation to provide low-interest loans for Haitian businesses. The task force obtained another \$30,000 grant to help paint the façades of Haitian businesses.

The most ambitious task force plan was to transform an empty furniture store at 5925 NE 2nd Ave. into the Miami version of Port-au-Prince’s landmark Iron Market. Over the course of several years, the group’s members managed to raise \$1.2 million in grants and loans from foundations and the U.S. Department of Health and Human Services.

It was the promise of the Caribbean Marketplace that inspired Mapou to open his bookstore. Mapou came to Miami-Dade in 1984, after his employer, Kinney Parking, transferred him from JFK Airport in New York to Miami International Airport to supervise the company’s garage operation here. “To tell you the truth, they put me in a desert,” Mapou laughs. “No friends. No family. I was alone.”

Mapou became friendly with a director of the Haitian Task Force. The director, who knew of Mapou’s poems and plays, encouraged him to set up a Haitian bookstore in the Caribbean

Continued on page 36



Barre

Yoga

Pilates



Try 30 Days for only \$30!

InnerBalance
MINDBODYSTUDIO

www.innerbalancemindbody.com

12579 Biscayne Blvd. N. Miami, FL 33181 786.383.3088

200 Hr. Vinyasa Yoga Teacher Training Starts March 2014



LA PLAYA
PROPERTIES

PH: 305.672.0773

WWW.LAPLAYA-PROPERTIES.COM

2Bed/2Bath 1030 Sq.Ft.

FOR SALE \$350,000



Spectacular 2 bedroom / 2 bathroom with views of the bay, river and Downtown skyline. This building features 2 pools, jacuzzi, spa, indoor racquetball court, state of the art fitness center, game room, sports lounge, 2 story party room, and screening room. Located within walking distance to Mary Brickell Village, shopping and dining.

WIND
350 S Miami Av #2505, Miami

Linette Guerra
Managing Broker **305-915-0148**

2Bed+Den/3Bath 1579 Sq.Ft.

FOR SALE \$949,000



Spectacular 2 bedroom + den with 3 full bathrooms. Flowthrough unit with breathtaking direct bay views (East) and the Miami skyline (West views). Italian imported cabinetry and stainless steel appliances. A private elevator also whisks you up to your own private entrance. 900 Biscayne features a state of the art fitness center, spa, movie theatre seating 35 with the latest blue ray technology and surround sound system. 24 hour concierge, 24 hour valet service, and more.

900 BISCAYNE
900 Biscayne Blvd #4009, Miami

Linette Guerra
Managing Broker **305-915-0148**

FOR SALE \$999,900

2bed / 2bath 1751 Sq.Ft.

Luxury 2 bedroom, 2 and half bathroom corner residence with unobstructed bay and inter-coastal views. Spacious condo with many high-end upgrades. White marble flooring in living areas, mahogany wood floors in bedrooms, and custom wood closets. Envisioned by Lenny Kravitz for Kravitz Design Inc.

PARAMOUNT ON THE BAY
2020 N Bayshore Drive #1801, Miami

Linette Guerra
Managing Broker **305-915-0148**



FOR SALE \$425,000

1Bed/2Bath 993 Sq.Ft.

Spectacular two story 1 bedroom, 2 bathroom unit with double height ceilings and views overlooking the urban landscape of epic Biscayne Bay. Amenities include concierge, 24-hour doorman service, modern gym, and luxurious pool area. Met One's privileged location puts you in the heart of Downtown Miami. Just steps from the metro-mover, Brickell, American Airlines Arena and the newly opened PAM.

MET ONE
300 S Biscayne Blvd #1222, Miami

Linette Guerra
Managing Broker **305-915-0148**



NOW is the Time
To Reach The Peak
Of Your Real Estate Career

At La Playa Properties
We'll Show You
All The Possibilities

Join Our Team and Reach New Heights
in 2014!!!

For more information and
a confidential interview
contact our Sales Director at
305-672-0773 or email at
Luisana@LaPlaya-Properties.com

LA PLAYA
PROPERTIES

Little Haiti

Continued from page 34

Marketplace. Contacting his friends from New York and utilizing his own personal collection, Mapou had 300 books in stock.

When the market finally opened in 1991, there were 20 small businesses operating from booths inside, include Libreri Mapou and the first incarnation of Lakay Tropical Ice Cream. Unfortunately, the Haitian Task Force was neither a good landlord nor competent at book-keeping. When the group failed to pay the marketplace's bills, the Ford Foundation cut off funding, and the federal government demanded that \$200,000 be returned. In response, the Haitian Task Force dissolved itself. In 1997 the city finally shut the place down.

Both Mapou and Bien-Aime blame the inexperience of Haitian Task Force board members and staff for the Caribbean Marketplace's failure. "They charged too much money," Mapou says. "I was charged \$300 a month and I charged one dollar for a book, and I sold a book once in a blue moon." Fortunately, both Mapou and Bien-Aime kept their day jobs. Mapou bought a building on the same block as the marketplace and a vacant lot across the street. Bien-Aime bought a strip mall on NE 54th Street with free parking.

In spite of his experience with the Caribbean Marketplace, Mapou campaigned for it to be reopened and, eight years ago, fought a proposal by then-Mayor Manny Diaz to tear it down. "This is a step in the right direction," Mapou told the *Herald* in 2005. "It will attract people. The dream is still there and they can realize it." (Miami officials hope to reopen the marketplace this summer.)



Michelle Spence-Jones, portrayed in this wall mural, introduced a measure to designate the area as Little Haiti — officially.

Little River landlord Bennett Pumo sees things differently. He calls the Caribbean Marketplace the "perpetual failing market" and cites the city's contribution to the project as "\$3 million and counting." Pumo adds that the market is just one of several investments made by taxpayers in the name of Little Haiti, including \$20 million to build the Little Haiti Cultural Center and as much as \$44 million for Little Haiti Park.

"So I ask," he concludes, "should this one ethnic group claim ownership of seven named areas, for most of the Haitian-named improvements that were done with the tax money from all those before them?"

When poor Haitian migrants began settling in the area during the 1970s, they moved into dilapidated housing in a neighborhood plagued by violent crime, drug use, and prostitution. As noted in *City on the Edge*, that didn't deter entrepreneurial

Haitians from other parts of North America from starting businesses in the area. Before long there was enough economic activity that city documents and newspaper reports were interchangeably calling the area Lemon City and Little Haiti.

Georgia Ayers never forgave them for it. A prominent African-American activist and historian, Ayers has long resented use of the Little Haiti label to describe the neighborhood her family once called home. Her mother and grandmother, the 85-year-old Ayers tells the *BT*, were born in Lemon City, not in Little Haiti. "I vehemently detest anyone naming Lemon City Little Haiti," she seethes. "Haiti is across the water."

Enid Pinkney, a board member of Dade Heritage Trust and president of the Lemon City Cemetery Community Corporation, says she's concerned that Lemon City and its residents' contributions to the region, especially of its black community, will be completely forgotten.

After all, Miami leaders had long forgotten about the Lemon City Cemetery, the final resting place of the settlement's black residents, once located at NW 71st Street and NW 4th Avenue. In the 1950s, a YMCA was built on top of it. Rediscovered in 2009 during the construction of an affordable-housing project, the old cemetery yielded the remains of 525 people, including Pinkney's grandfather and Ayers's grandfather.

"The people don't know the history of this community," Pinkney says. "The lack of knowledge brings disrespect."

Protecting the Little Haiti name, Gepsie Metellus insists, doesn't mean erasing Lemon City. "Nobody is saying Lemon City should be wiped out," she says. "We understand the value of history."

Little River property owner Wong points out that Little Haiti has long been viewed as a crime-ridden area best avoided. "Names matter," she says. "People tell us that out-of-town investors and potential new business owners have many choices when they investigate potential investment opportunities. Many people still associate Little Haiti with its appearance in *Grand Theft Auto*, the top-selling video game, and remember the wars between rival Haitian gangs from several years ago."

Regardless of the area's name, crime is still an issue. According to Little River landlord Pumo, car burglaries are rampant, as well as "the theft of metal, electrical services to many business, street-light wiring, manhole covers, safety rails, water meter covers, and even awnings ripped from walls, which are all taken to the scrapper."

Fred St. Amand, a prominent Haitian-American who owns the Pax-Villa

Continued on page 38

After
Lost 147lbs in 100 days.
Individual results may vary.

Before

Estrel
WELLNESS CENTERS

1160 Kane Concourse, Suite 100-B
Bay Harbor Islands, FL 33154
www.balharborbouari.com

CALL US FOR A FREE CONSULTATION
305-397-8841 or 305-397-8842

Weight Loss Programs:

- RX HCG (injections or oral)
- Homeopathic FDA registered spray (oral)
- Vitamin B-12/Lipotropic injections
- Nutraceutical protein shakes, bars and product line

Our Weight Loss Program Consists Of:

- No prepackaged synthetic foods
- No diet pills (stimulants) - No exercise
- No surgery - No counting calories (crash dieting)

Medical Esthetic Services

"I am still amazed at how easy this was. This has increased my confidence and self-esteem! So many people have commented on how good I look. They noticed a difference right away. I continue to refer and recommend 3D SculptaDerm Radio Frequency to all of my friends!"

3D SculptaDerm:

- Radio frequency - face & neck lift
- Radio frequency - wrinkle & crow's feet reduction
- Radio frequency - cellulite removal
- Radio frequency - stretch mark reduction
- Radio frequency - body contouring

Diamond Peel System:

- Micro diamond facial - Chemical peel facial
- Extraction facial - Mask facial

30% off

weight loss

Estrel Wellness Centers
305-397-8841 • 305-397-8842
With this coupon, not valid with other offers or prior purchases. Offer expires 2-7-14.

20% off

medical esthetics

new services

Estrel Wellness Centers
305-397-8841 • 305-397-8842
With this coupon, not valid with other offers or prior purchases. Offer expires 2-7-14.

New Year. New Beginnings!



Adopt your new best friend TODAY!

Over 300 dogs and cats available!

25% off adoptions in January.



**HUMANE SOCIETY
OF GREATER MIAMI
ADOPT-A-PET**

16101 West Dixie Highway • North Miami Beach, FL 33160

Phone: (305) 696-0800 • www.humanesocietymiami.org

Tuesday through Sunday: 11am - 7pm



PORTO VITA | 19955 NE 38 CT # 2506, AVENTURA



3BD/4BA | 2,860 SF | \$2,717,000

Ocean! Ocean! Ocean! Amazing 3 bedroom, 4 bathroom fully furnished unit in the exclusive community of Porto Vita. Luxurious north corner unit with marble floors & Snaidero kitchen. Private elevator entrance and world class spa with state of the art fitness center. 3 restaurants, tennis courts and marina.

M1306884



JADE BEACH | 17001 COLLINS AV #801, SUNNY ISLES



3BD/3.5BA | 1,863 SF | \$2,190,000

SE spectacular direct ocean views from this 3bd/3.5ba corner unit. Flow-thru professionally finished residence w/ quality marble floors, roller shades and built-in closets. Private elevator foyer, Snaidero kitchen w/ Miele appliances. Luxurious bldg designed by Carlos Ott & furnished by Fendi Casa. Amenities incl. zen spa, 2 pools, gym, 24-hr valet, etc.

A1824875



JADE BEACH | 17001 COLLINS AV #1104, SUNNY ISLES



3BD/3.5BA | 1,927 SF | \$1,985,000

Flow through unit w/ private foyer & 2 oversized terraces. Direct ocean, Intracoastal & city views. Desirable "D model" 3bd/3.5ba featuring marble floors throughout and luxuriuos finishes. Fully equipped kitchen w/ Snaidero cabinetry, Subzero & Miele appl. New technology-intelligent home w/ touchscreen. Superior amenities. Currently occupied by tenant.

A1774829



TOP PRODUCERS FOR TURNBERRY INT'L REALTY

20445 Biscayne Blvd, H8
Aventura, Florida 33180

Marta Kottar, PA
(305) 469-4644

martakottar@gmail.com

Flavio Kottar, PA
(305) 335-6180

kottarone@gmail.com



TURNBERRY
INTERNATIONAL REALTY



The 20,000-square-foot Little Haiti Cultural Center attracts mixed crowds to monthly "Big Night in Little Haiti" concerts.

Little Haiti

Continued from page 36

funeral home at 54 NE 54th St., is quite aware of the area's crime problems. After his funeral home was broken into a few times, he started carrying a pistol, "just to let them know I'm as crazy as they are." But St. Amand vows to organize against any attempt to change the name from Little Haiti.

"You have some interest groups who want to take it out because they feel embarrassed," says St. Amand. "But we're fighting back. We're not going to sit back and let it happen."

Peter Ehrlich could be considered a member of one of St. Amand's interest groups, though it's not embarrassment that motivates him. Ehrlich, who owns four redeveloped warehouses near NE 3rd Avenue and 59th Terrace, dislikes the idea of a neighborhood name being imposed by the city. "We prefer people to feel free to use the historic names as they are now," he says, "without making any changes."

On a recent afternoon, Ehrlich gives a tour in his black SUV of an area of warehouses east of NE 2nd Avenue along NE 59th Terrace and NE 59th Street. He owns the ones painted white. "We only use white semi-gloss paint," he explains.

There's no graffiti on the buildings in this area, Ehrlich points out. There's no trash on the street, either. The warehouses, those owned by Ehrlich and others, aren't just storage facilities, but rather offices and studios.

Since 1998, Ehrlich, an Upper East-side resident, has been investing his time and money in this section of Lemon City. In the early days, he says, he contended with homeless drug addicts and armed

robbers. But he also had to deal with illegal dumping, much of it done, he alleges, by Haitian-owned rag shops that sorted through piles of clothes for material they could sell to Haiti, and then simply dumped the rest, sometimes right on the public right-of-way. The rag shops on Ehrlich's block have since been replaced by new tenants.

"You see how clean it looks?" he asks. "I couldn't achieve this if the Haitians were still here."

Ehrlich is Mapou's nemesis. He maintains that Mapou and most of the Haitian activists clamoring for an official Little Haiti don't even live in Miami. Mapou, on the other hand, accuses Ehrlich of not only wanting to eliminate the Little Haiti name, but of wanting to drive out the Haitians.

"He's a bug!" Mapou says of Ehrlich. It was Ehrlich, he asserts, who made the expansion of Notre Dame d'Haiti Church at 110 NE 62nd St. more costly because he complained that oak trees on the site might be damaged by the construction. In the wake of that complaint, the church was forced to spend more funds redesigning its plans.

"Imagine that the people of Little Haiti put their pennies together, for about four or five years," says Mapou, "struggling very hard to build that church, where 2000 or 3000 people worship every Sunday — and he tried to stop it."

The church's construction plans threatened the lives of nine majestic oak trees more than a century old, Ehrlich counters, adding that other Miami activists were concerned about the fate of the trees at Notre Dame. Many of those trees, he adds, will probably die in the next five or six years.

Continued on page 40

Miami International Film Festival

Produced and presented by
Miami Dade College

March 7-16, 2014
miamifilmfestival.com

“Every character
under the sun.”



A program of
MDCulture
Miami Dade College





Miami Shores AREA MARKETPLACE

**Miami Shores
Holistic Health, Inc.**
Acupuncture • Herbal Medicine



Kim Krause, AP, DOM
Licensed Acupuncturist

305-999-5527

9999 NE 2nd Ave., Ste. 300
www.shoresholistic.com

Free Consultation • We Accept Insurance
Quit Smoking & Lose Weight with Acupuncture!

ChiroSPA
Health. Balance. Beauty.

A unique wellness & weight loss center

**Home of the
\$50 WORKOUT PROGRAM:**

- Group Zumba in our Exercise Salon
- 1 FREE Full Body Massage
- 1 Chiropractic Adjustment every month. Call Now for more info!

Dr. Jared Rose
8325 NE 2nd Avenue, Miami
305-834-7900

ACCIDENTS • SLIP & FALLS



Property owner Peter Ehrlich: "In order to bring more businesses here, it has to be Lemon City or Little River."

Little Haiti

Continued from page 38

Ehrlich can't help but wonder why the church doesn't leave Little Haiti. "That would be smart," he says. "They should be in Miramar or North Miami, closer to where their customers live."

Like other critics of the Little Haiti name, Ehrlich stresses that Haitians are migrating out of Lemon City and Little River, a fact hasn't been lost on Haitian entrepreneurs. Between 2010 and 2012, the *Miami Herald* reported, about 90 new Haitian-owned businesses opened in North Miami, a city with a large Haitian population.

Ehrlich isn't shy about pushing the Lemon City name for the area. Aside from the historic implications, he believes, like Silvia Wong, the Little Haiti label scares away potential investors. "In order to bring more businesses here," he says, "it has to be Lemon City or Little River."

One of Miami's biggest businesses is tourism, but some non-Haitian property and business owners scoff at the notion that Little Haiti could ever attract tourists. Yet hundreds of people, Haitians and non-Haitians alike, journey to the Little Haiti Cultural Center every third Friday of the month for an event called "Big Night in Little Haiti."

Produced by the nonprofit Rhythm Foundation, Big Night in Little Haiti features Haitian musicians, Haitian art, Haitian food, and Haitian-brewed Prestige beer.

Adam Ganuza, a Rhythm Foundation production coordinator, doubts a mere name change will make the area any more or any less economically viable. "What will make a startup company locate to an area is going to be the environment fostered in the community," he says. He does admit that he prefers the name Little Haiti. "Big Night in Lemon City sounds like the worst clown show you can imagine," he says, adding, "The name Lemon City would make a lot more sense if there were still lemon trees."

Jan Mapou intends to make sure he won't disappear like the lemon trees of old. Even though he's "still in the red" businesswise, he vows not to sell his store or the vacant land across the street from Libreri Mapou that he uses for parking. Just two months ago, he says, a man with a cigar told him he wanted to buy his building.

Mapou: "I said, 'What about my books?' He said, 'Oh, you can take your books. Just tell me how much you're interested for your building and land.' I told him I have no need to sell it and I want to stay here until I die, and then my son and my daughter and my wife will take over. He said, 'Mapou, you can make millions from the land across the street,' and I said, 'I know that. That's the reason why I bought it 15 years ago. And I have no interest in selling it.'"

Feedback: letters@biscaynetimes.com

Wood
CUSTOM FLOORS

305-758-7505

Licensed & Insured

INSTALLATIONS / REPAIRS
EXTERIOR DECKING
INSURANCE CLAIMS

Call today for a FREE ESTIMATE!

FINAL MONTH! Sanding & Refinishing \$1.75/sf
(min. 1000 sf) with this ad. Exp. 1/31/14.

Serving Miami Shores & South Florida
for over 15 years. www.MrWoodMiami.com



Miami's Newest Bicycle Shop
Sales, Accessories & Repairs

9538 NE 2nd Ave.
Miami Shores, FL 33138
Mon-Sat 10a-6p

786-332-3463

www.miamibikenerds.com

Vida
nutrition

11098 Biscayne Blvd.
Ste. 401, Miami, FL 33161

GOODBYE DIETS.
Hello Little Black Dress!

Let Licensed Nutritionist Dina Garcia, RD, LDN, Show You How:

SIMPLE CHANGES=BIG RESULTS!

With her: **7 Easy Steps to Permanent Weight Loss!**

NO weighing and measuring • ALL your favorite foods
Minimal time commitment • Affordability • Accountability
Customized Programs for Individuals, Groups and Corporate Wellness
CALL TODAY FOR A FREE CONSULTATION

VidaNutrition.com • 786.479.4081 • MyVidaNutrition@gmail.com

Shop local! Support the businesses that make *Biscayne Times* possible, and tell them you saw their ad in the *BT*. For more information about Marketplace advertising like this, call Sandra Glorian at 305-756-6200.

JANUARY AT O CINEMA

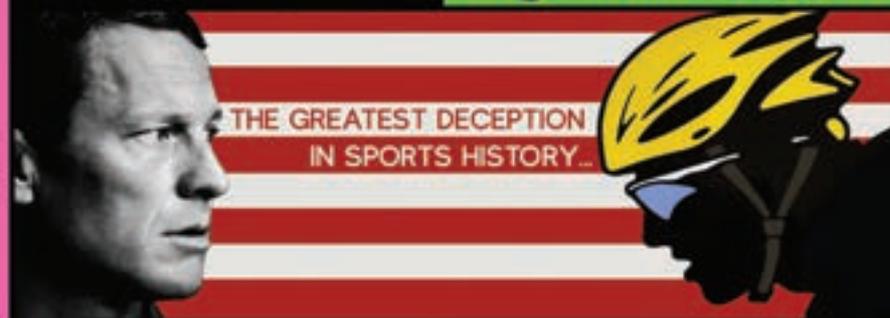
IS THE MAN WHO IS TALL HAPPY?

@ WYNWOOD



THE ARMSTRONG LIE

@ MIAMI SHORES



THE GREAT BEAUTY

@ WYNWOOD



AMERICAN PROMISE

@ MIAMI SHORES



THESE BIRDS WALK

@ WYNWOOD



12 O'CLOCK BOYS

@ MIAMI SHORES



FILMGATE MIAMI

@ WYNWOOD



MJFF 2014

@ MIAMI SHORES



Knight Foundation
ARTPLACE

MTC BISCAYNE Times

o-cinema.org

Wynwood - 90 NW 29th Street, Miami

Miami Shores @ MTC - 9806 NE 2nd Ave, Miami Shores

A Priceless Inheritance

HistoryMiami acquires much more space and massive photo collection

By Margaret Griffis
BT Contributor

With the recent grand opening of the Pérez Art Museum Miami, it's time for Miami to turn its attention to the next puzzle piece falling into place.

Beginning this month, HistoryMiami will embark on its long-awaited expansion. Not only is the museum gaining more space and new programming, it is also receiving one of the most exciting acquisitions an institution could want for its permanent collection.

Before the relocation to Museum Park (née Bicentennial Park), PAMM was housed at the Miami-Dade Cultural Center (101 W. Flagler St.), next door to HistoryMiami. It was called the Miami Art Museum up until the move, and before 1996 it was the Center for Fine Art. This is the space being inherited by HistoryMiami, which, until four years ago, was called the Historical Museum of Southern Florida.

HistoryMiami had briefly considered establishing a presence at Museum Park, too. It had been offered 25,000 square feet at the new science building (still under construction) in addition to



BT photos by Silvia Ros

With its expansion into the former home of the art museum, HistoryMiami will instantly double its size.

retaining the old location. However, after considering the logistics and benefits, the administration quickly realized the sexier bayfront site didn't satisfy all the museum's needs.

By expanding into the old MAM building instead, the museum could effectively double its footprint to 80,000

square feet without splitting operations between two sites. It would also gain better use of the plaza area for events. The decision to stay was a clear no-brainer.

Continued on page 46

Lawsuit Gets Whacked as Political Manifesto

Michelle Spence-Jones's civil case is dismissed — permanently

By Erik Bojnansky
BT Senior Writer

On December 3, 2012, Miami City Commissioner Michelle Spence-Jones filed a lawsuit in federal court that was so long, it had a table of contents.

The 117-page complaint alleged that Miami Mayor Tomás Regalado and Miami-Dade State Attorney Katherine

Fernandez Rundle had engaged in a conspiracy to frame Spence-Jones with the crimes of theft and soliciting a bribe, charges Spence-Jones ultimately defeated.

The suit, prepared by five lawyers, included 757 accusations and 19 claims for damages such as false arrest, malicious prosecution, intentional infliction of emotional distress, and racketeering. It was such an interesting read that the BT printed an 11,000-word excerpt of the suit



Judge Middlebrooks: "Given her own behavior, Ms. Spence-Jones cannot reasonably claim to have been treated unjustly."

("Magic City Madhouse," March 2013).

A year after the suit was submitted, U.S. District Judge Donald Middlebrooks dismissed it, meaning it cannot

be brought to court again. In a 67-page ruling, Middlebrooks ridiculed

Continued on page 48

The Boulevard's Design Doctor

Architect Dean B. Lewis seems to be everywhere, refreshing the old and inventing the new

By John Dorschner
Special to the BT

Dean B. Lewis has quietly become the architect of Biscayne Boulevard. Now 52 years old, he has overseen the restoration of the iconic Vagabond Motel and has designed several new structures along the Boulevard. On the drawing boards are at least another half-dozen Boulevard projects, most of them in Miami's Upper Eastside.

In the background, he's become plugged into the inner workings of city regulations, working to create zoning that is helping to fund the Boulevard's revitalization of MiMo motels. For two years he was the design chair of the MiMo Biscayne Association. And he's now chairman of the influential Urban Development Review Board, which advises city planners on major projects such as Midtown Miami and Brickell CityCentre.

He's become a master at working within the city's codes, which include a 35-foot height limit in the Upper Eastside. He thinks that height restriction is wrong and will eventually be changed. In this, as in all his endeavors, he backs up his arguments with lessons learned during the decade he spent working in Paris.

Biscayne Times: Why did you go to Paris?

Dean Lewis: I studied first at Ohio State and then abroad in Italy. I think the highest form of education for an architect is travel. I worked for four years for a large firm in Washington, D.C., but when the economy was tanking in 1989, I decided to get registered in Europe, so I went to Paris.

Did you speak French?

I had three three years of high school French, and that prepared me for a six-month total immersion course in France.

My first two employers were generous in giving me the time to do it. For those first few months, I kept my head down, drawing, not saying much. But I'm now fully fluent. In 1994, I joined Architectonica and ran the Paris office for six years. One of the main projects was the auditorium in Dijon, France. I also worked on projects in Lebanon, Egypt, and Italy.

Did working with European zoning requirements help shape your thinking?

Absolutely. In France they have centuries of history. You learn to appreciate where they're coming from. The public space is more important than the private realm. It's less about designing a beautiful building than integrating it first into the environment and then making it a beautiful expression to serve the needs — otherwise it's just sculpture and abstract.

Eventually you wanted to apply those lessons back in the States?

Yes. There's a glass ceiling at any firm, especially at Architectonica, which is really a family practice. I always wanted to start my own practice, and Miami seemed a good place. I had relatives in northern Florida, so it wasn't too far from them. We came here in 2001. My wife [Martine, whom he met in France] trained at L'Ecole du Louvre, and she does interior design and is a real estate agent, so we have a synergy in our practice. I'd say about 20 percent of our work is still in France.

Did your French experience have a strong influence on your work here?

Yes. Almost every project we work on is not a simple site. Almost all have issues, need special approvals. We've kind of come to specialize in that domain. A lot



Dean Lewis: "Mine is not necessarily the most fruitful path for an architect to choose, but I think it's one of the most intriguing."

of colleagues stay away from zoning variances, special approvals. A lot think going to an historic board is taboo, while I appreciate going to an historic board. Mine is not necessarily the most fruitful path for an architect to choose, but I think it's one of the most intriguing.

But your practice didn't have any easy start? Some years ago, a person on skyscrapercity.com commented: "Dean Lewis...has had this bad luck of creating wonderful designs for developers who later sell the project to a second party. The second developers have mostly turned to Kobi Karp to design [something] less expensive to build." So you've done quite a few "paper

projects"?

In 2006-2007, we had an economic meltdown that put a stall on a lot of our projects, most of which were high-rise. In 2004, a lot of money came in through the speculative market. Everybody and their neighbor came down with a developer — weekend experience I called them. And they were the first ones to drop out when the economy turned. I'd say 50 percent intended to flip the project, and they didn't always tell us that.

What do you think about critics who say MiMo is an invented concept to promote the Boulevard?

Continued on page 44

Boulevard Architect

Continued from page 43

I don't agree. It's a mid-century phenomenon. Architects were influenced by the coming of age of the automobile, as opposed to walking. You needed a strong architectural statement that people could take in quickly.

When I lived on NE 74th Street in the 1980s, I'd give directions by telling people to turn when they saw the three naked ladies at the Vagabond. Quite a few people thought that sculpture was tacky or kitschy. Fair comment?

You have to remember that kitschy was always part of MiMo. It was the split-second attraction, that second glance as you go by in the car: Oh, look at that! That is a classic method throughout Europe when you arrive at the corner. The mermaids are iconographic. It goes back to the great villas in Italy and throughout history.



“The mermaids are iconographic. It goes back to the great villas in Italy.”

A Vagabond renovation was stalled for years. What got it going again?

After the first developer failed, the building sat in a gutted state for years, and it was really a diamond in the rough. It was on the demolition list, the unsafe-structures list. The Stephen's [a motel at 6320 Biscayne Blvd. that's another Lewis project] is now in the same boat.

The catalyst for the MiMo restorations is the new zoning code, Miami 21. I assisted the city in writing into the code a transfer of air rights. The new code allowed owners of historic-district properties to sell their air rights to developers who wanted to build taller



The renovated Vagabond Motel will include a restaurant and poolside bar.



The Stephen's Motel will be reinvented as a retail and office center.

buildings. That gave the owners of the MiMo motels money for renovations. Avra Jain [developer of the Vagabond] was one of the first to realize the validity of the concept.

Jain has other Boulevard properties. Are you going to be involved with those renovations also?

I'm working with her on most of her Boulevard restorations, including the Royal Motel just north of the Vagabond. Stephen's Motel will no longer be a motel. It's going to be a new retail center with a modern curve glass façade in the center, while the two historic bookend buildings will remain — as office lofts. Starbucks will be in the center building.

We're also going to do the Pacific Motel and the Bayside Motor Inn, plus commercial projects at 3650 N. Miami Ave., Regions Bank renovations at 36th



The Bayside Motor Inn, 5101 Biscayne Blvd., will get a complete makeover.

and the Boulevard, and an office building at 5555 Biscayne Blvd. For other owners along the Boulevard, we've done a commercial building at 61st Street, and we're working on the Morningside Centre at 54th, a showroom project, and Carl's Motel El Padre near 59th, plus the River Motel at 105th that will have 120 suites, restaurant, gym, and an elevated

pool terrace.

Will the Boulevard eventually become more pedestrian-oriented?

In the Upper Eastside, the Boulevard is plagued with a compromise between the pedestrian and the Florida Department of Transportation's desire to move as much traffic as possible. That's

Images courtesy of DB Lewis Architect



Lewis's commercial building at 6101 Biscayne Blvd. is up and running.



Morningside Center, 5555 Biscayne Blvd., will feature a roof garden.

problematic — and it will always be. It's important to remember that it was originally a suburban boulevard — on the outskirts of downtown from the mid-1920s to the mid-1960s, and these motels popped up as an option to the luxurious hotels of the Beach.

Does a 35-foot height limit make sense for the Upper Eastside?

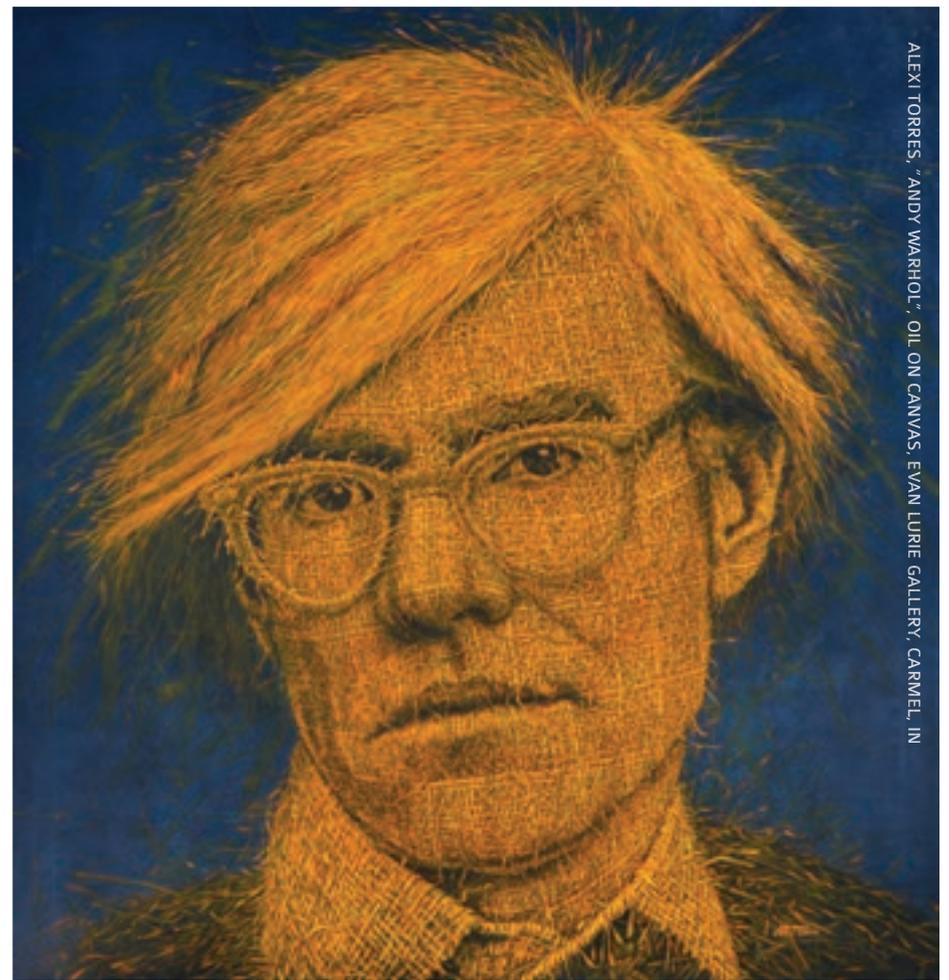
That limit was a significant down-zoning. I think that came out of a certain constituency — a post-horse-and-buggy romanticism influence on a new commissioner [Marc Sarnoff], who at the time didn't realize the impact it was going to have. Now, we've designed some good-looking 30- to 35-foot buildings, but truly, 35 feet is too low for a right-of-way of over 90 feet on average, from back of sidewalk to back of sidewalk. Even the writers of the Miami 21 zoning code foresaw a much

taller density, in the 50- to 70-foot height range, with terracing down, a transition to the [residential neighborhood]. We still believe that's viable today. With the right project, with the right transitioning, that can be done properly.

The point is what we call the "cube of light." When you're urbanizing a city, the buildings should be as tall as the right-of-way is wide, which still allows for daylighting equally of buildings on both sides of the Boulevard. That could be 80 or 90 feet high. In the case of smaller lots, it might be 50 to 55 feet. It was political pressure that brought it down to 35 feet.

Nobody wants balconies and terraces overlooking [residential] neighborhoods. But at the same time you're building an urban corridor. There will never be a

.....
Continued on page 49



ALEXI TORRES, "ANDY WARHOL", OIL ON CANVAS, EVAN LURIE GALLERY, CARMEL, IN

MIA

WWW.MIA-ARTFAIR.COM

17-20 JANUARY 2014 • PREVIEW 16 JAN
DOWNTOWN MIAMI ABOARD SEAFair



SeaFair Society Members' Preview:

(by invitation)
Jan 16, 6pm-8pm

Collectors' Invitational:

Jan 16, 8pm-10pm (w/priority ticket)

Public Hours:

Jan 17-18, 1-10pm
Jan 19, 1-7pm • Jan 20, 1-6pm

Tickets:

One Day: \$10 in adv | \$15 at door
Priority: \$25 in adv | \$30 at door

Location:

Aboard SeaFair, Bayfront South
Dock, Chopin Plaza, 33131

ADVANCE TICKETS & INFO: WWW.MIA-ARTFAIR.COM

HistoryMiami

Continued from page 42

So what exactly is the museum getting? Jorge Zamanillo, vice president of expansion projects, says that once the keys are handed over this month, the museum will immediately have at its disposal more than 12,000 feet of exhibition space, divided into two rooms. This will allow it to bring in larger traveling exhibitions that had been unattainable because of space constraints. Now the museum can book them and perhaps even schedule multiple shows at the same time. Zamanillo hopes a significant traveling exhibition will open in the spring.

The first confirmed event in the new building, however, will be a free symposium, “Lincoln and the Constitution,” scheduled for January 25 at 2:00 p.m. in the old MAM’s theater. Two weeks later the museum will host one of its most popular draws, the 21st annual Miami International Map Fair. This time, though, the fair takes place entirely on one floor in the new exhibition space, giving vendors more elbow room in a superior layout.

Zamanillo divulges that the third floor, where the permanent collection is currently displayed, will remain as is for the coming year, but that “our plans are to redo those spaces and exhibits as we grow out onto the plaza.”

Indeed, the museum has already started harnessing plaza space. When the “Bob Marley Messenger!” exhibit opened in October, the museum hosted a big kickoff party with live reggae music, Jamaican food, and even a cash bar out on the plaza.

The cost of the expansion is expected to total almost a million dollars, with 40 percent of it coming from county coffers. The other 60 percent is being raised through internal funding efforts. “The best part of this,” Zamanillo says, “is that, so far, there are no planned increases in the entrance fees. It’s part of the whole package of visiting HistoryMiami. We’re now offering more options. We’re planning, in our existing space, some exciting changes in the family education center and expanded research in the archives library.”

Two of those expansion projects belong to the museum’s photo archives. An online image store soft-launched in October. Rebecca Smith, head of special collections for HistoryMiami, is excited about the new store, even though it is an



Former *Miami Herald* photographer Tim Chapman has donated more than 300,000 images to the museum.



Rebecca Smith, head of special collections (left), and Dawn Hugh, photography archivist, are working to put more than a million images online.

overwhelming task. “We’re doing what we can to bring things online, but it goes very slowly,” admits Smith. “We have more than a million images to put online, but we’re only getting 50 to 100 online per month. It’s daunting. We need a lot of money to really do it.”

Smith also has great news about a terrific addition: the Tim Chapman collection. The former *Miami Herald* photojournalist is donating his entire collected works — 40 years of photographs, negatives, slides, physical newspapers, metal plates, cameras, other memorabilia, and even digitized versions of his

images — to the museum.

Besides the obvious benefit of possessing the life’s work of one of world’s most accomplished photojournalists, his contribution will no doubt encourage more photographers to donate their collections, making the museum one of the nation’s top image repositories.

“We’ve been collecting [photographs] since 1940,” says Smith. “We want the unknown as well as the famous. Some of the best stuff comes from unknown people, but the Tim Chapman collection is going to be great. It is nowhere near ready for public access, but we’re working

furiously. It’s a very important collection. He’s very mindful of posterity. In the future, it’s going to get a lot of use.”

Some 20 years ago, Chapman learned that archivists at the *Miami Herald* were more inclined to discard photographs and film negatives than to save them. That prompted him to negotiate a deal with the paper that allowed staff photographers to retain their work. Chapman stashed away many thousands of items in piles of boxes at his home.

Now more than 300,000 of his prints and negatives, many of significant historical importance, are finding a new home in the museum. The donation was a real coup for HistoryMiami, and it was made possible by the expansion.

“In my will, it was always going to go to the museum anyway,” Chapman tells the *BT*, “but I wanted to make sure they didn’t have a problem with space. I dealt with Dawn Hugh [the museum’s archive manager] before. She is a respected archivist and she’s actually a very nice person. She loves history. Besides that I love Dawn, it needed to stay in Miami.”

When Hugh told him that the museum was expanding, Chapman decided to make the donation now, before he died.

HistoryMiami wasn’t the only suitor vying for Chapman’s oeuvre. The University of Miami and Florida International University, among others, were hoping to gain the cache as well. In addition to his condition that HistoryMiami must follow his instructions for handing the materials, Chapman wanted the public to have easy access to his work. “As a photographer, you’re a historian of little pieces of moments of time that represent history,” he says.

Of more than 10,000 *Herald* assignments he has already turned over to HistoryMiami, he feels his work at the People’s Temple in Guyana, commonly referred to as “Jonestown” is the most significant of his career: “It was just me and a handful of reporters who got into the jungle to photograph what happens to people who listen to madmen for religious or whatever reasons.

“Basically, 912 died and a third of them were children. They were murdered. Without photographs, would you believe that 912 people killed themselves? A lot of these images have never been published. I want that put in a special place.”

Feedback: letters@biscaynetimes.com



J A Z Z

THE WAY IT OUGHT TO BE

Straight Ahead

Latin

Brazilian

European

88.9 FM

WDNA

Serious Jazz

www.wdna.org

Miami Dade College's
MDC MUSEUM
of ART+DESIGN

Presents

PAPER
HEARTS

First Annual Fundraiser
Benefiting the
MDC Museum of Art + Design

Featured Artists

John Adkins	Natalya Laskis
Anne Austin Pearce	Ralph Provisero
Jennifer Basile	Loren Santiesteban
Lucas Blanco	Claudia Scalise
Carola Bravo	Carrie Sieh
Carol Brown	Elena Sisto
Manuel Carbonell	Sara Stites
Lynne Golob Gelfman	Robert Thiele
Víctor John Gómez	Marcos Valella
Enrique Gómez de Molina	Jaimie Warren

...among many others.

Cocktails, hors d'oeuvres, VIP Lounge,
50 Works on Paper silent auction curated
by **Bernice Steinbaum**, and romantic grooves
from **DJ Hottpants** with a feature
set by Miami's own **Afrobeta!**

Thursday, February 13, 2014
8-11 p.m.

The Freedom Tower at Miami Dade College
600 Biscayne Blvd., Miami

General Admission: \$75
VIP Tickets: \$200



Sponsored by



Community News: BISCAYNE CORRIDOR

Spence-Jones

Continued from page 42

Spence-Jones's allegations against Rundle, Regalado, assistant state attorney Richard Scruggs, and investigator Robert Fiedler, calling it a "political manifesto" by a "disgruntled criminal defendant" that "lacks merit and vividly demonstrates the reasons underlying prosecutorial immunity."

Middlebrooks also wrote, "...The unavoidable truth is that given her own behavior, Ms. Spence-Jones cannot reasonably claim to have been treated unjustly."

But the judge didn't just dismiss Spence-Jones case before it could reach a jury. In dismissing it with prejudice, he also stated that all four defendants can demand that Spence-Jones pay for at least part of their legal fees because she "raised a claim without substantial fact or legal support."

That claim is related to her allegations that the State Attorney's Office and Mayor Regalado violated the state version of the Racketeer Influenced and Corrupt Organizations (RICO) Act. According to her suit, the four defendants engaged in an "enterprise" when they "conspired to arrest Spence-Jones in order to remove Regalado's political opponent from elected office."

Middlebrooks countered that the Spence-Jones suit "fails to allege an illegal agreement to conduct acts of a sufficiently continuous nature to constitute a pattern of racketeering activity, and fails to allege facts sufficient to confer standing or damages."

As a result, he ruled that "the defendants are entitled to recover the fees and costs incurred in defending the Florida RICO claims."

In a financial disclosure form filed in July 2012, Spence-Jones claimed to be more than \$175,000 in debt as a result of legal bills and a mortgage. But her financial situation, according to the judge, is irrelevant. Quoting state statute, Middlebrooks declared that "in awarding attorney's fees and costs under this section, the court shall not consider the ability of the opposing party to pay such fees and costs."

José Quiñon, Regalado's defense attorney, says he intends to bill the City of Miami for his services, since the mayor was sued by Spence-Jones in his "official capacity." Those charges, as well as his hourly fee, have yet to be determined, he adds.

But will Regalado demand that Spence-Jones pay part of the bill? "We're not there, yet," Quiñon answers.

Neither Rundle nor her attorney in the civil case, Sandy Bohrer, could be reached for comment at deadline. Spence-Jones and her lead attorney, Ilann Maazel of New York, also couldn't be reached for comment.

Spence-Jones, a former staffer for Miami Mayor Manny Diaz, was elected to the Miami City Commission in 2005 as the representative of District 5, which includes Overtown, Liberty City, and Little Haiti. On November 3, 2009, she was re-elected for a second four-year term. Regalado, then a city commissioner representing Flagami, was elected mayor.

Ten days after the election, Spence-Jones and Commissioner Angel Gonzalez were arrested and suspended from office by Gov. Charlie Crist. Gonzalez pleaded guilty to the charge of "exploitation of public office" related to a non-existent, ghost job obtained by his daughter at a construction company. But Spence-Jones contested grand theft charges filed by Rundle's office, allegedly for fraudulently obtaining a \$50,000 county grant back in 2004.

In January 2010, a special election was held to pick a replacement for Spence-Jones. She ran in that race and won.

Crist suspended her again after new bribery charges were filed by the State Attorney's Office. The bribe, according to Rundle's office, came in the form of a \$25,000 donation to a charity from developer Armando Codina, solicited in 2006 by a Spence-Jones staffer, in exchange for her support in extending the "Brickell Avenue" street name north over the Miami River so Codina could use it for his Metropolitan Miami project.

But the State Attorney's two chief witnesses, Codina and former Miami-Dade County Commissioner Barbara Carey-Shuler, recanted previous testimony and claimed prosecutors had lied to them about Spence-Jones's activities. A jury ultimately acquitted Spence-Jones of the bribery charge in March 2011. Five months later, Rundle dropped the theft charges, and Spence-Jones reclaimed her seat for the remainder of her term, which ended November 27, 2013.

In her suit, Spence-Jones claimed that the criminal prosecution was designed to remove a "powerful voice" of the African-American community

Continued on page 49

Boulevard Architect

Continued from page 45

perfect solution. The MiMo Association was in favor of more height — at least in the 55-foot range.

Are you thinking of Paris, where many areas have five-story buildings?

That's exactly it. Otherwise, you're back to suburban sprawl, and you're forced to surface-park your project, like a suburb, because I can't build multi-story where parking's in the building. Now you have to have three parking spaces for every 1000 square feet — a tough demand to meet...

There's quite a bit of excitement about architecture in Miami these days. Not only Arquitectonica but also Frank Gehry's New World Center in Miami Beach and Herzog & de Meuron's Pérez Art Museum Miami. Has Miami reached a golden moment for architecture?

Spence-Jones

Continued from page 48

with a "reputation for independence and loyalty to her constituents" and replace her with Richard Dunn, a Regalado ally. The suit also alleged that Regalado and Rundle "shared political interests, staff, and...have enjoyed a mutually beneficial relationship."

Judge Middlebrooks opined that Spence-Jones's suit is "full of political intrigue" but short on evidence of prosecutorial misconduct. "The complaint lumps the defendants together, makes conclusory and abstract allegations about fabrication/concealment of evidence, and hides rather than illuminates the facts giving rise to the claim," he wrote. "This is an effort to disguise how implausible and fanciful the claims actually are."

Even if there were some evidence, Middlebrooks pointed out that "Florida law affords state attorneys broad immunity from suit." That immunity, the judge noted, is important in allowing prosecutors to do their job.

As for Regalado, the judge ruled that "other than assertions of conspiracy, there is no factual allegation that the mayor played any role in either the initiation of charges against Ms. Spence-Jones or her suspension by the governor."

Quiñon, Regalado's attorney, called Middlebrooks's opinion a "strong order

It's at a very important tipping point. Miami is growing up. This all goes back to Carl Fisher and George Merrick and the first developers in Miami, who had a higher sense of awareness. They wanted more interesting spaces, better architecture. And we've learned to build in a hurricane zone. For a while after [Hurricane Andrew] ravaged Homestead, you had a lot of flat slabs and stucco [in response to new building codes]. But now we've learned what to do. Many architects are interested in working here — and sophisticated buyers are willing to pay for that.

What's happening with your own practice?

We have ten architects and engineers — that includes a team that does plumbing, electrical, and mechanical engineering. We have a dozen projects going right now. We're kind of in the groove. This is our moment.

Feedback: letters@biscaynetimes.com

that sees through all the smoke and reached the right result."

Rundle hailed the judge's decision in a press release as a "very nice Christmas gift to prosecutors throughout Florida and the entire United States."

Political consultant Christopher Norwood, a Spence-Jones appointee to Miami's Education Advisory Committee, doubts the ruling will make Spence-Jones less popular in Miami's black community. "Michelle is viewed as a fighter," he says. "I can't overstate the number of people in her district who have engaged the criminal justice system. Very few of them have the opportunity to challenge the process, and she did that. A lot of people love her for that."

Sean Foreman, a political science professor at Barry University, says the lawsuit has already outlived its purpose as an unfiltered vehicle for Spence-Jones to voice her frustrations. He notes that at the time the suit was filed, Spence-Jones was about to run for a third term — until the Third District Court of Appeal ruled that she was term-limited out.

"It was like a sideshow for the election and the future of Spence-Jones's career," Foreman says of the lawsuit. "I think she was grasping at straws, trying to find some sort of way to remain in the political process."

Feedback: letters@biscaynetimes.com

Rituales en Haití



© Cristina García Rodero/MAGNUM PHOTOS

Cristina García Rodero

DEC. 4 - MAR. 29

General Public Hours: Wed – Sun, Noon – 5 p.m.

Basel Week: Wed – Sun, Noon – 7 p.m.

Free Admission

MDC Museum of Art + Design

Freedom Tower at Miami Dade College
600 Biscayne Blvd. Miami, FL 33132

305.237.7700 | museum@mdc.edu
www.mdcmoad.org



MDC MUSEUM
of ART + DESIGN

A program of
MDCulture
Miami Dade College

MIAMI DADE
COUNTY



CONSULATE
GENERAL OF SPAIN
MIAMI

cceMiami
centro cultural español



Law & Order & Aventura

The city protects its manager, continues a feud with an HOA, and helps a fence-jumper in distress

By **Jay Beskin**
BT Contributor

It takes a long time for lawsuits to wend their way through the court system. The plaintiff files the complaint, the defendant states that the plaintiff hasn't made a case. The plaintiff amends the complaint to surmount the defendant's objections.

The plaintiff or defendant, or both, then claim in a motion for summary judgment that there are no important facts in dispute, and that the moving party is entitled to win based upon the law. If the judge denies the motion for summary judgment, there is endless discovery to find out what the facts really are: requests for admissions of facts, interrogatories,

depositions, notices to produce.

On and on it will go until if, on the eve of trial, the parties settle; or if not, the actual trial. The trial is supposed to settle the matter, unless the losing party believes that the trial judge made an error that affected the trial's result.

Then the losing party appeals the verdict. There are the notice of appeal, the appealing party's brief, the respondent's brief, the appealing party's reply brief to the respondent's brief, and then the oral argument before the court.

Almost 14 months ago, Katherine Murphy, the former principal of the Aventura City of Excellence charter school, persuaded a jury of her peers to award her \$155 million against the City of Aventura and city manager



BT photo by Jim W. Harper

Eric Soroka for harassment and unjust termination that ruined Murphy's health and reputation. It was one of the largest verdicts ever against a municipality, and the fourth-largest jury verdict in the United States in 2012.

The verdict included \$500,000 in punitive damages assessed against Soroka specifically. Not even a week after the

trial, though, the judge overturned the jury's verdict and left Murphy with nothing. Of course, the judge's ruling supported the city's defense that neither the city nor Soroka had engaged in any impropriety. To Murphy and her lawyers, the ruling was grievously flawed and Murphy filed an appeal. We still await the decision of the appeals court.



Ironagency

Downtown Miami • February 8th, 10AM-3PM

FLAGLER FEST & ANTIQUE CAR SHOW

13th Annual Flagler Fest in the heart of Historic Downtown Miami. The much anticipated Annual Flagler Fest returns, a don't miss, fun-filled, family and pet-friendly day of activities in beautiful Downtown Miami.

The event is FREE and open to the public.
For more information visit
www.downtownmiami.net



Curiously, this past July 17, the Aventura City Commission did something that belies its own position. Someone is nervous and wants to hedge his bets. By a vote of 6-1 (Mayor Susan Gottlieb in the minority), the commission amended Soroka's employment agreement to provide that in the event that he loses the punitive damages portion (\$500,000) of the appeal, the city will pay for any amounts assessed against him.

In other words, if the appeals court finds that Soroka acted badly — so badly, in fact, that he costs the city tens of millions of dollars — the city will reward him by ensuring that he will never be out of pocket for even one cent. Aventura tax dollars will be hard at work for its residents!

Another significant lawsuit in which the city is a defendant concerns the proposed development of a residential high-rise on one of the two spoil islands just northeast of Williams Island. The Williams Island Homeowners Association filed suit, contending that Aventura failed to follow its own ordinances when the city manager determined back in 2006 that developer Gary Cohen could construct a 16- to 20-story building on property he owns.

Aventura's original city commission, of which I was a member, zoned the island for single-family detached houses, but if Cohen could prove to the city in 1999 that he had vested rights for a higher density, then the city would be obligated to respect those vested rights. The Williams Island HOA contends that the city manager's determination of vested rights in 2006 was seven years too late. According to one Williams Island HOA official, a city official characterized the suit as a slam dunk for both Aventura and Cohen.

Well, so far neither the city nor Cohen has scored a single point. Aventura's motions to dismiss the HOA's complaint and for summary judgment have been denied. The parties will now slug it out through the discovery process.

In November a different lawsuit was filed, not against Aventura, but against a member of Aventura royalty, Jeffery Soffer. Jeffery is the son of Donald Soffer, who is the son of Harry Soffer, the founder of Turnberry Associates. Jeffery has been much in the news recently for his buy-out of his Dubai partner's interest in the Fontainebleau Hotel. The lawsuit for \$100 million in damages was

brought by the heirs of tax lawyer Lance Valdez, who allege that Jeffery was attempting to fly a helicopter in which Valdez and others were passengers. The chopper crashed and killed Valdez in the Bahamas in November 2012. Jeffery is not a licensed helicopter pilot.

The suit also alleges that, in an attempt to avoid personal liability to the Valdez family, Soffer conspired with certain of his employees to persuade Valdez's widow to accept an insurance settlement of \$2 million and to sign a full release — without informing her that Soffer was piloting the craft. Since the litigation process for this lawsuit is only just beginning, the proceedings may seriously distract Jeffery from his recent efforts to persuade the Florida legislature that it should grace the Fontainebleau with legalized gambling.

Finally, here's a story about the Aventura Police Department that could make *Ripley's Believe It or Not!*

An Aventura resident inadvertently leaves his wallet on a bench at the Waterways Dog Park at closing time. After the park is locked, the resident realizes he doesn't have his wallet, which

is essential for an out-of-town trip early the next morning. The resident calls the police department and asks if an officer is available to retrieve the wallet. The police responder replies that the police department doesn't have the key to the park, and that the resident will have to wait until the morning when the park reopens.

The resident asks, "The police department does not have the key to the park?" The police department responds, "We do not have the key to the park."

The resident then states that he cannot wait until the park reopens and informs the operator that he intends to jump the fence to get his wallet. Three squad cars containing five police officers converge on the park. The five officers watch the resident jump the fence. One officer is kind enough to shine a spotlight on the pathway from the fence to the bench.

The resident jumps the fence, finds his wallet, and then jumps back from the park. The officers all have a good chuckle. Aventura tax dollars hard at work for its residents! Perhaps from now on, Aventura will leave the key to the park under the doormat.

Feedback: letters@biscaynetimes.com

FOR ALL YOUR DENTAL NEEDS **Dental Options™** **GENERAL, COSMETIC & SPECIALTY DENTISTRY**

Smile Makeovers...
invisalign®, Braces,
Implants, Veneers.

General & Cosmetic Dentistry;
DR. ALEXANDRA GORDON, DDS

EMERGENCIES SEEN THE SAME DAY

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



*** NEW PATIENT SPECIAL ***

INITIAL EXAM (0150)	Limited time offer
DIGITAL X-RAYS (0274)	\$59
CLEANING (1110)	mentioning coupon

ORTHODONTICS

BRACES FREE CONSULTATION	NO DOWN PAYMENT \$99-\$150 per month
--------------------------------	---

CALL ANY OF OUR 2 CONVENIENT LOCATIONS:

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

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

Renaissance by Rail

Miami's growth is linked to its metro routes

By **Adam Schachner**
BT Contributor

Once asked a friend for advice on how best to introduce first-time visitors to Miami. His unexpected but brilliant suggestion? Take them on the Metromover. The ride is unique, provides exceptional vistas of downtown's waterfront and architecture, and is free for as many rides as they like.

Among us locals, the Metromover is a Disney World for urbanist nerds, a haven for those who crave stress-free commutes, and a boon for anyone who embraces frugal transit.

I take it for granted, I confess. Living in Brickell, I have just a short walk to the Financial District Station. I never have to contend with the complexities of

downtown driving because it's far easier to hop the tram than to actually park a car anywhere around the city center. I ride the Metromover regularly but haven't often contemplated the degree to which it enhances not only my downtown existence but also the development of a walkable Miami. I'm just that used to it.

Still, I remember how excited I used to get when I'd ride the "Peplemover" as a youngster. The original Downtown/Bayside route opened in 1986, when I was seven, and on the infrequent occasions that we'd venture east from Kendall, I viewed the tram as my science-fiction robot dreams come true. A train with no driver? Totally the future.

The Metromover of my youth was groovy enough. Now, after almost 30 years in operation — including



BT photo by Adam Schachner

expansions into Brickell and the Omni area, as well as numerous refurbishments to the system — there is much to contemplate for the Metromover's future.

According to the Miami-Dade Transit Ridership Technical Report, the Mover has enjoyed ongoing growth in ridership (roughly 15 percent over the past three years), serving 9,571,411 passengers last year alone. Where, then, is the Mover taking us these days, and in the years to come? Here's a breakdown of some movements, visions, and changes.

This past April, the county passed a resolution to study the feasibility of

Metromover line expansions into the Brickell area. The original referendum, offered by Miami-Dade County Commissioner Bruno Barreiro, recognized the numerous commercial and residential projects under way along the Brickell corridor. The opportunity to enhance local appeal with an expanded tram system adds more than eased traffic to the area — it adds ambiance, flavor.

"We're the only city in the world with this extensive of an automated system," explains Charles Scurr, the executive director for county's Citizen's Independent Transportation Trust, in



Founded in 1983

SUCCESS STARTS HERE

- * Certified to Issue I-20 Visa for Qualified Foreign Students
- * Customized Tests and Placement to Meet Student's Academic Needs
- * Low Student to Teacher Ratio Allowing Maximum Individualization
- * Graduates Recognized by Leading Universities
- * Courses Taught by Certified and Experienced Teachers
- * Optimal Class Size for Greatest Learning Achievement
- * After School Tutor Program
- * AP Classes Available

2014
ENROLLMENT

1881 NE 164th Street
N. Miami Beach, FL 33162

305.940.3922

www.AllisonAcademy.com
AllisonAcademy@AllisonAcademy.com

Accredited by: AISF, SACS/CASI, AdvancED, MSA Certified by: NCPSA

DIGITAL
Initiative!



NEW cutting edge virtual environment including customizable courseware, **eLearning** solutions, and fully engaging activities!

an interview with the *BT*. “We think it’s been a major contributor to the renaissance downtown.”

According to Scurr, the expansion study is just getting started, and is coinciding with Brickell and downtown’s building projects. The specific mileage or number of stations for extending the lines has yet to be determined; however, the enthusiasm for growth is pervasive among planning organizations. “Upon reflection, with the Downtown Development Authority, the whole system is under consideration,” says Scurr, “the Brickell and Omni loops.”

Exploring the possibilities for access southward to Brickell, and north toward the arts districts, is an encouraging sign of Miami’s growth. The path itself is alight with indicators that the county has our transit interests in mind.

One example of such boosts in the city’s get-around mentality was the renovation of the Museum Park Metro-mover Station, formerly the Bicentennial Park Station. The “new” station, which opened in early December, had been shuttered for more than a decade. Trams used to zip through it as though they

were bypassing a piece of urban wasteland as they shuffled between the Omni and the condos at 11th Street Station. But the resurgence in area activity, especially the opening of the Pérez Art Museum (PAMM) in time for Art Basel, made Metromover access and the renovated station a priority for local transit.

The restoration of the Museum Park Station cost \$2.4 million, most of which came from the 2009 American Recovery and Reinvestment Act and the county’s People’s Transportation Plan (PTP) sales surtax. These resources provided for station cleanup, LED lighting on the platform, and the allocation of other resources to bring the platform back to life.

Transit’s omnipresent PTP funding has been used in a number of Metromover projects, according to Scurr. “We have a new fleet of 29 cars, at \$70 million dollars,” he says. “No federal funds were available for that type of expenditure.”

Fleets, potential expansions, and revitalized stations all harken back to the increase in ridership, a municipal morale booster that has inspired some radical changes in the system. Most noteworthy was November’s abrupt removal of most

of the seats from the shuttles on each of Mover’s three loops. The motivators for this change are multifaceted, as are the responses to the decision.

Irene Ferradaz, Miami-Dade Transit’s public information officer, tells the *BT* that the initiative is a pilot program that will assess the degree to which opening car space will accommodate increased ridership. “We’re thinking about big events downtown,” she said. With seasonal draws like Ultra Music Festival, the Heat games, and Bayside attractions, and the likelihood that the PAMM and Frost Science Museum will become popular draws, the need to maximize space for transit riders is essential.

Still, these capacity accommodations have met with mixed reactions. While the growth in ridership does suggest that these changes are positive, commuter activists like Barbara Walters of the Transit Action Committee (TrAC) have concerns. “I think people are upset,” she says, “because we have a lot of retired people or pregnant women who would like to have a seat.”

The unannounced changes raised eyebrows at TrAC as an indicator of communication issues between the

county and the commuters. “They should have reached out,” Walters maintains. “They should have let people know and gotten a consensus.”

Consideration for riders’ needs is an ongoing issue with MDT, said Ferradaz, noting that the number of seats left in each car keeps the system ADA-compliant; there are options for those in need of seating.

MDT is calling for feedback and suggestions at its Facebook page (www.facebook.com/transitmiami) as well, and on Twitter at @IRideMDT. My personal experiences with its social media have been impressive, as the Twitter moderators have been quick to respond to inquiries and complaints regarding late trains, scheduling failures, and other commuter-related comments.

This is a time of rapid change downtown, and the Metromover is an essential facility defining a sustainable, convenient setting for residents and visitors. It also appears to be defining city growth. “Look at all of the developments at city center,” notes Scurr of the Citizen’s Independent Transportation Trust. “All of it is occurring right along the route.”

Feedback: letters@biscaynetimes.com



ZACHARY BELIL

RAISING THE BAR ALONG THE BISCAYNE CORRIDOR

Specializing in the neighborhoods of
BAY POINT • MORNINGSIDE • BELLE MEADE

My only purpose is to deliver exceptional service and successful results. Call me today for all of your real estate needs.

917.319.4627 | zachary.belil@elliman.com



© 2013. Douglas Elliman Real Estate. Equal Housing Opportunity.

The Year of Rising Property Values

A little front-yard maintenance will go a long way

By Jen Karetnick
BT Contributor

This time of year it's easy to make promises to ourselves that we really don't have any intention of keeping. After all, most of them involve willpower, and most of us have very little of that. And the other ones require an inlay of cash, for gym memberships and such, and especially after the holidays, money is something many of us also lack.

Still, making resolutions is a useful exercise. The process allows us to catalogue ourselves and find ways to correct our faults.

For 2014 I'm not as interested in looking for ways that only I can improve.

I'd rather figure out how the community as a whole can reform. Perhaps "reform" is too harsh a word; Miami Shores has always been a lovely place to live. But like any other city or town, it has its drawbacks. And it's our duty, as residents, to help craft the village the way we want it.

For starters, I think we all can agree that while the housing market has come back tremendously, our property values still aren't where they should be. I know this because we spent all of last year trying to refinance. Yes, the *entire* year. The first assessor valued the house at its original asking price, back in 2000, and Wells Fargo eventually turned us down after an eight-month, back-and-forth,



send-us-more-documents wait.

Our second attempt with a different, more cooperative (and less corporate) bank was fruitful. The house and land were valued closer to what they are really worth, and the refinancing finally came through last month. Happy early holidays to us! However, given the delay, the mortgage was set at a higher rate than when we started the process.

As a member of a community, I'd like my friends and neighbors to avoid the same frustrations. So how can we

collectively raise the value of our homes, and thus the value of the village?

Well, if we want to prosper, and appeal to other prospering folks, we have to *appear* prosperous.

One way is not just to keep up our lawns, but to actively work on them. When I drive around Miami Shores, I'm always impressed by those homeowners whose properties are gorgeously landscaped. And then a little disapproving of that one guy on the street whose lawn is mostly dirt with patches of green dotted

WELCOME TO THE NEIGHBORHOOD



SHORECREST MANOR
Apartments

Come visit the newest and hottest apartment community along the Biscayne Corridor!

Shorecrest Manor features brand new one and two bedroom apartments.

Apartment features include:

- Wood kitchen cabinets
- Granite counter tops
- Dishwasher
- Microwave
- Central a/c
- In unit washer and dryer
- Large balcony
- Parking

Minutes away from Downtown and steps away from the many shops and restaurants along Biscayne Boulevard.

For more information please visit us at www.RegattaRealEstate.com
Visit our leasing office at 716 NE 85th Street or call us at 786-502-3010.



by a scraggly sea grape. Or I was, until I took a close look at my own lawn. The mangos and sapodillas are way overgrown, the grass has been chewed off the swale by car tires, and the palms that died in the cold snap several years ago are still standing, albeit topless. We have weeds that I can't identify, ravenous white flies have stripped the ficus hedges, and little trees have sprouted in bizarre places, like the gutters.

In short, I was that guy, in a manner of speaking.

The old adage that you have to spend money to make money is true, at least with property maintenance. But in the case of keeping in check the jungle that was your lawn, it doesn't have to be expensive. Tree-trimming and lawn-care services seem desperate for work — I've had several solicitations in the past few months, and everyone seems to be willing to undercut the last guy.

To wit: My dog walker found a guy named Israel, a fruit tree expert, doing work down the street. Knowing that we'd been wanting to curb the mango and live oak growth for some time, he arranged for Israel to walk around the property.

That very afternoon, a woman cold-called me about the same subject. I told her I was thinking about hiring someone who would do it for \$100 per tree; she promptly offered to do the work for \$50 per tree.

In the end, we hired a company that priced the whole acre at \$2000 and had a significant enough crew that the job was done in two days. The last time we cut back so extensively, five or six years ago, it cost us \$5000. The willingness of landscapers to negotiate confirmed our decision

to fire our current company, which just demanded a \$75 increase per visit. Sure, I'd be happy to give them more than a 50 percent raise — as soon as I get that same gift from my bosses.

While you can keep your own lawn from becoming unkempt and report neighbors who have let theirs go to the code cops — an issue we've so far avoided — foreclosures in your

neighborhood are another matter. You may not think someone else's misfortune affects you, but in fact it does. Because banks compare your house with similar ones in the area, homes in foreclosure and vacant lots are going to lower the value of your property. According to a study done at the Massachusetts Institute of Technology, property value decreases by at least one percent if a nearby home is in foreclosure. In addition, foreclosed homes have the tendency to look, or actually be, neglected and in disrepair.

We have the misfortune, according to the first assessor, of living next to a long-term foreclosure and a vacant

lot that's been for sale for several years. But there are ways to prevent these areas from appearing shabby. For example, I know it's almost irresistible, but using that vacant lot for personal parking for your family and your guests contributes to what some Realtors call "low-priced

characteristics." In other words, it's not just rude, it's ghetto. Park your (running, well-maintained) vehicles in your own driveway, where they belong.

In addition, just because a house hasn't been lived in doesn't mean you can decorate its lawn with doggie turds. While the nitrogen in canine waste products can actually act as a fertilizer in small amounts, a lot of it can kill a lawn.

Finally, realize that even though the neighbor has left, you still have neighbor responsibilities. Find out how you can help maintain the property, even if it's just by reporting code violations or picking up trash. Keep a watch for vandals, squatters, and illegal activity. And help sell the property by talking about it to friends who are looking to rent or own — it's also well documented that those who live on the street of a foreclosure have the most active interest in getting it sold.

Think of it this way: Every Good Samaritan deed you do for somebody else, even if it's performed anonymously, is something you're also doing for yourself, and for your community.

Feedback: letters@biscaynetimes.com

The old adage that you have to spend money to make money is true, at least with property maintenance. But it doesn't have to be expensive.

AVENTURA MATTRESS

THE SLEEP YOU DESERVE

2014

NEW YEARS SALE!

ORTHO-posture



EACH PIECE
\$99

Twin, Full, Queen and King



EACH PIECE
\$150

Twin, Full, Queen and King

Limited time, while supplies last. Sold in sets only. King Set is 3 pieces.

SUPER SALE
ONLY **\$399**

Queen Set



Sealy

SUPER SALE
ONLY **\$499**

Queen Set



Beautyrest

SUPER SALE
ONLY **\$599**

Queen Set

Memory foam with gel



nature's sleep

SUPER SALE
ONLY **\$699**

Queen Set

10" Memory foam



nature's sleep

FREE FINANCING, DELIVERY & LAYAWAY!






pure LatexBLISS™

atlanta london paris hong kong



Every Mattress Needs Protection™

Open Mon-Fri 10am-7pm
Sat 10am-5pm, Sun 11am-5pm

18340 W Dixie Highway
North Miami Beach, 33160
(Next to Sherwin Williams)

305.682.8895

*Free delivery on purchase of mattresses \$699 or more, exclude adjustable beds or furniture | ** Promotional sale must be purchase as set, King set consist of 3 pieces and can't be combine with other promotions. Please see store for details! *** GE financing 0% APR Base of credit verification, see store for details.

Rename, Reposition, Reinvent

Those two condo towers at Biscayne Landing? Get ready for a big makeover

By **Mark Sell**
BT Contributor

If you're among the 160 or so souls renting from management at the twin Oaks Towers at Biscayne Landing, your unit may be already up for sale.

The 25-story twin towers you see east of 151st Street and Biscayne Boulevard are in the midst of a great effort to rename, reposition, and remodel. The adjoining mammoth Biscayne Landing project may not be far behind.

From now on, the towers will be known as 151 at Biscayne. Sales prices will range from about \$240,000 for the 1600-square-foot, two-bedroom,

two-and-a-half-bath units on the lower floors, with the forest views, to better than \$350,000 for the 2000-square-foot-plus, three-bedroom, three-and-a-half-bath units on the top floors, with views of the ocean and the Sunny Isles skyline. Units come with marble floors, granite countertops, and giant master bathrooms.

iStar Residential, a division of the publicly traded REIT iStar Financial, recently took over the foreclosed units and retained its DevStar Realty partner to manage the repositioning and sales of its remaining inventory.

A green screen fence now surrounds roughly two acres on the south side of the towers. On December 20, crews



Courtesy of DevStar Realty

The swimming pool, clubhouse, and tennis court are scheduled for completion in 2015

attached renderings of the planned pool, tennis court, and U-shaped clubhouse, which will include a 2150-square-foot fitness center, a 2100-square-foot clubroom, and new management offices.

That \$4 million amenities package will be funded by a special assessment averaging about \$11,000 per unit, give or take.

In addition, iStar is putting in about \$300,000 of its own money, starting this month, to change the elevator cabs to stainless steel, freshen up the existing common areas, add landscaping, and build an improvised guardhouse.

That guardhouse will go up at the corner as you drive in, by the green screen fence, as a precursor to a more permanent, air-conditioned structure. Security guards have had to stand up outside and move traffic cones around, regardless of weather.

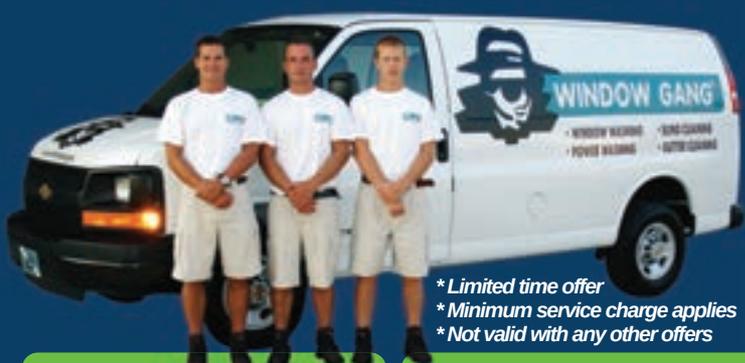
"The price point is attractive for first-time, entry-level, and value-focused homebuyers," said DevStar Group principal George Helmstetter in a news release. In an interview, Helmstetter adds that the units are selling below replacement cost, and well below the \$450,000 average price Boca Developers



WINDOW GANG®

Our environmentally safe window wash & wax formula leaves an invisible shield on your windows that will repel dust, dirt, salt and pollen.

SERVICE BEYOND
your
EXPECTATIONS



** Limited time offer
* Minimum service charge applies
* Not valid with any other offers*

\$25 OFF window cleaning	\$25 OFF gutter cleaning
\$20 OFF pressure washing	\$40 OFF roof washing

FULLY INSURED AND BONDED

Window Cleaning • Pressure Washing • House Washing
Gutter Cleaning • Roof Cleaning • Deck Cleaning
Dryer Vent Cleaning • Chimney Sweeping

877.771.2670

www.windowgang.com

offered for the units before going under in the Great Recession.

"This is way cheaper than Sunny Isles," Helmstetter says. "It's one of those rare opportunities that exist in Miami. The Oaks and North Miami have lagged behind the redevelopment phase. That's about to change."

DevStar repositioned the 346-unit Paramount Bay complex in Edgewater and the ultra-high-end, 18-unit Ocean House development in Miami Beach. Those units went on the market in 2011 and sold out in 18 months.

Helmstetter predicts that the 160 units will sell out at least as quickly. The speed of Miami's condo absorption rate over the past three years has surprised nearly everyone.

So what happens to the people renting at The Oaks towers, who constitute the vast majority of the residents?

Probably nothing for now, says Helmstetter. Buyers will have the option of purchasing vacant units or tenant-occupies, and Helmstetter says that DevStar plans to start by steering buyers to vacant units. Rents at the towers for new leases run from about \$1750 a month to better than \$2500. Beyond that, it will be up to the buyer.

"We have plenty of inventory without tenants in our portfolio," notes Helmstetter.

Helmstetter expects the remodeling and amenities to be completed in the first half of 2015, in rough synch with the last of the sales.

The Oaks Tower — or 151 at Biscayne, if you will — is crammed with people, with occupancy well north of 95 percent. Condo association management is posting messages of growing urgency ordering people to pick up after their dogs (they often don't), to avoid skateboarding where people pass through (ditto), and to ration parking for holiday visitors (the garage is jammed).

The crowd of residents is a decent, if rather funky mix, running the gamut from families with pets, medical interns and residents, FIU students rooming together, and professional people. (Yours truly among them.) Over the past three years, the cars in the garage have gradually drifted more upscale, though hardly garish.

With the strong rate of condo absorption, Biscayne Landing is showing signs of a rethink by the Oleta Partners developers, helmed by the Swerdlow Group, which is handling the retail and much of the infrastructure, and the

venerable LeFrak Organization of New York, which is slated to build 4500 or so residential units in this 20-year, billion-dollar project on the former landfill in the largest major piece of undeveloped land in urban South Florida.

LeFrak is an old hand at building on contaminated sites, transforming the Jersey City skyline with the waterfront Newport development. LeFrak and iStar have a history together, and you can soon expect a master association to coordinate the development of all 194 acres of the Biscayne Landing/Oaks site.

Biscayne Landing proposals have changed over the past year, from the placeholder plans of early 2013, which emphasized midrange workforce rental housing and repelled North Miami's Planning and Zoning Commission, to a more upscale, amenity-rich vision.

Oleta Partners vice president Herb Tillman says that a senior-living-facility operator is back in the picture to develop the eight vacant acres between the current Oaks towers and Biscayne Landing Boulevard, and that work on the spine road, connecting it to NE 143rd Street and Biscayne Boulevard, should start in earnest in March.

The dicey issue of moving 194,000 cubic yards of contaminated fill from the site, which the city commission ordered in November, remains unresolved. The city commission is scheduled to revisit the subject at its January 14 meeting.

At those meetings, Michael Swerdlow, with his white mane, craggy face, gravelly voice, and blunt manner, has been largely absent. Instead, Oleta has been represented at the meetings by the unflappable Herb Tillman, Swerdlow Group president Brett Dill, and Oleta Partners vice president Michael Tillman, who is a director at the LeFrak Organization and no relation to Herb, as far as either can tell.

Still onboard with the project are the Cherubin Brothers, who plan to build a hotel, and former Miami Mayor Joe Celestin, an engineer, who just confirmed his three-year contract with the City of North Miami and Oleta Partners to supervise the project.

However the kaleidoscope changes, Biscayne Landing will remain in the news either until the tides claim it or its ground lease with the city expires in nearly 200 years.

Feedback: letters@biscaynetimes.com



LEUNG HEALTHCARE

\$10
 FLU SHOTS
\$39 Value

Together We Enhance Your Quality of Life

Medical Services

We accept
**HUMANA GOLD PLUS, CARE PLUS,
 MEDICARE, AND OTHER
 MEDICARE ADVANTAGE PLANS**

- 3 convenient locations
- General Internal Medicine and Family Practice
- School immunizations and physicals
- Pre-employment examinations
- Immigration examinations
- Urgent Care

Our medical staff:

Florence Foucauld, MD	Gabriel Nelson, MD
Gilbert Leung, MD	Nadine Cantave, MSN, ARNP-BC
Maria Musteller, MD	Marites Montes, MSN, ARNP
Nasiruddin Nazarally, MD	Sophia Yen-Zhoo Tong, MD

COME IN AND MEET SOME OF OUR FRIENDLY STAFF

<small>Gilbert Leung, M.D.</small>	<small>Sophia Yen-Zhoo Tong, MD</small>	<small>Gabriel Nelson, MD</small>	<small>Nadine Cantave, MSN, ARNP-BC</small>	<small>Denise Koch, DDS</small>
------------------------------------	---	-----------------------------------	---	---------------------------------



We speak *Burmese, Chinese, Creole, English, French, Hindi, Malaysian, Polish, Portuguese, Spanish, Tagalog*

Services available across ALL of our locations

- We take HMO and PPO insurance plus private pay
- Payment plans available
- **FREE TRANSPORTATION** for qualified patients
- Monthly health and wellness seminars
- Silver Sneakers senior fitness program

Dental Services

We offer Humana One dental coverage PPO or HMO from

\$12.99 per month

- **FREE** exam (0150), x-rays (0210), and prophylaxis (1110) for *Humana* patients
- Emergencies seen same day
- **TEETH WHITENING AT \$200**
- Crowns starting at **\$410 (2750)**
- Dentures starting at **\$550 (5110)**

Our dental staff:

Daniele Koch, DDS	Rafael D. Simbaco, DDS
Steven Rindley, DDS	Alberto Suarez, DDS

305-944-9388

16260 NE 13th Ave.
 North Miami Beach, FL 33162
 Mon.-Fri. 8am to 6pm

305-899-1406

888 NE 126th St., Suite 101
 North Miami, FL 33161
 Mon.-Fri. 9am to 6pm

954-921-5553

824 South Federal Hwy.
 Hollywood, FL 33020
 Mon.-Fri. 8am to 5pm

305-760-2950 (Dental Office)

16200 NE 13th Ave.
 North Miami Beach, FL 33162
 Mon.-Fri. 9am-6pm

Resolved: Let's Get Serious about Rising Sea Levels

A ten-year relocation plan may be in the cards

By Ken Jett
BT Contributor

Happy New Year! I know myself too well to make resolutions. I still enjoy too many alcoholic beverages and carry around too many pounds, and I'm not going to set myself up for failure on Day One of the year.

That being said, this year I'm compelled to make one exception. I resolve to relocate from South Florida within the next ten years. This way, I'll get the best return on my property investment.

There are good reasons for this, including recent media coverage of sea-level rise, scientific reports on the issue, and my own assessment of area preparedness.

More than a year ago, in September 2012, *Biscayne Times* senior writer Erik Bojnansky provided readers with a glimpse of what the Biscayne Corridor will look like with rising sea levels (see "Lost in a Rising Sea" online at www.biscaynetimes.com). A month ago, WLRN-FM, partnering with Miami Herald News, broadcast a weeklong awareness project, "Elevation Zero: Rising Seas in South Florida." Much of the press and audio can be found at wlrn.org and includes the town-hall meeting at which legislators and policymakers addressed local preparedness issues. Although they were invited, no Republican officials attended.

The most widely used and, some say, conservative projections of sea-level rise



Photo illustration by Marcy Mock

come from the Army Corps of Engineers, which calculates a three-inch to seven-inch rise by 2030, and just over a two-foot rise by 2060. These numbers are accepted by the Southeast Florida Regional Climate Change Compact, a collaborative of public agencies from Broward, Miami-Dade, Monroe, and Palm Beach counties. It has created a framework and put forth initiatives to drive policy and action for climate-change response. Several municipalities have enacted pledges to support the compact. Surprisingly, the

City of Miami is not among them.

The plan is available online at southeastfloridaclimatecompact.org, and contains guiding principles that haven't yet been enacted, owing to lack of time, budget, or political will. (In the wake of Hurricane Sandy, it's interesting to note, New York City created a \$19.5 billion project designed to protect residents and property. Will it take a hundred-year storm that devastates our area and cripples the insurance industry before we begin to take the issue more seriously?)

Classical Music. It's In Our Nature.

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

classicalsouthflorida.org

89.7
CLASSICAL
SOUTH FLORIDA®

90.7 WEST PALM BEACH



Given strict building codes to mitigate damage from hurricane-force winds and tidal surge, we may have a bit of a cushion. However, when king tides flood Miami Beach with saltwater via backflow of the storm-water systems, and when I see that the ocean side of the Little River Canal water-control dam is three inches higher than the freshwater side, I don't need a science degree to know that we have an infrastructure problem. And what about the water tables we can't see? What about the safety of our water supply? We may not want to think about these things, but we'd better.

With the release of the latest report, in October, of the Intergovernmental Panel on Climate Change (IPCC), it looks like our building code safety cushion will be completely ripped out from under us when and if the findings are considered in future Army Corps projections. To give you a tickler, what if the projections are doubled?

I don't want to weave conspiracy theories, but projected sea-level mappings aren't publicly available. One would think that their publication might create public support to fund response mechanisms.

Perhaps their release would have a negative effect on real estate prices and development? When municipalities and property owners don't know what's in the maps, it would seem they're free of legal responsibility to warn future homeowners or developers about the perils of investment. I wonder where Realtor members of local task forces are on this issue. For that matter, why aren't the task forces made up primarily of scientists?

The public has its head stuck in the proverbial sand, but that sand is eroding. Despite differences in detail, all scientists agree that sea levels are rising. So what are your plans? Will you ignore the issue until it's a problem in *your* backyard? Will you rely on the counsel of elected officials, who have to respond to various interests? Will you wait until we have more data? Will you build on stilts or buy a boat?

There is some good news — we're having the conversation, at least, and attention is focusing on sea level rise. We've had years of work on hurricane damage mitigation, and this may help to some degree.

My house is on the Dixie ridge, so while I could lose access to services and potable water, we're good for at least a

six-foot rise. That's small consolation to my friends who would face evacuation. My house may be filled to capacity as I try to accommodate them.

The county prides itself on its storm-water master plan, which has given us the king tide backflow issue and the Little River Canal water control. Backflow valves and large pump housings are being installed as adaptive responses to the tidal woes of Miami Beach. The county's Comprehensive Development Master Plan has incorporated climate change consideration and language, but again it's a plan, not implementation.

The bad news is that the public remains poorly informed about the seriousness of these concerns. Recent media coverage may breathe some life into public awareness, but will it be enough to sustain the push for real and reasonable responses from local, state, and federal officials? Should comprehensive master plans consider sea level rise for future land-use mapping? What areas can be saved through adaptation?

When will building codes be modified to reflect this inescapable future? Do mapping determinations expose localities to potential legal threat? Does that potential

threat permit localities to keep the public uninformed? If my property becomes submerged under shallow ocean water, can the state seize it? When will municipal budgets reflect sea-level rise initiatives?

If the area has been waiting for jobs (pay attention, Republican leaders who didn't attend the summit), it seems that industry could boom with mitigation efforts. These issues offer up many opportunities for innovation; rather than looking for Dutch dikes, maybe we should be looking to science and technology, and for ways to adapt through architecture and construction.

But before work begins, we must have task-force groups made up of scientists and specialists who understand the issue. Politicians and lobbyists who hold positions of influence, but who lack scientific training, are helping to create a combustible mixture of ignorance and power that, to quote Carl Sagan, sooner or later is going to blow up in our faces.

I encourage you to resolve this year to become educated about sea-level rise, talk to scientists, and demand that political leaders do more than talk.

Feedback: letters@biscaynetimes.com

Bass Museum of Art's 50th Anniversary

MISO@thebass
FREE

MISO@thebass kicking off the Bass Museum of Art's 50th Anniversary

Sunday, January 26, 2014 | 4pm

Bass Museum of Art, Miami Symphony Orchestra and City of Miami Beach Arts in the Parks present a concert on the lawn in Collins Park. Bring a blanket, picnic and the whole family to enjoy a FREE al fresco performance by the Miami Symphony Orchestra, conducted by Eduardo Marturet.

MIAMI BEACH Knight Foundation ARTPLACE arts in the parks

Art Takes Off

MIA produces one of the most vibrant art and performance programs in the nation

By Anne Tschida
BT Arts Editor

At Miami International Airport's gate D8 on this Friday in mid-December, travelers are readying to board a flight to Grand Cayman. Without warning, a group of percussionists whip out drums and maracas from their "travel" bags and begin performing in the middle of the passageway, accompanied by a female singer.

The unsuspecting audience begins to smile, then clap, and some of them dance. Most of them take out cell phones and start snapping pictures. Employees at kiosks join in, gyrating to the Caribbean beats orchestrated by local musician Willie Stewart.

After a few minutes, the impromptu concert is over, to be repeated several more times at different gates over the next couple of hours. It is the latest in a series of Musical Happenings, partially funded by a Knight Foundation grant, to take place at the airport — one of the numerous cultural and artistic events that are now taking place at MIA, which operates one of the most vibrant airport cultural programs in the nation.

Previously, you might have encountered opera singers from the Florida Grand Opera, who literally sat next to passengers and serenaded them. Or you might have

been treated to a short dance courtesy of the Cuban Classical Ballet, or a jazz set led by trombonist Chad Bernstein.

Before experiencing the surprise performances, airport visitors may have passed by any number of site-specific art pieces, or wandered through one of the exhibitions. All of the art, temporary and permanent, fall under the Fine Arts and



Airchair, by Paul Villinski, features a wheelchair, allowing disabled pilots to soar above the fray.

Cultural Affairs Division of the Miami-Dade Aviation Department, almost single-handedly guided by the division's founder and director, Yolanda Sanchez, who is also an artist herself.



Christopher Janney's Harmonic Convergence surrounds travelers in color and the sounds of natural Florida.

While trying to find a good (i.e., crowded) gate to position the drummers on this afternoon, Sanchez points to a model plane hanging from the ceiling. It is in fact a sculpture from New York artist Paul Villinski, called *Airchair*, which incorporates a found wheelchair set between the wings. It's a lovely concept — "flying" above the passengers rushing through transit could be someone usually thought of as limited in mobility and bound to a chair, cruising effortlessly above the fray.

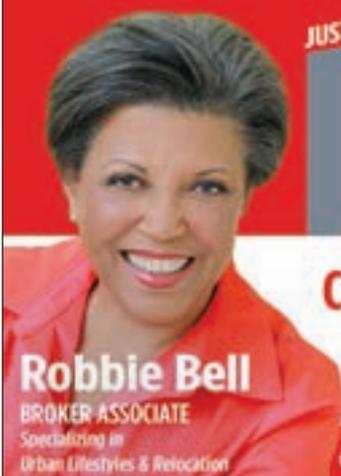
Nearby and also in the North Terminal, just before ascending an escalator to the sky train, locally based artists Roberto Behar and Rosario Marquardt recently installed a huge, colorful wall sculpture made of artificial flowers, spelling out "Peace & Love." Sanchez has a mission to make Miami's airport experience a culturally uplifting one, exposing travelers to high-quality, curated art that

reflects the city it serves. It has been a complicated process that has taken years, but which today is a very palpable reality, from the arrival to departure.

The art can be found in changing exhibits as part of the MIA Galleries program; in the Children's Connector Gallery, which features art from local students K-12; in the site-specific program; through commissioned pieces from the county-funded Art in Public Places; and in the musical and performance happenings.

This month and through February, if you're at MIA, you may want to check out the group exhibition "Inventory — It's About Time," which was curated by Thais Fontenelle. It's a conceptual show by a dozen artists who have an architectural and design bent to their work. There's an eye-catching mirror-and-glass sculpture from Brookhart Jonquil, who is joined by several other Miami-based

Photos courtesy of Miami-Dade Aviation Department



Robbie Bell
BROKER ASSOCIATE
Specializing in
Urban Lifestyles & Relocation

JUST LISTED

YOUR PROPERTY SHOULD BE HERE

Call Me To List Today

Go To **ROBBIE BELL**

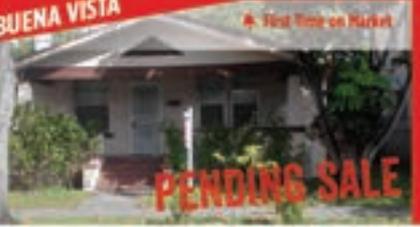
BUENA VISTA ★ First Time on Market



PENDING SALE

220 NW 48th Street - \$395K
Buena Vista Heights Exten is just west of Buena Vista. Just shy of 2,000sqft, this 3bdrm/2 bath home sits on 10,725sqft lot; home has original hardwood floors & spacious bedrooms including a "jumbo" master suite. Invest or live, the Design District is just blocks away.

BUENA VISTA ★ First Time on Market



PENDING SALE

543 NW 41st Street
Great opportunity to invest/live in an up & coming neighborhood. Spacious 3bdrm/1bth home on a charming street, has great potential but needs TLC. Buena Vista Park is just 5 blocks W of The Design District which is exploding with all of the upscale dining and shopping.

Happy New Year!

Explore the neighborhoods that fit your lifestyle and your budget with **Robbie Bell**, an Urban Lifestyle Specialist who really knows Miami.

CALL ME TODAY
305.528.8557

If you're looking to sell your house, call me for a **FREE appraisal.**

Cell: 305.528.8557 • Robbie@GoToRobbieBell.info • www.GoToRobbieBell.info



Photographer Reiner Riedler traveled the globe shooting images of fantastical vacations for “Fake Holidays.”

artists, including Michelle Weinberg and Emmett Moore. You can find “Inventory” in the Central Terminal Gallery near Concourse E.

Previous temporary exhibits included one featuring the unique Florida landscape paintings of the Highwaymen, mostly anonymous African-American artists who conjured up romantic Florida landscapes to sell to tourists from about 1960 to 1980. Another exhibit featured masks and other Caribbean carnival attire painstakingly crafted by Miami at-risk teens.

If, however, your journey takes you to Concourse J, you won’t have to search out the award-winning art — it will be under your feet and embedded in the walls on two floors. This phenomenal work from local artist Barbara Neijna is called *Foreverglades*, and seems to move and shimmer like the Glades themselves. She created it from bas-relief stone panels

and glass, weaving in images of swaying reeds and phrases from Marjory Stoneman Douglas’s celebrated *The Everglades: River of Grass*. It’s considered one of the largest public-art pieces in the world.

When renting a car, you’ll encounter another internationally recognized installation from the composer-artist-architect Christopher Janney, who has created sound sculptures for a number of airports. *Harmonic Convergence* envelopes the walkway at the MIA Mover Station that leads to the rental car center, splashing light from colored panels that make up the walls, and emanating sounds that Janney recorded on trips to South Florida, such as that of native birds and tropical thunderstorms. The spectacular piece was installed in time for 2011 Art Basel Miami Beach arrivals.

If you find yourself in Concourse F, make a beeline for the site-specific



Miami artists Roberto Behar and Rosario Marquardt used artificial flowers for their imposing *Peace & Love*.

photography installation, a fun and wonderfully appropriate series called “Fake Holidays.” Austrian photographer Reiner Riedler traveled the globe shooting images of fantastical and illusory vacations, documenting the contemporary obsession of leisure holidays, no matter the culture or continent. Thanks to 21st-century high-tech capabilities, he finds, you can take a honeymoon in Paris without ever leaving Beijing; or shoot to the moon from a resort town in Turkey. But really, what place is better

at creating faux exotic vacations than Florida?

Some other artworks also simply shout Florida, such as Donald Lipski’s *Got Any Jacks?* in the North Terminal (Concourse D). The well-known New York sculptor fashioned 100 replicas of fish and crustaceans found in local waters, from two feet to 14 feet in size. Miami-Beach native Michele Oka Doner created *A Walk on the Beach*, also for the North Terminal, just past security. It is an installation of floor images of shells and other marine life, made from epoxy, bronze, and mother-of-pearl.

In a more subtle form, other artworks still connect with Miami. In the South Terminal at Baggage Claim J, Nori Sato created *Ghost Palms*, which is made from stained glass cut in the shape of palm fronds and mounted on the wall, with patterns on the floor mimicking the fronds as though they were shadows.

There is much more art from a wide variety of artists of various ethnicities, which in itself mirrors Miami, but all of it threaded together by Sanchez so the diversity

remains thematic and tied to the environment around it. Sanchez loves the result.

When the percussionists packed up their bags after yet another performance, this one in front of gate D17 (destination: New York City), some employees working at a Häagen Dazs store left their stations to thank the musicians and Sanchez, who had been dancing along with the infectious percussion. “We loved it!” shouted one, reluctantly returning to work.

Feedback: letters@biscaynetimes.com



Busy Bee Car Wash

“It’s Better at the Bee!”

Serving South Florida Since 1969

3 Convenient Locations

Miami Shores: 10550 Biscayne Boulevard (10 min from Aventura; 15 min from downtown)
South Dade: 18210 S. Dixie Highway (5 min from Pinecrest & Palmetto Bay)
Bird Road: 8401 SW 40th St (2 min west of Palmetto Exp near Tropical Park)
Monday–Saturday 8 am to 8 pm (full service till 6 pm) **Sunday** 9 am to 3 pm
www.BusyBeeCarWash.net

Service Options

EXTERIOR EXPRESS: High-tech, safe exterior wash in 5 minutes! Stay in the comfort of your car. **FREE** vacuums. **FREE** mat cleaners. (Starting at \$5)

FULL SERVICE: High-tech, safe exterior wash with interior personal care and cleaning by our professionals. Plus you get a **48-hour Clean Car Guarantee**. Ready in 15 minutes! (Starting at \$16)

CUSTOM DETAILING: The ultimate in detailing: wash and wax, carpet shampoo, super interior cleaning, seat conditioning, headlights restored and more. Try our clay and liquid-glass products for “showroom” appearance.

UNLIMITED WASH PLANS: Drive a clean car every day of the month for as low as \$19.99. Our radio-frequency tag gives you access to the car wash whenever we’re open. Plus discounts on all services!

SELF-SERVE BAYS: Coin-operated facilities allow you to high-pressure wash and rinse your own vehicle.

BEST DEAL IN TOWN!

\$19.99

UNLIMITED CAR WASHES PER MONTH!

Free Self-Serve Vacuums & Mat Cleaners!
This is a recurring monthly charge. Price for 1 vehicle; not transferable to multiple vehicles.
Cancel at any time.
Try it for a month!*
*Just make sure to cancel before it recharges

Culture: GALLERIES + MUSEUMS

WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, JANUARY 11, 2013

GALLERIES

ALBERTO LINERO GALLERY

2294 NW 2nd Ave., Miami
786-286-7355
www.albertolinerogallery.com

Through January 3:

"Resonance" with Maria Sultan, Nino Liguori, Anya Rubin, Susan Kaufman, Dario, Santiago Betancur Z, and Luis Jimenez

ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami
305-438-0220
www.alejandravonhartz.net

Through February 8:

"Contracture" by Pablo Siquier

ALMA FINE ART

2242 NW 1st Pl., Miami
305-576-1150
www.almafineart.com

Through February 23:

"Sceneries" by Esteban Pastorino Diaz

AREVALO GALLERY

151 NE 40th St., Ste 200, Miami
305-860-3311
www.arevalogallery.com

Through January 1:

"New Tendency and Beyond" with various artists

ART NOUVEAU GALLERY

348 NW 29th St., Miami
305-573-4661
www.artnouveau.com

Through February 1:

"Geometry and Mannerisms" with Raul Lozza, Carmelo Arden Quin, Jesus Rafael Soto, Carlos Cruz Diez, Jao Galvao, Lygia Clark, Mateo Manaure, Omar Carreno, Lolo Soldevilla, Sandu Darien, Francisco Sobrino, Julio Le Parc, Rafael Barrios, Volf Roitman, José Mijares, Rogelio Polesello, and Gregorio Vardanega

BAKEHOUSE ART COMPLEX

561 NW 32nd St., Miami
305-576-2828
www.bacfl.org

Through January 11:

"Together We Fly" with various artists
"Two of a Kind" with various artists

BAS FISHER INVITATIONAL

122 NE 11th St., Miami
DWNTWN ArtHouse
www.basfisherinvitation.com

Through January 13:

"Peace Off Mind" by Frank Haines and Christopher Garrett

BLACK SQUARE GALLERY

2248 NW 1st Pl., Miami
786-999-9735
www.blacksquaregallery.com

Through January 26:

"Dream Catcher" with José Cobo, Emilio Garcia, Simona Janisova, Stella Rahola Matutes, Pablo Lehmann, and Zhanna Kadyrova



Wyatt Gallery, *Hill of Tents*, archival pigment ink print, 2010, at Carol Jazzar Contemporary Art.

BRIDGE RED STUDIOS / PROJECT SPACE

12425 NE 13th Ave. #5, North Miami
305-978-4856, www.bridgedstudios.com

Through January 19:

"wipala / annic?" by William Cordova and Glexis Novoa

BRISKY GALLERY

130 NW 24th St., Miami
786-409-3585
www.briskygallery.com

Through January 11: "Affiliated: Art of the Urban Experience" with various artists

BUTTER GALLERY

2930 NW 7th Ave., Miami
305-303-6254
www.buttergallery.com

Ongoing: "HOX" by Douglas Hoekzema
"Sym City" by Yuri Tuma

CAROL JAZZAR CONTEMPORARY ART

158 NW 91st St., Miami Shores
305-490-6906
www.cjazzart.com

Through January 26: "Present Tense Future Perfect" with Sadie Barnette, Wyatt Gallery, Deborah Grant, Sheree Hovsepian, Duron Jackson, Simone Leigh, and Liz Magic Laser, curated by Tekla Selman

CENTER FOR VISUAL COMMUNICATION

541 NW 27th St., Miami
305-571-1415
www.visual.org

Through January 23:

"Spider Galaxy" by Carlos Amorales
"Asile Flottant" by Rirkrit Tiravanija

DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami
305-573-8110
www.davidcastillogallery.com

Through January 31:

"Open" by Xaviera Simmons

DIANA LOWENSTEIN FINE ARTS

2043 N. Miami Ave., Miami
305-576-1804
www.dfinearts.com

Through January 25:

"Criminal Aesthetic Fashion at the Skyscraper Club" by Anna Galtarrosa and Daniel Gonzalez

DIMENSIONS VARIABLE

100 NE 11th St., Miami
DWNTWN ArtHouse
305-607-5527
www.dimensionsvariable.net

Through January 1 through February 28:

"Trued Surface" by Lynne Golob Gelfman

DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami
786-486-7248
www.dinamitrani-gallery.com

Through January 24:

"Stage" by Shen Chao-Liang

DOT FIFTYONE GALLERY

187 NW 27th St., Miami
305-573-9994
www.dotfiftyone.com

Through January 10: "Untergehen" by Hernan Cedola

"Summer and Winter at the Same Time" by José Vera Matos

"Sympathy for the Devil" by Claudia Joskowicz

EMERSON DORSCH

151 NW 24th St., Miami
305-576-1278
www.emersondorsch.com

January 11 through February 21:

"Ouroboros" by Beatriz Monteavaro

"Chimera" by Saya Woolfalk

Reception January 11, 6 to 9 p.m.

FREDRIC SNITZER GALLERY

2247 NW 1st Pl., Miami
305-448-8976
www.snitzer.com

Through January 16:

"Burning As It Were A Lamp" by Enrique Martinez Celaya

GALLERY DIET

174 NW 23rd St., Miami
305-571-2288
www.gallerydiet.com

Call gallery for exhibition information

GUCCIVUITTON

8375 NE 2nd Ave., Miami
www.guccivuitton.net

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

Through February 1:

"Espionage" with various artists

JUAN RUIZ GALLERY

301 NW 28th St., Miami
786-310-7490
www.juanruizgallery.com

Through February 1:

"Urban Ouroboros" by Betsabee Romero

KABE CONTEMPORARY

123 NW 23rd St., Miami
305-573-8142
www.kabecontemporary.com

Through January 30:

"Click" by Carla Arocha and Stephane Schraenen (Arocha+Schraenen)

KAVACHNINA CONTEMPORARY

46 NW 36th St., Miami
305-448-2060
www.kavachnina.com

Through January 8:

"The Sinners" by Armando Romero

LOCUST PROJECTS

3852 N. Miami Ave., Miami
305-576-8570
www.locustprojects.org

January 18 through February 20:

"BOG-MIA" by Virginia Poundstone

"Nobody Knows Me Better Than You" by Alan Gutierrez

BEST BEACH REAL ESTATE SCHOOL

OF FLORIDA

MIDTOWN MIAMI CAMPUS

GET YOUR REAL ESTATE LICENSE

SALES ASSOCIATE (Pre-License)

4 WEEK COURSE STARTING JANUARY 13

Call us today to register and for additional information

1.855.308.7887

CLASSES START JAN 13

© 2012 by Diamond Real Estate Training LLC

AAA MIAMI LOCKSMITH

LOCKSMITH

Auto • Commercial • Residential

We Specialize in High End Hotels & Condominiums

10% OFF On Your Next Locksmith Service.

FREE KEY Buy 1 Key & Get the 2nd Key for FREE of Equal or Lesser Value.

10% OFF On Your Next Safe Purchase At the Shop.

10% OFF On Your Next High Security Purchase.

24 HRS • FREE ESTIMATES • 305.576.9320

Email: info@aaaml.com • Web: aaaml.com

3501 NE 2 Ave. Miami, FL 33137

MICHAEL JON GALLERY

122 NE 11th St., Miami
305-521-8520
www.michaeljongallery.com
Through January 10:
"Newz!" by Math Bass

MINDY SOLOMON GALLERY

172 NW 24th St., Miami
786-953-6917
www.mindsolomon.com
Through January 23:
"Focus Korea" with Kang Hyo Lee, Minkyu Lee, Sung-Jae Choi, Ree Soo-Jong, HunChung Lee, Wookjae Maeng, and Sungye Kim

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 February 1: "For One Night Only" by Ricardo Brey

PRIMARY PROJECTS

151 NE 7th St., Miami
www.primaryprojectspace.com
info@primaryflight.com
Through January 24:
"Contender" by Kenton Parker

P.S.H. PROJECTS

72 NW 25th St., Miami
305-576-1645
www.pshprojects.com
Through January 26:
"Art & Toys" with Flix, High ME, Chanoir, Carlos Zerpa, Blue & Joy, J Field, Benito Laren, SFZ, Nina Dotti, Consuelo Castafieda, Muu Blanco, Luis Salazar, and Alfredo Salazar

SPINELLO PROJECTS

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

TUB GALLERY

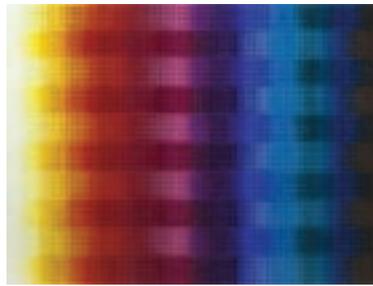
171 NW 23rd St., Miami
305-573-0610
www.tubgallerymiami.com
Through February 3:
"Recent Works, Transitional Identities" by Sandra Ramos

UNIX FINE ART GALLERY

2219 NW 2nd Ave., Miami
305-496-0621
www.unixfineart.com
Ongoing: Alexis Torres
Through January 9: "The Colors of Life" by KwangHo Shin and Marcello Lo Giudice

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,



Li Shurui, *Inner Rainbow*, acrylic on canvas, 2011, at the Rubell Family Collection.

Melissa's Pick

Impeccably in sync with China's rise to prominence within the international art scene, "28 Chinese" is the Rubell Family Collection's newest labor of love. The exhibition surveys ten years of contemporary Chinese art, all of which was collected during research visits to various regions of China and the artists' studios. Many of these artists have never been shown in the U.S., so take this opportunity to glimpse some burgeoning talent. — *Melissa Wallen*

Faille / Bast, Futura, How & Nosm, Invader, Jeff Soto, Kenny Scharf, Ligen, Logan Hicks, Nunca, Os Gemeos, Retna, Roa, Ron English, Ryan McGinness, Saner & Sego, Shepard Fairey, Stelios Faitakis, Coco 144, Gaia, Interesni Kazki, Joe Grillo, Neuzz, P.H.A.S.E. 2, Vhils
"Women on the Walls" with Aiko, Fafi, Miss Van, Maya Hayuk, and Lady Pink

ZADOK GALLERY

2534 N. Miami Ave., Miami
305-438-3737
www.zadokgallery.com
Through January 3:
"Videomorphic: New Works 2013" by Peter Sarkisian
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.com
Through January 12:
"Between Walls" by Juan Lopez, curated by Susan Caraballo
Reception December 7, 7 to 10 p.m.

ARTCENTER/SOUTH FLORIDA PROJECT 924

924 Lincoln Rd., Miami Beach
305-674-8278
www.artcentersf.com
Through January 19:
"Experiments in Geometry and Other Projects" with Xabier Basterra, Rosemarie Chiaroni, Peter Hammar and Alex Trimino, and Regina Jestrow and Laz Ojalde

BASS MUSEUM OF ART

2100 Collins Ave., Miami Beach
305-673-7530
www.bassmuseum.org
Through February 23:
"Time" with various artists
Through March 16:
"ESL" by Piotr Uklanski

CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami
305-455-3380
www.cifo.org

Through February 23:

"Permission To Be Global/Prácticas Globales: Latin American Art from the Ella Fontanals-Cisneros Collection" with various artists

DE LA CRUZ COLLECTION CONTEMPORARY ART SPACE

23 NE 41st St., Miami
305-576-6112
www.delacruzcollection.org
Ongoing:
"Looking at Process: Works from the Collection of Rosa and Carlos de la Cruz" with various artists
Through February 8:
Cristina Lei Rodriguez

FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM

10975 SW 17th St., Miami
305-348-2890
thefrost.fiu.edu
Through January 26:
"Things That Cannot Be Seen Any Other Way" by Manuel Mendive
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

MIAMI-DADE COLLEGE MUSEUM OF ART AND DESIGN

Freedom Tower
600 Biscayne Blvd., Miami
305-237-7700
www.mdcmoad.org
Through January 11:
"Mirror Stage" by Liliam Dominguez
Through March 29:
"Rituales en Haiti" with various artists

MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami
305-893-6211

www.mocanomi.org
Through March 9:
"Angel Without You" by Tracey Emin

PEREZ ART MUSEUM MIAMI

1103 Biscayne Blvd., Miami
305-375-3000
www.pamm.org
Through February 23:
"The Craft of Modernity" by Amelia Pelaez
Bouchra Khalili
Through March 16:
"According to What?" by Ai Weiwei
Through April 20:
Yael Bartana
Through May 1:
"Americana: Selections from the PAMM Collection" with various artists
Through May 25:
"A Human Document: Selections from the Sackner Archive of Concrete and Visual Poetry" with various artists
"For Those in Peril on the Sea" by Hew Locke
Through July 27:
"Image Search: Photography from the Collection" with various artists
Through September 28:
Monika Sosnowska

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
Through August 1:
"28 Chinese: 28 Contemporary Chinese Artists at the Rubell Family Collection" with various artists

THE WOLFSONIAN FIU

1001 Washington Ave., Miami Beach
305-531-1001
www.wolfsonian.org
Through January 31:
"From Italy to the Americas: Italo Balbo's 1930 and 1933 Seaplane Squadrons" by Italo Balbo
Through May 18:
"Bust of a Doctor" by Gideon Barnett
"The Birth of Rome" with various artists
"Rendering War: The Murals of A. G. Santagata" by A. G. Santagata
"Echoes and Origins: Italian Interwar Design" with various artists

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



Ritual Expressions of Haiti

Over a period of four years, Spanish photographer Cristina García Rodero traveled to Haiti and documented religious ceremonies and rites, often involving water, and the African traditions that evolved into voodoo. The series was first exhibited at the Venice Biennale, and now with extra additions has come to the MDC Museum of Art + Design at the Freedom Tower (600 Biscayne Blvd., Miami). The exhibit, her first solo show in the United States, is co-presented by various Spanish organizations. *Rituales en Haiti* includes more than 100 photographs and will run through **March 29**. Free; www.mdcmoad.org.



Gusman Gets Gussied Up for Jazz

The lobby of the Olympia Theater at the Gusman Center for the Performing Arts (174 E. Flagler St., Miami) is just as remarkable as the theater hall, which is why it's a wonderful location for listening to an evening jazz concert downtown. On **Wednesday, January 15**, from 6:00 p.m. to 10:00 p.m., the **Othello Molineaux Quartet** will transform the ornate lobby into a jazz lounge, in conjunction with the Miami Jazz & Film Society. (Molineaux is acclaimed for his mastery of steel drums.) Free admission, drinks available; www.gusmancenter.org.

Music Under a Tropical Sky

There couldn't be a better month or venue for listening to music outdoors than Fairchild Tropical Botanic Garden (10901 Old Cutler Rd., Coral Gables) at the second **GardenMusic Festival**, from **Monday, January 6, through Sunday, January 19**. On five of those nights, starting at 7:00 p.m., the chamber music ensemble Sixth Floor Trio will play concerts that range from jazz and bluegrass to classical, often in ways that reveal the origins of each genre, and with guest musicians and singers joining in. A children's concert is scheduled for 10:30 a.m. Saturday, January 18. Table seating costs

\$20; tent seating costs \$10; lawn seating \$5 (with discounts for Fairchild members); www.gardenmusicfestival.com.

Free Time for Miami's New Museum

The long-awaited Pérez Art Museum Miami (PAMM) has finally opened, and it is stunning. Even better, every second Saturday admission will be free. On **Saturday, January 11**, the museum will host a family-friendly teaching workshop, where you can learn about cyanotype, an early photographic process that produces cyan-blue prints, "sun prints," in which images emerge from treated materials exposed to

sunlight. The class will take place outside, on the terrace, with an incredible view of the bay and our burgeoning skyline. Then participants can tour the numerous inside galleries that house the inaugural shows of the museum. It's a true Miami jewel. For details, visit www.pamm.org.

Wild River Trip in the City

The first known signs of human life along the Oleta River appeared about 500 B.C., in camps set up by the Tequesta Indians.

Federal troops used the waterway during the Second Seminole War; Seminole Indians themselves used the river to move from the Everglades to Biscayne

Bay. You can take in this historic waterway with park naturalists during the Oleta River Canoe Tour (1855 NE 135th

BISCAYNE *Times*

Do you enjoy *Biscayne Times*?

Would you like to continue receiving it *free* of charge each month? Here are three things you can do:

- Shop local. Shop our advertisers! Be sure to mention that you saw their ad in the *BT*.
- Call one of our advertisers and thank them for supporting your community publication.
- Send me an e-mail expressing your appreciation. I'll forward it (minus your e-mail address) to the advertisers you specify.



Producing and distributing a high-quality print publication is expensive. That's one reason so many newspapers and magazines have folded in recent years.

Your regard for *Biscayne Times* is proof that print is still alive, and we're very grateful for your support.

Thank You!

Jim Mullin, publisher / editor · jim.mullin@biscaynetimes.com

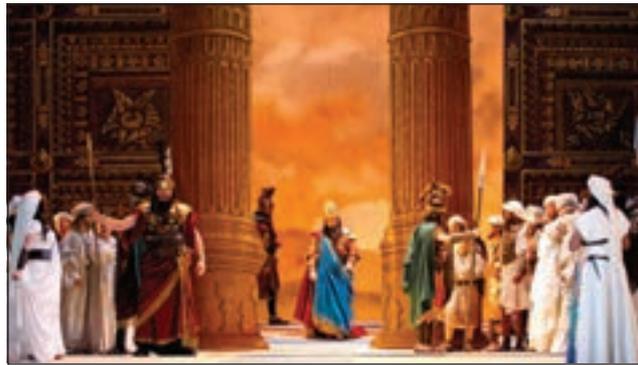


Culture: EVENTS CALENDAR

St., North Miami) on Sunday, January 12 starting at 10:00 a.m. You'll paddle through more than history; the area is filled with wildlife, from osprey to manatees. The Eco-Adventure tour costs \$28; www.miamidade.gov/ecoadventures.

We Are Deco

Art Deco style remains the hallmark of Miami Beach, thanks to the terrific work of locals who insisted on preserving much of the architectural heritage of the post-World War I era. But that era is known for other treasures, too, including Scrabble and Monopoly, and Legos and Lincoln Logs. Shirley Temple, Mickey Mouse, and Superman captured kids' hearts at the time. This year's **Art Deco Weekend** from **Friday, January 17, through Sunday, January 19**, pays homage to that history. The theme, "Art Play," will reflect "history's most playful time." Musical highlights include performances from Doug Wimbish and the Art Deco All-Star Band, backing jazz singer/guitarist Allan Harris. The event is sponsored by the Miami Design Preservation League, 1001 Ocean Dr., Miami Beach. For tickets and tour times go to www.artdecoweekend.com.



Songs of Love and Exile

The background to Verdi's tragic opera *Nabucco* might top the anguish meter, as it takes place as the Jews are expelled from Babylonia, watch as their Temple is destroyed, are sent into exile, and become slaves — oh, and there is love story in there, too. From **Saturday, January 25, through Saturday, February 1**, the Florida Grand Opera will re-create this ancient story with elaborate sets at the Arsht Center for Performing Arts (1300 Biscayne Blvd., Miami) at various times; tickets range from \$25 to \$133; www.arshtcenter.org.

The Play Children Can Believe In

Few children's tales are as enduring as that of *Peter Pan*, the flying boy who never grows up, whose world is populated by friends like Wendy and Tinker Bell, but also the evil Captain Hook. The touring version that comes to the Aventura Arts & Cultural Center (3385 NE 188th St., Aventura) on **Thursday, January 23**, for two matinees, at 10:00 a.m. and 11:45 a.m., is set in old London as the cast of kids retell the story of the ultimate world of make-believe. Tickets cost \$10; www.aventuracenter.org.

Dance + Theater = Novel Night

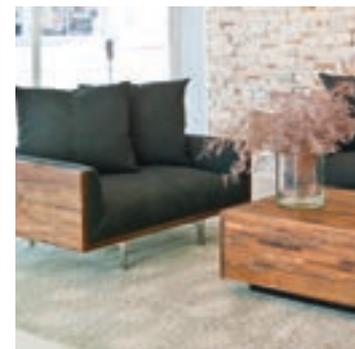
Renowned choreographer and dancer Nora Chipaumire returns to Miami with

a dance-theater performance based on the life of the late great South African singer Miriam Makeba, nicknamed "Mama Africa" (Chipaumire is a native of Zimbabwe). *Miriam* explores the tensions "between public expectations and private desires, between selflessness and ambition, and between the perfection and sacrifice of the feminine ideal," and is a co-presentation of Miami Light Project and MDC Live Arts. The original score is from six-time Grammy-nominee Omar Sosa. On **Friday, January 24, and Saturday, January 25**, at 8:00 p.m. at the Light Box at Goldman Warehouse, 404 NW 26th St., Wynwood. Tickets \$25; www.miamilightproject.com.

To Catch an Outdoor Screen

The famed cat burglar (Cary Grant) has retired to mind his own business in the south of France — until more jewels and Francie (Grace Kelly) tempt him again in the Hitchcock thriller *To Catch a Thief*. The 1955 classic will be screened in one of the ultimate local theaters: in the park in front of the huge outdoor wall of the magnificent New World Center (500 17th St., Miami Beach), as part of the Cinema Soundscape Series, at 8:00 p.m. **Wednesday, January 29**. It's free. Bring blanket, beach chair, refreshments; www.mbculture.com.

Compiled by BT arts editor Anne Tschida. Please send information and images to calendar@biscaynetimes.com.



ELEMENTO

FURNITURE



NOW OPEN IN MIDTOWN MIAMI

2691 NE 2nd Avenue, Miami, FL 33137
786.600.3910

www.elementofurniture.com

Biscayne Crime Beat

Compiled by Derek McCann

Apple Products Easier to Come By

3900 Block of NE 2nd Avenue

Crumb on Parchment restaurant has been called a hidden gem and a place to be in the Design District. Unfortunately, being so hidden can lead to problems. The owner found the rear door of the restaurant open one morning; this prompted a call to police and their ballyhooed K9 unit. Two Apple iPads and an iPod were stolen from the premises. Perhaps the restaurant's name belies its reliance on high-tech gizmos. We hope they have all the accounting information backed up on old-fashioned paper. It did take a true crumb of a person to take what didn't belong to him.

Prissy and Delicate Thuggery

500 Block of NE 3rd Street

Criminals have all sorts of needs and seemingly will take what they can. Here we have what's called the poor man's score. Victim heard a noise emanating from the bathroom, which jolted her to full attention. She carefully opened the door and found the bathroom window open and all items on the sill missing. She looked out the window and saw those toiletries neatly lined up in a row on her lawn, but with no one in sight. It seems the perpetrator had second thoughts once he heard the victim but had lined up his loot beforehand in a dainty effort to pick just what he needed. No arrests have been made.

Back Shed of Doom

500 Block of NE 62nd Street

It just seems that if one has a back shed, it becomes a veritable smoke signal, inviting our criminal element to stop by. Homeowner made her rounds in the late evening and saw a man in her shed, rummaging through her stuff. We do wonder what valuables can be found in a shed, but that's beside the point. She confronted him, and the thug pushed her to the ground, jumped the fence, and left. It is unknown if any items were taken, but perhaps building a jail in the backyard would be more appropriate for Miami homeowners.

Entering the Criminal Black Hole

401 Biscayne Blvd.

Security guard witnessed a man prying open the door of one of Bayside



Marketplace's kiosks and removing materials. Realizing he'd been spotted, the man ran for it, sprinting westbound and carrying a multicolored bag that likely could have been picked up by GPS. He eventually found an elevator and the doors closed before security could grab him. He was not seen again, but a

25 Different COLORS KitchenAid® Mixers

Blendtec bodum

appart

Unique artful appliances exclusive colors and palettes

141 NE 24 Street
Miami, FL 33137

P. 305.200.3262
F. 786.735.9665
info@appart.us

facebook.com/appartstore

www.appart.us

A gift for you...
Come visit our Store to collect your **FREE BODUM TRAVEL MUG**

Stylish 15 oz travel mug, perfect for your everyday use. Available in Red and Green. One Mug per person or visit. Available while supplies last. You must bring copy of this ad to receive promotion.

Dart Maintenance
Janitorial • Floors • Carpets

CARPET CLEANING

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

SPECIAL OFFER
\$50 OFF
Residential and Commercial Services

*\$100 minimum; Valid on Rug and Floor Cleaning or Window and Pressure Cleaning with this ad.

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

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

CALL NOW FOR A FREE ESTIMATE!

Dart Maintenance is going green along with our affiliation with Brulin Products, and uses green products to protect you and our environment.

305-758-1697
www.dartmaintenance.com

bracelet that probably fell from his bag was recovered. Where did that elevator lead? The police report doesn't say. Has a secret gateway now been found?

Invest in a Spare Key at Home Depot

5600 Block of N. Bayshore Drive

It's nice to have guests stay over, but these visits should not come at the expense of your security. Instead of providing a spare key to her visitor, this victim just left her front door unlocked. Yes, it's a sad state of affairs when we must anticipate that potential crooks will check all the doors in a neighborhood, but that's our reality. Victim was horrified when she arrived home and found items, including expensive jewelry, missing. So not only was the door unlocked, but her bling was in plain view. This just shouldn't happen, but it does every month. Buy a key, and hold off on those new earrings from Zales.

Future YouTube Star?

6000 Block of NE Miami Court

Everyone wants to be a star, it seems, and the people of our great city are not exceptions. Luckily, there are plenty of

cameras around to document their she-nanigans. In the middle of the afternoon, as CCTV cameras rolled, a man entered the victim's porch and was repeatedly asked to leave the premises. This angered the maniac, who lunged toward the owner and began kicking the door, breaking part of the hinges in an attempt to cause havoc. Victim eventually won by closing what was left of the door. Officers arrived on the scene and witnessed the incident. The video? Easy evidence for the jury, and maybe something for 13-year-olds to laugh at once it goes viral.

Just Can't Get Over That Rainbow

600 Block of NE 61st Street

Here's another incident involving those shiny Apple products and an unlocked door. This all happened in about 15 minutes. Victim went to the store and purposely left her door open, thinking she was in Kansas. When she returned, she saw a man leaving her apartment. She screamed, which caused him run and jump the fence (they do that so well). Victim discovered that two Apple computers were taken. Maybe this incident will force victim to seek out a brain, as did the Scarecrow from

Oz, or at least realize that her Yellow Brick Road needs better security.

Future of Social Security

8300 Block of NE 3rd Court

Washington legislators may assure us that all's well, but rumblings by our senior citizens tell us otherwise. While the usual age of a Miami thug is 16 to 24, outliers do exist. Two men in their 60s broke into a home, then turned on the lights in order to grab some loot. (We gather that, at their age, flashlights weren't sufficient.) They rummaged around and carried out a paper bag filled with goodies — that is so old school! They haven't been arrested at press time, but with ageism and dwindling retirement income, it appears that our seniors are turning to entrepreneurship, and tax-free at that.

Time to Phase Out Old Miami Staples

600 Block of NE 80th Street

This has happened before in Crime Beat, and we're sad to write it, but some things no longer work. Jalousies were great way back when, but the new Miami demands strong windows (maybe a moat as well,

filled with rapacious predators). One jalousie was removed from a front door and the thug made entry, stealing what he wanted. While we love the look of jalousies, the criminals have declared victory on this front. At least invest in an alligator; you can put him in the shed.

Yellow Bandits

1600 Block of N. Bayshore Drive

It's hard not having a car in Miami, especially if you're a tourist. This victim hailed a cab, and the driver loaded five bags in the trunk. However, upon arrival at the victim's hotel, the driver only pulled out four bags, then drove off. Victim made multiple calls to the cab company but says he was ignored and did not receive assistance. He told police that the driver had no intention of returning the bag. Hmmm, how does he know that? Maybe he's a lousy tipper? Who knows, as it could be a rogue driver, or perhaps just another rude tourist adjusting to what he believes Miamians should act like. If anything, keep your bags in the back seat.

Feedback: letters@biscaynetimes.com

BRING IN THIS AD FOR
\$29.95
Oil, Lube, Filter & Tire Rotation
 Includes 21 Point Safety Inspection
 On Most Cars

OIL CHANGE

Family owned and operated since 1977.

PLAZA TIRE & AUTO
 305-573-3878
 3005 NE 2nd Ave.
 Complete Car Care
 Lic.# MV06030 MVR94101094

NAPA AUTOCARE CENTER

SPECIALTY LIGHTING & BULBS
 SOURCE | SOLUTION | SATISFACTION

Visit our contemporary Lighting Showroom

Specializing in residential, commercial & industrial lighting products.
 State of the art LED and energy saving lightbulbs.

Landscape Lighting • Energy Saving Products
 Indoor Lighting • Outdoor Lighting • Task Lighting • Recessed
 Surface • Track • Pendant • Fans • Wall Mount • Halogen
 Incandescent • Fluorescent • H.I.D. • L.E.D. • Ballasts

Tel: 305.423.0017
 13611 Biscayne Blvd., N Miami Beach, FL 33181
 Mon-Friday 8:30am to 7pm Sat-10am-5pm
 Web: SpecialtyLightingAndBulbs.com
 Email: Derek@SpecialtyLightingAndBulbs.com

by Derek

Friendly, Shady, Bumpy

El Portal exemplifies restoration ecology — for the birds at least

By **Jim W. Harper**
BT Contributor

In a shaded spot across from an ancient archaeological site, a concerned resident of El Portal posted a notice. Was it a warning about hidden danger or a threat to stay away?

Tacked to a towering oak tree in the front yard, the notice was handwritten on a clear plastic bag, with an item inside, and it read, “Glasses Found.” Sure enough, inside the bag was a pair of black-rimmed glasses. Huh.

Can you believe that such people still exist in Miami? How many people in your neighborhood (including you) would have thrown an abandoned object into the trash?

This neighborly gesture tells you something about the little Village of El Portal: It is a neighborhood set apart. With slightly more than 800 households, El Portal has friendly, eclectic residents, an extensive canopy of mature trees, and even a hill. Yes, *a hill*. A hill in South Florida is as common as trustworthy neighbors.

The hill of El Portal is the oldest designated archaeological site in Miami-Dade County and was dedicated in 1925.

The Daughters of the American Revolution planted a sign here in 1949, and today the site is called the Sherwood Forest Indian Mound.

Tequesta Indians lived here centuries ago and used it as a shell midden and burial site. Nearby on private property exists a small cave that was likely carved by the natural Little River before it was channelized into its modern form.

This Indian Mound was also the highest point in the county before it was raided for building material. Today the mound is not much more than a bump in a circular road, surrounded by houses with lush landscaping. With no curbs or public parking, the only means of access is by foot.

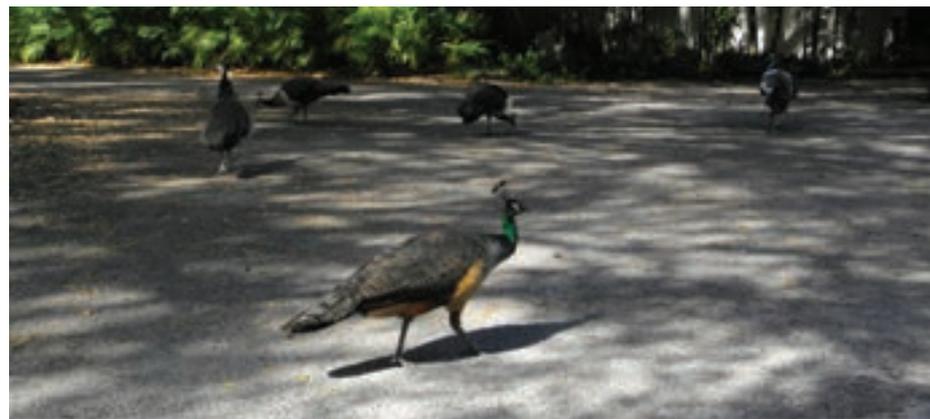
This area in the village’s southeastern corner is not very car-friendly, as it features very narrow and winding streets that discourage quick commutes. It is, however, signature El Portal: friendly, shady, bumpy.

Does it become creepy at night? “I’ve never heard of any bad vibes,” says Eugene Donaldson, a resident of the Indian Mound’s circle since 1983. He says the village has remained very stable for 30 years.



BT photos by Jim W. Harper

The Sherwood Forest Indian Mound is centuries old and was once the highest point in Dade County.



The entire Village of El Portal is a designated bird sanctuary, which means peacocks roam fearlessly.

“Change is only in the sense of new, younger people coming in,” he adds. “El Portal was historically the place where property values least went up and least went down. People move here to live here. And that’s fantastic.”

In December, Donaldson participated in the area’s annual tradition of decorating a Christmas tree that neighbors place on top of the mound. “It’s just a spontaneous gathering in this area,” he says.

The Christmas tree, propped up by two cement blocks, was not particularly attractive, but the story behind it makes you feel that Charlie Brown may have been involved. The mound itself lacks visual appeal, but the story behind it sends the imagination running wild. The way of life of the lost Tequesta tribe is one of Florida’s greatest mysteries.

Many drivers know El Portal from its “Bird Sanctuary” signs and the peacocks that can be seen walking across the roads. Longtime resident Donaldson says the burgeoning peacock population is relatively new, but the village’s longstanding protection of its trees has attracted a constant flow of tropical and migrating birds.

The village’s southern border along the Little River logically attracts bird gatherings, and properties around the Indian Mound feature one of the area’s best collections of mature oak trees. But otherwise this small scrap of land functions as an oasis surrounded by concrete or grass jungle. Bordered north and west by the manicured homes of Miami Shores and sliced on the east by the FEC railroad and Biscayne Boulevard, El Portal is northern Miami-Dade’s version of Coconut Grove, without the commercial element.

The Village of El Portal may appear green, but in reality, its public park space is minuscule. Each of the three parks within El Portal — the Indian Mound, Sherwood Forest, and the Tot Lot — measures only about one-tenth of an acre, for a total of three-tenths of one acre of park space. There is no public space for any field sports.

For the village’s sport of choice, bird watching, a pleasant location is Sherwood Forest Park. Renovated last year, it is located one block west of the Indian Mound.

Sherwood Forest Park was apparently the former location of a factory

PARKS OF EL PORTAL

Park Rating

500 NE 87th St.
El Portal, FL 33138
305-795-7880
Hours: Sunrise-sunset
Picnic tables: Yes
Barbecues: Yes
Picnic pavilions: Yes
Tennis courts: No
Athletic fields: No
Night lighting: Yes
Swimming pool: No
Playground: Yes



The Daughters of the American Revolution erected this plaque in 1949.

that made flour from the native coontie plants, established in 1843 by Alva Woods and likely run by the pioneering Jones Brothers (not to be confused with the Jonas Brothers). No marker attests to this history.

While quaint, the park features mostly exotic plants, missing an opportunity to provide more native berries and seeds for this village of a bird sanctuary. Under shady trees, a concrete, three-tiered, traditional fountain trickles with clear water that should soothe the early and the thirsty bird alike.



Sherwood Forest Park sits on a triangle of land near NE 2nd Avenue.

The third and least attractive of El Portal's parks is the Village Tot Lot, located behind the village community center. While completely functional, the lot's two best assets are apparently off limits. Climbing the mature ficus or oak tree is against the park's official rules.

With its eastern fence bordering the railroad tracks, tots could get a big scare from time to time. But it's mostly quiet. Under a tree and a pavilion, a few picnic tables beckon with relaxation beside



The village tot lot is functional and well-maintained, but a little boring.

the rails. A dusty barbecue grill could handle a neighborly cookout.

El Portal's dense but green neighborhood exemplifies the philosophy of restoration ecology, which places nature and civilization on equal footing. For the birds at least, it is saying that, yes, we can all live together.

Centuries ago the hill here marked the edge of where humanity stood on solid ground. "Everything west of here was Everglades," notes resident

Donaldson. "It's pretty incredible to think about."

It's also pretty incredible to think that he lives in a friendly neighborhood called Sherwood Forest, bordering the City of Miami. Although lacking a Robin Hood character, this neighborhood's history tells a tale of former ways of life, stolen and buried forever.

Feedback: letters@biscaynetimes.com

Can't see your doctor?
Have an injury or accident?
Need weekend or evening care?
Uninsured?
No Problem.

**Urgent Care Medicine.
It's What We Do.**

Fast • Professional • Affordable • Health Care

Laceration Repair & Wound Care • Auto Accidents • Cold & Flu • Nausea & Vomiting
Diarrhea • Ear, Nose & Throat Infections • Rashes & Allergic Reactions • Migraines
Women's Health • Fracture Care & Splinting • Sprains & Strains • School Physicals

305-603-7650

Mon-Fri 9am-8:30pm | Saturday 10am-7:30pm | Sunday 10am-5:30pm

9600 NE 2nd Ave., Miami Shores, FL 33138

Serving the Medical Needs of the Community Since 2009

Medi-Station
Urgent & Walk-in Medical Care



Co-kee, Anyone?

How I came to appreciate the Zen of coquí

By Wendy Doscher-Smith
BT Contributor

So there I am, standing on the trail path in El Yunque National Forest, a tropical rainforest about an hour's drive east of San Juan, Puerto Rico, surrounded by giant ferns, ancient trees, and undergrowth. Ahead of me is a little bridge, wet with waterfall spittle, and beneath the bridge lie rocks in varying shapes, sizes, and flesh-slicing potential that glisten indifferently.

I don't generally regard waterfalls in terms of their flesh-slicing potential. But that doesn't erase the fact that the rocks at the base of this little miracle of nature make a lubed-up sea lion look parched

— and, in the way that the sea lion considers a salmon its dinner, those rocks know no mercy for human flesh. (I don't think, anyway. I mean, why would they?)

Still, lots of travelers and locals hike the trail to take a dip in the plunge basin of La Mina Falls or stand under the roaring runoff, much like two *turista* boys I watch screeching and flailing as the frigid downpour crashes onto their heads. (Ah, to be young, dumb, and immune to thoughts of mortality.)

Then there's the flash flood warning sign. That cheery reminder, just to my right, looms above me in an area that took 30 minutes to reach on a "moderate" hike. (Hint: the term *moderate* is open to interpretation.) Thus, flood escape is not an option. Sure,



BT photo by Wendy Doscher-Smith

I may worry about these things. But I'm neurotic, prone to imagining the worst-case scenario at all times, and perhaps most important, I'm not a coquí.

The coquí, a brown tree frog measuring less than two inches long, is the unofficial national animal of Puerto Rico. It must

really like the sound of its name because the only sound a coquí knows is "cō-kee."

All night and when it rains, the incessant *cō-kee, cō-kee cō-kee* mating chant echoes across Puerto Rico. The *cō* is a warning to rival males and the *kee* is an invitation to females. The sound likely



calling all artists!

apply for the 2014-15 sandbox series by february 14, 2014

For more information contact: Octavio Campos, SandBox Series Producer
(305) 751-9550 x 260 • octavio@mtcmiami.org

sandbox series

Supported by a generous Knight Arts Challenge Grant from the John S. and James L. Knight Foundation, the SandBox Series gives artists an opportunity to create, rehearse, and perform new work and teach classes for the community.





juraj kojs
composer
signals
feb 14 – mar 1, 2014



juan c. sanchez
playwright
paradise motel
mar 28 – apr 12, 2014



carlota pradera
choreographer
bare bones
june 13 – 28, 2014

Monsignor Edward Pace High School

We are PACE!

Partners
Academics
Catholic
Empowerment





Entrance Exam

Saturday, January 25th at 8am

Sign up today - space is limited!

- A beautiful campus on 44 acres
- A safe & disciplined environment with an exceptional & highly qualified faculty
- 56 Dual Enrollment Credits with FIU & St. Thomas University
- 18 Advanced Placement Courses
- First 1:1 iPad Program in a completely digital learning environment
- Signature Academies in the areas of Emerging Computer Technologies, Health & Science, Mass Communications, and Visual & Performing Arts
- Over 100 extra-curricular activities and athletic programs
- 100% graduation rate

Contact our Admissions Office at
305-623-7223, ext. 342 or visit:







@PaceSpartans

15600 NW 32nd Avenue
Miami Gardens, FL 33054

served a lazy biologist well, since the name is clearly an onomatopoeia. Guess it beats Itty, Bitty, Chirpy Head.

Here's the thing about the coquí. Now, I don't have anything to support this, but I'm quite certain that a coquí, despite not knowing how to swim, doesn't mind living year-round in flash flood zones and near raging waterfalls. Drowning is not a concern. In fact, I feel quite certain that the coquí never worries about anything.

"Don't worry, be happy" should be the coquí's theme song, and its call to arms. Actually, that might be "Don't worry, be co-keeee!"

There are 16 varieties of coquí, all endemic to Puerto Rico. Nine of them live in El Yunque. They need to stay there, too, because that climate is the only one in which they thrive. (Well, they do okay in Hawaii, also; we know this because a few stowed away on shipments of plants bound for Hawaii, and once there, made more coquí. Now considered an invasive pest, eradication programs are in place to kill them in awful ways.

I find myself wondering just what kind of sociopath kills a tiny tree frog.

What do these people eat for breakfast, their young?

Perhaps not totally unrelated, I'm the first to admit that it does make sense to dislike a human version of a coquí. Pollyanna types annoy me; the endlessly cheery, chirping human is guaranteed a spot on my own eradication list. However, the coquí is an amphibian. Thus, all is forgiven.

Hurting a coquí is akin to mugging the sun, and anyone who does so should be beaten into mofongo (the plantain-based Puerto Rican specialty) meat with a *pilón*. Whap! Whap! Whap! The one exception to this rule is the ever-curious, coquí-licking canine.

While in the El Yunque gift shop, where I purchased many things coquí, the cashier explained that she must retrieve coquí from her dog's lapping tongue, and rehydrate them under a faucet before setting them free.

See, the coquí doesn't drink water. In one of nature's great ironies, it survives by absorbing water through its skin. If the coquí's skin becomes dry, the thing can't just snatch the nearest Lubriderm and ChapStick.

Well, as you can imagine, this coquí protection job morphs into a career rather

quickly in the coquí-heavy area where the roaming dog lives. Luckily for the resident coquí, the dog's owner likes them.

I asked if the coquí posed a threat to the dog because of poisonous skin excretions (thinking of Miami's bufo toad), and the park employee's eyes bugged out, roughly resembling the size of the coquí's throat bubble. "No!" she exclaimed. "Nothing in this jungle is dangerous!"

Frankly, I call BS on that absolute because I spied a book on poisonous plants in the very same gift shop. Plus, there's the chance, although it's small, of running into a Puerto Rican boa. The rarely seen constrictor is not often seen but hangs out in trees. Comforting! Just because it's not easy to find these snakes doesn't mean they aren't there. Some people probably spot them, only to be squeezed and swallowed alive, and whole. This might explain why there aren't many sightings. Also, let's not forget about those flash flood warning signs. (For no particular reason related to the constrictor. Just don't forget about them!)

Back to the coquí. Only the males sing the famous mating song (it's rumored that some can vary their pitch and salsa dance

to get the most action from the ladies.) Yes, even frogs need to keep the romance alive. Variety is the spice of life and all.

Setting aside the requirement of remaining landlocked, the coquí are oddly adaptable. For example, the resort where we stayed hosted coquí aplenty. On Saturday night, as the poolside music began booming, the coquí got hopping.

At first I was worried for my fine froggy friends. Surely they're too delicate for such rambunctious tomfoolery. Then I heard it. Just one at first, and then many coquí strong: The usual cute and inquisitive *co-kee* was replaced by some maniacal mating call, an energetic *KOH-KEEEE!!!* The coquí even matched the thump of the bass: *Coh-Kee! Coh-Kee! Coh-Kee! Co-kee!* (pause) *Co-kee!*

This confused me until I remembered I was in the party capital of the United States. The island's unofficial mascot must be able to keep up with the other locals. I suppose the coquí even drink the signature liquor, too. And why not? Rum and *Co-kee*, anyone?

Feedback: letters@biscaynetimes.com

COMPLETE BUSINESS SERVICES

PACK • WRAP • SHIP



T.M.

Est. 1980

Barbara Zeeman & Nancy Goldring

- MAILBOX RENTAL
- 24-HOUR ACCESS
- PACKING SUPPLIES
- NOTARY
- STAMPS
- PASSPORT PHOTOS
- FAX & COPY SERVICE



Authorized Ship Center



Authorized Shipping Outlet



Authorized Shipping Center

12555 Biscayne Blvd.

North Miami, FL 33181-2597

Tel: 305-895-6974 | Fax: 305-891-2045

Email: ppspost@earthlink.net



UNITED STATES
POSTAL SERVICE®

APPROVED SHIPPER

Give The Gift Of Great Design

DesignShop at 55th Street Station
5582 NE 4th Court suite 7A Miami FL 33137
www.designshopmia.com

The Boom Before the Bust

A view of our past from the archives of HistoryMiami

By Paul S. George
Special to the BT

Miami was at the height of its first great real estate boom in 1925, when this photograph was taken. The boom drove real estate prices sky high, spawned the development of Coral Gables, Miami Shores, and hundreds of subdivisions. It attracted tens of thousands of speculators and new residents to the area. It was a transformational moment, as Miami moved from the ranks of frontier town to

emerging metropolis.

This photograph shows a cavalcade of buses, owned by one of the larger-than-life developers of that era, proceeding east on W. Flagler Street from First Avenue in downtown Miami. Crowds of people bracket the busy thoroughfare, which was the hub of the boom.

Nowhere was the building program more impressive than in downtown's central business district. Visible in the upper left portion of the picture, behind the Australian pine trees, is the rising Dade County Courthouse, which, upon



Photo courtesy of HistoryMiami. X-0198-1 HistoryMiami

its opening in October 1928, was 27 stories and staked a claim as the tallest building south of Baltimore.

In the center-top of the photograph is the Biscayne Building, which, upon its completion in 1926, became a major office building. On the right-hand side of the photograph is the lawn in front of Miami City Hall.

The boom collapsed in 1926, the result of a host of factors, sending the area into a severe recession, exacerbated by the killer

hurricane of September 1926, which took the lives of more than 100 Dade Countians, and left thousands homeless. It would be two decades before a spreading prosperity would lift the area again.

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

Feedback: letters@biscaynetimes.com

South Florida  Associates, P.A.

**EAR, NOSE, AND THROAT SPECIALISTS
NOW IN THE BISCAZYNE AND BRICKELL AREA**

- General ear, nose, and throat problems
- Hearing loss and hearing aids
- Voice and swallowing issues
- Sinus pain, pressure, and congestion

WE ACCEPT MOST INSURANCE PLANS
Call 305-667-4515
FOR AN APPOINTMENT

PHYSICIANS
Edward Hillman, M.D., Frank Kronberg, M.D.,
Anish Parekh, M.D., Eugene Rivera, M.D.,
Richard Vivero, M.D.



Convenient validated garage parking.
Entrance on NE 2nd Avenue.

SOUTH FLORIDA ENT ASSOCIATES, P.A.
1440 Biscayne Blvd., Suite 214, Miami, FL 33132

Stand Alone Devices

Radio RA

Homeworks QS

Window Treatment





5120 Biscayne Blvd.
305.757.5001
info@planetlighting.net
Hours: 9am to 6pm

Compost Your Container Plants

Stock up on some sand, too

WBy Jeff Shimonski
BT Contributor

This past month I've been planting vegetables, condiments, and various spices at home in anticipation of a bumper crop in the next couple of months. No home kitchen should be without its own supply of great-tasting organic vegetables, and I certainly intend to use as much space as possible in my own home landscape.

I've been planting everything into containers so that the plants are less vulnerable to snails and other ground-dwelling pests. It is also easier this way to control the competition from nearby plant roots, which would certainly grow to take advantage of the great soil and extra moisture retained in the organic matter.

I tested this method a few years ago when I had to plant an organic garden from a bare landscape. I bought large containers and sank them about halfway into the ground for stabilization, and then filled them with compost from a South Florida supplier.

I'd never purchased compost from this supplier before, and I was quite pleased with the quality of the product after the dump truck had deposited its load. This was *very* nice compost. It was "finished," meaning that the pile didn't heat up (it wasn't actively decomposing), and when I grabbed a handful and squeezed it, water didn't spill out between my fingers. It also

didn't maintain its compressed shape but crumbled a bit, which is another good sign to check for.

Now, five or six years later, this compost is still producing nice vegetables, although there are fewer of them because the soil hasn't been replenished with more compost and the available nutrients are being used up.

Instead of buying a truckload of compost, which would be far too much for my garden, I went to a local garden center and bought several bags of organic compost. The bags had nice color photos of healthy plants, so I was certain I was purchasing a good product.

I hauled the heavy bags home and into my backyard, got everything together, and started opening them to fill my planters so I could begin planting. To my great disappointment, the compost had certainly not been finished before it was put into the bags. It was mucky and held a lot of water. Nonetheless, I planted sweet potatoes and various other plants into it, just to test it — and whenever it rained, the soil grew waterlogged. I ended up losing all those plants.

So I went back to the garden center, bought another brand of compost, again with great color photos of healthy plants on the bag. This time I also bought several bags of coarse sand. When I got home and opened the bags with the compost, I found a better product, but it still wasn't as "finished" as it should have been.



BT photo by Jeff Shimonski

Tasty green peppers, grown at home.

I'd anticipated this, which is why I mixed the compost with the sand at a ratio of approximately 50:50. The plants are now growing well, and we're already harvesting some when recipes call for something fresh from the garden.

Whether we're growing vegetables in containers or trees in the landscape, we must pay attention to what's happening underground. Often I can look at the top of a tree's canopy and note that a portion or even all of the branch ends are looking thin, in terms of the foliage. That is usually a symptom of a problem underground that is affecting the roots.

It's critical that roots have access to oxygen, nutrients, and moisture; when the soil has been compacted or waterlogged, the roots will die. When this happens to small plants in containers, the result is almost immediate. When it happens to a large tree, it means death to the tree as well, though the process can take years. Even so, the symptoms will almost always be visible to a knowing horticulturist.

Recently I was inspecting a new construction site and noticed that the

workers were throwing about a wheelbarrow load of some type of organic soil into the holes they were digging for the installation of trees. They reminded me of the practice I followed years ago, when I was in college and working for a landscape company.

I'd asked my boss why we were doing that, and he'd said it was to provide nutrients for the plant (or tree) — and we always followed that up by adding fertilizer on top of the root ball, once the plant was in the ground.

Stop! Current industry best-management practices and standards, all based on some good research and science, tell us this is a waste of time and money. And my personal experience tells me that all this extra stuff thrown into a hole is literally just that — money thrown into a hole.

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

Feedback: letters@biscaynetimes.com

FREE TRAPPING WITH SERVICE!!!

- Trapping
- Tree Wraps
- Anti-Hole Barrier
- See Wall Barrier
- Site Monitoring
- Foliage Control

IGUANAS TAKING OVER?

Call for **FREE ESTIMATE**
855-525-5656

Belle Aquarium and Garden Design

Aquariums • Ponds • Water Features • Zen Gardens • Butterfly Gardens • Vegetable Gardens • Florida Naturals • Decorative Paths • Outdoor Fire Pits and more.

Let us liven up your space.
Full design, installation, and maintenance services.

786-718-6487 www.belleaq.com

Celebrate Our Local Roots

Growing your own food own shouldn't be illegal

By Jim W. Harper
BT Contributor

“City Forces Homeowners to Destroy Veggie Garden” is an animated video, posted online by the national nonprofit Institute for Justice, about a couple living in Miami Shores (www.ij.org/FIVeggies). Guess what the Village Beautiful made them do?

The couple, Hermine Ricketts and Tom Carroll, wanted to grow vegetables in their front yard, as they've done for the past 17 years. Miami Shores says the garden violates city code, which was amended this past May to prohibit such gardening practices; they apparently aren't in keeping with village aesthetics.

Shores officials also threatened to fine the couple \$50 per day, at which point Ricketts and Carroll ripped out their vegetable garden and planted a plastic flamingo in its place, which is acceptable.

The offended couple also joined forces with the Institute for Justice and filed a lawsuit on November 19 against the city, accusing it of violating their civil rights.

Are Miami Shores bureaucrats truly afraid of “ugly” vegetables?

Aesthetics aside, the central issue here is the right to grow one's own food. This right needs protection in highly urbanized areas like ours. Local produce isn't easy to find.

Lori Cooper-Rider of El Portal, who essentially lives across the street from Miami Shores, spent an experimental year eating only local produce (and nearly starving in the summer) before replanting her entire yard into an edible garden. It looks great and tastes even better.

Growing your own food is similar to generating your own electricity: The powers that be may not like it, but it gives you a sense of freedom. Environmentally, it's a best choice.

The local food movement spawned the *New Oxford American Dictionary's* Word of the Year in 2007: *locavore*, a person who consumes food produced locally. The more locavores, the better.

More people are waking up to smell the arugula, and business models are following this trend. Cooper-Rider joined me and a few other guests in late November for a culinary experience along the Boulevard that mashes local food with the wisdom of yoga. The Tree of Life Center opened on NE 81st Street last year, a co-production of yogi Giancarlo Solimano and chef Kurt Schmidt.

In addition to daily yoga offerings, the center hosts monthly dinners that blend local or sustainable ingredients with age-old wisdom. November's dinner theme was anti-inflammatory foods. Until then, I didn't know about coconut sugar, which was recommended as an alternative to refined sugar. My favorite part of



the five-course meal was the squash soup, which also contained coconut.

A nurse for more than two decades in Miami, Schmidt says that a culture of poor eating undermines the health of too many of us. He wants to translate his passions for health and cooking into transformational dining experiences.

Personal trainer Adam Wenguer was eating it up. “Kurt's food is incredible,” he said. “It has a different energetic feel. It's like eating knowledge, and it tastes good.”

Eating wholesome, sustainable food represents the antithesis of *Fast Food Nation* — an epithet taken from the name of the influential 2001 book and subsequent documentary film, and which embodies our convenience-store mentality. If it's cheap and easy, we tend to eat it.

As the obesity epidemic among children shows, it tells us that something has gone terribly wrong in the way we live. In almost all other countries, people spend a much greater percentage of their income on food, most of which is prepared at home. Having food prepared by someone else is a luxury we take for granted, and it drives us farther away from appreciating the person who grew that food. Food takes on a sense of anonymity.

Growing food at home or at school is something we should encourage across our neighborhoods. And signs of hope are

emerging. The nonprofit Slow Food Miami chose its first ambassador in 2010 in Michael Schwartz, of Michael's Genuine Food & Drink. The group has given its “snail of approval” to other local restaurants, such as The Federal and Sakaya Kitchen.

While celebrating recently at the restaurant Blue Collar, I learned about a purveyor of local sausage, Proper Sausages. Although I prefer to promote vegetarianism, this venture gives meat eaters a choice far beyond the typical grocery store options of unknown origins.

This is the time of year to feast on local produce. Go to your local farmers market, visit a farm, or order from a Community Supported Agriculture (CSA) provider. Read food labels carefully, and choose the most local and organic options.

Even if you don't care about your own health, let's give the next generation a fighting chance. A place that doesn't allow residents to grow their own food on their own property has lost its way.

Find your way home by eating more from the Caribbean, Florida, and Miami. This is our home. We should be eating it up.

Send your tips and clever ideas to:
goinggreen@biscaynetimes.com.

Feedback: letters@biscaynetimes.com

RealtyPrintandMail.com
Direct Mail Marketing, Exclusively For Realtors

- ANNOUNCE NEW LISTINGS
- ADVERTISE CLOSED SALES
- INTRODUCE YOURSELF TO BUILDING OR COMMUNITY

As low as .39¢ each

Order Your Postcards Today! **305.999.0245**

Send us your message, mailing list & photos... We'll do all the rest.

Jewelry . Clothing . Home Accessories . Books . Gifts

Give a gift to yourself...
or someone you love!

frangipani

www.frangipanimiami.com
TELEPHONE
305-573-1480

2516 NW 2nd AVENUE
wynwood
Next door to the Wynwood Walls

Is Ethnicity Just a Social Construct?

What do we tell our kids when we're really Heinz 57?

By Crystal Brewé
BT Contributor

Yesterday my nine-year-old came home and announced that we had to do a report on "where our family is from." Ugh... Not another one!

Last year there was a "celebrate your flag" parade for which the kids were instructed to make the flag from their country. We were the only family that had to squeeze in 17 flags, including the Catawba tribe of the Carolinas that my family has been claiming roots with for as long as I can remember.

My husband looks ethnically ambiguous; he has a dark olive complexion and a thick brow. Growing up in rural Indiana, people assumed that he was "something" and asked him often. Everyone is always surprised to learn that he is actually Norwegian. His family is full of strong Vikings from the Isle of Bru. You can Google that. It really exists.

So our kids can dress up as Vikings for "costumes of my culture" day and bring a nice platter of lutefisk to the "foods of my heritage" day. It will look delicious sitting between the Peruvian ceviche and the black beans and rice.

Before moving to Miami, no one ever asked me what country I was from. I'm pretty darn white. My family's heritage was largely just hearsay passed down by my full-of-baloney grandfather, who

also passed down his artful gift of exaggeration. There was some British, Irish, German, French, and talk of a sexy, sexy Native American that was probably someone's little secret a hundred years ago. Needless to say, we embraced St. Patrick's Day at full tilt, but none of us was ever really certain what we were.

My mother married a Sicilian when I was a child. His parents were first-generation immigrants, so I was raised with morsels of their culture. I claim this as a part of my heritage since it's the strongest I know. When this is my response to the "what are you?" question, however, I feel like I'm lying. I don't look Sicilian, but I do make a mean meatball and I talk with my hands. But I also feel like an imposter when I download the flag of Palermo for my kids' school project or make a bowl of ziti for their "foods of my heritage" day.

After all, I was just borrowing this culture. Herein lies my conundrum: Can the gift of a culture that my adoptive father gave me be passed down to my kids, now that he is no longer around?

Do we celebrate the culture of our bloodlines or the culture with which we identify? I mean, blood is thicker than water, right?

When the teacher recently sent home a paper doll for Hispanic Heritage Month and instructed the kids to decorate the doll to represent which country our



family is from, I nearly lost it. Being an American transplant in this city is not for everyone, but I love the Latin culture and I think we're lucky to soak it up. I can't help but wonder, though, if it gives our kids a sense of alienation.

To me, ethnicity is a social construct illustrated by cultural affiliation and tradition, but I can't pretend we're Latin. I'm barely good at pretending I'm Sicilian, and I've been doing that all my life.

I was driven to seek the scientific help of the personal genetics company 23andMe. Who needs blood *or* water when you have DNA, right? For just \$99 my husband and I sent in saliva samples that were genotyped to provide personal genetic information, allowing us to trace ancestry along many branches of our family tree. Three weeks after sending in our samples, we received a link that mapped our family history.

You can imagine my disappointment when I realized that not all DNA is created equal. Males have both mitochondrial DNA *and* a Y chromosome, so they can trace both their maternal and paternal

ancestry. Females have no Y chromosome; hence, we're only able to trace our maternal ancestry.

While I was disappointed that science can't resolve my daddy issues, I was in rapture at what the results *did* provide: I am a direct relative of both Benjamin Franklin and Bono! I am 57 percent Irish, some other "nonspecific" northern European stuff, 3 percent sub-Saharan African, and not one iota of Native American!

This means the argument I used at the age of 16, that I should be granted the role of Pocahontas in the high school play because I could "identify culturally," was meaningless. You can imagine my grandmother's surprise to hear that there is scientific evidence of an African ancestor who lived about six generations ago.

Suddenly my family tree has branches that reach back into the prehistoric past, and I can with certainty send my kids to school with corned beef and cabbage for the next "foods of my heritage" day.

Feedback: letters@biscaynetimes.com

For Post-holiday Penny Pinchers

Red, white, and you: Agreeable wine for \$12 or less

By Bill Citara
BT Contributor

*'T*was the night after Christmas,
and all through the house, / Not a
creature was solvent, not even a
mouse; / The credit cards maxed out, the
bank account bare, / I scrounged 'neath
the sofa for loose pennies there.

*Then all of a sudden I heard such a
bustle, / I ran to the window to check out
the hustle; / A giant black limo, an evil
black stone, / Was parked at the curb in
front of my home.*

*Then what to my desperate eyes did
appear, / But a gray-suited banker, his
mouth in a leer; / There was ice in his
manner and greed in his eyes, / And he
glared at me fiercely and let out a cry: /
"Now Visa, now Mastercard, Amex, and
Diners! / More interest, more fees, no
cheer for these whiners!"*

*With that he returned to his black
limousine, / His leer now a grin that
was faintly obscene; / Still, I heard him
exclaim or rather larrup,*

*"Merry Christmas, you sucker, now
time to pay up!"*

So okay, maybe I did have a little too
much brandy in my eggnog. But along
with the holiday hangover of too much
shopping, fruitcake, champagne, and
boozed-up eggnog comes the inevitable
onslaught of credit card bills and bank
statements reminding you that your ac-
count is now roughly the size of a pimple.

In keeping with the post-holiday
spirit, this month VINO decided to shop
even more cheaply than usual, busting
our typical \$12 limit down to \$10. Actu-
ally, it was more complicated than that.
Supermarket and liquor store shelves are
lousy with cheap wines that are insipid
renditions of higher-quality Chardon-
nays, Cabernets, Merlots, and Pinot
Noirs. So we expanded our reach beyond
the usual vinous suspects and tried to
come up with a few wines that were both
a little different and a lot affordable.

They don't come any more different
and affordable than a Romanian wine,
the **2012 Recas La Putere Feteasca
Neagra**. That country's premier red
wine grape, Feteasca Neagra ("Black
Maiden") makes a wine of bracing
fruity-earthy intensity, as the La Putere
certainly bears out. It's a wine of
impressive balance and complexity for
\$10, with layered aromas of toast and
mushrooms, black olives, and black
cherry-berry fruit, all of which carry
over to the palate.

In much the same vein is the lost-
found grape of Chile. The **2012 San
Elias** is an excellent value at \$10, deliv-
ering Carménère's characteristic earthy,
olive-y, black 'n' blue fruit in a big, juicy,
fruit-forward package that begs to be ac-
companied by a rare steak fresh off the
grill or a big slab of barbecued ribs.

Rather more delicate and less fruit-
forward is the **2012 La Vieille Ferme**, a
blend of Grenache, Syrah, Carignan, and

Cinsault from France's Rhone
Valley. Here the smoky, olive-y,
earthy tones take center stage,
augmented by a hint of peppery
spice, which make for a wine of
both subtlety and heft.

Finding a decent, affordable
California Cabernet Sauvignon
isn't easy, but the **2011 Leaping
Lizard Cab** nails both price and
quality. Small-lot fermentation
gives it vibrant red- and black-
cherry flavors, undercurrents of
toast and olives give it complexity,
and relatively low alcohol (12.5
percent) makes it easy on the
palate and ideal for casual sipping.

It's no easier finding decent,
affordable California Chardon-
nay, and though the **2012 Curran
Creek** comes close, it doesn't
quite get the cigar. It does offer
Chardonnay's requisite pear,
citrus, and green apple aromas
and flavors, but while the Leap-
ing Lizard tastes better than
its modest price tag, the Curran Creek
tastes like, well ... cheap Chardonnay.
Not bad, but even at \$8.99, you can prob-
ably do better.

With the **2011 Massimo Sauvignon
Blanc**, for example. It serves up all the
classic tart, bracing, lemon-lime and
gooseberry flavors of Sauvignon Blancs
made in the Marlborough region of New
Zealand but is a little richer, a touch
fuller-bodied. So if you like that style



No vampires were harmed in the making of
the Recas La Putere, available at the North
Miami Beach Total Wine & More (14750
Biscayne Blvd., 305-354-3270) for \$9.99;
ditto the San Elias Carménère, also for
\$9.99. The North Miami Beach ABC Fine
Wine & Spirits (16355 Biscayne Blvd., 305-
944-6525) carries the Massimo Sauvignon
Blanc and Leaping Lizard Cabernet
for \$9.99, as well as the Curran Creek
Chardonnay for \$8.99 and the La Vieille
Ferme for a remarkable \$6.99. And get
the Stellina Pinot Grigio at Publix (14641
Biscayne Blvd., 305-354-2171 and 1776
Biscayne Blvd., 305-358-3433) for \$9.99.

with a bit of restraint, this is the wine
for you. Also crisp, refreshing, and very
representative of its type is the **2012
Stellina di Notte Pinot Grigio**. It's a
mouthful of minerals and citrus and
herbs, as Italian as a testosterone-red
Ferrari, though affordable even to those
of us visited by gimlet-eyed bankers the
night after Christmas.

Feedback: letters@biscaynetimes.com

MFC

MIAMI FINANCIAL CENTER

Accounting and Income Tax

Students,
Singles, or Married
with W-2s

Taxes for just

\$45

*Promotion Expires 4/15/2014

INDIVIDUAL AND
CORPORATE TAXES

Bookkeeping
Payroll
Form New Corporations
Notary Public

Miami Financial Center
 12573 Biscayne Blvd.
 N Miami, FL 33181
 786.329.9950

22 years in South Florida
English & Russian spoken

✓ Self-Employed
✓ Independent
Contractors
✓ Freelancers

Taxes for just

\$115

*Promotion Expires 4/15/2014

BEEP-BEEP! FAST, RELIABLE SHIPPING
NOW IN MIAMI SHORES!

ROADRUNNER PACKING & SHIPPING

Authorized Ship Center

Mailbox Rentals • Copy-Fax-Print
Gift Wrapping • Packing & Moving Supplies
U-Haul Rentals

9480 NE 2nd Ave. Miami Shores, FL 33138

Tel. 305-757-4949 Mon-Fri 8AM-7:30PM Sat 10AM-5PM

MAILBOX
RENTAL SPECIAL

3 Months FREE with 1-year Rental
Get a REAL street address,
not a PO Box!

Into the Growing Season

Food news we know you can use

By **Pamela Robin Brandt**
BT Contributor

With the New Year come all manner of predictions from food writers about the newest restaurant trends, upcoming projects from various chefs, and so on. So no need to bore you with more.

But for all of you who feel like you might scream if you have to read one more description of some trendy eatery's fare as local, sustainable, organic, ad nauseam, or watch one more humorlessly full-of-himself young chef try to win a TV cooking competition with liquid nitrogen-frozen this and that, here's one Tweet you might have missed a couple of months ago from chef Danny Serfer of **Blue Collar** (6730 Biscayne Blvd., 305-756-0366) regarding his future restaurant plans: "Our next project will focus only on nonseasonal, endangered stuff and outdated techniques."

OPENINGS

Verde (1103 Biscayne Blvd., 305-375-8282): At the new Pérez Art Museum Miami, a New American restaurant with a menu emphasizing foods that are local, seasonal, sustainable, and the rest of the modern mantra; see Dining Guide for details. One more thing: Currently the waterfront eatery is lunch only except for Thursday nights, so dinner diners had best reserve. Museum admission is *not* required.

Big Fish (620 NE 78th St., 305-373-1770): Featuring upscale Italian-accented seafood, this renovated space on the Little River is run by Danilo Cacace, one of the guys behind the restolounge Big Fish on the Miami River — in the latter's latter years, after its original time, in the late 1990s, as Catalan-inspired fish joint Big Fish Mayaimi. If chef Andrea Chiriatti's spaghetti alle vongole is available, grab it; the tiny shellfish really are Venice's "true" clams. Also grab a table on the outdoor waterfront deck — formerly small and scary, now totally rebuilt, expensively and expansively.

In Midtown Miami, occupying the former Sustain space but totally renovated, new Italian tapas hotspot **Bocce Bar** (3252 NE 1st Ave. #107; 786-245-6211) shares ownership with Sugarcane Raw Bar Grill next door, and also shares Sugarcane's chef Timon Balloo; see Dining Guide for details. Except this one: Servers say the bocce court out front has been underused so far. Samba Brands Management's concept is "Eat. Drink. Play." The court is real, and it's for you, diners!

iSushi Café (3301 NE 1st Ave. #107, 305-548-8751) brings something long missing to Midtown Miami: a menu similar to those at Japanese take-out joints in both offerings (nigiri and maki combos, sushi party platters, simple small plates like edamame, seaweed, etc.) and prices: low — in fact, considerably cheaper than



Photo: Cendino Terné

supermarket sushi that's been sitting around for days. Bonuses: ambiance that's fast-casual rather than fast food; sushi that's upscale restaurant quality.

From Port of Call Restaurants Group, **POC Modern American Cuisine** (600 Silks Run Rd. #1210, Hallandale Beach; 954-391-7229) is the Village at Gulfstream Park's newest eatery. While the group's other restaurants are "non-traditional" buffets (Eurasian, with snazzier-than-normal dishes), this POC is a sit-down, self-described "tapas-style take on high-end fare." But food is still East/West-inspired, with chef Benjamin Huselton turning out mighty upscale tapas (such as duck breast with foie gras pan sauce) and sushi chef Kevin Z, formerly from Nobu NYC, covering the East with small plates like uni tempura with spicy mango mousse. Note: Lunch fare is simpler, more burgers-and-bentos.

Blackbrick (3451 NE 1st Ave. #103; 305-573-8886). Creative Chinese spot in Midtown Miami from Sakaya Kitchen's Richard Hales; see new Dining Guide listings for details. But here's a little side dish: Hales's Dim Ssam a Go Go food truck is currently catering lunch/early dinner for the Mandarin Oriental,

with a special menu of items from both Blackbrick and Sakaya, until construction is completed on Gaston Acurio's La Mar — the overdue replacement for Café Sambal, now set to open in February.

After more than seven years as chefs at KNR Hospitality Group's upscale glamspot Quattro Gastronomica Italiano on South Beach, the Carro twins, Fabrizio and Nicola, are now working for themselves — on our side of the puddle. With mixologist Cristiano Vezzoli, they've opened **Via Verdi Cucina Rustica** (6900 Biscayne Blvd., 786-615-2870), in Uva 69's former space. While the twins remain involved at Quattro, they're majorly hands-on in Via Verdi's kitchen, crafting remarkably low-priced regional Italian-inspired dishes with personal refinements, like housemade spinach/ricotta gnudi baked in a sea of melted burrata. The pricing is positively inspirational: \$5 antipasti plates, or five for \$23.

Looks like a good year for dining out in BT territory.

Crave more food news? See "Biz-Buzz," page 22. Send me your tips and alerts: restaurants@biscaynetimes.com.

Feedback: letters@biscaynetimes.com

HANNAH & HER SCISSORS
HAIR & ART STUDIO
FOR AN APPOINTMENT 305-772-8426 TUESDAY - SATURDAY

RING IT IN! 2014

611 NE 86TH STREET ~ MIAMI 33138
www.hannahandherscissors.com ~ hanart@bellsouth.net

PROUD LOCAL PURVEYORS OF

HAND MADE
Fresh Sausages

HOUSE MADE
Bacon & Charcuterie

Heritage Pork

FLORIDA RAISED
Wagyu Beef
Chicken & Duck

PROPER SAUSAGES

FINE MEATS
DELICACIES

MON - FRI 10 AM - 7 PM
SAT 10 AM - 6 PM

All of our meat is raised on sustainable organic farms free of antibiotics and hormones

9722 NE 2nd Avenue
Miami Shores 33138
786.334.5734
propersausages.com

Dining Guide

Restaurant Listings

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 288.

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 resto-lounge (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 croquante (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 restoulounge. 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; Asianesque 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

NEW THIS MONTH

MIAMI

BRICKELL / DOWNTOWN

The Island Bistro

605 Brickell Key Dr., 305-364-5512

In the space that was formerly Fabien's, this bistro has near-identical lunch and dinner menus of French-inspired food: Basque-style shrimp pil pil, salmon with beurre blanc, steak au poivre. But there's now an espresso-rubbed steak, too, tie-in to an added Panther Coffee Bar serving pastries and other light bites from early morning. That, plus a new lounge with daily happy hours, makes the place feel less formal and more like a casual contemporary hangout. So do daily specials, including Thursday's "Shells & Bubbles," a bargain seafood/champagne feast. \$\$-\$\$\$

Verde Restaurant & Bar

1103 Biscayne Blvd., 305-375-8282

Located in the Pérez Art Museum Miami, this indoor/outdoor bayfront bistro, a project of restaurateur Stephen Starr, serves elegant, eco-friendly fare to match PAMM's green certification. (Museum admission not required.) Seafood crudos shine: hamachi "sashimi" slices flash-marinated in a subtle citrus/ponzu emulsion and enlivened by jalapeño relish; a sprout-topped, smoothly sauced tuna tartare with lemon and horseradish flavors substituting for clichéd sesame. Light pizzas topped with near paper-thin zucchini slices, goat cheese, roasted garlic EVOO, and squash blossoms virtually define farm-to-table. And doughnuts with Cuban coffee dip are the definitively local dessert. \$\$-\$\$\$

MIDTOWN / WYNWOOD / DESIGN DISTRICT

Blackbrick

3451 NE 1st Ave. #103; 305-573-8886

Inspiration for the Chinese food at this hotspot came from authentic flavors Richard Hales (from Sakaya Kitchen) encountered during travels in China, but the chef's considerable imagination figures in mightily. Example: Don't expect General Tso's chicken on the changing menu. The General's Florida Gator, though, is a distinct possibility. Dishes less wild but still thrilling, due to strong spicing: bing (chewy

Asian fusion small plates. Highlights include tastebud-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 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. \$\$

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. \$\$\$

Chinese flatbread) with char sui, garlic, and scallions; two fried tofu/veggie dishes (one hot, one not) savory enough to bring bean curd maligners (and confirmed carnivores) to their knees. \$\$\$-\$\$\$

Bocce Bar

3252 NE 1st Ave. #107; 786-245-6211

A bocce court outside plus interior décor imported from Italy, floor to ceiling, serve notice that this eatery's shareable small plates (salumi/cheeses, pastas, and composed antipasti featuring perfect produce) are thoroughly Italian-inspired. But all are elevated by inventive twists from chef Timon Balloo, of adjacent SugarCane. Vegetarian dishes especially impress: creamy polenta with a poached egg, savory rapini, and shaved truffle; crispy artichoke with mustard-seed aioli; Thumbelina carrots with mascarpone and "pistachio granola," a dish that magically makes the common root veggie a mouthful of wonderfulness; 25-year-aged balsamico ice cream. \$\$\$

SuViche

2751 N. Miami Ave., 305-960-7097

As its fusion name suggests, this artsy indoor/outdoor eatery doesn't merely serve a mix of Japanese sushi and Latin ceviches but a true fusion of both, largely owing to signature sauces (many based on Peru's citrus/creamy acevichado emulsion with Japanese spicing) that are applied to sushi rolls and ceviche bowls alike. Additionally there are some popular Peruvian-fusion cooked dishes like Chifa (Peruvian-Chinese) lomo saltado, served traditionally, as an entrée, or creatively in springs rolls). To add to the fun, accompany your meal with a cocktail from Miami's only pisco bar. \$\$\$-\$\$\$

UPPER EASTSIDE

La Tour Eiffel

7281 Biscayne Blvd., 305-754-0014

This cute restaurant/crêperie serves three meals, from traditional French breakfasts of croissants/baguettes and jam, or heftier ones including pain perdu (real French toast), to dinners featuring a chef's special \$28.90 two-course meal of classics: country pâté, Provencal fish soup, bold boeuf bourgignon, creamy-rich poulet à la Normande, a moules/frites that even comes with a glass of muscadet, and many more starter/entrée choices. But definitely don't miss the crêpes, served all day in both sweet and savory varieties — the latter made correctly, for a change, with heftier buckwheat flour. \$\$-\$\$\$

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

THE JAZZ QUARTER

PERFORMANCE BY JAHZEL

SUNDAYS AT BLUE MARTINI

\$75 BOTTLE OF VAN GOGH



900 SOUTH MIAMI AVE. # 250, MIAMI, FL 33130 / 305-981-2583
BLUEMARTINILOUNGE.COM



Dining Guide: RESTAURANTS

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 wild-card. 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. \$\$\$\$

Cipriani

465 Brickell Ave., 786-329-4090

Derived, like all Cipriani family restaurants worldwide, from legendary Harry’s Bar in Venice (a favorite of Truman Capote, Hemingway, and other famous folks since 1931), this glamorous indoor/outdoor riverfront location in Icon has two absolutely must-not-miss menu items, both invented at Harry’s and reproduced here to perfection: beef carpaccio (drizzled artfully with streaks of creamy-rich mustard vinaigrette, not mere olive oil) and the Bellini (a cocktail of prosecco, not champagne, and fresh white peach juice). Venetian-style liver and onions could convert even liver-loathers. Finish with elegant vanilla meringue cake. \$\$\$\$

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 hang-out. 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 to 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 chorizo or lustily garnished with Provencal 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. \$\$\$

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

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 “fdoe”) 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

95 SE 2nd St., 786-425-1990

This fun, locally oriented drive, 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 yuppified 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 foccacia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled asparagus; homemade pastas alla 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. \$-\$\$

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 gyoza) 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 meat market, thanks in part to the flood of freebies that’s a trademark of Manhattan’s Il Mulino, originally run by Il Gabbiano’s owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$\$

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 Miamians encounter such bread – crackling crust outside; moist, aromatic, aerated interior – it’s likely not from a restaurant’s own kitchen, but from La Provence. Buttery croissants and party-perfect pastries are legend too. Not so familiar is the bakery’s café component, whose sandwich/salad menu reflects local eclectic tastes. But French items like pan bagnats (essentially salad 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. \$-\$\$

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-crustéd 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. \$\$\$

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. \$

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

Lunch American Style

221 NW 1st Ave., 305-379-1991

“Tasting the country, one place at a time” is this lunchroom’s motto. We’d recommend bringing friends for a tour of many regions’ favorite foods, most creatively interpreted. They’re also crafted with homemade ingredients ranging from fresh-baked breads to the house-smoked pastrami on a “Big Apple” sandwich. The Naw’lins po’boy (featuring crispy-fried shrimp and horseradish remoulade) is also highly recommended. Try to make room for lowa fritters (mouthwatering fried corn puffs with remoulade dip), too. To accompany: changing craft beers. \$\$\$

Machiya

3252 NE 1st Ave. #116, 786-507-5025

Originally called Machiya Ramen Noodle House, this eaterychanged 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 sturdy. 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 dosa (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. \$-\$\$\$

KITCHEN **305**

LOBSTER MADNESS

WEDNESDAYS



ALL YOU CAN EAT LOBSTER

WITH A CHOICE OF
SOUP OR SALAD & TWO SIDES
DRAWN BUTTER & LEMON WEDGES

OPEN BAR FOR LADIES

9:00PM-11:00PM

\$38 PER PERSON

PLUS TAX & GRATUITY



RESERVATIONS 305.749.2110 WWW.KITCHEN305MIAMI.COM

KITCHEN **305**

STONE CRAB MANIA

FRIDAYS



ALL YOU CAN EAT STONE CRAB

WITH A CHOICE OF
SOUP OR SALAD & TWO SIDES
DRAWN BUTTER & LEMON WEDGES

OPEN BAR FOR LADIES

10:00PM-11:00PM

\$55 PER PERSON

PLUS TAX & GRATUITY



16701 COLLINS AVENUE, SUNNY ISLES BEACH, FL 33160



SIT BOY!

TEACHING AN OLD DOG NEW TRICKS



7030 Biscayne Boulevard - Miami 33138
305 759 3433 - www.DogmaGrill.com

Dining Guide: RESTAURANTS

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 Gorenstein 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/lima 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 luxuriant. \$\$\$

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 botobie, 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-ground? Happily, this sushi-boat spot avoids sanitation issues with clear plastic covers, and as for freshness, low prices ensure a steady stream of diners grabbing makis, nigiri, and more as they float by. Highlights include glistening ikura (salmon roe) in a thin-sliced cucumber cup, a sweet-sauced mango/guava/crab roll, and a festively frosted strawberry Nutella dessert maki. \$\$\$

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 Elek 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 light carp roe dip), available alone or on an olive/pita-garnished mixed meze platter. \$\$

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

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 focchi purses filled with fresh pear and gorgonzola. And Sunday's \$15.95 brunch buffet (\$9.95 for kids) – featuring an omelet station, waffles, smoked salmon and bagels, salads, and more – remains one of our town's most civilized all-you-can-eat deals. \$\$

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. \$\$

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. \$\$\$



YAKKO-SAN

AUTHENTIC JAPANESE CUISINE

SPECIALIZING IN REGIONAL JAPANESE CUISINE
 FOCUSING ON SMALL TAPAS-LIKE PLATES YOU WILL NOT FIND ANYWHERE ELSE.

- FULL BAR -

BUSINESS HOURS:
 12PM-3AM EVERY DAY

305-947-0064

3881 NE 163RD STREET,
 NORTH MIAMI BEACH, FL
 (INTRACOASTAL 163RD STREET MALL)

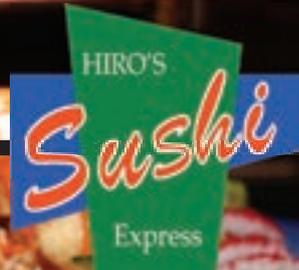
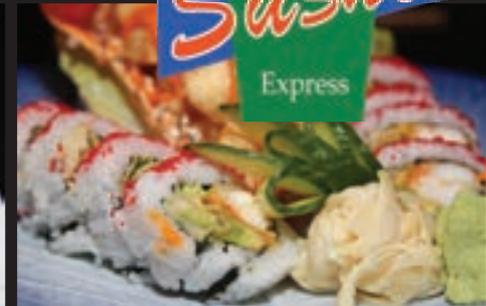
WWW.YAKKO-SAN.COM

NOT AFFILIATED WITH
 HIRO'S RESTAURANT ON 163RD ST.

HIRO'S SUSHI EXPRESS

17040-46 W. DIXIE HIGHWAY
 305-949-0776 OR 305-949-4685
 MON-FRI 11AM-12AM/SAT & SUN 1PM-12AM

- * DINE-IN * TAKE OUT
- * DELIVERY * CATERING



nan|ink photo & design©

CLICK YOUR ONLINE ORDER & GET DELIVERY RIGHT TO YOUR DOOR WWW.SUSHIEXPRESS.COM
 (ALSO LOCATED IN SOUTH BEACH 305-531-6068 AND OAKLAND PARK 954-772-0555)

Dining Guide: RESTAURANTS

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 soffrito butter, chorizo, and manchego. There’s also a thoughtful wine list and numerous artisan beers on tap. \$\$\$

Rosa Mexicano

900 S. Miami Ave., 786-425-1001

www.rosamexicano.com

This expansive indoor/outdoor space offers a dining experience that’s haute in everything but price. Few entrées top \$20. The décor is both date-worthy and family-friendly – festive but not kitschy. And nonsophisticates needn’t fear; 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. \$\$\$

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 wash 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 hardboiled 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? \$\$

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 chilli, 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 FonZ 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 Sandoval, 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. \$\$\$-\$\$\$\$

Trapiche 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 swelegant, 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 “resto-lounge” sounds too glitzy. Think of it as a neighborhood “bistro-lounge.” The food is mostly modernized Italian, with Latin and Asian accents: a prosciutto-and-fig pizza with Brazilian catupiry cheese; gnocchi served either as finger food (fried, with calamata olive/truffle aioli), or plated with orange-ginger sauce. But there are tomato-sauced meatballs with ri’gawt for Grandpa Vinnie, too. \$\$-\$\$\$

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 Starwatt), 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 burstingly 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 Japoneso 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 restoulounge 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 ambience and Italian-American comfort food evoke the neighborhood red-sauce joints that were our favored hangouts growing up in NJ’s Soprano 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. \$\$\$

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 figgiutto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

Buena Vista Bistro

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

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

Buena Vista Deli

4590 NE 2nd Ave., 305-576-3945

At this casual café/bakery, co-owned by Buena Vista Bistro’s Claude Postel, the day starts in authentic French fashion, with fresh breakfast breads, chocolate almond croissants, and other delights. At lunch cornichon-garnished baguette sandwiches (containing housemade pâtés, sinfully rich pork rillettes, super salami, and other charcuterie classics) are irresistible, and a buttery-crusted, custardy quiche plus perfectly dressed salad costs little more than a fast-food combo meal. As for Postel’s homemade French sweets, if you grab the last Paris-Brest, a praline butter-cream-filled puff pastry, we may have to kill you. \$\$-\$\$

The 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 hefy café con leche martinis. But don’t overlook chef Guily Booth’s 12-item menu of very tasty tapas. The signature item is a truly jumbo-lump crab cake with no discernable binder. At one South Beach Wine & Food Festival, Martha Stewart proclaimed it the best she’d ever had. Our own prime pick: melt-in-your-mouth ginger sea bass antichuchos, 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-Emeriil’s) has designed a varied menu to match. Highlights: an astonishingly thin/crunchy-cruste 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 yesteryear’s rustic proteins (including wild game) and

fish fish ALL DAY fish fish ALL NIGHT

MARKET • LUNCH • DINNER • HAPPY HOUR • TAKE OUT • DELIVERY • CATERING • PROVISIONS

HAPPY NEW YEAR!

JOIN US THIS MONTH AS FISH FISH TURNS ONE!!!
ENJOY OUR CELEBRATORY MENU WITH THANK YOU PRICES

STARTERS

CONCH FRITTERS....\$10

Chunks of Conch Gently Battered and Lightly Fried Served with Chipotle Remoulade

SAUTEED CALAMARI PLATE....\$9

Gently Prepared in a Garlic Butter Sauce

ROCK SHRIMP CEVICHE....\$12

Sweet Bundles of Shrimp, Steamed and Marinated in Lime and Jalapeno Juice. Served Amongst Fresh, Seasonal Fruits

THE WEDGE....\$9

Classic Wedge Topped with House Made Bleu Cheese Dressing, Sliced Grape Tomatoes, Slivers of Red Onion and Baby Rock Shrimp

CHEF'S SEAFOOD DELIGHTS

COLOSSAL SHRIMP PLATTER....\$23

Grilled or Lightly Panko Fried. Served with Lime Aioli Sauce and House Made Cole Slaw

CATCH DU JOUR, ANY WAY....\$21

Blackened, Grilled or Broiled. Served with a Small House Salad

CRACKED CONCH PATTIES....\$20

Lightly Fried with Lime Aioli Sauce on the side or Sautéed and Served with Key Lime Butter Sauce

SHRIMP AND SCALLOP SKEWERS....\$30

Two Skewers with Tomatoes, Onions, Mushrooms and Bell Peppers Served over Rice basted with Garlic Butter Sauce

PAN SEARED COD....\$19

With Brown Butter Sauce. Served with Basmati Rice

SURF N TURF....\$42

8oz. Lobster Tail and 8oz. "Teres Major" Tenderloin Steak served with Chef's Mashed Potatoes or Shoestring Fries

FINISHING TOUCH

FRESH FRUIT SKEWERS....\$7

2 Skewers of Pineapple, Watermelon, Oranges, and Fresh Berries with a Chocolate Dipping Sauce



13488 BISCAYNE BOULEVARD
NORTH MIAMI, FLORIDA 33181

786-732-3124
FISHFISHMIAMI.COM

   @FISHFISHMIAMI



HAPPY HOUR ALL DAY
AT THE BAR WITH BIG BAR BITES

OYSTERS/SHRIMP/CLAMS/MUSSELS/SPINACH DIP and more!

LIVE JAZZ ON SATURDAY NIGHTS from 9PM
EXPRESS LUNCH TUES-FRI 11AM-3PM: Under \$20, Out In 40!

Fish Fish All Day/Fish Fish All Night: Tues-Sun Full Menu 11AM-Close, Seafood Market 10AM-Close

Happy Hour at the Bar All Day Every Day. COMING SOON: Open 7 Days

Dining Guide: RESTAURANTS

veggies with preparations that are ultimately refined interpretations of the past: antelope/wild mushroom gnocchi; "French onion soup" with a sort of Gruyère 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. \$

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, aji 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. \$\$\$-\$\$\$\$

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/chicharrón mash with varied

toppings plus garlicky mojo. Housemade snacks are irresistible, too, and great take-out party fare: pork-studded pasteles, similar to Cuban tamales 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 crisped 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. \$\$\$

Enriqueta's Sandwich Shop

186 NE 29th St., 305-573-4681
This Cuban breakfast/lunch old-timer actually serves more than sandwiches (including mammoth daily specials) – and since reopening after a fire, does so in a cleanly renovated interior. But many hardcore fans never get past the parking lot's ordering window, and outdoors really is the best place to manage Enriqueta's mojo-marinated messy masterpiece: pan con bistec, dripping with sautéed onions, melted cheese, and potato sticks; tomatoes make the fats and calories negligible. Accompany with fresh orange juice or café con leche, and you'll never want anything else, except maybe a bib. \$

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 pintxos (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 gelele, 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 house-made pickles. There's a \$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 tripleta 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 tatziki 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

FREE KIDS CUP
with the purchase of any medium or large smoothie

SMOOTHIE KING

Not good with any other offer. Limit one per person per visit. Some restrictions may apply. Valid at these Locations Only EXPIRES 1/31/14

FREE SMOOTHIE
Buy any medium or large smoothie get a FREE small smoothie

SMOOTHIE KING

Not good with any other offer. Limit one per person per visit. Some restrictions may apply. Valid at these Locations Only EXPIRES 1/31/14

\$1.00 OFF
Any Medium or Large Smoothie

SMOOTHIE KING

Not good with any other offer. Limit one per person per visit. Some restrictions may apply. Valid at these Locations Only EXPIRES 1/31/14

GLADIATOR® + LEAN1® CHOCOLATE + PEANUT BUTTER!
UNDER 300 CALORIES • Over 35g of Lean Protein • Only 17g of Carbs • 5g of Fiber

**Coral Gables
NOW OPEN** ↘

3034 Grand Ave
Coconut Grove

1525 Alton Rd
South Beach

2001 Biscayne Blvd
Downtown

12607 Biscayne Blvd
North Miami

18185 Biscayne Blvd
Aventura

2315 Ponce de Leon Blvd
Coral Gables

Dining Guide: RESTAURANTS

at this 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. \$

Limon 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, house-made pastries like lemon-crust-ed 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 "piadenas," 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 EV00. \$-\$\$

Mercadito Midtown

3252 NE 1st Ave., 786-369-0423

Some people frequent this fashionable restolounge, festooned with graffiti-style murals designed to evoke a bustling Mexican street market, just for the dangerously smooth margaritas. But the main must-haves here are tacos, encased in a rarity; genuinely made-from-scratch corn tortillas, small but fatty-stuffed. Of 11 varieties, our favorite is the carnitas (juicy braised pork,

spicy chili de arbol slaw, toasted peanuts). A close second: the hongos, intensely flavorful huitlacoche and wild mushrooms, with manchego and salsa verde – a reminder that vegetarian food need not be bland. \$\$\$-\$\$\$\$

Michael's Genuine Food and Drink

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

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

Mike's at Venetia

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

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

Morgans Restaurant

28 NE 29th St., 305-573-9678

Housed in a beautifully refurbished 1930s private home, Morgans serves eclectic, sometimes internationally influenced contemporary American cuisine compelling enough to attract hordes. Dishes are basically comfort food, but *ultimate* comfort food: the most custardy, fluffy French toast imaginable; shoestring frites that rival Belgium's best; mouthwatering maple-basted bacon; miraculously terrific tofu (crispy panko-crusted and apricot/soy-glazed); even a "voluptuous grilled cheese sandwich" – definitely a "don't ask, don't tell your cardiologist" item. \$\$\$-\$\$\$\$

NoVe Kitchen & Bar

1750 N. Bayshore Dr., 305-503-1000

At NoVe, the restolounge at the Opera Tower condo in NoVe (new nickname for the bayfront neighborhood north of the Venetian Causeway), the food is East-West. Meaning you can get burgers, pasta, and so on, or try the inventive Asian small plates and sushi specialties Hiro Terada originated at his past posts, Doraku and Moshi Moshi: the Atlantis roll (tempura conch with asparagus, avocado, scallions, and curry sauce); spicy, crunchy fried tofu atop 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 bahm mi (with pork belly and foie gras) to down-home butter-milk 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, fiocchi 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 Mixon. Oddly, considering Mixon'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. \$\$\$



Dining Guide: RESTAURANTS

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 exotica or local catches, but all the usual sushi/sashimi favorites, though in more interesting form, thanks to sauces that go beyond standard soy – spicy sriracha, garlic/ponzu oil, and many more. Especially recommended: the yuzu hamachi roll, the lobster tempura maki, and panko-coated spicy shrimp with hot-and-sour Mayo and a salad. \$\$\$

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-licenced 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. \$\$\$

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 housemade noodles with pork belly and sou 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. \$\$\$

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 restorlounge 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. \$\$\$

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 unscenic 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 glitzy to serve anything but politely Americanized Chinese

food. But the American dumbing-down is minimal. Many dishes are far more authentic and skillfully prepared than those found elsewhere in Miami, like delicate but flavorful yu pan quail. Moist sea bass fillet has a beautifully balanced topping of scallion, ginger, cilantro, and subtly sweet/salty sauce. And Peking duck is served as three traditional courses: crêpe-wrapped crispy skin, meat sautéed with crisp veggies, savory soup to finish. \$\$\$

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. \$\$

WTF?!

(Wednesdays, Thursdays & Fridays)

2 for 1 Beers, Margaritas and Sangria • \$2 Tacos

Every Wednesday, Thursday
and Friday from 4-7pm



MIDTOWN

The Shops at Midtown Miami
3201 N Miami Ave., Suite 100
Miami, FL 33127
(305) 576-5463

NORTH MIAMI BEACH

14831 Biscayne Blvd.
North Miami Beach, FL 33181
(305) 949-8800

DOWNTOWN

7 W Flagler St.
Miami, FL 33130
(305) 789-0252

limefreshmexicangrill.com

facebook

twitter

Dining Guide: RESTAURANTS

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

Biscayne Diner

8601 Biscayne Blvd., 305-756-9910

At this architecturally mixed-era diner (signage: 1960s Jetsons; building: 1930s urban-gritty), the menu is equally eclectic. Example: The entrée section includes meatloaf, but the other half-dozen dishes are Italian. Hefty burgers are always terrific. Otherwise, the chef seems most excited by experimentation, so the blackboard's Daily Specials are the interesting way to go, whether the item is an ambitious quail or a fresh-baked old-fashioned pie. If we could stop stuffing ourselves silly on the big, fat, breaded onion rings, we could tell you more. But that's not gonna happen.

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 pastéis to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$

B & M Market

219 NE 79th St., 305-757-2889

Don't let the rustic look of this mom-and-pop Caribbean

market/eatery, or its ungentrified location, scare you. Walk to the kitchen in the back of the market, order, and then either eat-in (at two tables) or take-out some of Miami's tastiest, and cheapest, West Indian food. Celeb chef Michelle Bernstein is a longtime fan of the jerk chicken, ackee and saltfish, and pigeon peas and rice cooked in coconut milk. Rotis rule here; the flatbreads come plain or, better yet, in curry chicken, goat, or remarkably full-flavored vegetarian versions. \$

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, Philly's 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 locro, 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 drummettes 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. \$

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. \$\$\$

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 restolounge, or like anything else in Miami. Forbidding from the outside, on the inside it's like a time-trip to a cabaret in pre-WWII Berlin: bordello-red décor, romantically dim lighting, show-tune live piano bar entertainment, and to match the ambiance, elegantly updated retro food served with style and a smile. For those feeling flush, home-style fried chicken is just like mom used to make – in her wildest dreams. \$\$\$

Metro Organic Bistro

7010 Biscayne Blvd., 305-751-8756

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

Michy's

6927 Biscayne Blvd., 305-759-2001

Don't even ask why Michele Bernstein, with a top-chef résumé, not to mention regular Food Network appearances, opened a homey restaurant in an emerging but far from fully gentrified neighborhood. Just be glad she did, as you dine on white almond gazpacho or impossibly creamy ham and blue cheese 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. \$\$\$-\$\$\$

Big Fish

620 NE 78th Street, Miami 33138 • 305-373-1770
Lunch & Dinner, Mon-Sun, 11AM-LATE

Highlights from our Dinner Menu
created by Executive Chef Andrea Chiriatti

ANTIPASTI

- Blue Tuna Tartar with Avocado in Lemon Sauce...14
- Mixed Seafood in Lemon Sauce...14
- Octopus Carpaccio ...14
- Maryland Crab Cake...14
- Steamed Mussels...14
- Fried Calamari ...14
- Caprese/Buffalo Mozzarella with Organic Tomatoes ...12
- Beef Carpaccio with Mixed Greens & Avocado... 12
- Baked Organic Eggplant Layered with Mozzarella & Parmesan...12

PRIMI PIATTI

- Pappardelle with Shrimp and Zucchini in White Wine Sauce...16
- Linguine with Maine Lobster Meat & Cherry Tomato Sauce ...26
- Gnocchi with Fresh Basil, Garlic, Pine Nuts, Olive Oil & Parmesan ...16
- Tagliatelle with Beef Bolognese Sauce...15
- Spaghetti with San Marzano Tomatoes & Basil...12
- Risotto with Seafood Ragu & Tomato Sauce...22
- Paccheri with Portobello Mushrooms & Parma Ham in a Creamy Truffle Sauce...18

IL PESCE

- Pistachio-Crusted Baked Salmon Filet with Asparagus...22
- Baked Lobster with a Light Butter Sauce...Market Price
- Mixed Seafood Grill For Two with Grilled Vegetables in Lemon Sauce...59
- Poppyseed-Crusted Yellow Fin Tuna Filet ...26
- Baked Mediterranean Sea Bass Filet with Black Olives & Capers...22
- Parsley-Breaded Grouper Filet Sautéed in White Wine & Capers ...24

FREE
Glass of Wine
with each entrée
Good thru 1/31/14

\$10 OFF
Your Check
with minimum \$25
Good thru 1/31/14

Dine inside or out on our
BRAND NEW patio deck
overlooking the Little River!

Dining Guide: RESTAURANTS

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 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 homemade 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 pils at a time. The fare includes homemade 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 focchio pockets with gorgonzola sauce, oysters Rockefeller) to hotter 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, crab rangoons, satays. Desserts range from homey American (NY cheesecake, mini cupcakes) to continental (strawberries melba, homemade Belgian waffles, a shareable chocolate fondue/fruit platter). Actually, some cocktails double as desserts (a Godiva dark chocolate martini) or Asian savories (infused jars of Stoli and lemongrass). \$\$

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, homemade pastas, made daily, remains the main draw for its large and loyal clientele. Choices range from homey, meaty lasagna to luxuriant crab ravioli with creamy lobster sauce, with occasional forays into creative exotica such as seaweed spaghetti, with sea scallops, shittakes, 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, ajiaco, 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 focchio 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 house-made 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 briq (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., 305-752-2363

Formerly members-only, the restaurant/lounge facilities of this classy 1939 club are now open to the public – always, lunch and dinner. Not surprisingly, ambiance is retro and relaxed, with golf course views from both bar and indoor/outdoor dining room. The surprise is the food – some classic (steaks, club sandwiches) but other dishes quite contemporary: an Asian ahi tuna tower; a lavish candied-walnut, poached-pear, grilled chicken salad; and fresh pasta specials. Prices are phenomenal, with dinner entrées \$9 to \$17; drinks average \$3 to \$4. \$\$

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., 786-332-4254

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 travel 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 froo-froo. 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, pillow 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 Guns & Bagels, one can't actually buy a gun here. The nickname refers to its location next to a firearms shop. But there's a lot of other stuff aside from bagels here, including a full range of sandwiches and wraps. Breakfast time is busy time, with banana-walnut pancakes especially popular. But what's most important is that this is one of the area's few sources of the real, New York-style water bagel: crunchy outside, challengingly chewy inside. \$

Bulldog Barbecue/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 à Sucre

899 NE 125th St., 305-891-0123

From the Vega brothers (who pioneered the Design and MiMO

Monday.....	\$4.95
3 Eggs any style served with Homefries or Grits or Oatmeal. Choice of Bagel or Toast	
Tuesday.....	\$7.99
Bacon Omelette served with Homefries or Grits or Oatmeal. Choice of Bagel or Toast	
Wednesday.....	\$8.50
Eggwhite Vegetable Omelette served with sliced Tomatoes or Grits or Oatmeal. Choice of Bagel or Toast	
Thursday.....	\$8.99
Short Stack Pancakes, 2 Eggs, 3 strips of Bacon or 2 Sausage Links.	
Friday.....	\$9.50
Nova, Eggs and Onions with Homefries or Grits or Oatmeal. Choice of Bagel or Toast	

Daily Breakfast Specials

Specials are served Monday thru Friday 6:00am to 11:00am (Excluding Holidays)
All Breakfast Specials include Coffee or Hot Tea or Small Orange Juice





305.892.2435
11064 Biscayne Blvd
Miami, FL 33161
www.bagelsandcompany.com

No Substitutions • No Sharing • Dine-In ONLY

Dining Guide: RESTAURANTS

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 leaden 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 classic comfort foods with some contemporary items as well. Housemade pastas are good enough that low-carb dieters should take a break, especially for the tender gnocchi with pesto or better yet, delicate fagottini – “beggar's purses” stuffed with pears and cheese. \$\$

Chéen-huyae 15400 Biscayne Blvd., 305-956-2808

Diners can get some Tex-Mex dishes here, if they must. But the specialty is Mayan-rooted Yucatan cuisine. So why blow

bucks on burritos when one can sample Caribbean Mexico's most typical dish: cochinita pibil? Chéen's authentically succulent version of the pickle-onion-topped marinated pork dish is earthily aromatic from achiote, tangy from bitter oranges, and meltingly tender from slow cooking in a banana leaf wrap. To accompany, try a lime/soy/chili-spiced michelada, also authentically Mexican, and possibly the best thing that ever happened to dark beer. \$\$\$-\$\$\$

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 worth-the-drive dining destination: Both local and cold-water fish and shellfish, including stone crab and lobster from owners Melynn 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/chipotle scorcher. There are even turkey and veggie variations. Other draws are hand-cut fries, beer-battered onion rings, a top-drawer beer list, budget-priced combo specials, conversation-friendly acoustics, and a South Beach rarity: free parking. \$-\$\$

Giraffas 1821 NE 123rd St., 786-866-9007

Festooned with eye-poppingly colored panels and giraffes – subtler but everywhere – this first North American branch of a wildly popular, 30-year-old Brazilian fast/casual chain is the flagship of a planned 4000 U.S. Giraffas. Given that the steaks, especially the tender, flavorful picanha, rival those at the most upscale rodizio joints – and beat the sword-wielding grandstanders for custom cooking (because staff asks your preference) – we'd bet on giraffe domination. Overstuffed grilled sandwiches, salads, even tasty veggie options are all here, too. The cheese bread is a must. \$\$

Happy Sushi & Thai 2224 NE 123rd St., 305-895-0165

Grab a booth at this cozy eatery, which serves all the expected Thai and sushi bar standards, including weekday lunch specials. But there are also delightful surprises, like grilled kawahagi (triggerfish) with seasoned Japanese mayonnaise. This intensely savory/sweet “Japanese home cooking” treat satisfies the same yen as beef jerky, except without pulling out your teeth. Accompanied by a bowl of rice, it's a superb lunch. For raw-fish fans, spicy, creamy salmon tartare (accompanied by hijashi 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 longtime 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 sauce-drenched veal piccata with capers and artichokes. There are surprises not found at old school red-sauce joints, too, like lunchtime'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 mojarrito lechon asado, topped with onions, and juicy ropa vieja are translated on the menu, not the plate, and fancier creations like pork filet in tangy tamarind sauce seem universal crowd-pleasers. \$\$\$

King's Chef 476 NE 125th St., 305-895-7878

While authentic Chinese fine dining fare is best eaten fresh from the wok, Chinese take-out is almost a separate genre with its own standards – prime being how its tantalizing scent fills the inside of your car. Even basic bargain-priced Szechuan beef combination platters from this humble establishment do that so well, you'll find yourself taking the long way home. There are surprises one wouldn't expect, too, including a wide variety of tasty tofu dishes – spicy ma po, General Tso-style, honey garlic, many more – and other savory vegetarian treats. \$-\$\$

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 truffle “lollipops”) look as flawlessly sophisticated as they taste – perfect adult party fare. What the bakery's name doesn't reveal is that it's also a breakfast and lunch café, with unusual baking-oriented fare: a signature sandwich of chicken, brie, and caramelized peaches and pecans on housemade bread; quiches; pot pies; even a baked-to-order Grand Marnier soufflé. The pecan sticky buns are irresistible. \$\$

GINZA

JAPANESE BUFFET

Unforgettable Sushi Experience

Sushi • Sashimi • Hibachi Grill
Snow Crab Legs • Oysters • Japanese Salad
BBQ Ribs • Oriental Delicacies • Desserts & More!

305-944-2192

16153 Biscayne Blvd.
North Miami Beach, FL 33160

Business Hours:
Lunch: 11:30am - 3:30pm
Dinner: 5pm - 10:00pm (Mon-Thurs & Sun)
5pm - 10:30pm (Fri & Sat)
(Last Seating 30min prior to closing time)



SPECIAL SAVINGS!
\$2 OFF
SENIOR DISCOUNT
Dinner Only. Not Including Holidays.



Bringing Asian delights and authenticity to Aventura with exotic Japanese and tasty Thai dishes. Open daily for lunch and dinner starting at 12pm

AVENTURA: 2775 NE 187th Street #1 PH: 305-932-8080
KENDALL: 11768 North Kendall Drive PH: 305-275-9003

Dining Guide: RESTAURANTS

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 pizzeria. 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 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 causas, whipped potato rings stuffed with avocado-garnished crab salad – altogether lighter and lovelier than the tasty but oily mashed spud constructions more often 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 Gouvêla, originally from British Guyana, the wrapper is a far more substantial and tasty roti, a Caribbean mega-crepe made from chickpea flour. Most popular filling for the flatbread is probably jerk chicken, bone-in pieces in a spiced stew of potatoes, cabbage, carrots, onions, and more chickpeas. But there are about a dozen other curries from which to choose. Take-out packages of plain roti are also available; they transform myriad leftovers into tasty, portable lunches. \$

Duffy's Sports Grill

Intracoastal Mall 3969 NE 163rd St., 305-760-2124

Located in a sprawling indoor/outdoor space at the Intracoastal Mall, Duffy's, part of a popular chain that identifies as the official sports grill of every major Miami team, features roughly a zillion TVs and an equally mega-size menu of accessibly Americanized, globally inspired dishes designed to please crowds: stuffed potato skins, crab Rangoon, coconut-crust fish fingers with orange-ginger sauce, jumbo wings of many flavors. Imagine a sports-oriented Cheesecake Factory. What makes this particular Duffy's different and better? Location, location, location – fronting the Intracoastal Waterway. There's even a swimming pool with its own bar. \$\$\$

Empire Szechuan Gourmet of NY

3427 NE 163rd St., 305-949-3318

In the 1980s, Empire became the Chinese chain that swallowed Manhattan – and transformed public perceptions of Chinese food in the NY metropolitan area. Before: bland faux-Cantonese dishes. After: lighter, more fiery fare from Szechuan and other provinces. This Miami outpost does serve chop suey and other Americanized items, but don't worry. Stick with Szechuan crispy prawns, Empire's Special Duck, cold sesame noodles, or similar pleasantly spicy specialties, and you'll be a happy camper, especially if you're an ex-New Yorker. \$\$

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 patey (cooked with onion, green pepper, and pickled mango) or Heelsha curry (succulently spiced hilsa, Bangladeshi's sweet-fleshed national fish) seem familiar, it's because chef/owner Bithi Begum and her husband Tipu Raman once served such fare at the critically acclaimed Renaisa. Their menu's mix-and-match option allows diners to pair their choice of meat, poultry, fish, or vegetable with more than a dozen regional sauces, from familiar Indian styles to exotica like satkara, flavored with a Bangladeshi citrus reminiscent of sour orange. \$\$\$

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 vindaloos are satisfactorily searing, but the kitchen will adjust seasonings upon request. They aim to please. Food arrives unusually fast for an Indian eatery, too. \$\$

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 Totomno'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, kone 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 fagiolo, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$\$

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

Dining Guide: RESTAURANTS

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); dried 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, Iced & 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 steakhouse 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 sechi: 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 house-made. 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 matzo 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 homemade 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 atypical creations: caramelized onion and goat cheese-garnished leg of lamb sandwiches; a layered crab/avocado tortino; pistachio-crusting 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 papardelle 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 lunchroom/market's PBLT (a BLT sandwich with melt-in-your-mouth pork belly substituting for regular bacon) would be a strong contender. Co-owners Sandra Stefani (ex-Casa Toscana chef/owner) and Ines Chattas (ex-Icebox Café GM) have combined their backgrounds to create a global gourmet oasis with a menu ranging from light quiches and imaginative 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 hardboiled scribes. So our perennial pick here is nostalgic: steak à la stone – juicy, butter-doused slices on toast, topped with sautéed onions and pimientos. This classic (whose carb components make it satisfying without à la carte sides, and hence a relative bargain) isn't on the menu anymore, but cooks will prepare it on request. \$\$\$

AVENTURA / HALLANDALE

Anthony's Coal Fired Pizza 17901 Biscayne Blvd., 305-830-2625

When people rave about New York pizzas' superiority, they don't just mean thin crusts. They mean the kind of airy, abundantly burn-bubbled, uniquely flavorful crusts that can only be consistently produced by a traditional coal (not wood) oven – like those at Anthony's, which began with one Fort Lauderdale pizzeria in 2002 and now has roughly 30 locations. Quality toppings, though limited, hit all the major food groups, from prosciutto to kalamata olives. There are salads, too, but the sausage and garlic-sautéed broccoli rabe pie is a tastier green vegetable. \$\$

Bagel Cove Restaurant & Deli 19003 Biscayne Blvd., 305-935-4029

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

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



WE DELIVER

- Yakitori
- Sushi
- Tempura
- Sashimi
- Tataki
- Thai Curry
- Naruto

“Meticulously crafted
for your dining enjoyment”

3575 NE 207th St. B12, Aventura FL 33180
T 305.931.6410 | www.KampaiAventura.com



HAPPY NEW YEAR!
THAI & JAPANESE
LUNCH SPECIALS from \$7.99 Mon-Sat

\$5 OFF Your purchase of \$30+
(excluding Lunch Specials)
with this ad. exp. 1/31/14

DINE IN • TAKE OUT • DELIVERY • PARTY CATERING

Open 7 Days for Lunch and Dinner FOLLOW US ON yelp
Mon-Fri 11:30AM - 11PM; Sat-Sun 12:30PM - 11PM

305-758-0516
7941 BISCAYNE BLVD., MIAMI

SEE OUR EXTENSIVE THAI & SUSHI MENU AT
www.SiamRiceThaiAndSushi.com

Dining Guide: RESTAURANTS

winner, steakhouse fare is just where the fare starts. There are also Mina's ingenious signature dishes, like an elegant deconstructed lobster/baby vegetable pot pie, a raw bar, and enough delectable vegetable/seafood starters and sides for noncarnivores to assemble a happy meal. But don't neglect the steak — flavorful dry-aged Angus, 100-percent Wagyu American "Kobe," swoonworthy grade A5 Japanese Kobe, and butter-poached prime rib, all cooked to perfection. \$\$\$

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 relaxing 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 branded 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 resto-lounge/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 pine-apple 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 light 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, prepackaged fish, but custom-sliced from whole slabs. And bagels are hand-rolled, chewy champions, not those machine-made puffy poseurs. As complimentary pastry bites suggest, and the massive size of the succulent, sufficiently fatty pastrami sandwiches confirm, generous Jewish Mo(m) spirit shines here. \$\$

Mr. Chef's Fine Chinese Cuisine & Bar

18800 NE 29th Ave. #10, 786-787-9030

Considering our county's dearth of authentic Chinese food, this stylish eatery is heaven-sent for Aventura residents. Owners Jin Xiang Chen and Shu Ming (a.k.a. Mr. Chef) come from China's southern seacoast province of Guangdong (Canton). But you'll find no glopplly sauced, Americanized-Cantonese chop suys 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

Named after Ernest Hemingway's fishing boat, this eatery, helmed for its first decade by chef Scott Fedrel, is now under new ownership. The menu is a mix of classic dishes (grilled skirt steak with chimichurri and fries; chicken parm), today's trendy favorites (sliders, tuna tartare), and pastas including linguine with shrimp, tomato, basil, and garlic in Alfredo sauce. But executive chef Frank Ferreira's focus remains fresh seafood, like pan-seared colossal scallops with sautéed spinach, fried onions, roasted corn, and champagne butter sauce. \$\$\$

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 pies are the way to go. Toppings, applied amply, range from traditional Italian-American (like made-in-Wisconsin Grande mozzarella) to poplar (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. \$\$

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 pureed avocado, cucumber, 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 khazas-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 majorly 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. \$\$\$

Mozart Café

18110 Collins Ave., 305-974-0103

This eatery (which serves breakfast as well as lunch and dinner) is a kosher dairy restaurant, but not the familiar Old World type that used to proliferate all over New York's Lower Eastside Jewish community. Décor isn't deli but modern-artsy, and the food is not blintzes, noodle kugel, etc., but a wide range of non-meat items from pizzas to sushi. Our favorite dishes, though, are Middle Eastern-influenced, specifically Yemenite malawah (paratha-type flatbread sandwiches, savory or sweet), and shaksuka (nicknamed "eggs in purgatory"; the spicy eggplant version will explain all). \$\$

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, mango, 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 raviolo 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 retro 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. \$\$\$



FREE PIZZA Buy any large 1 topping pizza & Get a medium cheese pizza free!
Valid with coupon. Limit 1 coupon/visit. Not valid with other offers.



165 NW 23 St., Miami 305-846-9120
www.TheButcherShopMiami.com



FREE* CALIFORNIA ROLL or GYOZA (Dumplings) With any purchase over \$20 +tax

\$5 OFF* Any purchase over \$30 + tax.

\$10 OFF* Any purchase over \$50 + tax.

ORDER ONLINE DINE-IN • DELIVERY • TAKE-OUT • OUTDOOR SEATING**
www.sumosushibar.com ** (Delivery charge - Call for delivery area)

America's Largest Italian Center. Serving our valued customers over 63 years since 1951 in North Miami Beach



When The Moon Hits Your Eye, Like A Big Pizza Pie,*That's Lorenzo's*

Jan 50% Off Fine Wine Sale

Carbone Della Befana~Sweet Coal~Avail Jan 4



CLICK ON WEEKLY

SUNTIMES NEWSPAPER AD

www.laurenzosmarket.com

Italian Family Style Catering is Our Speciality!

Call or E-mail

Home • Office • Parties

E-mail: laurenzos1951@aol.com

Ben Laurenzo and family started their company in 1951 delivering authentic Italian and specialty products in a station wagon from the Palm Beaches down to the Keys. The company grew because of its reputation for handling high quality, fresh products at fair prices, while always providing excellent customer service. We are still working by this credo. We thank you, our loyal customers, old and new, for always being our "best" word-of-mouth advertising!

Ben, Founder, 85 Years young, STILL WORKING EVERY DAY 6am- 2pm!

Proudly serving the community 63 years

Laurenzo's is a Homemade Fresh Pasta Shop

Offering over 75 assorted shapes and flavors of fresh pasta. For a quick healthy dinner after work or enough for a large party or wholesome client. Cheese, veal, lobster, chicken, vegetable ravioli, our specialty. Winner of Best Pasta in Miami award!

Laurenzo's is an Award Winning Wine Shop

Voted Top 12 Wine Merchants in the U.S. Featuring over 3,000 labels from around the world and a knowledgeable staff to take care of your champagne, wine and specialty beer needs.

Laurenzo's is a Custom Butcher Shop

Our meat department features a wonderful selection of fresh cuts of veal, pork, lamb and beef. Fresh chicken and turkey are our specialty, along with homemade Italian sausage and semi-prepared, ready-to-cook meats that have been expertly marinated, stuffed or lightly breaded for your enjoyment.

Laurenzo's is an Old-Fashioned Deli & Caterer

Featuring our own fresh, homemade salads, antipasto items and some cooked deli meats. We also feature Boars Head products and many low fat, low sodium, low cholesterol cold cuts and cheese. We make our own handmade fresh mozzarella. Ask our our catering list for your next home or office party.

Laurenzo's is a Fresh Seafood Shop

South Florida's finest and freshest seafood, six days a week. Some fin fish and shell fish on Sunday.

Laurenzo's is an In-Store Sidewalk Café

Since 1969, when we put together a couple of tables and chairs for the men to have espresso and talk while the ladies shopped, our café has grown into serving delicious soups, salads, pasta, pizza, specials of the day, espresso, cappuccino, Gelato and homemade Italian ice. A fun spot in the middle of our store!

Laurenzo's is a Scratch Bakery

We bake fresh Italian breads and rolls daily. See our display of old-fashioned pastries, cookies, cakes and pies. Featuring Baresi Focaccia and stuffed pepperoni and mozzarella bread. Wedding cakes have also been a long time specialty.

Laurenzo's is a Farmer's Market

Across the parking lot is our 6,000 square foot old-fashioned produce market with the world's freshest, high quality fruits and vegetables. We feature fresh herbs and spices along with organic produce and exotic local and imported specialties. Cold fresh juices and drinks too!



Call to order in advance

Prime Veal

For Cutlets/Piccata/Medallions
Prime Beef Tenderloin Whole
For Chateau-Briand or Filet Mignon

Prime Rack of Veal

for Chops or Roasts
Prime Rib Small or Large End
for Steaks or Roasts

Prime Rack or Loin of Lamb

for Frenched Chops or Roasts
Prime Beefloin for Steaks
T-Bone, N.Y. Strip or Boneless Sirloin

Call our Meat Department for More Information

VISIT OUR KOSHER GROCERY SECTION

FARMER'S MARKET

Open 7 days a week

16445 W. Dixie Hwy.

Miami, FL 33160

305.944.5052

Mon-Sat-7am-6pm

Sunday 8am-5pm



16385 W. Dixie Hwy.

North Miami Beach

305.945.6381

Mon-Sat-9am-7pm

Sunday 9am-5pm

RESIDENTIAL SHOWCASE



**HISTORIC BUENA VISTA EAST: 78 NE 47 ST
FOR SALE | \$679,000**

3 BD / 2 BA + den, hidden gem in the heart of the Design District! Exquisitely remodeled home featuring a complete renovation from new electrical, plumbing, A/C and sprinkler system, to designer carport with electrical gate. Great for entertaining - stunning pool and an A/C cottage with a full bathroom.

**CESAR DELAFLOR | 305 979 3151
cdelaflor@metro1properties.com**



**HISTORIC BUENA VISTA: 4700 NE MIAMI CT
FOR SALE | \$479,000**

Beautiful Historic Design District Home. This 3 BD / 2 BA sits on a great corner lot & offers a newly renovated kitchen, original wood flooring, 1 car garage and a private yard. Ready for a new owner's personal touch, this home is a diamond in the rough with the right location at the best time in the market. Come in and make it yours.

**CESAR DELAFLOR | 305 979 3151
cdelaflor@metro1properties.com**



**BUENAVISTA: 59 NW 44 ST
FOR SALE | \$210,000**

Investment property with long term tenants both on month to month. Projected income of \$2,150 per month. Front unit has 2 BD / 1 BA and back unit has 2 BD / 2 BA. Individual laundry rooms and meters.

**CESAR DELAFLOR | 305 979 3151
cdelaflor@metro1properties.com**



**MIAMI SHORES WATERFRONT: 1132 NE 105 ST
FOR SALE | \$660,000**

Updated move-in ready 3 BD / 2 BA, waterfront home. Over 2,000 SF on 12,835 SF lot, 85' deep canal waterfront. Large master BD, split BDs, new kitchen, wood floors, open floor plan perfect for entertaining. Paved circular driveway & 2 car garage. Miami Shores amenities and A+ schools.

**We are your Upper Eastside experts!
MARCY KAPLAN & LORI BRANDT | 786 543 5755
gimmeshelter@metro1properties.com**

COMMERCIAL SHOWCASE



**DESIGN DISTRICT: 3800 N MIAMI AVE
FOR LEASE | \$75 PSF NNN || 6,000 SF AVAILABLE**

Get noticed at this premium retail space located at the corner of a four-way intersection at the gateway to the trendy Design District. This soon-to-be completed 16,000 SF bi-level building features four large spaces. Join anchor tenant Mitchel Gold + Bob Williams.

**TONY ARELLANO | 305 571 9991
info@metro1cre.com**



**DESIGN DISTRICT: 3801 N MIAMI AVE
FOR SALE | \$4.6 M**

Exclusive opportunity to acquire a corner building with the highest visibility in the Design District. This property will fit a variety of uses including retail, restaurant, or an array of mixed uses. Allows up to +/- 129,000 SF of gross development and buildings up to 20 stories high.

**TONY CHO | 305 571 9991
info@metro1cre.com**



**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.

**TONY CHO | 305 571 9991
info@metro1cre.com**



**UPPER EASTSIDE: CALL FOR DETAILS
FOR SALE: RESTAURANT OPPORTUNITY**

Exclusive opportunity to acquire a successful business, land and a Dual 4 COP license on busy Biscayne Blvd. 2013 gross sales over \$860,000. The building is 2,630 SF and sits on a 17,546 SF lot. *Picture is not actual property

**PETER ANDOLINA | 305 989 3934
pandolina@metro1cre.com**



**BISCAYNE CORRIDOR: 350 NE 24 ST
FOR LEASE | \$26 PSF MG**

Unique bi-level urban office space located on the prominent corner of Biscayne and 24th. This distinctive floor plan can accommodate a wide range of uses. Composed of 927 SF of ground level with second story level composed of 1,834 SF.

**ALFREDO RIASCOS | 305 571 9991
info@metro1cre.com**



**DESIGN DISTRICT: 70-74 NE 40 ST
FOR SALE | \$9 M LEASE | \$125 PSF NNN**

Prime design district retail building for lease. Total SF equals 4,500 with a 500 SF urban green space located in the back. Landlord will consider adding SF + additional floors for qualified credit tenants. Will consider long term leases. Also available for sale.

**TONY CHO | 305 571 9991
info@metro1cre.com**



**DESIGN DISTRICT: 4030 N MIAMI AVE
SHORT TERM LEASES AVAILABLE**

Prime street retail located at the entrance of Miami's Design District, only a block away from the 195 exit. This street facing 7,642 SF bi-level space is perfect for a variety of uses. This building is across Egg & Dart.

**TONY CHO | 305 571 9991
info@metro1cre.com**



**LITTLE RIVER: 6200 NE 4th CT
FOR SALE | REDUCED \$629,000**

3,145 SF unique live/work loft warehouse featuring an open floor plan, great natural light, an outdoor-gated deck, and luxurious industrial finishes + allows for multiple uses including office, retail, private showroom, private studio, gallery and live/work.

**TONY ARELLANO | 305 571 9991
info@metro1cre.com**