

BISCAYNE

August 2014

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Volume 12 Issue 6

Times

Hidden Hamlet

Big things could lie ahead for little Highland Village

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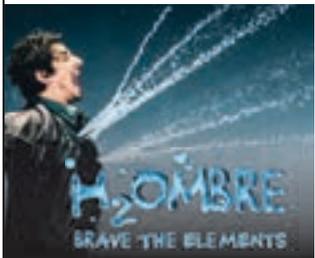
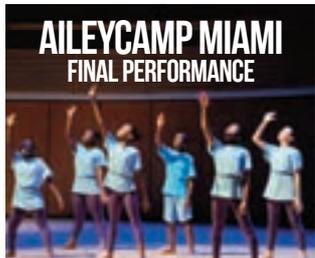
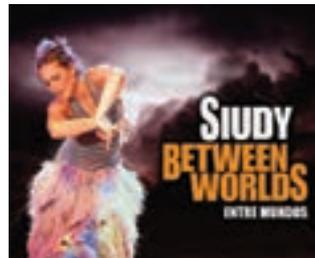
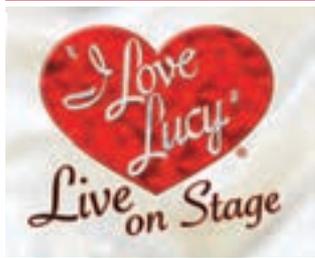
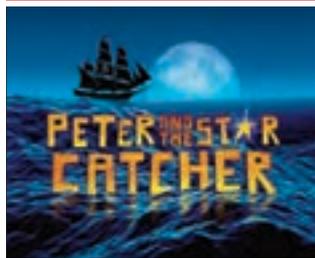
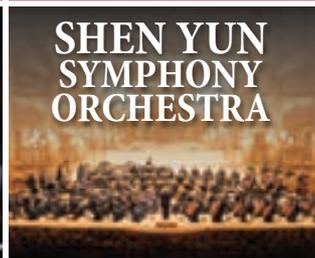
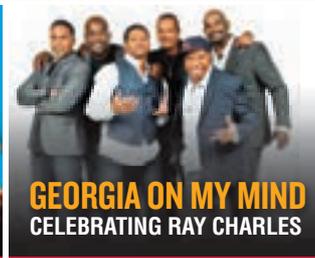
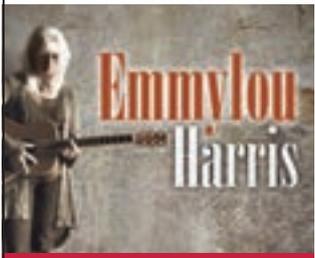
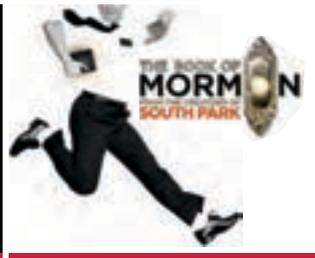
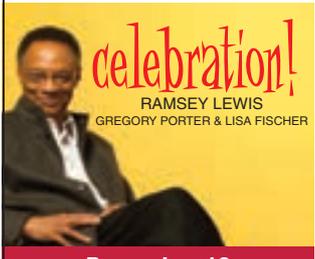
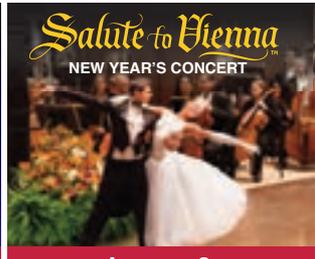
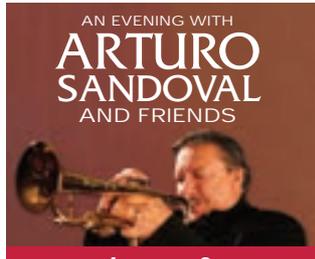
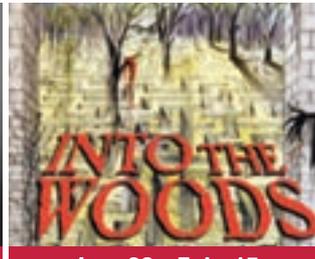
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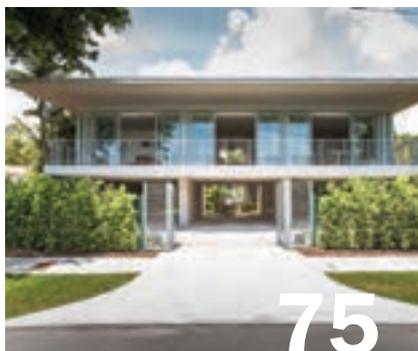
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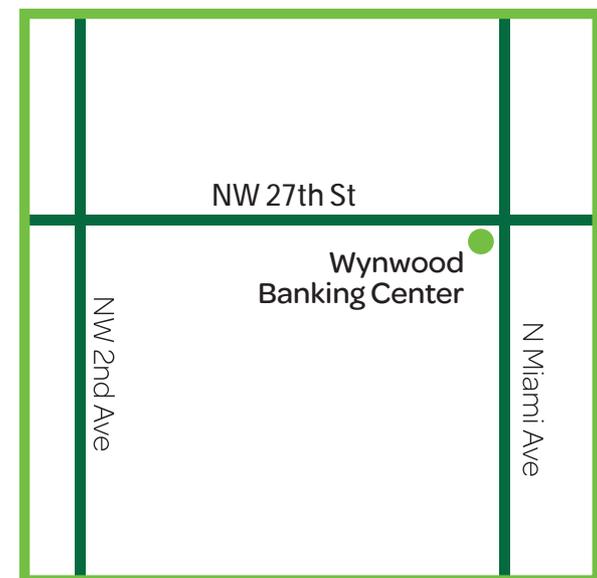
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center island tiger/wood and white
quartztop, kitchen w/ss appliances,all
hurricane impact glass new 75' of
dockage!! Owner will finance w/50%
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travatine marble flooring,
all marble baths,
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**KEYSTONE POINT
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CORNER LOT**

4bdr/2ba, 1 car garage, new pool,
eat-in kitchen with stainless steel
appliances, family room with hi
vaulted ceilings, marble master
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Mark Your Calendar: August 26

Editor's note: The assortment of campaign advertising that begins on page 46 of this issue is a reminder that August 26 is election day for everyone in *Biscayne Times* territory.

Depending upon where you live, you'll be casting votes on a range of offices and issues, from the U.S. Congress to county judges to municipal matters, including the proposed 1000-foot-tall SkyRise observation tower in downtown Miami.

While we refrain from telling you how to vote, we strongly urge you to exercise your right — your duty, really — to participate in our democratic process. This type of self-determination is a privilege denied to millions of people around the world. We should never take it for granted.

Island Fever

Leave it to my old pal Erik Bojnansky to break the floating island story ("In the Market for an Ultra Luxurious Floating Island?" July 2014). Erik was always a floating-home aficionado, albeit when they were built out of plywood and tied up in North Bay Village.

This new generation of unsinkable, reinforced-concrete floating islands (single-family homes) that could be moored in the middle of Maule Lake is the test bed for what will surely be hundreds of thousands of similar floating structures around the country by the end of the century.

I'm thrilled that Ms. Kerri Barsh, the co-counsel in my floating-home case, which I won at the U.S. Supreme Court (*Lozman v. Riviera Beach*), was chosen by developer Dutch Docklands to help guide this project through the permitting maze of local, state, and federal agencies. Kerri is a brilliant appellate attorney, in addition to being the defining environmental and land-use attorney in Florida today. She has incredible determination and vision, and will fight to see that this important project gets permitted and built.

The debate is over. The evidence keeps rolling in with each day's high tide. Rising sea levels will demand innovative housing solutions. I extend my congratulations to Dutch Docklands for having the vision and technical skills to design a floating-home community that will be the envy of waterfront cities around the nation.

*Fane Lozman
North Bay Village*

Correction: In "In the Market for an Ultra-Luxurious Floating Island?" the zoning category that Dutch Docklands desired was misstated. The correct zoning is

PUD-C, also known as a Type C Planned Urban Development (PUD) Overlay Area.

Also, Patrick Killen, the commercial director of Keller Williams Elite Properties, represents the potential buyer of Maule Lake (Dutch Docklands). His wife, Karen Killen, broker-owner of The Villas, LLC, represents the family trust that is selling Maule Lake.

Let's See... You Leave Your Island Home by Boat — Then What?

As a Realtor, I found the Dutch Docklands proposal for floating "island" homes to be an interesting project. I'm curious to know if there will be a parking lot in Eastern Shores or along Biscayne Boulevard to accommodate the vehicles owned by island residents when they travel off their floating homes?

*Darrel "Dee" Price
Aventura*

Editor's note: Carlos Gimenez of Balsera Communications, a Dutch Docklands spokesman, responds: "Of course parking will be offered to the residents of the private island homes. The exact number of parking spaces has not been finalized. That will be included in the final site-plan application."

Not Exactly the Welcome Mat

Maule Lake hyper-mierda floating islands? Dutch Docklands, do not even entertain the idea of bringing this project to Maule Lake. You don't even want to think about the kind of opposition you would encounter.

We will make sure that any of your dirty business is exposed, so watch out and change your plans right from the start.

Take it somewhere else, or this could be your worst nightmare ever.

*Maribel Alonso
Eastern Shores, North Miami Beach*

Red-Light Cameras: Trashing Our Civil Rights

Thanks to Jay Beskin for his column on red-light cameras ("Aventura Has a Red-Light Problem," July 2014). Everything he wrote is so true. I hope I will get my money back.

My fine was \$125. I worked three days for that money. And if you check the tape, it's only my car there.

It is very sad that this is happening in America. Mr. Beskin is right — nobody can protect himself and his civil rights.

*Lili Alameda
Aventura*

.....
Continued on page 14

MIAMI'S UPPER EAST SIDE & DOWNTOWN COLLECTION

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Welcome Home!

Commentary: LETTERS

Letters

Continued from page 12

More History!

I enjoyed Margaret Griffis's article on the old house in El Portal ("El Portal's Oldest House Goes on the Block," July 2014) and thought you might like to know that the beams on the porch came from Flagler's Royal Palm Hotel when it was torn down about 1930.

My parents bought the house in 1959 and had nine children. The previous owners had divided the area to make rooms for rent.

Harry Brion
Lakewood Ranch, Florida

Is Recovery Time the New Lunch Hour?

I had the pleasure today of reading Erik Bojnansky's article "Death Behind the Wheel" (July 2014). I must say, when it comes to the Miami-Dade Transit system and how it operates, there's enough blame to go around. Most of these accidents and vehicular homicides are due to the unsafe scheduling issues that Miami-Dade Transit refuses to address.

It's my understanding that for years bus operators have pleaded with management to add more headway and recovery time to bus routes for safety reasons, and that time and time again, management has refused to make these "safety adjustments" — all in the name of saving money.

Bus operators are caught in a paradox of being told "safety first" on one hand, but that they need to deliver *on-time* and efficient service on the other. This forces the operator to speed in order to maintain the schedule.

Bus operators do not receive lunch breaks; they have what is called "recovery time." If, at the end of a run going one way, the driver is scheduled to get 15 minutes of recovery time, then he or she must try to maintain the schedule as efficiently as possible in order to get that 15-minute break. So let's say the bus is running 12 minutes late. That driver only has three minutes to use the bathroom or eat lunch.

When you analyze a Miami-Dade Transit bus schedule, you realize there's a problem with time and distances — you can't make it on time from one point to the next without speeding. Upper management knows this.

As for bus operator Jonas Lamonte McLeod [who was driving the bus that

killed Barbara Rubenstein in November 2012], I suggest you contact Miami-Dade Transit deputy director Derrick Gordon and ask him why Mr. McLeod was able to get away with so many traffic violations for so long.

Jay Jones
Miami Lakes

BT, Where Are You?

I grew up in the northeast corridor of Miami (Miami Shores) and now live in Eastern Shores in North Miami Beach. My daughter is very active in Wynwood, so I thoroughly enjoy all the articles about these areas in *Biscayne Times*.

However, I am saddened because I don't receive your publication and never see the paper in my area. I have to ask friends to save me their copies.

I was keenly interested in the story on the Intracoastal Mall changes by the Dezer family ("The Hunt for Waterfront," May 2014) because it will directly affect my life, as I live down the street. And I found the story of the island homes in Maule Lake fascinating, too, because that is also in my neighborhood.

I loved the big spread on Wynwood in July's issue ("Wynwood 2.0") because my daughter has a studio at the Mitrani building, knew Tony Goldman and his children, and also helped launch the Wood Tavern that has become so popular. She has written several articles on the development of Wynwood for Miami *New Times*.

I share your stories with family and friends or tourists who come to Miami. I want them to know how exciting Miami has become in the art and cultural world. I recently gave a tour to a former Miami resident who currently lives in Alabama, and I will be mailing her the article on Wynwood because she found the area to be so vibrant and alive.

So please tell me, *where* I can get a copy of your publication each month?

Phyllis McLaney
Eastern Shores

Editor's note: *Biscayne Times* is delivered to all the single-family homes in Eastern Shores, but unfortunately the neighborhood's multi-family buildings lack the access and security we require. All *BT* advertiser receives a few copies every month, including Yakko-san restaurant at the Intracoastal Mall. Not far from there, Lorenzo's Italian Center receives about 250 copies monthly. That's a good bet — and a great store.



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Boating Safety 101: Be Prepared for Trouble

Why don't Miami cops have a presence on the bay?

By Jack King
BT Contributor

The 2014 July 4th holiday was a bad day for Miami. It shouldn't have been. Hundreds of boats with thousands of people headed out to the center of Biscayne Bay to watch the fireworks shows put on by multiple cities.

And why not? In the middle of the bay, you get an unrestricted, 360-degree view of all of the festivities. It was a grand and glorious night — and then all hell broke loose.

Two large outboard powerboats departing the area collided, leaving four people dead and numerous others injured. Confusion ensued, and many of the holiday boaters undertook the search-and-rescue. There was no police or fire rescue presence at all — and it stayed that way for hours. The entire scene was a mess.

It's been said that no politician lets a good crisis go to waste, and Miami-Dade Mayor Carlos Gimenez apparently took those words to heart. He jumped right in with local media, blaming the fire union for not allowing staffing of the county's fireboat. If the fireboat had been operational, he said, they might have been able to save lives that night.

The mayor and the union have been going at it for months over budget issues, and this was a chance for him to take another shot.

Enter Jim DeFede, CBS4's investigative reporter, who shows up for an interview with Gimenez armed with a list of preconceived notions, some of which were actually based on a few facts. After several minutes of screaming at each other, they both ran in opposite directions, leaving viewers to wonder how these two characters could embarrass the hell out of Miami-Dade County on live local TV.

Now that we've gotten through the situation with the media and the mayor making complete asses of themselves, let's get to the fact that four people died, and what happened to the police presence.

As far as I can tell, there was zero police presence on the water that night. There might have been a presence on the Key Biscayne side because they're very cognizant of water issues and have a very competent on-water police staff. Not so much on the Miami side. Even little North Bay Village has a water-borne police presence.

The first problem? Local police departments seldom ever talk to each other. There might be some chatter when there's an emergency, but almost never when something like Fourth of July fireworks-watching on the bay takes place. Yet that boating audience has been growing every year. Did anyone in the Miami and Miami-Dade cop shops even notice?

In the 1970s, the Columbus Day Regatta, a sailboat race from Coconut



Grove to Elliott Key, was really starting to grow. It took place on a three-day weekend each year, and the power boaters began to follow the sailboats down the bay. The event got so big that it topped out at 700 sailboats racing and 4000 powerboats watching. Yet for years there was little or no police presence, despite the numerous powerboat collisions and even a few deaths.

Finally, when Biscayne National Park became operational in 1980, and the Coast Guard got involved, some sanity came to the Columbus Day weekend. The local police began to assist with marine patrols, and the stupidity stopped. The event is much smaller now, but a lot more fun. Nobody has died recently.

Most all of the larger municipalities have some sort of equipment that is water-borne, but few of them use it because of budget limitations. Only places like Key Biscayne and North Bay Village have a consistent marine presence because most of their residents live on or very near the water.

How about the City of Miami, with its very long shoreline? You'd think Miami

cops would be out all the time, just like scenes in the old TV show *Miami Vice*. Well, maybe not as much as that.

According to the city, it has five police boats and one that is not operational. And just recently thieves stole the "lower units" (the parts that hold the propeller) off two of its boats on trailers. Officially, the cops said it was over a five-day period when they weren't using the boats. Personally, I think it was over a five-week period, because they hardly ever use them. I'm out on the bay several days a week, and I haven't seen a Miami police boat in three years.

And back to the county's fire boat that the mayor said could save lives. Not only has the boat never saved any lives, I can't find any information suggesting that it has ever put out a fire. The only thing it's good for is for spraying water in the air when dignitaries come to town, as it did when the Coast Guard training vessel *Eagle* came to Bicentennial, excuse me, Museum Park.

I don't think it even sprayed water for David Beckham.

Feedback: letters@biscaynetimes.com

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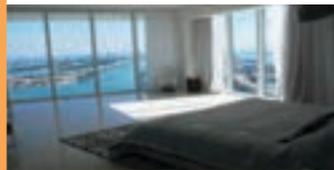
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A Sky-High Disaster?

SkyRise Miami could bleed red ink from Day One

By Charles Corda

Special to the BT

The Miami City Commission has approved a deal to allow for the construction of a 1000-foot-tall “observation tower” at the edge of Biscayne Bay. City voters will have a chance to vote on August 26 whether to proceed with the plan.

Biscayne Times was one of the first publications to report on this project, with Erik Bojnansky’s “Miami Children’s Museum Lights Up the Sky” (December 2013). So it seems fitting that its readers should now have the opportunity for a closer look at Jeffrey Berkowitz’s planned SkyRise Miami.

For the record, I don’t object to the construction of an observation tower within the City of Miami. However, I do object to the proposed SkyRise tower and possible future casino being constructed on publicly owned land. I believe we have the right to pose reasonable and fair questions about this proposal.

As such, I have examined Mr. Berkowitz’s “pro forma” spreadsheet. Doing so has given me serious concerns about its viability on two counts: the number of visitors and the basic economics.

Number of visitors: Mr. Berkowitz has stated that SkyRise will attract 3.2 million visitors a year. That breaks down to 8767 visitors a day — and was the first thing that caught my eye, since 8767 visitors a day seems optimistic, given the size of our resident population and the number of tourists visiting Miami and the Beaches.

According to the Greater Miami Convention and Visitors Bureau, 14.2 million

people visited here last year. The 2013 U.S. Census update puts the population of Miami-Dade County at 2.61 million. Thus, the combined total of residents and visitors to Miami-Dade County is 16.81 million people.

If Mr. Berkowitz anticipates 3.2 million SkyRise visitors per year, that would be a “capture rate” of better than 19 percent of the combined resident and visitor populations.

He also believes this is a conservative projection and cites, by way of example, the number of visitors to similar structures around the world, including the Empire State Building, the Eiffel Tower, the Statue of Liberty, and the Tokyo Skytree tower.

I looked at those same structures and ran some numbers. The following information comes directly from their respective websites and their locations.

Tokyo SkyTree receives 6 million visitors per year. Tokyo’s resident population totals 35 million people; the city receives about 426 million visitors per year (a huge number, compared to just about anywhere else). Thus, the combined visitor/resident population is about 461 million, making the SkyTree capture rate just 1.3 percent.

If this capture rate is extrapolated to Florida, then: 16.81 million x 1.3% = 218,623 visitors to SkyRise — clearly far less than Mr. Berkowitz’s projection of 3.2 million.

Next, the Eiffel Tower receives 7 million visitors per year. The Paris resident population totals 2.34 million, and Paris visitors total about 70 million per year, making for



Renderings courtesy of SkyRise Miami

a combined resident/visitor population of 72.34 million per year. The Eiffel Tower has a capture rate of just 9.7 percent.

If this capture rate is extrapolated to South Florida, then: 16.81 million x 9.7% = 1.63 million visitors to SkyRise, again, far less than Mr. Berkowitz’s projection of 3.2 million visitors.

The Empire State Building receives 3.5 million visitors each year; New York City has a resident population of 8.48 million. Approximately 48.7 million visitors come to the city each year (2010 figures), making the combined resident/visitor population about 57.18 million. The Empire State Building capture rate is 6.1 percent of this.

If this capture rate is extrapolated to South Florida, then: 16.81 million x 6.1% = 1.023 million visitors to SkyRise. Again, the figure is far below the projection of 3.2 million visitors.

Finally, the Statue of Liberty receives 4.2 million visitors per year. Again, the New York City resident population totals 8.48 million and visitors per year (2010) total 48.7 million. Thus, the combined resident/visitor population totals about 57.18 million. The statue’s capture rate is 7.3 percent.

If this capture rate is extrapolated to South Florida, then: 16.81 million x 7.3% = 1.22 million visitors to SkyRise, far below the projection of 3.2 million visitors.

Conclusion: Giving Mr. Berkowitz the full benefit of the doubt, and even throwing in a slightly higher number for the sake of argument, let’s say that SkyRise becomes the most successful observation tower on earth, having a projected capture rate of 10 percent.

Even so, 10 percent of the combined resident/visitor population of Miami-Dade County — Miami and the Beaches — would be 1.7 million people. Clearly, this is still far less than the projection of 3.2 million visitors per year — in point of fact, it is almost 50 percent less than the projection.

Basic economics: Mr. Berkowitz has offered a spreadsheet on the project’s basic economics. He projects that at Year Five, the first full year of operation, that total revenue will be \$99.989 million. Expenses before debt service (the repayment of interest and principal) total \$57.839 million, with a cash flow before debt service of \$42.149 million.

The projected debt service itself will run to \$18.325 million, making for a

Continued on page 20

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Commentary: MY VIEW

My View

Continued from page 18

projected *net* cash flow of \$23.140 million. (Editor's note: This sum appears in the original spreadsheet; the BT calculates the net cash flow to be \$23.824 million.)

The yearly expense is the total of \$57.839 million plus the debt service of \$18.325 million, or \$76.164 million. That is \$208,668 *per day*.

The total revenue per person = \$99.989 million divided by 3.2 million projected visitors = \$31.25 *per visitor per visit*.

Assuming that 3.2 million people will visit SkyRise, the project will do quite well and show a considerable profit.

But if the number of visitors is more in line with established landmarks around the world, at a maximum of 10 percent of combined visitor/resident populations, Mr. Berkowitz will be in dire straits.

Extrapolating from his own projections, he must have 6677 visitors *per day* — just to break even.

Now those 6677 visitors x \$31.25 per visitor = \$208,656.25 gross income per day, or approximately equal to his projected expenses of \$208,667.82 *per day*.

But if actual visits are more in line with established landmarks around the world



(adjusted by available population/visitor totals), then the project will be bankrupt almost immediately after it opens.

Looking at the combined Miami-Dade County/Miami and the Beaches resident/visitor population of 16.81 million x 10% = 1.681 million per year ÷ 365 days = 4607 visitors per day. Those 4607 visitors per day x \$31.25 per visitor = \$143,969 per day gross revenue.

With expenses fixed at \$208,656.25 versus gross revenue of \$143,969, this

means that SkyRise loses \$64,687 *per day*.

The question then becomes: Will SkyRise capture a greater percentage of the available population than the most iconic structures on earth?

In fact, SkyRise will have to capture approximately 150 percent more of the available population/visitors than the iconic structures, just to break even.

As such, it seems to be that its financial projections are highly optimistic, at best. If the actual visitor numbers are

in line with other established structures around the world, this project will bleed red ink to the tune of approximately \$64,000 *per day*, starting on Day One.

At that rate, the project loses \$23.36 million in the first year of operation. I would assume that well before this occurs, the project goes into bankruptcy.

All of the above numbers, except those related to existing observation towers, are of a conjectural nature. No one can predict with certainty how many people will visit this project each day. Not I and not Mr. Berkowitz or his consultants.

However, if similar projects around the world are used as a guide for analysis, this project is doomed to failure. And we citizens of Miami will have a 1000-foot-high problem on our hands. The costs to the city could be astronomical.

In the final analysis, this clearly appears to be a high-risk project on public land. Given the extraordinary expenses the city could incur if this project fails, I respectfully suggest that Mr. Berkowitz build his project somewhere else — not on our public land.

Charles Corda is an architect who lives in Coconut Grove.

Feedback: letters@biscaynetimes.com

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

By **Pamela Robin Brandt**
BT Contributor

August — the month when there are none of the official holidays, or even the unofficial but Big Fun celebrations (like Valentine’s Day), to which we often refer at the start of this column.

This seemed so depressing several years ago that we actually moved our personal birthday from February to August just so there’d be at least some excuse to party. Labor Day weekend doesn’t even begin until September this year — not that we consider the end of summer and the start of buckling down to work (or school) a cause for celebration.

Fortunately, the *BT*’s advertisers, like most Miamians, never need an official reason to party. As our town’s tradition of hurricane parties makes clear, we’ll celebrate almost anything.

Monsignor Edward Pace High School (15600 NW 32nd Ave., 305-623-7223, ext. 212) even manages to turn the horrifically early start of the school year, August 18, into fun. On August 14, the “Spartan Experience New Student Orientation” begins with an 8:00 a.m. breakfast, continuing with a 9:30 a.m. scavenger hunt designed to make a game out of helping new students find their way around. Lunch follows a welcome speech, and then there’s an afternoon of moving around campus for sessions on student activities, college prep, athletics, and more. At 4:30 p.m., while parents meet with administrators and faculty, students enjoy an ice-cream social.

Check out this issue’s ad from **Allison Academy** (1881 NE 164th St., 305-940-3922) for more smiling students, who seem suspiciously delighted to be back at school. A note from Sarah Allison, who founded the grade 6-12 school in 1983, reminds parents that enrollment for the 2014-2015 school year is now, immediately, for this private school renowned for its low student-teacher ratios. Allison’s unique socially progressive approach to learning extends beyond the classroom, to programs like ten-day foreign learn-through-travel each spring for high-schoolers. No wonder the kids look happy.

Attention parents with technologically minded kids ready to enter public high school: Check out the ad from **Miami-Dade County Public Schools** for *iTech@Thomas A. Edison Educational Center* (6101 NW 2nd Ave., 305-762-5000, www.iTechMagnet.org). Applications are being accepted from incoming 9th-grade students for the 2014-2015 school year to *iTech*’s three advanced tech academies: Enterprise Resource Planning (ERP), Geospatial Information Systems (GIS), and *iCode* (Advanced Technology and Software Solutions). Frankly, we haven’t a clue what those things are, but *iTech*, the county’s premier magnet technology high school, provides students opportunities to conduct real-world studies in an environment modeling today’s successful businesses. Bonus: *iTech* is free.

Speaking of real-world success for students, **Farrey’s Lighting & Bath** (1854 NE 146th St., 305-947-5451) is giving young designers from the Miami International



University of Art & Design a major shot at it via a contest to design a full-scale prototype pendant luminaire. The winning light will be put into production, allowing its student designer to work with a manufacturing team in adapting the prototype for sellable assembly — and will also land her/him a \$1500 scholarship courtesy of Farrey’s. The winning project will be presented August 12, so hopefully we can run the winner’s name and maybe a photo of the pendant in September’s “BizBuzz.”

August, once the favorite vacation month, has ceded to July since the U.S. school year starts earlier. But that’s no problem for kid-free adults. If you’re an adult without kids but with dogs, and you’d like to get away (or even just a worry-free full-day staycation), call Ashley Vail, “top dog” at new advertiser **Bed & Biscuit** (305-788-4934, ashleyvail@comcast.net). This Miami Shores resident will personally feed, walk, and pet-sit your dogs, and additionally will watch over your home — from providing small security measures like mail collection to full house-sitting.

Now about that day-trip: **Resorts World Bimini** (www.rwbimini.com) encourages you to celebrate summer aboard *Bimini SuperFast* this month, and is offering round-trip day cruises for up to 75% off. Heck, bring the whole family; kids sail during August for just \$20 with purchase of an adult fare.

For a land-based day trip, mark your calendar for Thursday, August 14, when **Hialeah Park Racing & Casino** (2200 E. 4th Ave., 305-885-8000, www.hialeahparkcasino.com) celebrates its one-year anniversary with casino promotions, food/beverage specials, entertainment, a classic car show, and more. Much more: baby flamingoes! Ending a five-year reproductive dry streak, Hialeah’s famous pink birds, originally brought from Cuba in 1934 (and seen before every *Miami Vice* rerun, hanging around the racetrack), suddenly started laying eggs this summer. According to marketing and entertainment VP Frank Fiore, more than 30 of the roughly 80 eggs laid so far have hatched, and the flock now

Continued on page 22



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Drop dead gorgeous 1666 sq ft floor-through 2bed + den with unobstructed views, private elevator lobby and 2 huge balconies, new luxury building with amazing amenities in red-hot Edgewater. No tenant, move-in ready!

Marie Charlotte Piro 305 495 6539



1405 Daytona, 4 Bed, 2 Bath
\$895,000

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This house is also available for rent at \$5,500/month.

William Harbour 786 247 1185



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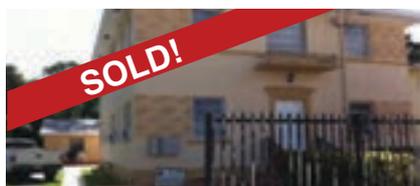
William Harbour 786 247 1185



Icon Brickell II, 1 Bed, 1 Bath
\$515,000

Peaceful sixth floor one bedroom overlooking quiet tree lined park with fabulous south views to the bay and Key Biscayne Bridge. The building has all of the amenities with an amazing pool deck, fabulous spa and gym and steps from the Brickell financial community.

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Our Sponsors: AUGUST 2014

BizBuzz

Continued from page 20

has some ungainly little fuzzballs flopping among them.

Up for another road trip? Just over the county line in Hallandale Beach, **The Village at Gulfstream Park** (501 S. Federal Hwy., www.thevillageatgulfstreampark.com) continues its free "Music in the Park" outdoor music series throughout August, every Wednesday (7:00-10:00 p.m.) and Saturday (8:00-11:00 p.m.) at Champions Plaza. The bands cover musical styles from rock and country to big band and salsa. For lineups, follow on Facebook at /shopgulfstream.

On August 29-30, new advertiser **Siempre Flamenco** (305-866-4387) brings unique musical and dance excitement to downtown Miami's Adrienne Arsht Center, with the ninth annual Festival de Cante Flamenco. Performances, from Paco and Celia Fonte, and other esteemed artists, are at 8:00 p.m. Friday and Saturday, 4:00 p.m. on Sunday; for tix (\$45): www.arshtcenter.org.

August heat generally means lighter eats, but Miami again goes its own way with the start of two-month Miami Spice; the discount dining promotion offers diners three-course lunches for \$23 or dinners for \$39 — a great deal when dishes feature expensive ingredients like seafood. And fortuitously, three of this month's seafood restaurant advertisers are Spice participants with impressive dinner prix-fixes.

At **Big Fish** (620 NE 78th St., 305-373-1770), come early for the riverfront spot's new weeknight 2-for-1-drink happy hour, and stay on for a Spice dinner that could be tuna tartare with avocado and lemon sauce to start, an entrée of spaghetti alle vongole veraci (Venetian "true clams"), and a lovely light panna cotta with strawberry sauce for dessert.

The Spice menu at **Fish Fish** (13488 Biscayne Blvd., 786-732-3124) is a perfect opportunity to check out the creations of new executive chef Keith Conow (like lionfish purses stuffed with jalapeño cream cheese in a crispy wonton), and Fish Fish favorites like crispy whole hogfish with hand-cut fries, plus, for dessert, the place's magical banana bread.

And **Tuna's Seafood Restaurant** (17850 W. Dixie Hwy., 305-932-0630) offers an array of choices; here you'll find six appetizers (including chef Rolf Feldhauer's famous lobster bisque); eight entrées (including a half-pound Florida lobster tail or a 12-ounce New York strip steak au poivre); and four desserts (have

the retro strawberries Romanoff).

What Spice doesn't have: brunch. But **Mina's Mediterraneo** does (749 NE 79th St., 786-391-0300). Owner Yasmine Kotb introduces a new weekend brunch menu, from 11:00 a.m. to 4:00 p.m. Saturday and Sunday. The regular menu is still available all day till 10:30 p.m., but you'll want to try the Moroccan merguez sausage Benedict with spicy harissa hollandaise, or the "Egyptian Brunch" combo of eggs scrambled with basterma (cured beef tenderloin), plus fava beans and pita.

Summer means cooling cocktails. So it couldn't have been better timing that **Batch Gastropub** (30 SW 12th St., 305-808-5555) launched the Cocktail Corner in mid-July. Hit this hangout Friday and Saturday nights for rotating artisan cocktails made with premium liquors and house-made ingredients. Inspired by what's fresh and seasonal, bartender Daniel Villa will be mixing your one-of-a-kind drinks.

Congratulations, finally, after 19 months of permitting and construction delays, to Jack Garabedian, on the recent opening of new advertiser **Jefe's Original Soul Shack** (12581 Biscayne Blvd., 305-989-5811), the first brick-and-mortar location of his Jefe's Original Fish Tacos & Burgers food truck. The menu includes all the items (including Baja-style fish tacos) that won the truck national accolades as one of America's best food trucks, and adds salads and assorted other goodies. The fare's still budget-friendly, too.

If you don't mind doing a little cooking, this month's offer from **Mr. Pasta** (9725 NE 2nd Ave., 305-751-4300) will ensure that it's very little cooking: With \$35-plus order of the shop's superb ravioli, you'll receive a free 16-ounce house-made sauce of your choice: carbonara, pesto, 4-formaggio, lobster, vodka, more. And pesky permits pending, the one-stop-meal-shopping shop will soon start selling beer and imported wines — basically everything but the dinner plates.

Those you can get from new advertiser **Miami Restaurant Supplies** (7101 N. Miami Ave. #105, 305-377-2148). New owners Ben Cardonne and Diane Dumet, a husband-and-wife team, are starting with a bang: a blowout clearance sale open, as usual, to the restaurant trade, but also, for a limited time, to the public. Available for 50-80% off wholesale prices (plus an additional 10% off clearance orders over \$395) are thousands of overstock items: plates, silverware, stemware, everything for a great hurricane party.

Which will be even better if the storm doesn't smushify the electricity powering your fridge, your sound system, disco ball, etc. If it does, **Joe Blair Garden Supply** (320 NE 79th St., 305-757-5554) has your electrical needs covered with this month's special deals: a Honda EU2001 generator, normally \$1150, for \$999; or a Honda EU3000is, MSRP \$2330, for \$2196. The former provides power for up to 9.6 hours on one gallon of gas; the latter provides a whopping 20 hours on 3.4 gallons.

If 20 hours of hurricane-partying scuffs up your wood floors, call **Mr. Wood Custom Floors** (305-758-7505, mrwoodmiami.com). Owner Andres Avila and his team will do expert restorations to make the old floor look new again. See this issue's ad for sanding and refinishing offers starting at just \$1.50 per square foot.

This month's ad from **Temple Israel** (137 NE 19th St., 305-573-5900) focuses on the upcoming High Holy Days. But there are events, too, at downtown's dynamic Reform congregation, demonstrating TI's grounding in tradition but embracing of a forward-reaching vision. August 8's Shabbat service features guest speaker Lyon Roth, who'll update attendees on events in Israel. Then an August 15 "Service of the Heart" will feature Jill Rapaport, who will lead a guided meditation incorporating music and the use of crystal "sound bowls." All are invited to attend both services, which will be followed by dessert receptions.

For those whose spiritual leanings aren't so religiously oriented, or for religiously oriented folks who'd simply like to work off those dessert receptions, the **City of Miami Beach** (www.miamibeachfl.gov) offers free "Yoga in the Parks" programs on Mondays and Wednesdays, at 6:00 p.m., at two locations: Collins Park (2100 Collins Ave.) and North Shore Bandshell (7275 Collins Ave.) Get your Zen on!

If more serious shaping up is in order, welcome new advertiser **BodyTek Fitness** (2324 NW 5th Ave., 855-526-3983, www.bodytekfitness.com), voted "#1 Gym in South Florida" by Channel 10 in 2013. The system developed by owner Mike Verdugo is based on one-on-one training within a group workout that is never the same, tricking clients' bods from lapsing into the dreaded zero-weight-loss plateau.

Deftly transitioning from looking like a house to looking for a house, please welcome new advertiser Creative Lifestyle Realty (260 NE 17th Terr. #104, 305-758-2265, www.creativelifestyle Realty.com), which focuses on finding customers of all

incomes places to live (meaning mainly rentals, though also brokering multifamily deals for its investors). They even oversee renovations, and do property management.

For **Duffy Realty** (9718 NE 2nd Ave., 305-758-5600), there's an actual August holiday: broker Patrick Duffy established the firm 30 years ago this month — in the same office located in downtown Miami Shores, though Duffy Realty focuses on residential and commercial sales in all north Miami-Dade County communities. Our congratulations on three solidly successful decades, and here's to the next three!

This month **Laurenzo's Italian Center** (16445 W. Dixie Hwy. 305-945-6381) celebrates its 64th anniversary in business with what number-one son David Laurenzo promises to be an array of "in-store tastings, demos, sales!" Give 'em a call for more specifics.

How well we remember long-ago days, before moving to a city where Laurenzo's existed, getting busted repeatedly by U.S. Customs beagles for trying to smuggle in cheeses and salumi. Well, we suspect that new advertiser **A1 World Logistics** (305-821-8995, www.a1worldwidelogistics.com), a firm that helps clients navigate the customs clearance process, can help with that sort of thing. Seriously, if you're a serious business needing assistance on a full range of complex processes, including setting up cargo insurance for first-time importers, give A1 a call.

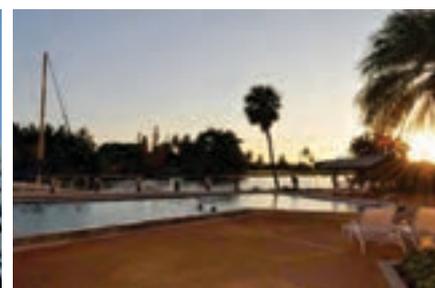
Do you need the seriousness of a real street address, not a P.O. box? Then you'll want to take advantage of August's special deal from **Roadrunner Packing & Shipping** (9480 NE 2nd Ave., 305-757-4949): get three months free with a one-year mailbox rental. Roadrunner also offers mail forwarding to anywhere in the world, whenever you want it. Contact store owner Elizabeth Yelin for details.

If these deals and goodies have you smiling, make sure your smile is at its best with one more deal, this from **Leung Dental Care** (16200 NE 13th Ave., 305-760-2950): During August, there's a \$69.99 special on take-home whitening with customer tray.

Finally, you've doubtless noticed the dozen-plus campaign ads this issue. Please, do put even a fraction of the energy you devoted to supporting your favorite World Cup contender into supporting your favorite political contender.

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

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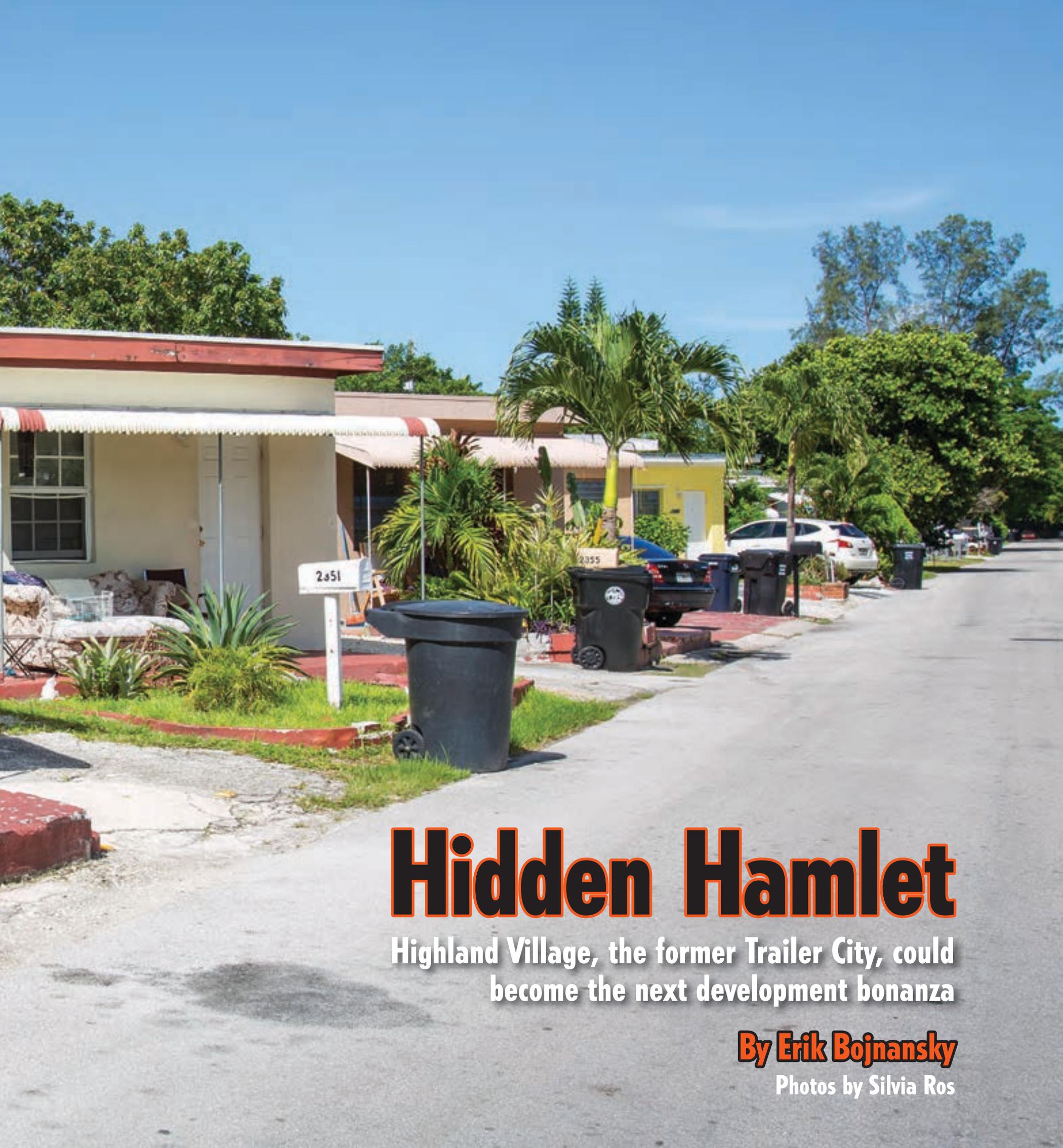


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Hidden Hamlet

Highland Village, the former Trailer City, could become the next development bonanza

By Erik Bojnansky

Photos by Silvia Ros



Karen Attardi grew up in North Dade. She graduated from North Miami Beach Senior High in 1976. Yet she'd never heard of Highland Village until she moved there in February of this year. Her sons heard of it, though. They knew it as the place where

people go to go to buy drugs, guns, or other illegal items. "They were shocked I was moving there," she says.

Attardi, who used to live in the California Club neighborhood, now rents a trailer for \$600 a month that she shares with two pugs. Afflicted with

chronic back pain and Lyme disease, she receives less than \$800 a month in disability payments.

She describes some of her neighbors as thieves, drug addicts, and bums; and others as "good, hard-working people." She enjoys her back yard — the

mangroves of Oleta River State Park and native waterfowl — but is less appreciative of the raccoons that frolic on her roof. "This place," she says, "is like its own little world."

It's a world filled with gossip and stories, which the *BT* heard from a variety



of sources while touring Highland Village. There's the landlord who smokes crack and lets his trailers go to rot; the mother who pimps out her daughter for drug money; the drug dealer who beats her boyfriend; the fortune teller killed in a drive-by shooting; the home delivery of drugs.

Located east of Biscayne Boulevard, Highland Village is a hidden, 30-acre community of around 400 homes surrounding a small, 1.3-acre park. It's wedged between Oleta River State Park, the condos and apartments of Arch Creek East along NE 135th Street, the

three-block-long Keystone Plaza shopping center, a residential area of apartments and houses called Biscayne South, and Biscayne Landing — a 184-acre former Superfund cleanup site owned by the City of North Miami that's slated to be developed with condominiums, retail,

and a hotel. Highland Village is almost completely surrounded by the City of North Miami, but it's really part of the bizarrely shaped municipality of North Miami Beach.

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Continued on page 30

Highland Village

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Formerly known as Trailer City, Highland Village is sometimes referred to as a mobile home community. The neighborhood does include many mobile homes of various sizes. However, there are almost as many houses in Highland Village as there are trailers. Some of those houses even look like trailers. “Everybody calls us a trailer park,” says Pamela Campbell, who has lived in Highland Village with her husband, Alfred, for decades. “Mine is a brick home.”

It’s a place even South Floridians hardly know, although Highland Village was thrust into the news media six months ago, when a skateboarding 19-year-old resident was killed there by a speeding car. Witnesses told the *Miami Herald* back in March that the car continued another 100 feet with the young woman on the hood before it stopped. The driver was not charged.

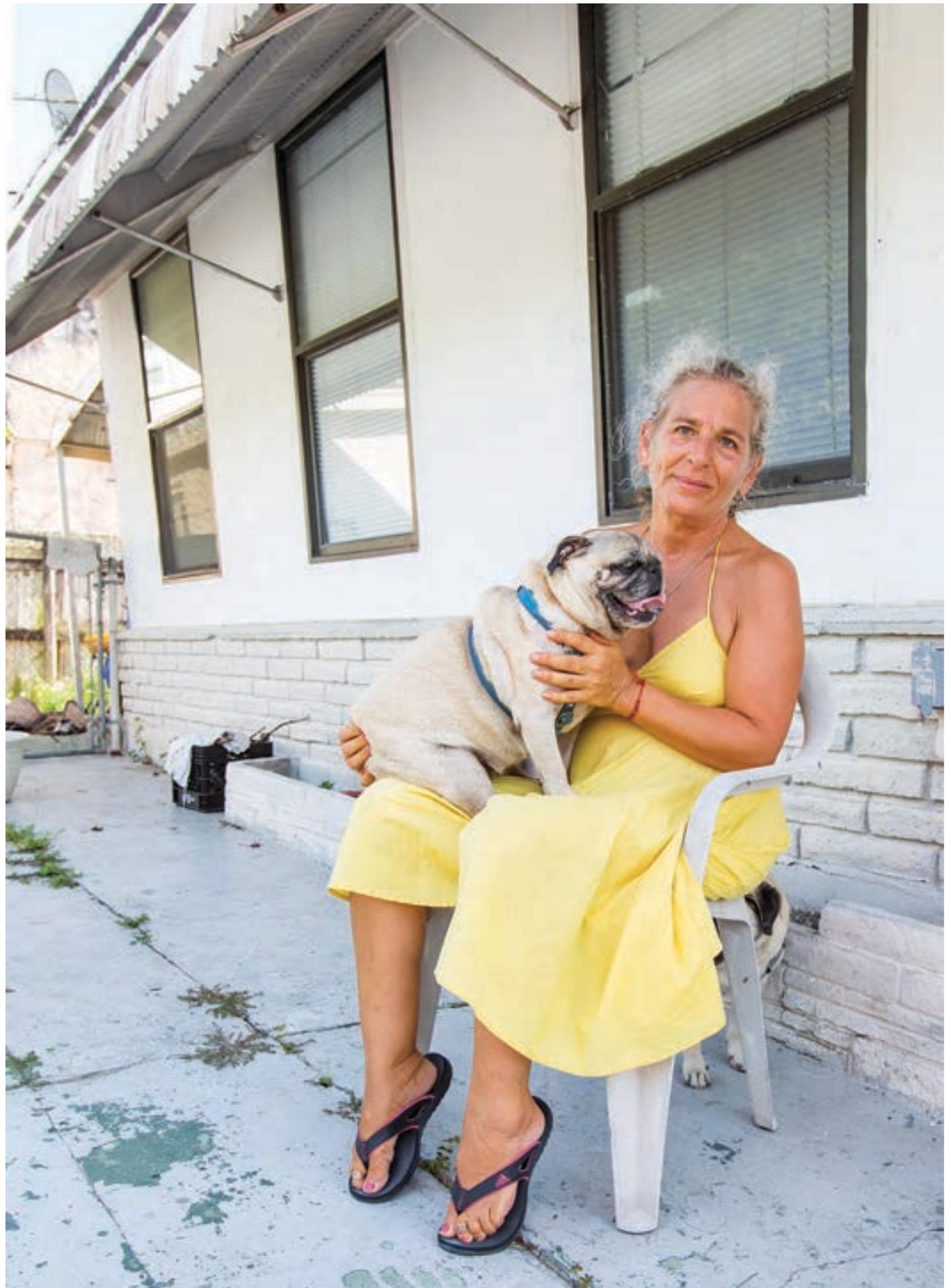
According to the U.S. Census, 760 people live in Highland Village, a figure many locals suspect is an undercount. Nearly 60 percent of its residents are Hispanic, about 30 percent are Anglo, and some 9 percent are black. While most North Dade neighborhoods east of Biscayne Boulevard range from middle class to posh upper class (particularly in Aventura), many of Highland Village’s inhabitants are poor.

The median annual household income of Highland Village is \$29,325, according to the latest census data, and its poverty rate is 25.4 percent. In contrast, the median annual household income for all of North Miami Beach (including Highland Village) is \$40,000, and the citywide poverty rate is 21 percent.

Highland Village has its share of crime. Nineteen criminal incidents, mainly related to battery, burglary, and theft, were recorded by the North Miami Beach Police Department this past March. That’s far fewer than the crimes reported in NMB’s Central and Uleta neighborhoods, and only three criminal incidents more than what was reported in affluent Eastern Shores.

Some residents tell the *BT* that many crimes in Highland Village go unreported. “No one wants to say anything because they don’t want retaliation,”

Continued on page 32



Karen Attardi: “This place is like its own little world.”



Vanessa Maggi
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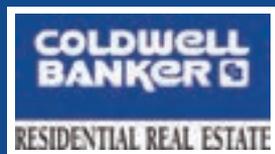
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Exquisite Spanish style 2 story home on desired street in Miami Beach. Home has been completely upgraded. 4 bedroom & 3 bathrooms. Lush landscaping & beautiful pool. A must see.

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Highland Village

Continued from page 30

explains Pamela Campbell. Snitch on your neighbors and “then the guns come out,” she adds.

At the same time, violent crime against strangers is uncommon, locals insist. “It’s like going to school when you were a kid,” says her husband Alfred. “They [criminals and bullies] know who to bother, and they know who not to bother.”

While touring Highland Village, the *BT* spotted plenty of disheveled homes and overgrown yards. There is also a contingent of disheveled people who are fond of drinking near Highland Village Park. At the same time, there are also plenty of well-kept houses and trailers, and families with children.

Those who have adapted to Highland Village’s unique beat say they prefer the neighborhood’s relative seclusion to the stressful bustle of city life outside of it. “I just like the place,” says James Babcock, a Publix employee who bought the trailer he lives in with his wife, Maritza, in 1999 for \$20,000. “Some of the people are not the friendliest,” he adds, “but the area is nice.”

Highland Village may soon change. In an effort to increase North Miami Beach’s tax base, city officials are in the process of creating “overlay districts” within to attract development. Broward-based Redevelopment Management Associates (RMA) was already looking at increasing the density and building height of eight “zones” east of NE 15th Avenue when, during an April 14 workshop, NMB Mayor George Vallejo asked the consultants to analyze the zoning of Highland Village and the Intracoastal Mall, now owned by Sunny Isles Beach developers Michael and Gil Dezer. (For more on the Dezers and the Intracoastal Mall, see “The Hunt for Waterfront,” May 2014.)

In a draft report prepared on June 12, RMA consultants recommended that Highland Village be rezoned to allow buildings up to 110 feet, or ten stories, in height. The tallest structures currently allowed in Highland Village are 23 feet tall. (The draft report also recommends that the Intracoastal Mall be rezoned to allow 40-story towers where only



Canadian Alfred Campbell, with wife Pamela and children Conchetta and Chaz behind him.

Continued on page 34

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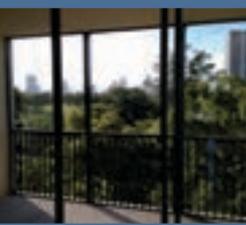
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CONDOMINIUM \$165,000

AVENTURA / BRAVURA

- 1 Bedroom 1 1/2 Bath
- 741 SQ FT
- Renovated
- New SS Appliances



\$249,000

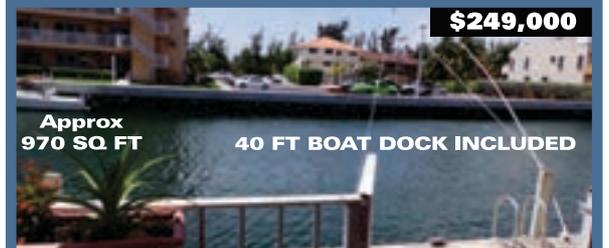
Approx
1,394 SQ FT

Actual View

NORTH MIAMI BEACH

EASTERN SHORES / 2 BR 2 1/2 BTH

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\$249,000

Approx
970 SQ FT

40 FT BOAT DOCK INCLUDED

NORTH MIAMI BEACH

EASTERN SHORES / 2 BR 2 BTH

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CONDOMINIUM \$225,000

EASTERN SHORES

- 2 Bedroom 2 Bath
- 1,200 SQ FT
- Tennis Courts
- Waterfront Pool



TOWNHOUSE \$699,000

POINCIANA ISLAND

- 3 Bedroom 2 1/2 Bath
- 2,265 SQ FT
- Water Views
- Boat Dock Included



\$799,000

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Highland Village

Continued from page 32

15-story structures are now permitted, plus significant density increases for the other eight zones.)

“We’re looking at multifamily and also maybe some single-family zoning [for Highland Village],” says Rachel Bach, an employee of RMA and a consultant for the North Miami Beach Community Redevelopment Agency. A second draft of the report will be presented to the public later this month. After a series of public workshop meetings, a revised draft will be presented to the Planning and Zoning Board in September, and then to the city council in October, Bach says.

The land-use analysis comes at a time when foreign investors, attracted by the popularity of built-out Aventura and Sunny Isles Beach, are searching for new development frontiers east of Biscayne Boulevard, says Adam Tiktin, vice president of investment for Marcus & Millichap’s Miami office. “There’s a lot of money out there chasing deals,” he notes, “but there are not a lot of deals, and that’s driving prices up.”

Within the past couple of months, at least two developers have proposed plans to build high-end residential projects east of Biscayne Boulevard within NMB itself. In late June, Key International and 13th Floor Investments filed plans to build two 25-story towers along the Oleta River just northeast of the intersection of 163rd Street and Biscayne Boulevard. Dutch Docklands, meanwhile, is proposing 30 floating artificial luxury islands at Maule Lake. (For more on the Dutch Docklands project, see “In the Market for an Ultra Luxurious Floating Island?” June 2014.)

One pending real estate project is right next door to Highland Village. Two years ago, the City of North Miami negotiated a 99-year lease for Biscayne Landing with Oleta River Partners, a venture led by New York’s LeFrak Organization. NMB Mayor George Vallejo even cited recent “activity” at Biscayne Landing as the reason for examining the “highest and best use” for Highland Village during the April workshop.

Just last month, Oleta River Partners expressed an interest in outright buying 50 of Biscayne Landing’s 184 acres. Many of those 50 acres happen to abut

Continued on page 36



Highland Village does have some green space, a 1.3-acre public park.



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For some who live in Highland Village, their backyard is a mangrove forest.

Highland Village

Continued from page 34

Highland Village, says Kevin Burns, a real estate agent and former North Miami mayor.

A major proponent of changing Highland Village's land use actually comes from *within* the neighborhood. Real estate investor Gaston Siroit admits he's asked NMB officials to look into rezoning Highland Village. Since



BT photo by Erik Bojnansky

James Babcock: "When the city says, 'Let's take a look at options,' that means everything is on the table."

2000, Siroit, who lives in Sunny Isles Beach, has been buying up trailers; he now owns one-third of the neighborhood, making him the community's largest property owner.

Siroit would like to see zoning that would enable a property owner to combine some of the lots and build townhouses three or four stories in height.

Continued on page 38



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Highland Village

Continued from page 36

“That would be helpful for this neighborhood,” he says.

At the same time, Siroit doubts that any investor will be able to assemble enough land to build 110-foot-tall buildings. That’s because in Highland Village, whoever owns the trailer also owns the land on which it sits.

The trailers Siroit controls are scattered among properties owned by some 250 other property owners. Highland Village lots typically range from 1200 to 4000 square feet, far too small to build a large condominium. “To consolidate this and develop it is probably going to be impossible,” Siroit acknowledges.

“You’re never going to get 250 people to agree on anything.”

The area that is now Highland Village may have once been part of the 1900-acre Graves Tract. From 1918 until the 1930s, H.B. Graves, Sunny Isles Beach’s first developer, owned much of the land east of U.S. 1 from 135th to 172nd streets, according to local historian Seth Bramson.

Greynolds Park East, Florida International University’s Biscayne Bay Campus, and Oleta River State Park would all sprout from the Graves Tract. Interama, a permanent world’s fair, was also going to be built on the Graves Tract, until the project ran out of money in 1969.

North Miami bought nearly 190 acres of the old tract and tried to build a golf course there, using unregulated garbage as fill. When the EPA took that land off its superfund cleanup list, the first incarnation of Biscayne Landing was launched in 2002 and crashed in 2009, when Boca Developers declared bankruptcy. The city is now trying a second version of Biscayne Landing with Oleta River Partners. (For more on the history of Biscayne Landing and the City of North Miami, see “A City of Two Tales,” October 2011.)

The future site of Highland Village escaped much of the drama surrounding Interama and Biscayne Landing. The 30-acre area has been part of the City of North Miami Beach since at least 1931, says Alan Sokol, president of the Greater North Miami Historical Association. There’s evidence that portions of present-day Biscayne Landing were once part of NMB as well. “The boundaries [between North Miami and North Miami Beach] have always been sort of byzantine,” Sokol observes.

In the late 1940s, Florida Trailer Parks, Inc. decided that the 30-acre NMB enclave would be the site for their unique concept. Nearly all U.S. trailer parks were (and still are) owned by a single landowner, who, in turn, leases spots to mobile home owners. Florida Trailer Parks wanted to create a mobile-home community in which the lots would be sold “directly to the trailerites,” according

Continued on page 40

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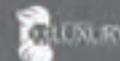
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Highland Village

Continued from page 38

to a May 1947 *Miami News* article.

The lot purchases would be financed through low-interest loans provided by the Federal Housing Administration. “We have received inquiries from trail-rites all over the United States,” sales manager James Walters told the *News*. The name of this unique mobile-home community: Trailer City.

But there weren’t just mobile homes being moved to Trailer City. During its earliest years, small houses were built on lots as well.

In the 1950s, Pamela Campbell’s grandmother bought a house in Trailer City. “When my mom and dad married, my grandmother gave them the house as a wedding present,” she says.

Pamela was eight years old when she moved from Virginia to Trailer City in the 1960s. Then, as now, the neighborhood flooded during torrential rains and high tides. “When I was a kid, blowfish ended up in the streets here,” she says. “The kids would poke at them.”

Trailer City is barely above sea level. But that geographic fact didn’t stop the neighborhood association representing Trailer City from renaming the community Highland Village in the 1970s.

Canadians were also buying up trailers and homes to spend their winters in South Florida. Rolland Veilleux, a French-Canadian contractor, moved to Highland Village 25 years ago and

acquired as many as 30 properties over the years. He says he’s down to about 16 now. “I used to be the president of the neighborhood’s Canadian association for 18 years,” Veilleux says. “Every year we’d have a Christmas parade.” Among those invited were the mayors of North Miami and North Miami Beach.

Veilleux remembers that city officials provided a hint of things to come during one parade. “They brought brand-new payloaders [construction tractors] to the parade,” he says. “We knew what they meant.”

The possibility that a developer would wipe out Highland Village’s trailers and small homes and replace them with condos was the main reason Alfred Campbell moved here from Canada 27 years ago and purchased a trailer. “I bought with the intention of making money,” he says.

Instead, he found Pamela. “We met at this park, just playing volleyball,” Alfred says.

“We ended up together for 22 years,” Pamela continues, while pointing toward their daughter, 21-year-old Conchetta. “This is the product of our marriage.”

The payloaders never came for Highland Village, but over the past decade, the Canadians began to depart. “We used to have a couple of hundred Canadians,” Veilleux says. “Now there are about 60 or 70 left.”

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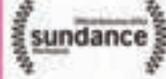
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Highland Village

Continued from page 40

Alfred Campbell says many of the Canadians moved elsewhere in Florida. "A lot of them sold their trailers to Gaston," he says. Gaston Siroit now rents those trailers for between \$500 and \$800 a month, utilities not included.

Publix employee James Babcock, a 15-year-resident, laments the departure of the Canadians. "When there were more Canadians here, it looked a lot nicer," he says. "The last few years it's been kind of going downhill. More people are renting now. There's somewhat of a more

criminal element."

Babcock blames many of Gaston Siroit's tenants for Highland Village's slide. But Siroit insists that many of the trailers he bought were falling apart and had thousands of dollars of liens slapped on them by the city. The trailers with the bad tenants and horrible appearance are owned by other landlords. "The city really benefits from me being here," he maintains, "because I'm the one who picks up the bad places and pays the city what it's owed."

Siroit bought many of his properties cheap, Alfred Campbell says, and during a time when most of the old-timers wanted out. "It's a business," Campbell

shrugs. “I don’t blame the guy.”

It’s a business that Siroit says has taken a toll on his finances and his time. He’s learned to screen his tenants carefully to avoid renting to criminals, drug addicts, or people with bad credit. He complains that he didn’t have to put this much effort into screening tenants at the rental buildings he once owned near the old Miami Arena in Overtown.

“Out of ten people who apply [to rent one of his trailers], sometimes there’s not even one,” Siroit explains. “People that come here, it’s the last resort for them. This kind of neighborhood brings the bad people, the people who are at their last resorts. And to screen them, you have to do a very, very fine job.”

Not that his current tenants are bad people, Siroit stresses. They’re just difficult to find and hard to keep. Siroit says most of his current tenants are hard-working people, some of whom happen to be recent arrivals from Latin America. Unfortunately, Siroit says, he’s had to evict a couple of tenants each month, mainly for nonpayment of rent. The reason: high sewer bills.

Outside of Highland Village, North Miami Beach residents whose dwellings are hooked up to a city sewer system pay a rate of \$1.85 for every 1000 gallons consumed, he explains. North Miami residents pay a rate of \$1.77 per 1000 gallons of water consumed. Homes hooked up to Miami-Dade County’s sewer system are charged \$3.25 per 1000 gallons.

Highland Villagers? They’re charged \$5.95 for every 1000 gallons used for showering, drinking, laundry, or even watering plants, *in addition* to the \$2.94 per 1000 gallon *water* rate charged to all NMB residents.

That’s a total water and sewer rate of \$8.89 for every 1000 gallons received and consumed. Every three months, that works out to a bill of about \$250, Siroit says. New tenants can’t even turn on the water without paying a \$250 deposit. In some cases, residents opt to go without water. Some Highland Villagers will find ways to syphon water and even electricity from their neighbors. “Water is like diamonds here,” he says.

The high bills are part of an assessment to pay for an \$8 million project dating from 2007 that removed a system of leaky septic tanks blamed for the high levels of bacteria detected in Oleta River State Park, and the installation of a new

sewer system.

In an e-mail to the *BT*, assistant city manager Ralph Rosado says the city also spent \$2.8 million trying to improve Highland Village’s storm-water drainage system. The Campbells say those improvements did little to prevent recent floods that damaged their living room.

Rosado says the city is looking at additional measures, but he notes that some parts of Highland Village are less than five feet above sea level, while the water table is just two and a half feet below ground. “The sub-grade is basically saturated and therefore cannot provide sufficient underground storm-water storage,” Rosado explains. “Furthermore, the neighborhood being adjacent to Biscayne Bay is also subject to tidal influence, which, if a storm event coincides with high tide, the seawater was observed to back-flow into the system through the outfalls.”

Rosado insists that the “main purpose” of the sewer system was to comply “with the environmental requirement to eliminate pollutant discharges from the septic tanks.” But Siroit and other Highland Village dwellers think the sewer system has another purpose: to enable developers to build condos in Highland Village.

Highland Village homeowner James Babcock believes the rezoning exercise is proof that NMB officials are looking to redevelop Highland Village. “When the city says, ‘Let’s take a look at [land-use] options, that’s an open-ended statement,’” he says. “That means everything is on the table.”

Babcock, however, intends to stay put unless a developer were to offer an obscene amount of money for him to go away, like one million dollars.

Veilleux can see why Highland Village might be appealing to developers. “It’s one of the best spots in North Miami Beach,” he says. “It’s close to restaurants, it’s close to the beach, it’s close to everything, but they have to be willing to pay for it. Everything has got a price.”

At the same time, Veilleux doubts the city’s new zoning will entice developers to make a play for Highland Village any time soon. “They’ve been planning to put high-rises here for about 200 years.”

Pamela Campbell isn’t looking forward to the day Highland Village gets redeveloped. “I know they’re going to try to push us out,” she says. “I really don’t want them to push us out — but let’s face it, we all know it’s going to happen one day.”

Feedback: letters@biscaynetimes.com

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Second Chance in Little Haiti

The Caribbean Marketplace returns amid guarded optimism

By Margaret Griffis
BT Contributor

On the last Sunday in July, Sandy Dorsainvil is dancing *on the job*. As managing director of the Little Haiti Cultural Center, Dorsainvil's occupational perks can vary greatly. This day they include engaging with visitors at the newly reopened Caribbean Marketplace as everyone enjoys Medical Twoubadou, a local band playing Haitian folk music.

Dorsainvil, attentive to the crowd's needs, wonders aloud if she should pull down the row of metal security doors facing NE 2nd Avenue and turn on the air conditioner instead. "The day is so beautiful and the open doors are so inviting," she says, trying to persuade herself not to. Despite the oppressive humidity outside, pedestrians and bicyclists,

Haitian and non-Haitian alike, are stopping to listen to the music. Folks are clearly having fun.

Ten days earlier, Dorsainvil hosted the grand reopening of the Marketplace. Still festive but more chaotic, the event packed the 9500-square-foot space to the rafters. Haiti's prime minister, Laurent Lamothe, attended the afternoon ceremonies, as did several local politicians, including Rep. Daphne Campbell and Miami Mayor Tomás Regalado; a herd of news crews; and a retinue of Secret Service men unmistakably draped in electronic wires.

"This building represents many things to many people," Dorsainvil reminded the audience during opening statements at the celebration. "It represents the City of Miami's appreciation for Caribbean culture, the city's love of its diverse communities, and the revival of



BT photos by Margaret Griffis

The gingerbread-style façade and architecture were inspired by the Iron Market in Port-au-Prince.

a neighborhood that is very much part of Miami's rich history. I pray that you enjoy all of our hard work."

Hard work, indeed. For nearly two decades, the Caribbean Marketplace remained shuttered, ghostly, and in danger of demolition. The building that won accolades when it opened in 1990 fell into disrepair, forcing its closure in 1997.

Architect Charles Harrison Pawley designed the gingerbread-style structure and received an award for Excellence in Architecture from the Florida chapter

of the American Institute of Architects. The following year, he won the AIA's national award for his colorful and filigree-laden design.

Born in Haiti to American parents, Pawley knew exactly what he wanted to build in Miami. The edifice was loosely patterned after the Marché en Fer (the Iron Market), the iconic 19th-century marketplace in Port-au-Prince. The Marché en Fer was nearly destroyed

Continued on page 50

Omni: The Next Frontier

The City of Miami is pouring millions into private projects just west of Biscayne Boulevard

By Erik Bojnansky
BT Senior Writer

Brickell, downtown Miami, Edgewater, Wynwood. These neighborhoods are the superstars of the Magic City's current development boom. More than 13,000 new condominium units are being proposed in greater downtown Miami, according to Cranespotter.com.

In the midst of all this activity is the Omni District Community Redevelopment Area, a 257-acre section of the city bounded roughly by NE 20th Terrace, I-395, Biscayne Bay, and NW 2nd Avenue.

It's a 28-year experiment in trying to solve problems by throwing money at them.

Here a huge chunk of taxpayer funds (about \$31 million per year) that would normally flow unimpeded to city and county services is instead used to fight "blight," encourage development, and help pay off the bill for more than \$1.7 billion worth of taxpayer-funded projects located within Omni's borders. (The breakdown on the big taxpayer bills: \$1 billion for the PortMiami tunnel, \$434 million for the Adrienne Arsht Center for the Performing Arts, \$175 million for the Patricia and Phillip Frost Museum of Science, and \$100 million for the Pérez



BT photos by Erik Bojnansky

The CRA spent \$3.5 million renovating Fire Station No. 2, built in 1926.

Art Museum Miami.)

Those subsidized projects helped attract private development along Biscayne Boulevard and areas east of it during the last development boom. But to the west of the Boulevard, where the bulk of

Omni's blight and vacant parcels actually exists? Just Parc Lofts at NE 17th Street and Miami Court managed to get completed before the credit crunch.

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Sing Along and Speak Easy

The Roaring Twenties come back to life at Magnum

By Charlotte Libov
Special to the *BT*

Magnum Lounge holds its open mic night each Wednesday. It's a popular event that attracts a fairly decent crowd to the restaurant/bar for midweek. But on this early July night, the excitement appears to have started out in the parking lot.

Clad in a zoot suit, Miguel Oquendl, the attendant, is posing for photos. Snapping him are couples heading into the restaurant, the women dressed in fringe and feathers, their men sporting fedoras and spats.

Indeed, this is no ordinary night. Magnum has been transformed into Bill Campbell's Speakeasy, an authentic Prohibition-era drinking club.

It's not that Magnum doesn't always attract a fun crowd. Owner Jeffrey Landsman opened his nightspot 13 years ago in

what had been Miami's second-oldest bar, and people flock here mostly to crowd around the baby grand. Although to some, Magnum is known as a gay bar, singing around the piano is everyone together. "Young, old, straight, gay — everyone has a great time," says Landsman.

A different entertainer is featured each night, and on Wednesdays, nationally known entertainer Bill Campbell sits at the piano and presides over open mic. A stocky Irishman, Campbell is a major attraction, with his booming voice, fast-flying fingers, and memory that's a veritable jukebox.

The July speakeasy is the culmination of Campbell's two years at Magnum. With his motto "I could get a goldfish to sing," Campbell has turned his regular crowd, which started off listening to him at the piano, into singers. "There's so much music inside people, and most of the time they don't realize it," he says.



Photo by Henry Perez

The Speakeasy ladies: Claudine Faifer, Hannah Lasky, Marilyn Reitman, the author.

"That's where I come in — my goal is to find people's seeds of talent, nurture them, and make them blossom."

Campbell eventually dubbed his regulars (which include me) his "Legends of Open Mic." In fact, over the past two years, we've blossomed so much that Landsman suggested that one night we should ditch the open mic format and put on a show.

That's how Henry Perez, David Kessler, and I came to sit down with Campbell to think up a theme. Campbell is also a music historian, and we started rifling through time periods. "You know," he said, "my

grandfather was a bootlegger."

"Prohibition!" I exclaimed. "That's perfect."

Few eras in U.S. history are as colorful as Prohibition, that period from 1920 to 1933. Alcohol was banned, and the supposedly "dry" era ushered in the Roaring Twenties — known for its booze and hijinks. In Miami, one of the nation's "wettest" cities, speakeasies abounded. In hidden clubs, men and women drank, mixed, danced, but "spoke easy," or in

Continued on page 46

The Ghost of Lucie

Without her arrest, there'd be no North Miami mayoral special election

By Erik Bojnansky
BT Senior Writer

It was stuffy inside North Miami City Hall's council chambers. Nevertheless *Miami Herald* columnist Marc Caputo wore a dark suit jacket and a tie. Three other men sitting behind a table also wore ties and dark suits. All had microphones before them.

Caputo, standing behind a podium, asked them questions about policing, code enforcement, Biscayne Landing, forensic audits, the fate of North Miami's community redevelopment agency, and other subjects related to this municipality of 61,000 people. Watching the quiz

show was a packed house of North Miami voters, media, and campaign workers.

This was the July 24 candidates forum, sponsored by the North Miami Alliance of Homeowners Associations. This month North Miami citizens will vote to decide who should be the city's next mayor. The election takes place August 26, but registered voters can vote absentee or head over to the North Miami Public Library (835 NE 132nd St.) between August 11 and August 24 to vote early. If none of the candidates wins more than 50 percent, a runoff will be held November 4.

Because the forum was being televised on North Miami's cable access



BT photos by Silvia Ros

The *Herald's* Mark Caputo questioned the candidates before a full house at North Miami City Hall.

channel 77, Caputo asked the audience to hold applause and other audible reactions. They complied, though there was murmuring when he brought up the FBI's arrest of Mayor Lucie Tondreau for her alleged part in a mortgage-fraud scheme.

"The former mayor had a spot of legal trouble," Caputo quipped, "and to each of you I want to ask what you think of the former mayor and the former mayor's

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Speakeasy

Continued from page 45

low tones, so as to not tip off the cops.

The fact that Magnum looks like a speakeasy is a big plus. As Landsman notes, “You’d never know what goes on here from the outside.” The exterior is plain, and the windows are shuttered, allowing no light and giving no hint of the large attractive restaurant, which is all done up in red, black, and gold, with gilt-edged mirrors and old-fashioned lighting.

It’s also located in a kind of alley off NE 79th Street. Entering through the back, you must make your way through a dark passageway and give your eyes time to adjust. It’s clandestine, just like a speakeasy should be.

“We can do a speakeasy theme, but it has to be perfect,” Campbell said. All the songs would be from the era and be performed in the style of the day. We’d stay in character all night, playing flappers, floozies, and mobsters. We’d leave our cell phones outside.

Coming up with period songs was a snap. This was the era that popularized jazz and gave us most of the Great American Songbook — works from George Gershwin, Irving Berlin, Fats Waller, Cole Porter, and more. The Ray Charles hit “Georgia on My Mind,” for example, was originally a Hoagy Carmichael foxtrot.

So here we are, the Bill Campbell Speakeasy Singers: Amy Arlo, Gustavo Briand, Antonio Domenikos Divine,



Antonio Domenikos Divine with admirers.

Claudine Faifer, Alberto Gayoso, Neil Kolner, David Kessler, Hannah Lasky, Raymond Estrella, Henry Perez, Marilyn Reitman, and me. Other than Arlo, who performs regularly with her own band, Almost Blue, the rest of us are far better known for our day jobs as photographers, writers, hair stylists, lawyers, artists.

The staff at Magnum’s loves the idea, and on Speakeasy night, Landsman doffs a satin vest and bowler to welcome diners. Donna Stavel is the flapper serving tables, and one of our singers,



Magnum owner Jeffrey Landsman.

Raymond Estrella, also performs his regular duties — though in a Rudolph Valentino *Sheik of Araby* headdress — as Magnum’s bartender.

I have jitters, but not about the show. Like the rest of the Speakeasy Singers, I’m a ham. But will people really come?

I needn’t have worried — we’ve packed the place. Not only that, most of Magnum’s patrons arrive in costume, too. Notables include former Miami Beach mayor Matti Bower and former city commissioner Michael Gongora.

Campbell is a natural storyteller, so he easily assumes the role of speakeasy stride pianist and emcee. He launches the night by proclaiming the passage of Prohibition and wraps up the evening by leading everyone in a rousing finale of “Happy Days Are Here Again.”

Among the standouts is Hannah Lasky, who is poured into a burgundy velvet gown with feathered bodice, and sings the aptly named “Hard Hearted Hannah” about the “vamp of Savannah.” David Kessler leads off Cab Callaway’s “Minnie the Moocher” (with the crowd joining in for the choruses about the “lowdown hoochie coocher”), and Henry Perez does an eye-popping imitation of Fats Waller’s “Ain’t Misbehavin’.” I strike a pose, cigarette holder in hand, for “All That Jazz.”

Everyone, it seems, wants to go back to the Twenties.

The audience is tossing around expressions like “baloney,” “you’re the berries,” or “none of your beeswax.” The night is such fun that all too soon four hours have passed, and Campbell is launching into the closing number.

In the succeeding days, word-of-mouth spreads. For days afterward, George Bettinger and his wife, Lizette, talk about the event on their Internet radio nostalgia show, *The Mom and Pop Show*. “It was a colossal evening,” he

Continued on page 56

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North Miami

Continued from page 45

performance.”

Like Caputo, the candidates didn't mention Tondreau by name.

Jean Marcellus, age 54. Former North Miami councilman, former cop, former Realtor, and current Little Haiti-area car dealership manager. Haitian-American: “The former mayor's performance was great in this city, and I thought she was working for the betterment of all the citizens of North Miami. What happened to her had nothing to do with her leading the city. I leave it there.”

Kevin Burns, age 55. Was North Miami's first openly gay mayor. Real estate agent. Non-Hispanic white: “I care not to offer an opinion at this time.”

Smith Joseph, age 53. Physician specializing in internal medicine for the past 16 years. Owner of North Miami-based Universal Medical Center. Haitian-American: “Whatever happened to her affects us all, and we should not be the ones to cast stones, especially if we are living in a glass house. The accusations have absolutely nothing to do with the

city's business, and I don't think that we should dwell on that.”

Dwell on it or not, the Tondreau factor can't be ignored. There wouldn't even be a special election if she hadn't been arrested and removed from office by Gov. Rick Scott.

Tondreau isn't being charged with a misdemeanor, either. The FBI and the U.S. Attorney's Office believe she was part of a scheme to defraud lending institutions, including Wachovia Bank, of more than \$11 million. That's a major felony. The alleged activities occurred between December 2005 and May 2008, years before Tondreau was elected mayor in June 2013.

Last month Oreste pleaded guilty to one count of conspiracy to commit wire fraud and promised to cooperate with prosecutors. He could still face up to 30 years in prison, according to the FBI. Meanwhile, the feds say two other co-conspirators are fugitives. Okechukwu Josiah Odunna likely fled to his native Nigeria, while Kelly Augustin presumably went back to Haiti.

Tondreau is maintaining her innocence. Her lawyer, Ben Kuehne, even



Dr. Smith Joseph has the biggest campaign chest.

thinks he can have her acquitted in time to finish her two-year term.

Other legal challenges may await Tondreau. Last year her office was raided by the Miami-Dade State Attorney's Office as part of an ongoing

investigation into absentee-ballot fraud. Still, assuming she isn't arrested on any additional charges and is exonerated in the federal case, whoever is elected mayor will be kicked out of office if she reclaims her post.

Kevin Burns, however, thinks it's highly unlikely that she'll beat the rap. “I think [defense attorney Kuehne] is being optimistic, especially since her co-conspirator has chosen to take a plea deal,” says Burns, who served as mayor of North Miami from 2005 to 2009. “They [the U.S. Attorney's Office] only offers those deals when they're quite confident they have a case and have their designs on someone else.”

Marcellus and Joseph declined to comment on the case.

Even if Tondreau doesn't return to city hall, the victor in this mayoral election will soon be campaigning again. North Miami's regular election is on May 12, 2015, followed by a runoff on June 2.

That hasn't dissuaded Burns, Joseph, and Marcellus. As of deadline, the three candidates either raised or loaned their

Continued on page 52

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Caribbean Marketplace

Continued from page 44

in the 2010 earthquake, but it was so beloved that it became one of the first public structures to be rebuilt, even before the ruins of the National Palace were hauled away. It's easy to want a similar rebirth for the Caribbean Marketplace.

The Marketplace's own disaster occurred over several years. In 1992, it began to show the first signs of financial distress. The crowds thinned. Then a series of problems, including a U.S. trade embargo imposed after a coup that ousted then-president Jean-Bertrand Aristide, became insurmountable.

It struggled through accusations that the Haitian Task Force misappropriated federal funds earmarked for the market. In 1997 the City of Miami and the State of Florida bought the neglected property at a foreclosure auction. The last tenants were evicted in 1998.

Unrealized dreams of reopening the market and nightmares over demolition plagued it for most of the next decade. Recently, however, and through efforts



Bookstore owner Jan Mapou says he's already noticed an increase in tourists.

by the city, the Miami-Dade Department of Cultural Affairs, the adjacent Little Haiti Cultural Complex, the NE 2nd Avenue Partnership, and Miami District 5 Commissioner Keon Hardemon, the Caribbean Marketplace reopened with fanfare. Now the hard part — running it.

There's no better judge in the neighborhood than Jan Mapou, whose Librería Mapou is one of only two businesses that survived the market's first incarnation. (The other is Lakay Tropical Ice Cream.) After the market's failure, he purchased a neighboring building and moved his

operations there.

Mapou was one of the invited speakers at the reopening. From his bookstore a few days later, he tells the *BT* that he's already noticed an increase in tourists that outnumbers his neighborhood clientele.

"A lot is being done in the background," he says. "A lot of organizations are meeting almost every week to find the ways and means to make it work, with the right products and also how to attract customers whether they are Haitians or non-Haitians."

But he resists projecting success too far into the future. Financial security isn't the only problem vexing the Marketplace, as far as Mapou is concerned. He wants to quiet the negative voices, such as the one belonging to local businessman Peter Ehrlich, who is campaigning to bring back the neighborhood's original name, Lemon City (See "Names Matter," January 2014.) Ehrlich claims that it is not only historically correct, but it could reinvigorate a neighborhood that is increasingly less Haitian in makeup.

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North Miami

Continued from page 48

campaigns a combined \$79,015 in cash and in-kind contributions. Joseph has the largest campaign chest: \$55,870. Those figures will likely have increased by August 1, when new campaign reports were due.

The upcoming special election is a virtual rematch of last year's election, in which seven contenders ran. During the May 2013 primary, Burns took first place, with 33.2 percent of the vote, followed by Tondreau with 27.6 percent. Joseph finished third, with 23 percent of the vote, and was edged out of the runoff. Marcellus finished in fifth place, with just 5.6 percent. When the runoff was held a month later, Tondreau finished on top with 55.7 percent of the vote, while Burns received 44.5 percent.

Demographics played a substantial role in last year's primary and runoff results. According to the latest census figures, those who identify themselves as Haitian have the largest share of North Miami's population: 37.1 percent. They're followed by Hispanics



Jean Marcellus is a former city councilman.

(29 percent), non-Hispanic and non-Haitian blacks (18.7 percent), and, finally, non-Hispanic whites, or Anglos (12.8 percent). Thanks to these demographics, two of the city council seats representing areas west of Biscayne Boulevard have



Kevin Burns will likely make it to a November runoff.

been held by Haitian-Americans since the early 2000s. The east side has been held by Anglos. The mayor's seat has fluctuated between the two groups.

Political consultant Greg King says Haitian-American voters *will* turn out in

the upcoming election. They regularly participate in primary legislative races traditionally held on August 26, he explains. The fact that Miami-Dade County Commissioner Jean Monestime is being challenged by his old African-American adversary Dorrin Rolle for his District 2 seat (which includes western North Miami) will only enhance voter turnout among Haitians, King adds.

What's less clear is the turnout among North Miami's other segments. Anglos in North Miami don't turnout in large numbers for primaries, King says, although they might for the runoff. "There are quite a few African-Americans in North Miami," he explains, "but they don't come out for mayoral races. You have to get to them."

If the pattern from the last election holds true, the Haitian-American vote will be split between Joseph and Marcellus, while non-Haitians are more likely to support Burns. That will almost guarantee a runoff and Burns's place in it. Given that Marcellus only garnered 130 votes out of 6896 ballots cast last

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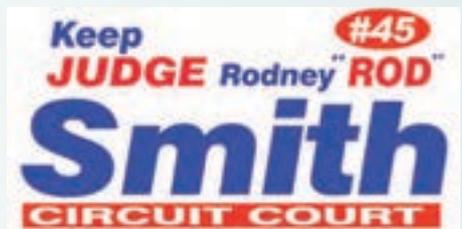
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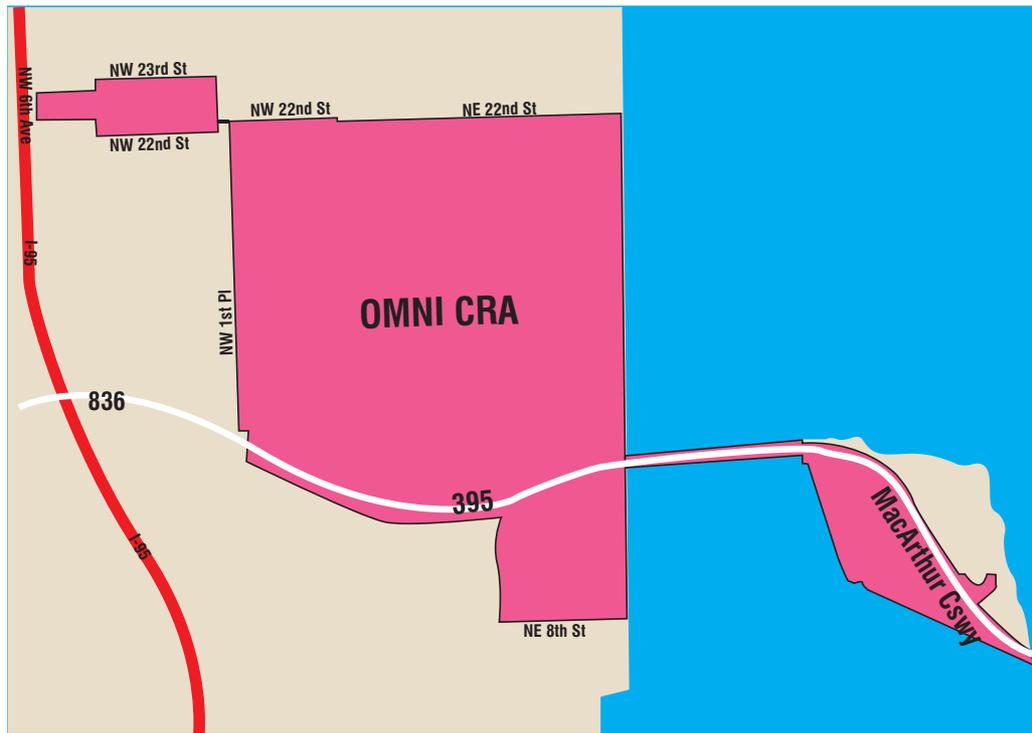
Omni

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By 2009, not even taxpayer subsidies could spur development, even in the eastern areas of Omni. There was some excitement (and fear and resentment) when the Malaysia-based Genting Group announced its plans to build a mega hotel-casino complex on 30 acres of Omni land, including the defunct Omni Mall and the Miami Herald building. But while Genting continues to demolish the Herald building, the future of Resorts World Miami is hazy.

In spite of past setbacks, Pieter Bockweg, executive director of the Omni Community Redevelopment Agency (CRA), is confident that Omni will see the next development boom. "The other major projects that are going on we believe will spill over and make the Omni a more walkable place," says Bockweg. "A place where people live, work, and play."

Bockweg argues that prospects for a new round of development in Omni have actually *increased* since the hubbub over Resorts World Miami died down.



Map by Marcy Mock

The Omni CRA's boundaries were stretched to include Museum Park and the new PortMiami tunnel.

"Everyone was waiting to see what Genting was going to do," he says. "That time has passed. People aren't waiting anymore."

Aside from the Genting Group, at least two developers — NR Investments and the Melo Group — already have

ongoing projects within Omni. Emilio and Gloria Estefan have also announced their plans to build a hotel and restaurant (Estefan Kitchen) at NE 1st Avenue and 14th Street. The Swiss bank Credit des Alpes is reportedly looking at redeveloping a two-block area near NE 14th Street and Miami Court.

As many as six other real estate developers may jump into the fray should Miami-Dade County Public Schools decide to sell its ten acres of Omni land. Those landholdings include the headquarters of M-DCPS and the WLRN-FM television and radio studios. Prospective buyers include the Related Group.

If the school board decides to sell, could that create a development frenzy in Omni? "I hope so," Bockweg answers. "This office and the way I operate this office are based on opportunity. I'm always open to opportunity, with the underlying factor that it's all based on what's in the best interest for

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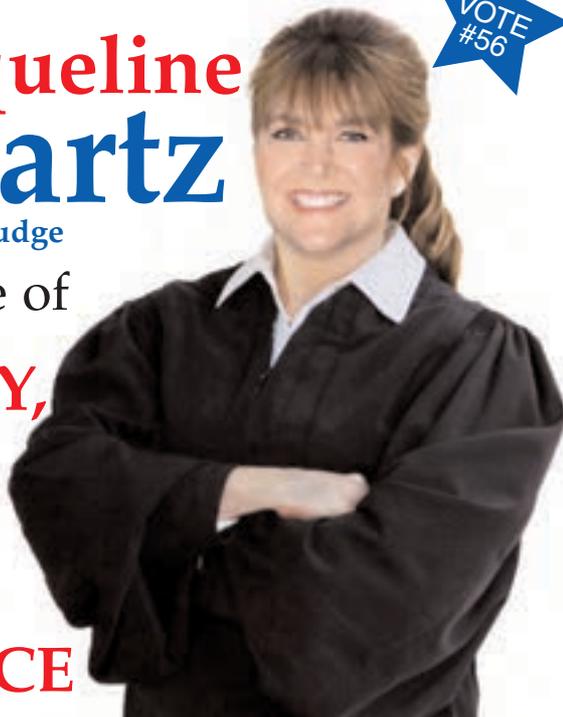
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Community News: BISCAYNE CORRIDOR

Omni

Continued from page 53

the community. If you tell me that you're going to put a warehouse on the corner, I'm going to say no. It's a crude example, but you know what I'm trying to say."

Bockweg, who was in charge of overseeing the City of Miami's outdoor advertising codes prior to becoming head of the CRA in 2010, is also ready to do what CRA's do best: throw money at blight.

This year the Omni CRA, governed by Miami's five city commissioners and chaired by Commissioner Marc Sarnoff, finished installing new sidewalks and underground water mains along NE 14th Street between NE 2nd Avenue and NW 1st Avenue to the tune of \$6 million. The idea: encouraging development in an impoverished section by paying for the infrastructure improvements developers normally would be required to underwrite.

The Omni CRA pledged up to \$9 million to NR Investments for a 403-foot-tall condominium called Canvas, at 1630 NE 1st Ave., over the next several years if it breaks ground by June 2015, is completed by January 2017, hires at least 30 percent of its construction workforce from Miami (with preference given to those living in the Omni area), invests more than \$100 million in construction costs, and various other conditions.

Bockweg is especially proud of pouring \$3.5 million into renovating Fire Station No. 2 at 1401 N. Miami Ave. Built in 1926, the old fire station was abandoned some 20 years ago, he says. The second floor of the station serves as the offices for the Omni and Midtown CRAs. The ground floor will be leased to a restaurant scheduled to open in October.

"There was a tree growing in the middle of it, and it was a shelter for prostitution, drug use, and the homeless," he says. "Now it's part of our mission to revitalize the area and remove slum and blight."

Then there's the Miami Entertainment Complex (MEC). This past March, the Omni CRA agreed to give EUE/Screen Gems \$11.5 million to transform the old Miami Skills Center at 50 NW 14th St. into a film and television production studio. In 2011, the Omni CRA bought the Skills Center from the school board for \$3.5 million, then sold a portion of the site to the Florida Department of Transportation for \$1 million.

In exchange for the \$13.5 million total investment, the CRA anticipates



Omni CRA's Pieter Bockweg: "Everyone was waiting to see what Genting was going to do. People aren't waiting anymore."

receiving \$100,000 a year in rent for the next ten years from Screen Gems, and 11 percent of the profits.

Critics of the deal, mainly in the film industry, doubt that the project will make much money. They point out that a 2010 white paper by the Florida Film Production Coalition slammed the idea of the Skills Center becoming a quality production studio.

"Prior to purchasing the building from the school board, the CRA had contacted every cheerleader in the movie industry to take a look at it, and every person who visited it told them it's completely unfeasible," says documentary filmmaker Billy Corben. "These are people who rally behind any and all movements, and even they said it was a complete waste of time."

Bockweg counters that the renovations will address noise problems and other issues. He admits the financial return for the Omni CRA itself is impossible to predict accurately. However, he argues that the impact of building the film studio and having high-income movie folks operating it would be a boon for Omni.

"You have a huge economic impact from people staying in hotels, renting cars, going out to dinner, renting limos," Bockweg explains. "Then you have the economic impact that services the actual show — caterers, florists, clothing stores, hardware stores. The injection of capital to the local economy is huge."

Continued on page 57

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Caribbean Marketplace

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Mapou has thought deeply about the claim that Little Haiti is losing its Haitian character. "Let's face it," he says, "every single Haitian family now, you have two or three kids, they're professionals or in college. Personally, I have two daughters. They're physicians. They don't come back here. They don't come to stay with Dad because he wants to preserve Little Haiti. So now our job is to create an atmosphere, an ambiance, a good environment for them to come back and to feel proud of us, to feel proud of themselves, to feel proud of their country and their culture. We need them to come back to give us a hand."

And that's no different from every other community of immigrants, he



Visitors examine some of the vendor displays during the reopening of the Marketplace.

asserts. It takes a generation or two for an immigrant community to fall in love again with its past. Then the children and grandchildren do come back.

Prime Minister Lamothe, who spoke at the reopening ceremony, recalled how as a student here at Barry and St. Thomas universities, he visited the Caribbean Marketplace and felt great joy and pride just being

there. He called the reopening a victory for the community, and said it was a great

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North Miami

Continued from page 52

year, many observers have told the *BT* that the November runoff will be a face-off between Joseph and Burns.

Marcellus insists he's learned from the mistakes he made during the last election. "I didn't reach out enough and I campaigned very late," he admits.

Last month Marcellus got an unexpected boost from Tondreau. Still broadcasting on Creole radio, she endorsed him to take over her seat. By way of explanation, Tondreau tells the *BT*: Marcellus's name wasn't on a lawsuit that claimed she didn't live in North Miami.

Another detail in the Tondreau factor: Following his defeat last year in the mayoral election, Burns filed a lawsuit claiming that she didn't actually reside in the city when she ran for mayor. Smith Joseph intervened in the lawsuit; his lawyers argued that if Tondreau was declared ineligible, a new runoff should be held between Burns and himself. The suit was dismissed by a circuit court judge and an appellate panel because Burns didn't challenge her residency prior to her election as mayor.

(Ironically, Burns and his supporters argue that Joseph and his family actually live in Davie. Joseph insists he regularly "sleeps" at a condo he owns in San Souci. Joseph's supporters, meanwhile, are also fond of bringing up Burns's much-publicized personal financial woes.)

Marcellus says he's proud that Tondreau supports his candidacy. "She already started some great works, and she believes that I'm the one who can continue with that great work."

Continuing on the same course may not be easy when many residents (Haitian and non-Haitian) are questioning the city's financial stability and are clamoring for an independent audit. Back in June, Marcellus opposed an audit, as did his ally, former mayor Joe Celestin.

Joseph and Burns, on the other hand, support an audit. In fact, Burns, who has won the endorsement of SAVE Dade and the Miami-Dade Police Benevolent Association, goes a step further. He vows, if elected, to lead North Miami away from "troubled times."

"If you like the status quo," he declared at last month's forum, "then I'm the wrong guy for you."

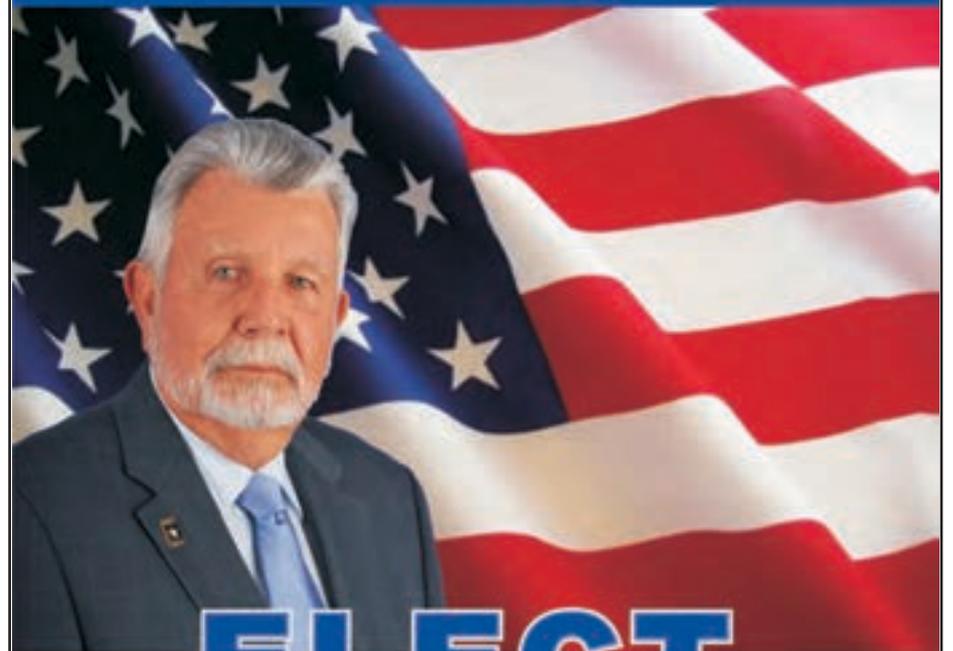
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Photos by Henry Perez

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 ★ University Of Florida, Bachelor of Arts and Science in Political Science, Dec. 1984

EXPERIENCE
 ★ Practicing law for over 25 years in Miami-Dade County
 ★ Traffic Magistrate Eleventh Judicial Circuit

COMMUNITY INVOLVEMENT
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 ★ Coconut Grove Village Council, Past Councilman
 ★ Adjunct Professor - Miami Dade College and FIU

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The Speakeasy gents: David Kessler, Alberto Gayoso, Bill Campbell, Antonio Domenikos Divine, Neil Kolner, Gustavo Briand, Henry Perez.

Speakeasy

Continued from page 46

reports. "The restaurant was jam-packed with high-spirited, fun-loving people who had the rare opportunity to authentically relive the Roaring Twenties. I was delighted by the grand entertainment that was presented at Magnum."

Alas, we outsmarted ourselves. Word had spread so far in the weeks before Speakeasy night that the show sold out well in advance, and many of Magnum's regular patrons couldn't get in. The

solution, of course, is that Bill Campbell's Speakeasy will return.

We're in rehearsals for our new show, "Magnum's Hollywood Speakeasy," scheduled for September 10. We're cooking up surprises — I hear that Mae West, Charlie Chaplin, and even Laurel and Hardy may drop by!

For more information, contact Jeffrey Landsman at Magnum, 305-757-3368, 709 NE 79th St., Miami 33138.

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Omni

Continued from page 54

Tony Cho, president of Metro1 Properties, says the success of the MEC is really contingent on whether the state grants tax incentives to companies wishing to film in Florida. Without them, he says, "it'll be difficult to attract the work here." (In late June, Bockweg was appointed to the state's Florida Film Commission.)

Regardless of the studio, Cho says it's inevitable that the development taking place in Edgewater and Wynwood will seep into Omni: "I think it's one of the many new exciting neighborhoods in Miami that are emerging."

Nir Shoshani, co-owner of NR Investments, is also enthusiastic about Omni's future. Just 500 feet away from the Canvas condo site is the ten-story Filling Station Lofts at 1657 N. Miami Ave. From 2009 until this year, the Filling Station was a half-completed skeleton, a monument to the credit crunch. NR Investments bought the Filling Station for \$8.5 million and completed the project, which it'll run as an 81-unit apartment building. It was here that NR Investments recently held a real estate brokers conference on Omni's future. Among the guests: Bockweg and Commissioner Sarnoff.

Shoshani says his company is looking at doing other projects in Omni, but they plan to actively promote the area as the Miami Arts and Entertainment District, the name the Downtown Development Authority uses to describe much of Omni.

"We're going after the 35- to 45-year-olds," Shoshani says, "and just like one of our consultants said, 'If you take downtown and marry it with Wynwood, the baby we are planning to have is the arts and entertainment district.'"

Caribbean Marketplace

Continued from page 55

honor to come back for the celebration.

Striking a similar tone to Mapou's, Lamont also said, "Many of you that I see here today are asking, 'What can I do for Haiti?' What can you do for Haiti? Well, come on down. Come on down, that's what you can do for Haiti. If each one of you comes back, whether you are from Haiti, whether you have parents, relatives and friends there, whether you want to visit a new destination, we invite

Carlos Melo, co-owner of the Melo Group, says Omni is the perfect location for its brand of development. "Many things are attractive about this area," he says, "including its direct access to mass transit, its proximity to South Florida's major employment hubs (downtown Miami, Brickell, the health district), and its proximity to the bay, Miami Beach, Midtown Miami, and so forth. And more important, the availability of vacant land to be redeveloped into homes for area workers. Infill development is key to managing traffic issues and housing shortages. The Omni District is ready for infill development."

The Melo Group is marketing one of its projects, the 53-story Arias on the Bay at 1770 N. Bayshore Dr., as a high-end product. But the 36-story Melody at 245 NE 14th St. will be a rental apartment building.

Apartments and affordable hotels are also the plan for 1.2 acres of land Melo owns at 1445 NE 14th St., near the Metromover School Board Station. Here Melo plans to build 36-story structure with 600 residential units for renters, whose transit needs will be met by the Metromover. If he gets his way, that is.

The maximum height zoned for the land is currently 24 stories, and so far the city's planning staff won't budge. If the planning board ends up saying no, Melo says his company will take a walk. His love for Omni isn't unconditional.

"If we're unable to rezone the site to build a mass-transit-oriented residential project, the site won't be developed at all, and it will remain vacant like most sites in the Omni area," Melo warns. "The School Board Station will remain underutilized, and traffic in downtown Miami will continue to deteriorate as more residential and commercial projects are built in Miami's urban core."

Feedback: letters@biscaynetimes.com

you to come and see."

The very same advice would go a long way for Little Haiti, too.

The Caribbean Marketplace, which is located at 5925 NE 2nd Ave., is open Thursdays through Saturdays from noon to 9:00 p.m., and Sundays from noon to 8:00 p.m. The market hosts up to 25 vendors at any given time and features a gift shop, bar and concession stand, and a stage. Big Night in Little Haiti is held out back every third Friday.

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The Miami Herald

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- Put Something Back – Volunteer – Pro Bono Service in areas of Bankruptcy and Probate.
- Susan G. Komen Cancer Foundation – Volunteer, 2010 – Present

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A Slap in the Face

Village council votes down an initiative its constituents support

By Jen Karetnick
BT Contributor

I've often had conflicting emotions about living in the suburban mire of Miami Shores. But I've never been ashamed of living here — at least not until now, when the welcome mat for members of our local LGBT community was pulled out like so much expendable income.

At the July 15 meeting of the Village Council, the stuck-in-conservative-mud powers that be showed how little they value the contributions of our LGBT citizens, and voted down a nonbinding resolution for marriage equality 3-2.

It has been incorrectly reported that Vice Mayor Jesse Walters, the first openly gay Village Council member, brought forward the initiative “supporting marriage equality [and] urging enactment of a law that would provide for marriage equality in the State of Florida” at the July 1 meeting.

Actually, it was Councilwoman Ivonne Ledesma who introduced the resolution, which is viewed as a symbolic strike against the statewide 2008 Florida Marriage Amendment that banned same-sex marriage. The issue was tabled — not without concern and a measure of support discussed during public comments — until the next meeting.

According to Ledesma, “My intention in postponing the vote was to give residents an opportunity to make public comment. In my view, it would give council an opportunity to see how many residents where actually in favor of the resolution. However, only three people who spoke during the meeting against the resolution actually lived in our community.”

It was at the July 15 meeting that Vice Mayor Walters reintroduced the resolution. He gave the background, mentioning that “the council routinely passes nonbinding resolutions and therefore should consider



this issue,” and moved for adoption.

As a tactic, delaying an agenda item is not unusual. For one thing, this particular delay allowed the council to deal with more immediate issues, such as the July 4 fireworks — which were, according to Miami Shores businessman and community activist Lance A. Harke, largely sponsored by gay Shores dweller John Challenor.

“He was thanked for doing so by the same folks who two weeks later voted against his right to marry his partner,” Harke says.

The delay presumably gave the four other council members sufficient time to research the issue before voting. But it also allowed interest groups to rally. On the progressive side, the Village People, the Miami Shores LGBT social networking group, and SAVE Dade, a wider-reaching grassroots group, were motivated to attend on July 15. Biscayne Park Mayor David Coviello, whose constituency recently passed a similar measure, also spoke on behalf of the resolution.

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But their reasoned arguments were overmatched by the conservative People United to Lead the Struggle for Equality (PULSE), whose rhetoric is often nonsensical; and by the zealous concerns of the anti-“homosexual marriage” group Christian Family Coalition (CFC), which filled Village Hall to capacity. Many of those attending were, in fact, not full-time Miami Shores residents, with one speaker even giving her address in North Carolina. After the vote, the CFC sent out a press release declaring that “last night God won.”

In the end, the results were clear: Only Walters and Ledesma voted in support of the resolution. According to the meeting minutes:

- Councilman Jim McCoy “stated his opinion that the Village Council should not be weighing in on [the] matter.”
- Councilman Hunt Davis “recognizes that as a councilman, he needs to vote as a representative of the Village, which is divided on the issue.”
- Mayor Herta Holly “expressed her belief that it is wrong for a municipal council to vote on this type of issue, which belongs at the state level and within the court system.”

They are all incorrect. The majority voice of Miami Shores is clear: In 2008, 62 percent of Miami Shores residents voted *against* the Florida Marriage Amendment.

Mayor Holly should rethink who she believes she represents. Peter Regalado, an organizer of the Village People, recalls that during the last campaign, then-candidate Holly approached the Miami Shores Village People to speak at its monthly social. The event took place in his home. “We welcomed her and three other candidates with open arms,” he says. “For Mayor Holly to vote down the resolution after courting the LGBT vote is disgraceful not only to the LGBT community, but to the entire Miami Shores community she represents.”

If village council members don’t want to represent their constituency — a population that has made its position known through voting — because of their own personal beliefs, then the proper course of action is to abstain from troubling votes.

Had the resolution passed, it would still have been largely toothless. But it would have made what David Traupman, the 27-year partner of Jesse Walters, calls “a friend of the court in the current

Miami-Dade marriage equality case.” (On July 25, a Miami-Dade circuit court judge ruled that the state’s ban on same-sex marriage was unconstitutional.)

Now, as Traupman notes, we have the distinction of being “the first and only municipality to vote against marriage equality — just as [we] were one of the few communities to oppose Miami-Dade’s Human Rights Commission in 1998.” He predicts that it will be a black cloud hanging over our community’s reputation for years to come.

The harm to our standing in the larger LGBT society could be serious. Miami Shores now ranks 14th on the list in Gregory A. Kompes’s book *50 Fabulous Gay-Friendly Places to Live*. Of the ten research criteria Kompes uses to determine his list, the fourth is gay-friendly politics.

Of the five council members contacted for this column, the only ones who responded by press time were, predictably, Walters and Ledesma.

Even more ironic is the fact that one day after the vote, Miami Shores was named by the website gangsway.com, cited in a Huffington Post article, as one of the top small cities for “gay-friendly retirement,” based on U.S. Census figures

of same-sex households. And as I’ve previously reported in this column, we have the unique distinction of being the No. 1 place for gay families to raise a child.

These rankings exist because, according to the last census count, our percentage of same-sex households stands at 4.3 percent, compared to the average of 1 percent for most cities. But now some LGBT homeowners say they’re angry enough to think about selling, and some of those who have already sold their houses for other reasons are posting “good riddance” messages on social media.

In the end, we may lose more than the respect and property sales-boosting economy of the global LGBT community.

Says Vice Mayor Walters: “I felt after years of showing interest in and respect for the family members of my colleagues, they slapped me and my family across the face. [Now] there’s a very awkward silence among the two sides, no eye contact or conversation, and this endless string of 3-2 votes.

“If we fail to get a progressive majority next April [the next Village Council election],” he continues, “I’d probably resign rather than go through two more years of this.”

Feedback: letters@biscaynetimes.com

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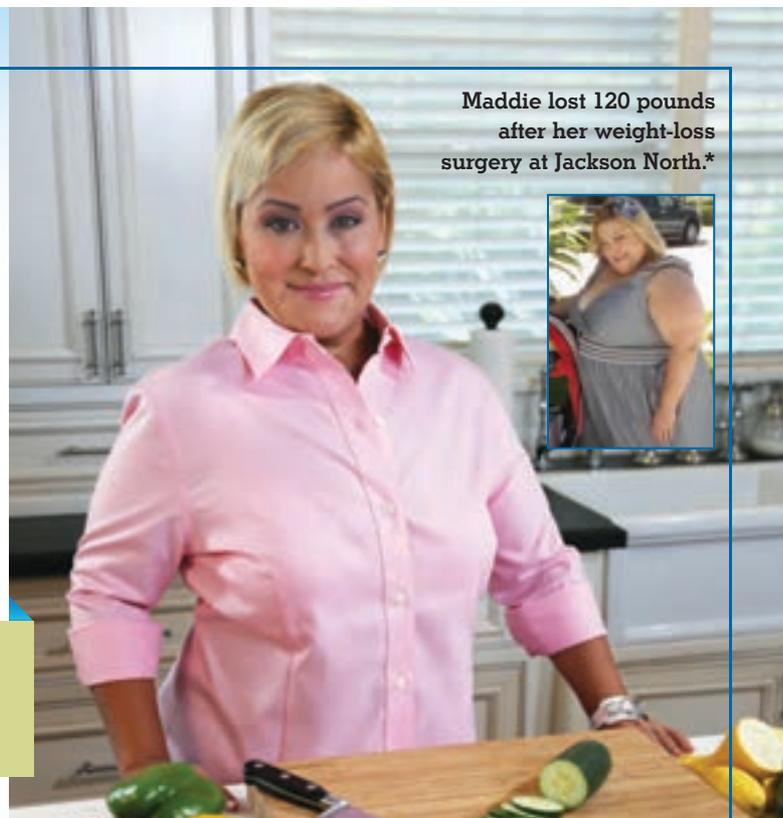
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Happily Ever After

Instead of prohibiting nepotism, why not encourage it?

By **Jay Beskin**
BT Contributor

T rue, “nepenthe” is not as commonly used as “nepotism,” but these two alliterative words work well together in describing the distribution of city offices in our blessed burg of Aventura. We never seem to be intentionally favoring relatives over other applicants, but somehow everyone manning — or womanning — a desk up in city hall winds up married to one another.

A nepenthe is a drug that brings forgetfulness, specifically the kind which allows one to forget all his worldly troubles and see reality as a beautiful, unmarred tableau. This has been the history of nepenthean nepotism in Aventura,

where the entire city administration appears to be one big happy family untroubled by the sort of ethical considerations which are a source for concern elsewhere.

Then again, perhaps this is an ideal situation. Maybe the way to assure comity and civility in city administration is to marry all the players to each other and have them bring their kids to work every day— to work, that is, at the next desk over.

Instead of objecting to nepotism and incestuous intra-office marriages, perhaps we should *insist* upon them, or at the very least encourage them. That way, the only spats between, say, the city manager and the city clerk will be over who should take out the garbage. The garbage at home, that is. At the office, there are plenty of lackeys on the taxpayer’s dime



BT photo by Silvia Ros

eager to stash the trash (very slowly, of course, taking the stairs one floor at a time with a cigarette stop at each landing).

The possibilities here are endless. If these marriages are seen to enhance careers, how long before the local papers devote space in the personals section to bureaucrats seeking some bipartisan cooperation?

MALE SEEKING FEMALE: City mgr, 42, eight looong years on the

job, commission in my back pocket and plenty of green in my side pockets, looking for a city clrk who knows how to dress and cook (both dinner and the books, lol).

FEMALE SEEKING MALE: City clrk, 29+, been around the voting bloc a few times, 36 months undergraduate, 24 months MBA, 36 months on the job and a great body of work. Searching for



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Or the other way round.

FEMALE SEEKING MALE: City mgr, 34, has really got the goods (on everybody= job security). What I say goes in the office but a sharp city clrk, 30-45, who works out during long lunch hours can lay down the law at home.

MALE SEEKING FEMALE: City clrk, 32, knows how to keep those files (on everybody = job security) updated. Looking to sign a marriage contract with a gal who can administer to my needs. Contract will be awarded to lowest bidder, lol.

This idea seems like a real winner. After all, our Aventura lovebirds have been cooing happily together for long years since they wooed happily at city hall. As longtime residents will recall, Eric Soroka has been our city manager since Day One, way back in 1996. His family background appeared to be stable enough, and the only concern about hiring him was friction between him and the mayor of Miramar in his previous job there.

The commissioners (yours truly included) overcame those reservations because

Eric came highly recommended by Weiss Sorota and Helfman, the law firm that has represented the city since its inception. Remarkably, 18 years later, both the firm and the city manager they nominated are both firmly ensconced in the same positions.

That's not nepotism per se, but comes perilously close to cronyism. In the Jewish tradition, for instance, two applicants for positions or licenses were not permitted to use each other as references for fear of collusion.

There was a lovely city clerk at the time named Teresa, and as the swifter readers may already have intuited, until November of this year, when she retires, there will still be a lovely city clerk named Teresa. The only difference is that since 1999 or so, Teresa shares the last name of Soroka with the city manager. Sometime circa 1998 he approached city commissioners to inform them that he and his colleague Teresa were planning to tie the knot.

The commissioners, myself included, were all political novices, serving for the first time, with the exception of Mayor Arthur Snyder, who had been mayor of North Miami Beach and a circuit court

judge. We thought the situation walked like a duck and talked like a duck, but we decided to duck the responsibility. If we let everyone go, we would have to reinvent the wheel and the deal. So the wedding procession marched through city hall and the commission waived as it passed.

But why complain? Everyone gets along with everyone, and the Aventura Mall is still selling plenty of ice cream and lingerie. To make things cozier yet, Eric Soroka's son Anthony was hired a few years ago as an associate attorney at Weiss Sorota and Helfman.

Nobody is too alarmed by this arrangement. No particular conflict of interest — or of principle!

If a law firm can't help the son of the city manager they placed in the job by placing the son in a job to help them objectively represent the city, which his father manages and his stepmother clerks — well, what kind of country would this be?

As I say, this should provide a new model for governance in good faith and good will. Shouldn't the city manager and city clerk love each other and love to work together? Isn't it comforting to know they have plenty of practice in raising issues and debating them, learning

to acknowledge opposing viewpoints, reaching accommodations and compromises, finding solutions to thorny conflicts, shrinking mountains back down to molehills, not allowing differences of opinion to metastasize into vendettas, and other such anger-management skills as the institution of marriage sharpens?

Not to mention keeping each other honest. No messy workplace affairs or corruption scandals. Better to have conjugal visits in the office than in prison.

Personally I (used to) get along with all these parties and I have no reason to suspect anyone of base motives at any point down the line. Still, the intent of the legal regime in place in city government has clearly been circumvented. The Aventura city charter provides that the city commission has authority to appoint only three officers of the city: city manager, city clerk, and city attorney.

This was a reform enacted to limit control by the commission. Instead, there have been a lot of in-house appointments.

Teresa is leaving in November. This time let's skip the personals.

Feedback: letters@biscaynetimes.com



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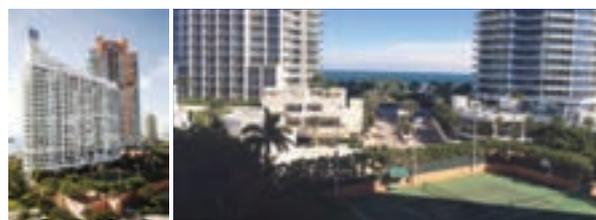
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Is That Your House or a School?

A preschool by any other name still looks like a preschool

By Ken Jett
BT Contributor

As the end of summer looms, Miamians may soon see a spike in the number of preschools popping up in their neighborhoods. Two have been trying to work their way through the city's zoning-exception process, and as word gets out it seems that a proliferation of these residential intrusions could occur.

First, let me save you a stamp or at least the time spent e-mailing. I know I write with a bias. As a neighborhood correspondent, if it affects me personally, it's probably going to affect others in my community. Therefore I write about

topics as a means of informing fellow neighbors and residents. I try to balance the topics for readers — and I welcomed the recent flourish of letters to the editor.

That said — and even though Maria Lievano-Cruz, a member of the city's Planning and Zoning Appeals Board (PZAB), *twice* asserted during a recent zoning-exception process that people who don't want preschools in their neighborhoods are against children and schools — I support schools and I like most children. I like dogs, too, but I don't want a kennel next door.

I believe that preschools are businesses and that they pose potential noise nuisances and road safety concerns. Thus, in my opinion, preschools do not



belong in residential neighborhoods.

Now on to the story.

Two preschools — one in Silver Bluff and the other in Palm Grove — are trying to gain zoning exceptions. In those two residential areas, the land use for preschools is permitted by exception, meaning that they cannot simply apply for permits. They are required to engage in the political process of appearing before the historic preservation board (if applicable), the zoning board, and city commission.

These are the first two preschools to have come so far along the process since the inception of Miami 21, the city's newest plan for zoning. The two school items appeared on the city commission's June agenda as appeals to denials by the PZAB, and the commission sent the items back to the PZAB, noting that zoning had erred by not considering the applicable county code.

Miami-Dade's Home Charter Rule prohibits cities in the county from imposing additional physical standards. As



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practiced by the city's zoning department, this second time around, the PZAB and city commission are relegated to mere custodians of the county's checklist of requirements, without the ability to determine allowable uses, exceptions, or variances.

The city attorney's staff attending PZAB explained that the board shall (meaning must) issue the exception if the county criteria are met; shall (must) offer conditions to meet the criteria; or can deny an application if the criteria are not met. Planning department staff provided analysis of how the locations meet the criteria or could meet the criteria with conditions. The only argument remaining then becomes the validity of the analysis. All public input becomes moot with this new understanding by zoning.

So if a preschool wants to open next door to you, Miami zoning officials are saying they must allow it if the business meets county requirements. Of course, it's doubtful that someone will spend a million dollars on a house and then open a preschool, but they could. Our small, single-family neighborhoods will be ripe for the taking.

Instead of nonconforming (what I would've called illegal in the past) *day care*

facilities opening in residential neighborhoods where they're not allowed, a *preschool* can indeed open, and the number of children doubled, along with the deleterious effects on the neighborhood.

The specific county code that zoning is acting upon, Sec. 33-151.11, states, "No municipality shall adopt physical standards governing day nurseries, kindergartens, or after-school care that are in conflict with or in addition to the standards contained in this article, whether more or less restrictive than the standards contained herein."

Placing so much weight on this county ordinance is problematic, for numerous reasons. First, as I see it, it's about physical standards — and not permitted uses. Second, it doesn't specify "preschools." And third, it opens another can of worms by suggesting that day cares could be considered conforming in residential areas if we take physical standards as equivalent to permitted uses.

If the city reads all of this power into the county ordinance, it seems clear that the solution would be to change Miami 21 to prohibit preschools in residential neighborhoods. However, some believe

that would simply take the process out of the city's hands and give it to the county.

Let me give you a bit of history on the preschool proposed for 537 NE 70th St. in Palm Grove. The owner, Paula Vitale, seems to be a personable, hard-working individual; and the following is no reflection on her as a person or her preschool program.

In 2010, she ran a family day care out of the above address. Long-time Palm Grove resident and activist Eileen Bottari recalls reporting the issue to code enforcement because the use was not permitted. Soon operations ceased. Shortly thereafter, she rented a small home in Shorecrest, where she garnered a state license for a large family day care, despite it not being a permitted use in that neighborhood either.

To fulfill the licensure requirement for both day cares, the owner is required to live on the premises. She did not. Because the uses were not permitted, she was unable to obtain certificates of use, and thereby, it is unlikely that any business tax receipts were generated.

Through code compliance efforts, her business in Shorecrest ceased, and she

returned to her owned property in Palm Grove. Now, by increasing the number of youngsters from 10 to 26, changing licensure, and adhering to additional checkboxes, she may successfully gain compliance by calling her business a preschool.

At \$175 per student per week, her capital capacity is more than \$236,000 annually. Now, mind you, this isn't being done for the money. Her hours are from 7:30 a.m. to 6:30 p.m., which sounds more like extended babysitting than a preschool.

Without an area for stacking cars trying to drop off children, the safety of children is problematic. If residents are parked on the public street in front of her property, dropoff will happen in the middle of the street, just as it did at her Shorecrest day care, blocking traffic. It's unfortunate that it could take the death of a child and a lawsuit before the city does the right thing.

Both preschool applications were denied again by the PZAB and will likely come before the city commission in September. Stay tuned — you could have a child-care facility next to *your* house.

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Many, Many Moving Parts

North Miami is juggling deals, audits, jobs, and elections

By **Mark Sell**
BT Contributor

In North Miami, we're in a campaign season of not one, not two, but ten months that will end May 12, 2015, barring another runoff, which would take us all the way to June 2.

Elsewhere in this issue, Erik Bojnansky provides a guide to the August 26 mayoral election. Early voting starts August 11 at the North Miami Public Library for those who wish to shut off the noise as soon as possible.

So let's try to make sense of what lies ahead, no matter who wins.

The Basics: Three familiar faces are fighting for the chance to fill Lucie

Tondreau's unexpired mayoral term, since she was removed from office after being indicted on federal mail-fraud charges.

The candidates are: Dr. Smith Joseph, last year's mayoral candidate, who is raising lots of money and spending big on Haitian radio; ex-mayor Kevin Burns, perennially cash-poor but with a decent support base on the east side and among business owners; and ex-councilman Jean Marcellus, a long shot. If there's no majority winner, they'll face each other in a November 4 runoff.

Three positions are in play for May 12, 2015: the two-year mayoral term; and two four-year terms for the council seats held by Scott Galvin (District 1) and Marie Steril (District 4), with a June 2



Kobi Karp Architecture

Already obsolete: Last year's Biscayne Landing plan included big-box retailers, but they're tomorrow's dinosaurs.

runoff if needed. If Tondreau gets off the hook from criminal charges in time, she could reclaim her seat, then run for re-election. Stranger things have happened.

That said, here's what's coming up:

Biscayne Landing: This is key to the city's immediate future. The developer, Oleta Partners, wants to buy 50 of the property's 184 acres from the City of North Miami, which has leased the land to the developer in a 99-year deal that

can extend to 200 years.

The council is ready to oblige because the city needs the money — we'll find out just how badly in September budget hearings. The council has ordered the developer to remove 194,000 cubic yards of contaminated Brickell City Centre fill from the property. Oleta said it does not wish to do that, and then indicated it would move the fill once it gets the 50 acres.

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The developer wants to move fast on this. Expect things to start jumping once the city council returns from summer recess and plunges into those budget hearings.

In the meantime, earth movers are scooping fill to prepare the bed for the spine road linking NE 143rd Street and NE 151st Street through Biscayne Landing, but there will be no paving until a sale.

The biggest action is at 151 at Biscayne, the twin 25-story towers now jammed with people and cars. Nearly all the 166 condos in receivership have been sold (I now pay rent to an Argentine gentleman), the condo association issues new decrees every week (pick up after dogs; buy renters insurance), and the towers have fresh paint, new elevators, spiffed-up lobbies, and security card swipes. The outside guardhouse and gate are almost done, and new guards have suddenly appeared, wearing snappy black uniforms. The clubhouse and pool are planned for next year.

Plans for Biscayne Landing change with the market and are now heavily residential. The 50 acres in question run east of the spine road from 151 at Biscayne to everything south and east of the road as

it turns into 143rd Street and comes out between the post office and Target.

Until/unless it acquires the land, Oleta Partners has no intention of going before the planning board, let alone building or moving the fill. Plans change with time. The big-box store concept popular in 2011 is out today, as Internet shopping cuts into big-box business. For now, a boutique retail mix surrounding a town center looks more probable.

The Le Frak Organization of New York — this group turned around the Jersey City waterfront on a contaminated site — seems to be driving the show as the 75 percent partner in Oleta Partners. The other substantial partner, the Swerdlow Group (developers of Oakwood Plaza in Hollywood and the Dolphin Mall) is taking a lower profile.

While it's too soon to hazard a purchase price, Oleta Partners has offered to pay for an appraiser and lawyer. The city has probably thought of finding its own appraiser for a bit of leverage. Word is that the prime land for sale at the southeast corner of 151st and Biscayne — talked up for a car dealership — is on hold until the lease ownership issue is resolved. There's

reason to wait: land is worth more when unencumbered by a ground lease.

Forensic Audit: For years this column has asked for one, as a much-needed financial root canal for North Miami amid persistent signs of chaos, opacity, resistance to public-records requests, mayoral interference in city departments, and signs of chicanery.

At the June 10 council meeting, citizens of all ethnicities and classes asked for it, and the city council granted their wish, with acting Mayor Philippe Bien-Aime providing the swing vote, and with Marie Steril, as expected, the dissenter. (If Bien-Aime ran for mayor, he'd win in a walk, but he has a car dealership to run.)

On July 8, the council voted to request an operational state audit going back three years for four departments: finance, purchasing, public works, and building and zoning. The estimated cost for such an audit is \$120,000.

Former mayor Kevin Burns says that's not enough; he wants the audit to go back more than that — say, ten years.

It's a fair point. Transparency and accountability are essential if North Miami wishes to overcome its well-earned

reputation for corruption. The gift of a land sale ought to inspire transparent administration, impulse control, and an accounting of every jot and tittle.

New City Manager: Aleem Ghany has served North Miami more than 20 years, much of it as public works director, where he built a reputation for honesty and competence. Yet talk persists that his position might be in play after the special mayoral election. Why not keep him and let him do his job?

City manager positions can become vulnerable to political chance. Civil service protections should be a given, with political interference kept to a reasonable level.

While it's true that the North Miami mayor is paid \$48,000 a year (the whole package comes to about \$80,000, and council members get \$36,000), North Miami doesn't have a strong-mayor form of government, and the mayor is just one of five votes. True, the council can hire and fire the manager, but the manager is responsible for the departments. There's a big difference between supervision and "snoopervision." The latter spells trouble.

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Disaster Plan

Trained CERT volunteers can help first responders

By **Adam Schachner**
BT Contributor

I'm pressed against the door. Shouts and moans emerge from the other side. My safety goggles are fogged and sweaty, my hands are shaking. I'm so out of my element.

I nod to my buddy to get ready and then yell inside, commanding anyone who can walk to follow my voice. It's hard to hear over their cries for help. We crack the door open and see the jack-o-lantern glow of an uncontrolled fire garishly illuminating the blackened room. The power is out. Two team members rush behind us with an extinguisher, and I direct them to the blaze. Once they've suppressed it, I order them to back out.

Then I reenter with my search-and-rescue group to assess the situation: four bodies collapsed around a table, another

one on the floor. With the scene surveyed, a small sense of perspective and control returns, and I steady a bit.

Then the fire bursts back to life. Yesterday I was playing videogames on my couch; today I'm designating post-disaster triage in a simulated exercise.

The victims are classmates, pantomiming. The flames are displayed on an LED screen the size of an oven; the extinguisher is a prop laser pointer to "fight the fire." This is a certification workshop for the Community Emergency Response Team, or CERT — a volunteer appendage of the multifarious Federal Emergency Management Agency, FEMA.

Concerned neighborhoods can self-organize with the help of authorities, consultants, and FEMA, to establish search, rescue, and basic "treatment" units in case a disaster impedes first



BT photo by Adam Schachner

responders or stretches emergency services thin.

Whether they're facing a severe hurricane or a manmade crisis, like a terrorist attack or nuclear meltdown at Turkey Point, CERT responders know their communities best and can start stabilizing victims and informing professionals in the aftermath of the unexpected. While they're not encouraged to be risk-takers (the class emphasized self-preservation), CERTs can assist by simply knowing their community.

Officer Carlos Austin of the Miami Gardens Police Department is among the CERT

trainers for today's exercises. The system, he explains, was inspired by an intriguing sociological phenomenon that emergency responders from Los Angeles noticed in Mexico City after they were deployed there to help after the 1985 earthquake. According to Austin, more than 10,000 people were killed, and 30,000 injured.

Large groups of volunteers, without any formal training, organized and performed light search-and-rescue operations. These heroic citizens saved more than 800 lives, Austin says, but at the same time, more than 100 of them died during their

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self-assigned rescue operations. Their organic reaction to the disaster inspired emergency professionals to develop a curriculum that would help prepare locals for crisis response. A year later, the Los Angeles Fire Department had developed programs in citizen preparedness, and these evolved into CERT. Today all 50 states offer CERT programs and training.

In a hurricane-prone region, contending with rising temperatures and rising seas, CERT makes a great deal of sense. Teams are established throughout Miami-Dade County: in Miami Beach, Miami Gardens, and even the University of Miami, with its appropriately dubbed “Canes” emergency response team. As of now, however, no official CERT team is established in the City of Miami, particularly in the Brickell and downtown areas.

I jumped at the opportunity to join the program with romanticized visions of dashing to the rescue. I assumed at the time, however, that the training would cover red tape and governmental liability forms in the event of a crisis. I didn't know I'd be crouched beside a “victim” trying to administer rudimentary first aid amid the screams and dark chaos of

our simulated burning room. The training was a remarkable blend of instructive reading and active engagement.

Certification requires 20 hours of coursework, the scope of which extends beyond bandaging simulated wounds and putting out digital fires. Referring extensively to FEMA manuals, we covered practical and grim skill-sets. We developed emergency rations and securing systems for our homes. We designed staging areas for first-aid treatment. We practiced the unsettling process of designating disaster victims as treatable priorities or lost causes.

Whatever ideas I might have had watching disaster films were just naive. The work is truly challenging, both physically and emotionally. One of our final lessons, on disaster psychology, introduced us to the sensitive dialogue responders have with victims. For example, we learned to never tell a survivor who has lost loved ones or belongings that it was God's will or that things could have been worse.

In fact, we learned that it's crucial to treat survivors as more than just “victims,” even though it seems counterintuitive to our social tendency to gauge disasters in terms of numbers, such as 10,000 dead and

30,000 injured in Mexico City 30 years ago.

The CERT program embodies the idea of citizen autonomy, even as the team is still attached to the resources and larger bureaucracy that is FEMA. Volunteers are facilitated every step of the way by government agencies ensuring they have the resources necessary to build a community team.

The group I joined was assembled by a local organization, Communities Organized to Respond to Emergencies, a county-supported and FEMA-designed initiative to connect faith-based organizations in crisis-response initiatives. While most of our class represented churches throughout Allapattah, Little Haiti, and Liberty City, I was grateful to be squeezed in as one of several secular attendees participating in this, the last scheduled CERT training in the area for the time being.

“In actuality, I see [CERT] as a worthwhile mitigation investment by the county,” says Joseph Monahan, one of the course instructors and an emergency management professional with Integrated Solutions Consulting. “The county is offering free CERT classes to the community,” Monahan tells the *BT*, “because

by teaching random people how to be prepared and safe during a crisis, they in turn will help their families and local community, and reduce the burden on county emergency resources during a disaster.”

Government agencies provide the tools and training. The next step is for communities to organize themselves, then hope its teams never have to act.

There's a hitch, however. Miami-Dade County Mayor Carlos Gimenez's proposed budget for the coming fiscal year threatens to significantly cut resources to emergency services. Among them is the county's Incident Management Team, which oversees crisis mitigation and preparedness in large-scale emergencies. Cutting this program would reportedly save the county \$806,000.

Whatever happens at county hall, disasters are unpredictable, and a community best knows its own needs. If the federal government is willing to help fund citizen training, then why not take up the offer?

For more information on local CERT programs, visit: <http://www.miamidade.gov/fire/response-team.asp>

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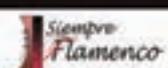
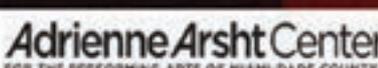
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Come Up and See My Etchings?

Developer Jorge Pérez is bringing art to his condo customers

By Anne Tschida
BT Arts Editor

Two new large condo projects have sprouted along the Biscayne Corridor, adding to the high-rise

contemporary Miami is just how much quality art is integrated into them, and around them.

Art and real estate development have gone hand in hand for some time, yet there has been a shift. Once seen as a



Nikolas Bentel, a student at the Rhode Island School of Design, will create *Miami Forest*, metal totems featuring native flora.

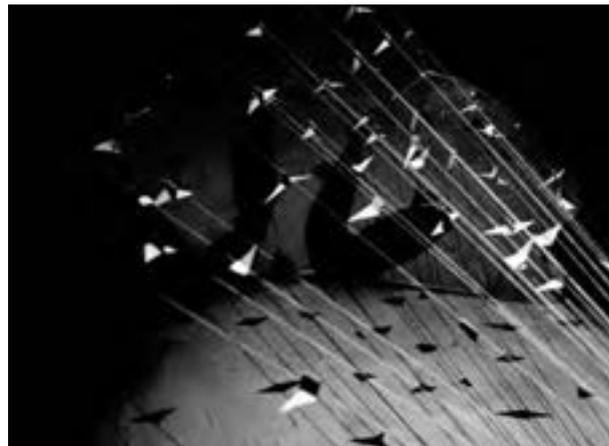
waterfront skyline that has come to define 21st-century Miami. That is not in itself remarkable.

But what makes these projects a possible barometer of the state of

crass attempt to sell buildings — back before the recession, every shiny new building would have some kind of pre-opening art exhibit as a sales gimmick, though that art would never reappear



Iliya Mirochnik was one of the artists whose proposals were selected for inclusion in the Icon Bay's art park.



Mirochnik's large-scale metal sculpture will include fluttering triangular figures, resembling the movement of birds over Biscayne Bay.

in the actual condos — the relationship between the two has matured.

With an entire neighborhood, Wynwood, marketed as an art center to raise property values for investors while it encourages serious art ventures and artworks, a new paradigm arose. Along with Art Basel Miami Beach helping to promote Miami as an art center, businesses began to realize that art was not simply a bauble. It was part of what was making Miami unique.

Which is why the two new condos, Icon Bay and Baltus House, may signify a more sophisticated turn.

First off, both condominium towers are from the Related Group, South Florida's biggest multifamily residential real estate developer, whose founder and CEO is Jorge Pérez.

Just down the street from these projects, the new Herzog & de

Meuron-designed art museum bears his name. Although there was controversy over renaming the municipal museum, Pérez did make a \$40 million donation in both cash and art, and PAMM was a hit when it opened during Art Basel last December. Art was officially woven into the fabric of the new bayfront world.

Now Pérez says he wants his developments to continue to highlight art in a public (or somewhat public) manner.

Icon Bay, the 42-story condominium designed by Arquitectonica at NE 28th Street and Biscayne Bay, is already selling units. Now Related and the National YoungArts Foundation are collaborating in the creation of an on-site sculpture park.

YoungArts, founded in 1981 by Lin and Ted Arison (the founder of Norwegian and Carnival cruise lines), identifies and helps support young artists. Today about 700 winners per year, ages 15 to 18, participate in programs in New York, Los Angeles, Washington, D.C., and Miami, working with such luminaries as architect Zaha Hadid, dancer/choreographer Mikhail Baryshnikov, photographer Bruce Weber, and acclaimed tenor Plácido Domingo.

In October 2012, the organization opened its headquarters in the iconic Bacardi building on Biscayne Boulevard, with plans to turn the structure into a year-round arts campus.



Icon Bay is under construction at NE 28th Street and Biscayne Bay.

Last year, YoungArts partnered with Related; one of the first projects involved inviting YoungArts alumni to submit sculptural designs for the new Icon Bay art park. Three winners were announced last month, and their works are scheduled to be installed in 2015.

At the same time that YoungArts and Related began working together, the development giant brought in Patricia Garcia-Velez as its art director. While Pérez has had a private collection (some of which now resides with PAMM), and the Related Group had a corporate collection, after Pérez became entwined with the new museum, management of art projects rose to a new level.

Garcia-Velez had previously been director of CIFO (the Cisneros Fontanals Art Foundation), headquartered on N. Miami Avenue in downtown Miami, her new job entails managing both collections and the new Pérez-related collaborations and art commissions.

“The Related Group’s projects are diverse, from affordable housing to high-rises,” she says, “so each has its own identity, and we want to work with that.” (Aside from prominent downtown Miami towers, Related also has apartment complexes from Doral to Plantation.)

Although Pérez’s private collection is centered on Latin American art, Garcia-Velez says that acquisitions will be global and local in scope. “We have Frances Trombly, Glexis Novoa, José Bedia in the collections,” she says, adding that

she works closely with the Alejandra von Hartz and Dot Fiftyone galleries.

The mission is not focusing on a genre or region, but on “placing art out there, as museum-quality pieces” rather than as decorative accoutrements.

Outdoor commissions will likely be heavy on sculpture and mural art, which is the case with the winners of the first round of art that will go up in the Icon Bay park. After a nationwide open call for design submissions, three artists were picked whose work would meld well with the location.

Iliya Mirochnik, a Ukraine native living in New York City, will create a large-scale silver-metal structure featuring wires attached with small, fluttering triangular patches, resembling the delicate movement of birds and their shadows over Biscayne Bay. Nicole Mouriño, a Miami native now living in New York City, proposed a round disc of quartz and colored resin. And Nikolas Bentel,

After a nationwide open call for design submissions, three artists were picked whose work would meld well with Icon Bay’s location.

a student at the Rhode Island School of Design, will create metal totems featuring native flora in the design.

Further up the road, at 4250 Biscayne Blvd., is the 15-story Baltus House,



At Baltus House, Catalan artist Lluís Barba will create a large, manipulated photo image based on Picasso’s *Guernica*.



Baltus House’s parking garage will be wrapped in a colorful, geometric mural designed by London-based Venezuelan artist Jaime Gili.

scheduled for completion next spring. The building’s name is taken from the Spanish furniture firm Baltus, which is designing all interior spaces. The exterior southern and western walls of the building’s parking garage will be covered with a colorful mural by London-based Jaime Gili, whose work is most informed by kinetic art pioneers such as Carlos Cruz-Diez from his native Venezuela.

Inside the lobby, but visible from outside, Catalan art-photographer Lluís Barba will have a large, manipulated photo image based on Picasso’s *Guernica* (he is known for mixing classic imagery with contemporary scenes).

“We want to encourage and continue to develop an arts dialogue here in Miami,”

says Garcia-Velez. That means bringing in top-notch art, as well as working with local institutions. Future collaborations, she adds, will include partnerships with the Miami International Film Festival, Miami-Dade College, and the burgeoning O, Miami poetry festival.

The drawbacks of relentless redevelopment in Miami are myriad, and many Miamians are rightfully fearful of the destructive effects it can have on communities, ecologies, and aesthetic sensibilities. But this is a step in the right direction.

Even if most people can’t afford to live in these high-rises, trying to integrate them into the neighborhood is the right idea. And if Related wants to financially support fine art for the projects and for cultural institutions, that’s even better.

Feedback: letters@biscaynetimes.com

Culture: GALLERIES + MUSEUMS

WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, AUGUST 9, 2014

GALLERIES

ALBERTO LINERO GALLERY

2630 NW 2nd Ave., Miami
786-286-7355
www.albertolinerogallery.com
Call gallery for exhibition information

ALEJANDRA VON HARTZ FINE ARTS

2630 NW 2nd Ave., Miami
305-438-0220
www.alejandravonhartz.net
Through August 16:
"Works from the '70s" by Marie Orensanz
"New Dialogues" with Leyden Rodriguez-Casanova,
Lori Nozick, Artur Lescher, and Matthew Deleget

AREVALO GALLERY

151 NE 40th St., Ste. 200, Miami
305-860-3311
www.arevalogallery.com
Through August 31:
"Petite and Editions" by Jesus Rafael Soto

ART NOUVEAU GALLERY

348 NW 29th St., Miami
305-573-4661
www.artnouveaumiami.com
Call gallery for exhibition information

BAKEHOUSE ART COMPLEX

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

BAS FISHER INVITATIONAL

122 NE 11th St., Miami
DWNW ArtHouse
www.basfisherinvitational.com
Gallery will be closed until September 19

BLACK SQUARE GALLERY

2248 NW 1st Pl., Miami
786-999-9735
www.blacksquaregallery.com
Call gallery for exhibition information

BRIDGE RED STUDIOS / PROJECT SPACE

12425 NE 13th Ave. #5, North Miami
305-978-4856
www.bridgeredstudios.com
Call gallery for exhibition information

BUTTER GALLERY

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

CAROL JAZZAR CONTEMPORARY ART

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

DAVID CASTILLO GALLERY

2234 NW 2nd Ave., Miami
305-573-8110
www.davidcastillogallery.com
Call gallery for exhibition information

DIANA LOWENSTEIN FINE ARTS

2043 N. Miami Ave., Miami
305-576-1804
www.dlfinearts.com
Call gallery for exhibition information

DIMENSIONS VARIABLE

100 NE 11th St., Miami
DWNW ArtHouse
305-607-5527
www.dimensionsvariable.net
Through August 22:
"Heart Strings" by Goran Tomcic

DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami
786-486-7248
www.dinamitraniartgallery.com
Through August 9:
"Freshly Squeezed," with various artists, curated by
Jesus Petroccini and Julian Pardo

DOT FIFTYONE GALLERY

187 NW 27th St., Miami
305-573-9994
www.dotfiftyone.com
Through September 3:
"Necessary Objects" by Marcos Castro

EMERSON DORSCH

151 NW 24th St., Miami
305-576-1278
www.emersondorsch.com
Call gallery for exhibition information

FREDRIC SNITZER GALLERY

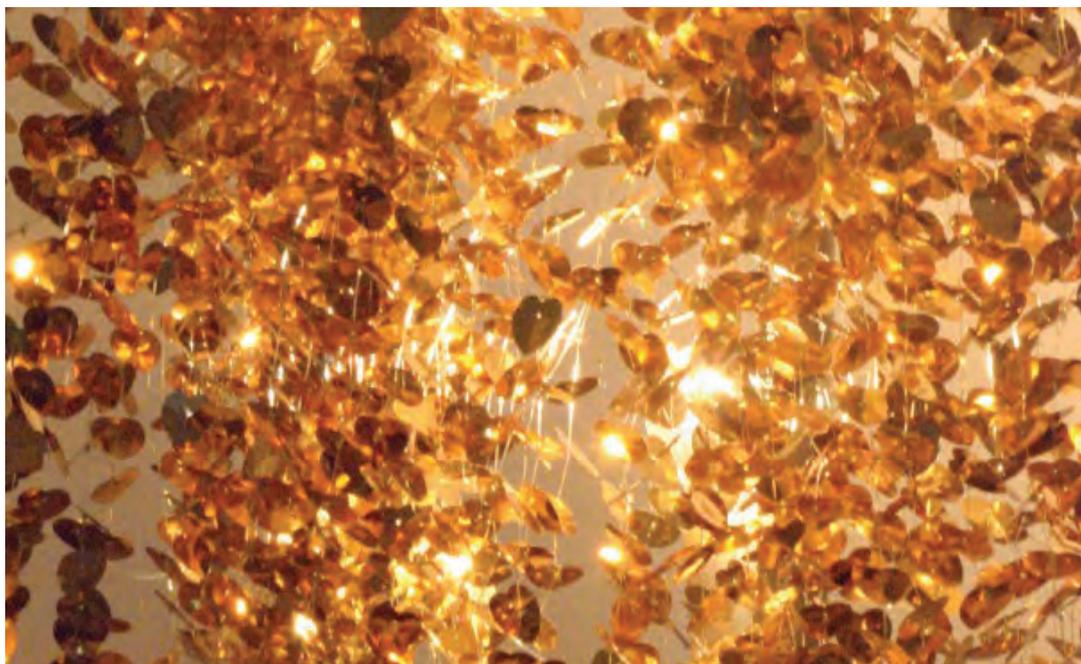
2247 NW 1st Pl., Miami
305-448-8976
www.snitzer.com
Call gallery for exhibition information

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 August 9:
"Sculptures, 1969 - 2012" by Chayo Frank



Goran Tomcic, *Heart Strings*, sequins and fishing wire, 2014, at Dimensions Variable.

JUAN RUIZ GALLERY

301 NW 28th St., Miami
786-310-7490
www.juanruizgallery.com
Through September 13:
"Short Story" with Esteban Blanco, Pip Brant, Carol K. Brown, Randy Burman, Liliam Dominguez, Kathleen Hudspeth, Mary Larsen, Rogelio Lopez Marin, Rafael Lopez Ramos, and Lucy de la Vega

KABE CONTEMPORARY

223 NW 26th St., Miami
305-573-8142
www.kabecontemporary.com
Call gallery for exhibition information

KAVACHNINA CONTEMPORARY

46 NW 36th St., Miami
305-209-0278
www.kavachnina.com
Call gallery for exhibition information

KELLEY ROY GALLERY

151 NW 24th St., Miami
305-447-3888
www.kelleyroygallery.com
Call gallery for exhibition information

LELIA MORDOCH GALLERY

2300 N Miami Ave., Miami
786-431-1506
www.galerieleliamordoch.com
Call gallery for exhibition information

LOCUST PROJECTS

3852 N. Miami Ave., Miami
305-576-8570
www.locustprojects.org
Through August 16:
"LAB (Locust Art Builders)" with various artists
"Meta Gallery" by Andrew Horton

MICHAEL JON GALLERY

122 NE 11th St., Miami
305-521-8520
www.michaeljongallery.com
Through August 31:
"Summer & SUMMER" with Kelly Akashi, Theodora Allen, Marieta Chirulescu, Jim Drain, Michelle Grabner and Brad Killam, Dave Hardy, Michael Hunter, Paul Forney, Egan Frantz, Nicholas Pilato, Scott Reeder, Carlos Reyes, John Riepenhoff, Amanda Ross-Ho, Brad Troemel, Siebren Versteeg, and Amy Yao

MINDY SOLOMON GALLERY

172 NW 24th St., Miami
786-953-6917
www.mindsolomon.com
August 1 through September 12:
"Material Collaborations" with David Hicks and Alejandro Contreras

N'NAMDI CONTEMPORARY GALLERY

177 NW 23rd St., Miami
786-332-4736
www.nnamdicontemporary.com

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Culture: GALLERIES + MUSEUMS

Through August 8:

"Plate Tectonic" with Nellie King Solomon

O. ASCANIO GALLERY

2600 NW 2nd Ave., Miami

305-571-9036

www.oascaniogallery.com

Through August 31:

"Summer Collectibles 2014" with various artists

PAN AMERICAN ART PROJECTS

2450 NW 2nd Ave., Miami

305-573-2400

www.panamericanart.com

Through August 15:

"Hot off the Press" with various artists

PRIMARY PROJECTS

151 NE 7th St., Miami

www.primaryprojectspace.com

info@primaryflight.com

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SPINELLO PROJECTS

2930 NW 7th Ave., Miami

786-271-4223

www.spinelloprojects.com

Call gallery for exhibition information

UNIVERSITY OF MIAMI GALLERY

2750 NW 3rd Ave., Ste 4, Miami

305-284-3161

www.as.miami.edu/art

Call gallery for exhibition information

WYNWOOD WALLS

NW 2nd Avenue between 25th and 26th streets

305-573-0658

www.thewynwoodwalls.com

Ongoing:

"Wynwood Walls" with various artists

ZADOK GALLERY

2534 N. Miami Ave., Miami

305-438-3737

www.zadokgallery.com

Through August 25:

"Fiction of the Fabricated Image" by Seon Ghi Bahk

MUSEUM & COLLECTION EXHIBITS

ARTCENTER/SOUTH FLORIDA

800 Lincoln Rd., Miami Beach

305-674-8278

www.artcentersf.org

Through August 17:

"Spare Room" by Michelle Weinberg

Through August 24:

"Nothing Goes to Waste" by Gustavo Oviedo

Through August 31:

"Goddesses" by Deming Harriman

Through September 7:

"Untitled (from the series Papéis Avulsos)" by Laura Vinci, curated by Elizabeth Cerejido

ARTCENTER/SOUTH FLORIDA PROJECT 924

924 Lincoln Rd., Miami Beach



Kaye Donachie, *And All Around the Cold Night Grows Still*, oil on canvas, 2005, at the de la Cruz Collection.

Melissa's Pick

Modestly showcased in the project room of the de la Cruz Collection, "Portraits of Solitude," is an exhibition of works by Hernan Bas and Kaye Donachie. These intimate portraits depict individuals who echo the spirit of the fin-de-siècle: characters from plays and novels by Oscar Wilde, Rimbaud, and Rilke, as well as historical figures, actresses, and poets of counterculture movements throughout history. Steeped in melancholia and self-reflection, they are rendered with a sensitivity to light and mastery of technique.

— *Melissa Wallen*

305-674-8278

www.artcentersf.org

Call gallery for exhibition information

BASS MUSEUM OF ART

2100 Collins Ave., Miami Beach

305-673-7530

www.bassmuseum.org

August 8 through January 11:

"GOLD" with Olga de Amaral, Eric Baudart, Carlos Betancourt, Chris Burden, James Lee Byars,

Elmgreen and Dragset, Dario Escobar, Sylvie Fleury,

Cyprien Gaillard, Patricia Hernandez, Glenn Kaino,

Alicja Kwade, Sherrie Levine, Kris Martin, Fernando

Mastrangelo, John Miller, Martin Opiel, Ebony G.

Patterson, Todd Pavlisko, Robin Rhode, Cristina Lei

Rodriguez, and Rudolf Stingel

Through September 21:

"Gravity and Grace: Monumental Works" by El Anatsui

CIFO (Cisneros Fontanals Art Foundation)

1018 N. Miami Ave., Miami

305-455-3380

www.cifo.org

Call collection for exhibition information

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 October 11:

"Portraits of Solitude" by Hernan Bas and Kaye

Donachie

FLORIDA INTERNATIONAL UNIVERSITY FROST ART MUSEUM

10975 SW 17th St., Miami

305-348-2890

thefrost.fiu.edu

Through August 3:

"Sustenance (Lament II)" by Monika Weiss

Through August 24:

"School of Night" by Arturo Rodriguez

Through September 14:

"Crossroads of the Dystopia" by Leonel Matheu

Through October 26:

"Simon Ma Heart, Water, Ink" by Xu Beihong

LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables

305-284-3535

www.lowemuseum.org

Through October 19:

"China's Last Empire: The Art and Culture of the Qing

Dynasty" with various artists

MIAMI-DADE COLLEGE MUSEUM OF ART + DESIGN

Freedom Tower

600 Biscayne Blvd., Miami

305-237-7700

www.mdcmod.org

Call museum for exhibition information

MUSEUM OF CONTEMPORARY ART

770 NE 125th St., North Miami

305-893-6211

www.mocanomi.org

Call museum for exhibition information

PÉREZ ART MUSEUM MIAMI

1103 Biscayne Blvd., Miami

305-375-3000

www.pamm.org

Through August 17:

"Caribbean: Crossroads of the World" with various

artists

Through August 31:

"Imagined Landscapes" by Edouard Duval-Carrié

Through September 14:

"Project Gallery" by Simon Starling

"Project Gallery" by Shahzia Sikander

Through September 28:

"Project Gallery" by Monika Sosnowska

THE MARGULIES COLLECTION

591 NW 27th St., Miami

305-576-1051

www.margulieswarehouse.com

Call collection for exhibition information

THE RUBELL FAMILY COLLECTION

95 NW 29th St., Miami

305-573-6090

http://rfc.museum

Call collection for exhibition information

THE WOLFSONIAN FIU

1001 Washington Ave., Miami Beach

305-535-2622

www.wolfsonian.org

Through August 26:

"Wonders Never Cease: The 100th Anniversary of the

Panama Canal"

Through August 31:

"BUMMER" with various artists, curated by Todd

Oldham

Through September 28:

"I Have Seen the Future: Norman Bel Geddes Designs

America" by Norman Bel Geddes

Compiled by *Melissa Wallen*

Send listings, jpeg images, and events information to

art@biscaynetimes.com



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SUMMER FORECAST



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Latin Music Across America

Latin music in the U.S. runs deep, with names like Tito Puente, Carlos Santana, Ricky Martin, and Gloria Estefan part of the lexicon. In collaboration with the Smithsonian Institution, HistoryMiami (101 W. Flagler St.) presents *American Sabor: Latinos in U.S. Popular Music*, which delves into the artists and distinct sounds emerging from Los Angeles, San Francisco, San Antonio, New York, and Miami. The multimedia exhibit features photos, videos, and listening stations, and opens **Wednesday, August 6**; \$8; www.historymiami.org.

Prime Time for Local Artist

Miami institutions don't support local artistic contributions? That is so yesterday. Case in point: the solo exhibition of Adler Guerrier *Formulating a Plot*, which opens at Pérez Art Museum Miami (1103 Biscayne Blvd.) on **Thursday, August 7**. Born in Haiti and based in Miami, Guerrier attracted national attention with a show at the Studio Museum of Harlem in 2001, and was part of the Whitney Biennial in 2008. In photography, drawing, and collage, he documents the cityscape around us, reflecting its cultural and social significance; works from 2001 to the present will be highlighted here; www.pamm.org.

Brazil Still in Sight

Fresh off the World Cup, Brazil will again be coming to the screen, thanks to the 18th **Brazilian Film Festival of Miami** taking place from **Saturday, August 16, through Sunday, August 24**. Features include the quirky romantic comedy *The Dognapper*; the documentary *Meeting Sebastião Salgado*; and *Orfeu*, a 1999 remake of the 1959's *Orfeu Negro*, set in the *favelas* during Carnival. There are a number of thrillers and contemporary dramas as well. This year the festival will pair off with various restaurants for a "Taste of Brazil." All screenings take place at the Colony Theater (1040 Lincoln Rd., Miami Beach). For times, tickets, and more information on the cuisine options, visit www.brazilianfilmfestival.com.

Out of the Ashes

Mad Cat Theatre is back! The innovative and fun homegrown theater companies returns with a summer surprise, *Centralia*, again directed by founder Paul Tei, from **Thursday, August 14, through Sunday, August 31**. It's based on a true story about an underground coal seam fire in Pennsylvania that 20 years later was still burning. Only three residents decided to remain in the coal town, and they tell their stories through a mix of comedy, cabaret, and dance. At the Sandbox in the Miami Theater Center (9816 NE 2nd Ave., Miami Shores) at 8:00 p.m., tickets cost \$30; www.madcattheatre.org.

Hot Haitian Fun in the Summertime

Now that Little Haiti's Caribbean Marketplace has reopened, why not pay a visit during this month's **Big Night in Little Haiti**, on **Friday, August 15**? It will feature the music of Shleu Shleu, the classic band started in the 1960s that defined and made popular the *kompa* sound. They'll be joined by the eight-member *rasin* (roots) company Ayabonmbe, who combine Afro-Caribbean beats with dance. As always, the event is free at the Little Haiti Cultural Center (212 NE 59th Terr.), with food and drink tables offering creole dishes and rum, presented by the Rhythm Foundation; www.rhythmfoundation.com.

Experimental Ripples in the Sand

Writing in Sand By Carlos Caballero is the third in a four-part series called "Knight New Works — Miami On Stage," projects meant to showcase cutting-edge works from locals. On **Friday, August 22**, at 8:30 p.m., Cuban-born actor and performance artist Caballero invites "local collaborators" to join him in exploring themes of displacement, immigration, and identity in a personal discourse on-stage. Presented by FUNDArte at On.Stage Black.Box Theater at Miami-Dade County Auditorium (2901 W. Flagler St.). Tickets cost \$20; www.fundarte.us.

Highlights of Gay Life

While most of Florida still struggles to join the 21st Century in terms of equal rights, South Beach has been a center for LGBT culture for decades, which you'll discover with the Miami Design Preservation League's **Gay & Lesbian Walking Tour on Saturday, August 23**, from 5:00 to 6:30 p.m. The nightlife of the 1980s helped rejuvenate the area, but the history goes beyond that, with some of the first openly gay politicians and community activists supporting everything from parks to much of the area's architectural preservation. Tickets cost \$25; the tour leaves from the Art Deco Welcome Center (1001 Ocean Dr., Miami Beach); www.mdpl.org.

Flamenco Continues to Flair

We just can't enough flamenco. In Miami these days, we can hear and see everything



Afro-Cuban Heart in Little Havana

The dance and drumming troupe Ifé Ilé is a special Miami institution. Since 1996 the group and its founder, Neri Torres, have been educating and exciting the public with performances based on unique Afro-Cuban culture. They're back with the **Ifé Ilé Afro-Cuban Dance Festival** from **Thursday, August 28, through Saturday, August 30**. This year the fest takes place in Little Havana, during the street fair night "Viernes Culturales," when the dancers and drummers take over the outdoor stage; and in the Koubek Center (2705 SW 3rd Ave., Miami). At the center all day Saturday, workshops about Orisha dances, rumba, and salsa will be held (don't let the word *workshop* bore you; these are electric engagements with top-notch musicians and dancers); the day ends with an evening performance. The outdoor dance is free on Friday, from 7:00 to 11:00 p.m.; the workshops are \$20, as is the gala, which starts at 8:00 p.m.; www.ife-ile.org/festival/festival.htm

from classical Andalusian versions to ultra-contemporary takes. For **Siempre Flamenco** at the Arsht Center for the Performing Arts (1300 Biscayne Blvd.), you'll get a taste of both. Old-school will be represented by Paco del Pozo, making his Miami debut, and the pure gypsy sound of Ismael de la Rosa, while Miami-based José Luis Rodríguez brings in a contemporary flair. The event also features newly choreographed works from Siempre Flamenco's artistic director, Celia Font. It runs from **Friday, August 29, to Sunday, August 31**, at 8:00 p.m., 4:00 p.m. on Sunday; tickets \$45; www.arshtcenter.org.

Compiled by BT arts editor Anne Tschida. Please send information and images to calendar@biscaynetimes.com.



Endearing Treasures on the Bay

The Deering Estate at Cutler (16701 SW 72nd Ave.) is one of those Miami treasures that locals can let slip from their minds. The gorgeous grounds, 444 acres in all, that front Biscayne Bay offer ecological gems and stunning vistas. Built by Chicago industrialist Charles Deering in the early 20th Century, the mansion is now an arts center, with residencies and exhibitions. Usually it costs to explore the estate, but not on **Saturday, August 16**. Admission is free from 10:00 a.m. to 4:00 p.m. for **Fee-Free P.L.A.Y.** day, which stands for Preservation, Learning, Adventure, Year-Round. Look for scientific and botanical activities, house tours, and other special events to complement the natural beauty. Visit www.deeringestate.org/pages/Fee-Free-Play-Days.aspx.

From SW 8th Street to Calle Ocho

A view of our past from the archives of HistoryMiami

By Paul George
Special to the BT

SW 8th Street, seen here in the late 1950s at the busy intersection of SW 22nd Avenue, has played a significant role in the history of the City of Miami. Following the city's incorporation in 1896, the thoroughfare was a dirt road used to move citrus and other crops to downtown for shipment to markets outside of the area.

In the vicinity of this photograph, it was known as Orange Glade Road. By the 1920s, the city's westerly growth led to the development of residential neighborhoods on both sides of the street, as well as an emerging retail complex bracketing it. The importance of SW 8th

Street grew in the late 1920s with the completion of the Tamiami Trail across the Everglades. Now travelers utilizing Highway 41, a national highway, could reach Miami via SW 8th Street from as far away as the Midwest.

SW 8th Street has undergone immense change since 1959, after Cubans, fleeing Fidel Castro's Marxist dictatorship, flooded into neighborhoods surrounding the street. By the late 1960s, many were referring to SW 8th Street as Calle Ocho, in recognition of a vibrant Cuban refugee retail presence there.

At the time of this photograph, SW 8th Street, in the immediate area, hosted car dealerships, supermarkets, and even a Presbyterian Church, its steeple visible in the right-hand portion of the



Photo courtesy of HistoryMiami 1978-123-25

photograph. But change was in the air.

Today the Shenandoah Presbyterian Church is a Nicaraguan congregation, while the A&P store has been replaced by a Cuban cinema, and the furniture store by a bank. Traffic along Calle Ocho from SW 25th Avenue to Brickell Avenue moves only in an easterly direction.

The street hosts parades, an inordinate number of tour buses, the famed Calle

Ocho Open House each March, and even political demonstrations. It is one of Miami's and Florida's most famous thoroughfares, with huge international appeal.

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

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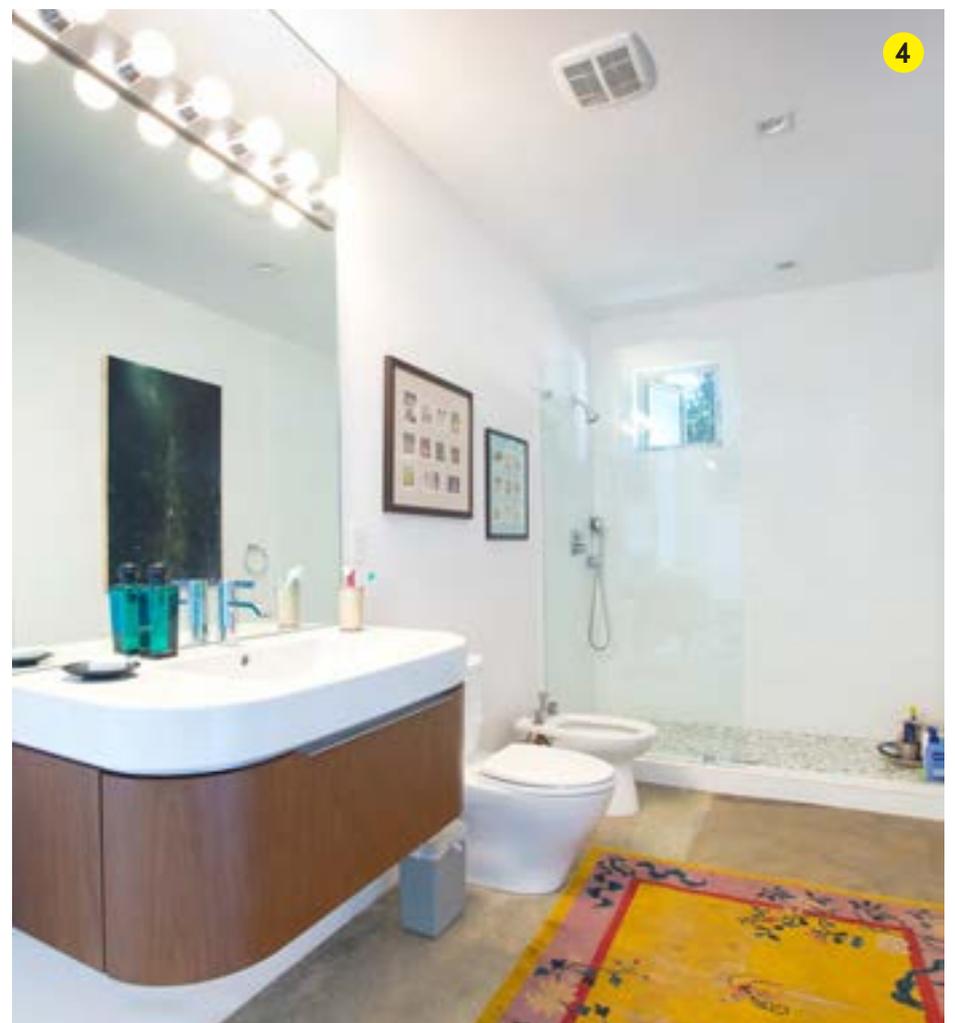
Eclectic flourishes enliven concrete and glass

By **Sondra Schneider**
BT Contributor

Shorecrest, like many Miami neighborhoods, is very mixed. While much of it has been gentrified, economically it still runs the gamut from waterfront mansions to Section 8 housing. Architecturally it's a mélange of casitas, 1940s ranches, 1950s modern, and even

some English Tudors that apparently got lost on their way to Connecticut.

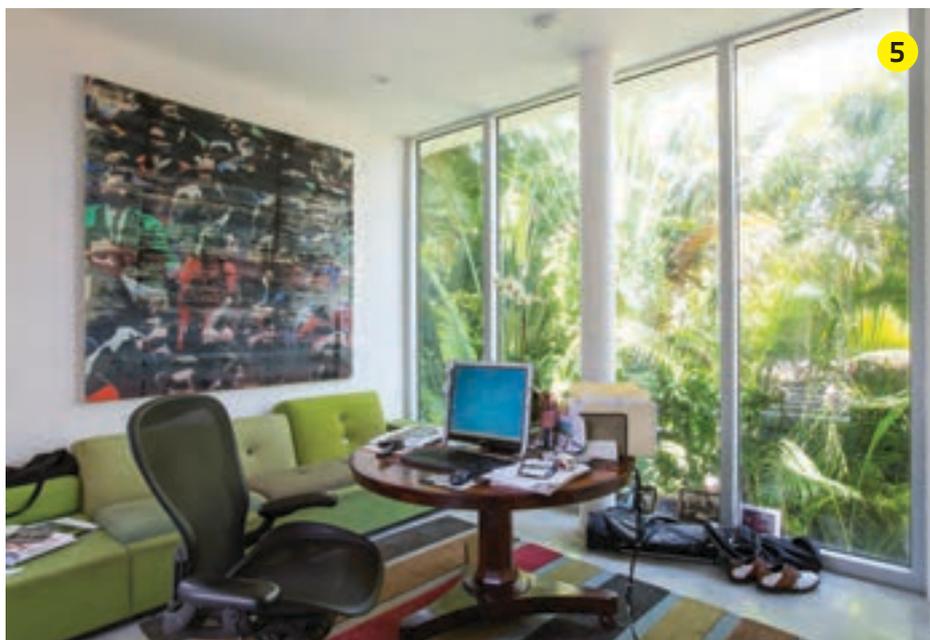
The type of house that never existed in Shorecrest before Lang Baumgarten built his was an industrial modern glass-and-concrete box raised on tall pilings. What would normally be the first floor is an open area for parking, with steps leading to the three-bedroom, three bath living space on the upper level.



By giving up a first floor, Lang confined himself to an actual living space (under air conditioning) of only 2250 square feet, which he finds more than sufficient. The architect designed the house to allow maximum air circulation, based on the design of tropical houses built in the days before air-conditioning. It's one of Lang's favorite features, and even on the most blistering days, he keeps the doors open to the breeze and the air-conditioning off.

Since most of the houses on the street are ground-level and single-story, Lang floats above them in his own well-protected, gated ivory tower with water views.

After seeing the austerity of the exterior, you'd expect the furnishings to be equally Spartan, but they are not. Lang has been downsizing for years, and this last house is furnished with all the long-time possessions he has chosen to keep. To say the stuff is well-worn would



be an understatement, since much of it has been (as Lang puts it) “doggified.” His two Dobermans have been given the run of the house and apparently did their teething on his furniture and carpets.

A large room with highly polished concrete floors serves as the living/dining/kitchen space. A pair of tobacco-colored sofas covered in Scalamandre velvet (one with a large repair on the arm from doggie damage), and a very unusual coffee table sits atop two Stark carpets. The base carpet, a window-pane pattern, is partly covered by a marvelous collage carpet pieced together from faded patches of worn Orientals sewn together with colored wool. (You could probably do this yourself without paying Stark prices. Antique and thrift shops are mother lodes for beat-up Orientals.)

The coffee table has a wood base that serves as a platform for a diorama of circa 1900 Paris, complete with tiny streetlamps that actually light. It’s protected by a glass box cover, which serves as the top of the table. At the opposite end of the room, another area is also anchored by a Stark carpet. A Vitra floor lamp hangs over an Art Deco glass-and-wood coffee table surrounded by an eclectic assortment of seating pieces.

A quite remarkable 1790 Louis XVI giltwood settee still covered in its original Aubusson tapestry faces 1940s French leather chairs and four original Dorothy Draper chairs covered in deep gold leather with elaborate nailhead trim. A large painting titled *Shopping on Valium* fills the back wall. It’s painted to appear so blurred that even after many years, neither Lang nor his guests can



identify the type of store it depicts.

Across the room, the spare, open kitchen’s white cabinets are from Arcolinea, and the countertops and backsplash walls are gray-veined white stone. The only notes of color are on the adjoining wall ... a mirror made from an old window framed by brilliantly painted wood shutters. It hangs over an elaborately inlaid marble top that Lang had made into a console table with



custom-made clear Lucite legs. Both pieces were bought on a trip to India that Lang still remembers vividly.

The dining area, with the exception of a Phillippe Starck lighting fixture, is all Knoll furniture bought at auction. Ac-

According to Lang, when Florence Knoll was married to the president of Southeast Bank, she furnished the entire bank with her very pricey Knoll furniture. In 1991, when the FDIC ordered the bank liquidated, everything was sold. It must have been some auction. There were probably decorators dancing in the streets.

The master suite shares the front of the house with the social living space and has the same over-the-rooftops water views. A bed with a headboard made from an antique tapestry (also patched after a dog-chew incident) is flanked by a pair of giltwood Louis XVI fauteuils that match the living room settee. A Chinese table between the chairs, a wall-size painting by Miami artist Lynn Gelfman, and a Stark carpet on the con-

crete floor underline the mix of periods and styles used throughout the house.

A sizable combined bath and dressing room opens off the bedroom, and here, too, the very modern fixtures contrast with a Chinese Art Deco rug and another Dorothy Draper chair. The other smallish bedrooms and baths are at the back of the house, separated by the stairwell. Lang uses one bedroom as his office

from which he oversees his varied real estate interests. He is currently involved in building a spec house on one of the Sunset Islands with the same architect who designed his home.

Besides the books, blueprints, and papers, a worn green loveseat sits under another huge modern painting on the back wall. In the center

of the room, an antique round wood pedestal table that looks as if it may have been the dining table in an earlier house serves as a desk.

In our throw-away society, where very little seems to have value or meaning except the pursuit of the newest and latest, Lang’s approach to furnishing his home is reminiscent of the philosophy of the old Boston Brahmins. If you buy only the best, you don’t need to keep buying new stuff. Just hold on to what you really love and use it until even duct tape won’t hold it together.

Feedback: letters@biscaynetimes.com

BT photos by Silvia Ros

1. Lang reads while one of his Dobermans relaxes on an antique settee.

2. The airy open living space. Pots of orchids add splashes of color throughout the house.

3. An antique tapestry headboard and antique French chairs soften the minimal master bedroom.

4. The Art Deco Chinese carpet provides sharp contrast with the very modern master bath.

5. Only the painting, the desk chair, and the carpet are modern in the jungle-view office.

6. An open stairwell funnels air into the house. It’s closed off when air-conditioning is needed.

7. Lang’s aerie floating above its neighbors.

Biscayne Crime Beat

Compiled by Derek McCann

Ransacked Bathrooms

700 Block of NE 61st Street

Some of our criminals just love their mischief, even if it's pointless and nothing of value is won. Two roommates left their apartment for the day and returned to find the bathroom lights on. They were horrified to find items in disarray: torn shower curtains, toilet paper on the floor, soap scum on the walls. The perpetrators had pried open the front door of the apartment, but nothing seemed to be taken. The term "ransacked," common in police report speak, paints an ugly picture of the damage. We hope the victims will be able to shower or tend to their business in peace now.

Boulevard Motels Keep Ticking

6900 Block of Biscayne Boulevard

Oh, those wonderful landmarks still do business; the question is, who in their right mind would spend the night there? This victim doesn't even remember booking a room, but did recall meeting a special someone in Miami Lakes and getting in his car with him. He woke up the next day in a wrecked motel room, rock-star style. He no longer had his wallet, and the room was booked in his name, and the \$300 cash withdrawal left him flummoxed. He claims his new friend drugged him. Abandon all sanity, those who enter the Boulevard motel maze — though it does keep our economy moving.

Toilet Violation, Part 2

400 Block of NE 35th Street

Please make sure those bathroom windows are closed — use the Febreze generously if you must. Criminals look for weaknesses, as did these thugs. While the owner left for a few hours, they entered via the open bathroom window. They didn't waste time with anti-bacterial hand soap but chose to take the flat-screen television and Canon cameras in the living room. They then exited the apartment, leaving the front door open. No leads yet, but a reminder to all to lock everything up and leave civility to the countryside.

Was It a Suction Device?

3401 N. Miami Ave.

To keep our economy moving, Miami has made efforts to feed our desire for cheap stuff. But somehow that wallet is going to empty, regardless. This poor victim shopped for clothes at Marshalls, and



when he went back to his car, discovered his wallet was gone. He ran back and found there was video of the incident. Cameras caught a woman placing an unknown square object over the wallet, which then magically disappeared. Nothing further, but perhaps we can bring back wallet chains for everyone.

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Craigslist Hookup Hell

1000 Block of NE 78th Road

Not the best idea, of course, to look for carnal action on craigslist. This victim actually had a pleasant time with the future suspect that lasted two hours. The complication occurred later that day, when the suspect wanted seconds. He brought two people with him this time (but not for what was desired) and robbed the victim in his home at gunpoint, hitting him repeatedly with firearms. The suspect can be identified, and the police report listed his Facebook name. Of course we could avoid Craigslist altogether, but those "Rants and Raves" and "Missed Connections" are hard to ignore.

Maybe the Landline Kept Us Safer?

6900 Block of Biscayne Boulevard

Things have improved in the Palm Grove area, but having a Starbucks and fine eateries doesn't stop the criminals from ruining the ambitious ambiance. A passerby asked to use our victim's phone; this is usually considered the "sizing-up phase." When the victim obliged, the phone fell out of his pocket, as did some

cash. The man used the phone to make his call; then when he completed the call, he turned to victim and brandished a pocketknife, demanding money. The victim feared for his safety and handed him the money; the man then ran off. Miamians, we must maintain our infamous rudeness; leave the helping to the poor social workers.

Best to Take the Bus When Possible

NE 2nd Avenue and NE 59th Street

Our public transportation system may be lacking, but perhaps it's the best choice in times of need. This person left a nightclub and waited at a bus stop when two men approached and offered him a ride home in their Lexus. It must have been hard to turn that down. They took an alternate route and while in transport demanded his iPhone. We guess that was to be the cost of the fare. Not so. They stopped the car and the driver got out and ripped the gold chain off the victim's neck. He then demanded his wallet, watch, and another iPhone. The victim refused, but when threatened with a knife, he complied, then was removed from car and left on the

street alone as the thugs drove off. Poor man had to walk home. No arrests have been made at press time, and we gather the items have been sold to keep up payments on that Lexus. Image apparently is everything.

Just Another Family Moment

7500 NE 3rd Pl.

Living with your brother can be challenging; there's lots of family drama already ingrained, so why add more? These siblings had an argument that escalated to the point where one brother asked the other to leave. Were they fighting over who got to use the Playstation more when they were kids? The spurned brother did return an hour later, went to his brother's room, and took his keys and wallet. He promptly stole his car. Guess the victim brother had had enough, and called the cops. Playing *Grand Theft Auto* in the past has had ripples on the present. This could get awkward in court.

Trust, but Verify

800 Block of NE 69th Street

We warned you about craigslist hookups, but BarebackRT.com is apparently not

much better. Victim responded to an ad that stated, "Looking to Top" and invited the gentleman over. He apparently didn't need further information. The visitor did top this all off by stealing the victim's laptop computer. By the time police arrived, the victim said he might have gathered information about his top man, including an address. Good luck with that; guess it's time for a new laptop he can hide in the closet.

Jimmy Hoffa Must Be Proud

NE 5th Street and Biscayne Boulevard

Best not to argue with truck drivers, even if they decide to make bizarre turns and subsequently hold up traffic. A motorist, likely driving one of those wimpy hybrids, got into a verbal argument with a truck driver. Well, if the trucker was a Teamster, he likely had no time for verbal jousting over etiquette. Instead he just threw an object at the victim's car and cracked his windshield. Luckily, it was not the victim's head. Trucker then drove off. Victim could only recall it was a Seaboard transport truck.

Feedback: letters@biscaynetimes.com

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These Grounds Are Packed

A community takes its park to heart

By **Jim W. Harper**
BT Contributor

A few blocks south of the Krispy Kreme Doughnut factory and its tantalizing “Hot Now” neon sign, people are walking and burning calories. Playing soccer, football, tennis. Dominoes and cards, and a variety of less calorie-intensive pursuits.

Ah, screw it. I can’t resist. Let’s take a box of doughnuts and sit beside the lake, under a majestic live oak tree. We can watch the other people exercise their bodies while we exercise our mouths.

Oak Grove Park is a green oasis in a town with no name. Sandwiched between the municipalities of North Miami Beach and North Miami, the area belongs to the county and to a census tract called the Golden Glades. According to the U.S. Census, Golden Glades has the nation’s highest concentration of Haitians, at around 40 percent. The City of North Miami ranks second.

The patois of Creole flutters around the park’s many bends and corners. You hear it on the playground, in the community center, and on the exercise path. Another encounter is another *sak pase?*

Oak Grove Park is packed. It’s a Thursday afternoon before sunset, and tiny kids in football pads cling to the fence. The coach has their complete attention. Nearby, lanky teens in football pads buzz around their coach, while a few stray away from the pack. On the soccer field, a battle is under way between Haiti and Brazil.

The sports scene occupies the sunny side of the park. The park’s larger and cooler section offers shady trees that encircle a sizable lake. Behind the lake, draped fences cordon off an acre or so of land that is under construction. “Keep out,” warn signs on the outside, but the people inside can’t see them.

The park is undergoing a \$10 million makeover by Miami-Dade County. Its aging buildings and other tarnished infrastructure will become part of the Father Gérard Jean-Juste Community Center. The Building Better Communities general obligation bonds are footing the bill.



BT photos by Jim W. Harper

Oak Grove Park’s lake is ringed with majestic like oaks.



A flock of ibis feels right at home, as does the anhinga across the water.

(some with surprisingly lush yards) line the streets around the park and the school, and they share the good fortune of a short walk to school, park, pharmacy, barbecue joints, and other local businesses.

In contrast to the upscale trend of new urbanism, which aims to create walkable communities for wealthy retirees, the area around Oak Grove Park is old-school urbanism with a dash of suburbanism. Let’s call it Miami Murban.

The dichotomy of green space and urban grit is writ large on the park’s lake. Pretty from a distance, you cannot swim or fish in it officially, and unofficially, it could have fish with three legs. Birds do congregate here, including a flock of ibis, herons, and an anhinga sunning its oily wings.

A sign beside the lake warns that the state has “released triploid grass carp aquatic into the lake for biological weed control.” Apparently, the triploid grass carp is an Asian vegetarian that works like an aquatic Weed Wacker. I couldn’t see them in the pond/lake (what makes a pond large enough to become a lake?), but I did see several turtles with one head apiece.

Giant iguanas scurry up the oak trees when you approach them. The birds may waddle into the lake when you get too near, or they make ignore you altogether.

Over toward the tennis courts, a dozen men huddle around a table to play green dominoes. When I ask to take a picture of the game, they demand that I

This park appears to be worth it, though I can’t comment on the project’s details because the county is still drafting plans. Inside the fenced-off area, construction on four new tennis courts is to begin this month; these courts will supplement the four existing courts in another section of the park.

How do you know this park deserves the upgrade? Look at the hundreds of people here every day, at all times of the day, and compare it to other parks that see only a trickle of activity. This park is jumpin’.

Oak Grove Park’s setting is a key to its popularity. The adjacent Oak Grove Elementary School (“Home of the Tigers”) provides a constant source of eager little bodies. But the real driver is the neighborhood’s density.

Apartment buildings four stories high lean into one corner of the park, and numerous similar housing units line busy NE 6th Avenue, which borders the park to the west and leads to that Krispy Kreme. Many single-family homes

OAK GROVE PARK

Park Rating

690 NE 159th St., Miami, FL 33162
305-944-8670
Hours: Sunrise to 8:00 p.m.
Picnic tables: Yes
Barbecues: Yes
Picnic pavilions: No
Tennis courts: Yes
Athletic fields: Yes
Night lighting: Yes
Swimming pool: No
Playground: Yes



Kids come here for football and other sports.



People actually do walk here, lots of them.



Neighbors make the most of the park.

pay them. No picture.

At the next table, some men with graying hair are playing cards. These gamers appear to be permanent fixtures in the park.

Oak Grove seems to have suffered indignities and enjoyed enhancements in recent years. A sign for the walking course outlines in English, Spanish, and Creole how two laps equal one mile. Part of this course is currently

off-limits for new construction.

But people are actually walking here. People are actually using the gym-like equipment in the fitness zone, which features three freestanding signs, one for each language, with many sponsorship logos, including the Trust for Public Land and the Miami Foundation. These supporters made a good investment.

The park needs several upgrades beyond its two old buildings, and it will

be interesting to see how the county enhances the property. One of the park's two signs is stained a dirty yellow. The playground needs a good dusting.

Yet as I chomp down on the fifth doughnut, which melts in my mouth like a sugar snowflake, I feel more than a simple glucose high. I feel the vibrancy of children, adults, and seniors meeting in one place. I see sunlight reflecting on the lake's dark surface. I see a

community in action, enjoying their piece of nature.

Oak Grove Park seems worlds away from South Beach. You can't swim in the water, and you wouldn't want to. Yet for the hundreds of people who come here every day, this park represents peace, or *lapè*, as they say in Creole.

Feedback: letters@biscaynetimes.com

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Big Questions from Little People

Where is heaven, Daddy?

By **Stuart Sheldon**
BT Contributor

“What’s fate, Daddy?” my five-year-old, Kai, asked a few months back. *Whoa.*

I was still reeling from the previous week’s one-two punch: “Is God real?” followed by “Where is Heaven?”

I’m not at all religious and try to be as objective with my children as possible. Like most parents, I do my best to answer all their kids’ questions.

Not all his inquiries are this lofty. “What is the highest number you have ever counted to?” is a favorite the past few months. But then, a few days ago, he hit me with: “What’s doubt?”

You’re five! Go out and play in the dirt — and leave the human condition issues to the brooding grownups, I wanted to tell him. He stood there in his Batman pajamas, waiting for my answer.

J.D. Salinger nailed it. He wanted to stand at the rye field’s edge and catch the happy, running children when they got too close to the cliff. With two delicious kids, now four and six, I relate at a cellular level. Maintaining that purity for as long as possible is my greatest quest.

But, of course, like rye in the golden summer sun, kids’ minds grow along with their bodies. As I see it, my job is not so much to catch them from falling, but to help them climb safely down the cliff

wall to the roaring sea below, where their ships await (and hopefully, we’ll surf some waves together between imminent squalls).

My naked kids splashed and squawked in the pool at my Morning-side home, while I flipped a Publix mild Italian sausage on the barbecue and pondered: *Was I fated to return to my hometown of Miami a few years ago after 18 years out West in search of my artistic dreams?*

Was Miami fated to transform itself from vacuous poser sprawl into a New Urbanism cultural mecca just as I landed here with my young family?

Was I fated to meet my wife when a friend told me to check out this cute woman on a website in 2004?

I don’t believe in the preordained notion of fate. But I don’t believe in coincidence either. Are the two concepts irreconcilable?

“Fate,” I told Kai as he dried off, “is something that is meant to be. Doubt is when you’re not sure about something,” I told my pint-size inquisitor as he smiled at me through a half-chewed bun. *Like doubts about fate,* I thought to myself.

Fate or not, when I saw my wife’s profile online, standing with her adorable pixie haircut beside her Mini Cooper on Pacific Coast Highway, I was very intrigued — enough to move onto her Sausalito houseboat and travel the world with her and marry her and miscarry three babies in one year and then



Photo by Jodi Gallant

have two perfect kids and live happily ever after (so far).

The new and improved Miami has welcomed us with open arms, and perhaps most important, the open arms of my aging parents. We moved back primarily for them, so that my mother and father and our two boys would know each other intimately. Okay, I admit we also desperately needed some family backup in the general baby-raising duties after doing without in California.

When it came to the God question, I wanted to say, “I have no friggin idea! No one does, and if they say otherwise, then they are offering an opinion.”

But I figured I’d save the irreverence until he was seven. And of course, that comment would have been followed by: “What’s an opinion, Daddy?”

I managed to scrape through with “God is something personal for everybody. It’s what you believe is larger than yourself. Like nature.”

My children are both at the age when all these abstract ideas are coming at them for the first time — from friends, from school, from Disney Junior. They rightly wish to explore them. I fear I’m

often ill-equipped. Heaven was a total flail, something about “it’s everywhere.”

“But is it in the sky?” my lovely boy asked with absolute earnestness.

“Some people think so. Want to make a Lego world?” I leaned in and kissed his round, tan cheeks.

One of these days, when their reality is not 99 percent literal, I will explain to my kids that heaven is indeed real. That every time they look at me with those innocent eyes and ask me a “what is...?” question, I’m in heaven.

That heaven’s sanctum sanctorum exists in the quiet refuge of their bunk beds, where I watch them sleep each night, their lithe chests rising and falling with peaceful divinity.

That any place where we are together — sharing, touching, laughing, sobbing, observing, discovering, or simply sitting silently — is every bit of everything that is heaven.

Stuart Sheldon is an artist, author, and Miami native. Follow his blog at stuart-sheldon.com and [@stuart_sheldon](https://twitter.com/stuart_sheldon).

Feedback: letters@biscaynetimes.com

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Speak with Your Feet

350.org gets a South Florida chapter

By **Jim W. Harper**
BT Contributor

This air is your air/this air is my air/
air/from California/to everywhere!

I wish some young Woody Guthrie would come along and write a catchy and memorable climate-change anthem. Carbon pollution is everywhere, created by everyone, and it doesn't feel poetic at all. It's an enormous issue, and for that very reason it's best not to overreach. Start small. For example, we can start with this short mantra: *Climate action now!*

On August 17, I'll be repeating this phrase while hosting a concert at one of our area's smallest performance spaces, the Luna Star Café, 775 NE 125th St. in North Miami. The evening will be a benefit to raise funds for a grassroots climate-change organization, 350 South Florida — a new chapter of the umbrella group 350.org. I'm serving as president of the new group, which is so small it can't yet afford the \$400 fee to register as a nonprofit.

At Luna Star, we might hear old protest songs along with the new ones we desperately need. Check the café's website for further details as the date approaches (www.lunastarcafe.com).

Soon you'll be hearing a lot more voices too. Remember Occupy Wall Street? Now get ready for Occupy United Nations. This fall, 350 South Florida is planning to join hands with more than 500 other small groups from around the United States and elsewhere

to create the world's largest environmental march. The event, to take place in New York City, is scheduled to coincide with a summit of world leaders convening at the U.N. to discuss global warming and pollution.

On September 21, the People's Climate March is expected to occupy blocks of New York City, and here in Miami, a solidarity march is being planned for the same weekend.

Maybe this time it will work. How many marches and protests did it take to create the Civil Rights Act of 1964? Sometimes you need millions to march, but those millions don't just appear overnight. Movements start small — at cafés and in houses, churches, synagogues, and schools. Little by little, a network emerges, and over time its power becomes palpable.

The nonprofit 350.org started in 2008 at Middlebury College in Vermont, with Professor Bill McKibben and a number of "university friends," according to the group's website. It organizes massive global "days of action" that are now among the most widespread political action events worldwide. Today the group has chapters in 188 countries.

("The number 350," according to the website, "means climate safety: to preserve a livable planet, scientists tell us we must reduce the amount of CO2 in the atmosphere from its current level of 400 parts per million to below 350 ppm.")

The symbolism of a march taking place in New York rather than in



Washington, D.C., underscores the long-running congressional gridlock and the failure of U.S. leadership across the board.

Infuriating to the rest of the world, we remain the world's leader of carbon pollution, despite recent attempts to portray China as the chief enemy of clean air. Although new polluters like China and India can equal us on a daily level, no country comes close to our carbon pollution on the historical level. We led the Industrial Revolution, yet we're refusing to lead its cleanup.

In the U.S., progress on the issue appears mostly at the city level or even lower — and in the meantime, state and federal governments appear to do little. Private enterprise stalls because fossil fuels are cheap and subsidized, making it difficult for alternative fuel sources to compete.

Locally, a few recent actions are worth celebrating. The Dan A. Hughes Company has closed a contentious oil-drilling operation in Collier County, and Florida has filed suit against the company. These actions follow a year of protests that peaked in March at a hearing near Naples, when an angry crowd confronted local officials and demanded better oversight of oil drilling near the

Everglades and other sensitive habitats.

Also in June, self-organized "angry professors" published an open letter to Gov. Rick Scott. Ten leading scientists from the University of Miami and other Florida institutions asked for a meeting to explain climate science to Scott, who avoids the issue with his mantra: "I'm not a scientist." We'll see if he's serious about learning some basic science.

Another small group is drawing attention to King Tide Day during the week of October 6. The year's highest tide will be a rallying point for Eyes on the Rise, a new outreach and communication project based at Florida International University.

These actions are what President George H.W. Bush would call "points of light," and together they can make a difference.

Now is the time to act, to challenge the lie that we must continue burning fossil fuels — because the exact opposite is the truth. We the people must speak the truth. This air was made for you and me.

Send your tips and clever ideas to: goinggreen@biscaynetimes.com.

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Mosquito Control — the Natural Way

Don't spray, just dump any standing water

By Jeff Shimonski
BT Contributor

I'm always fascinated by what you can find in nature after a heavy rainfall. It may take a bit of looking and some knowledge of what to anticipate, but it's possible to see the coolest things.

Consider, for example, the small cluster of bird's nest fungi that are shown in the accompanying photo. These "birds' nests," or peridia (the singular is a peridium), are tiny — the openings are not just smaller than a penny; they're about the size of *Lincoln's head* on a penny. The "eggs," or periodoles, within each peridium are filled with spores that have been ejected when raindrops hit the peridium.

This group of fungi is found throughout North America, as well as in the tropics to our south. In fact, it's our proximity to the tropics that makes for interesting discoveries in our backyards here — this particular species may be a tropical one.

Bird's nest fungi are found on decaying organic matter and are not uncommon during the rainy season. I often see them among other tiny fungi, like some of the puff balls, slime molds, and earthstars.

While photographing this particular cluster of fungi, I couldn't help but reflect on how small these containers are — and then I thought that, thankfully, they're too small for mosquito larvae.

I've been getting chewed up by mosquitoes recently, and am now pretty good at recognizing some of the mosquito species that fly around me. I can also

usually determine where they came from — i.e., what body of water nurtures the mosquito larvae that produced the flying adults. That's because different kinds of mosquitoes prefer different types of water, from seawater and salt marshes to ponds and puddles.

Years ago, when I worked at Jungle Island, I developed a mosquito larvae control program. All mosquitoes need water in order to complete their life cycles; they lay their eggs in or near bodies of water so the eggs can hatch in water, and the resulting larvae will grow through four instar (developmental) stages, become pupae, and eventually emerge as full-grown flying adults. (Those first three stages then are largely aquatic.)

I was able to determine where the mosquitoes were laying their eggs and to treat those bodies of water with biological compounds that were safe to other organisms. By not spraying pesticides indiscriminately in the park, we protected the other insects, including beneficial insects and honey bees.

It wasn't necessary to spray at the park for almost seven years while I ran the program, and the established beneficial insects were able to control all of the park's whitefly problems. We never had to spray in what had become a truly sustainable and cost-effective landscape.

Now, with mosquito-borne diseases like dengue and chikungunya fever present in our area, we need to be especially mindful when we go outside. So when I make tree inspections at residential properties, I'm always amazed to find



BT photo by Jeff Shimonski

A group of bird's nest fungi.

numerous containers filled with rainwater — and mosquito larvae.

I've had the most convoluted conversations with property owners about why they need to inspect their property routinely for standing water and larval mosquitoes. Too many people mistakenly believe that problem is in the foliage and the trees. Really! I'm finding bird baths, wheelbarrows, buckets, and anything else that can hold water filled with thousands of mosquito larvae.

Many people use bleach as a mosquito control. They'll pour it into standing water to kill the larvae. This rarely works. Much depends on the size of the container and how much bleach is poured into it. The bleach will certainly break down within 24 hours or so, and will have no residual effect. Meanwhile, the eggs will continue to hatch, and a few days later the containers will be filled with larvae once more.

I've walked construction sites and found huge numbers of larvae thriving in containers left onsite or in Dumpsters. People must begin to understand how critically important it is to empty all containers of standing water. It's not enough to assume that someone else will spray or

that the county will take care of it. Spraying cannot target all the bodies of water that are mosquito breeding machines.

I was working in my office early one morning recently and heard a county truck with a sprayer drive by. No mosquitoes were around the house that day. The next day was another story, with lots of mosquitoes.

Stop thinking about treating the symptoms while you ignore the problem. Yes, there are certainly times when spraying is necessary, but if we work locally, in our own landscapes, we'll remove a very large percentage of the mosquitoes from our neighborhoods. We'll spray less and perhaps kill fewer honey bees and beneficial insects, and even reduce our exposure to potentially fatal diseases.

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

Feedback: letters@biscaynetimes.com

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About That Egg in Your Cage

Some healthy solutions for your hormonal bird

By Janet Goodman
BT Contributor

Recently a friend of mine put out an SOS on Facebook: For the first time, her 15-year-old African grey parrot began to lay eggs and the owner had no idea what to do. Should she remove them right away? I didn't know what to tell her, so I turned to experts for an answer.

Local bird gurus agreed that eggs should be taken out of a mate-less bird's cage — that is, if you can get into that cage without losing a finger. Unlike chickens that produce ad infinitum as you remove the eggs, female parrots will likely lay one egg every other day for seven days until the next laying session. Most lay eggs once they come of age; beyond that, captives face issues very different from their free-bird cousins.

If birds aren't being bred — and most captives aren't having sex — potentially serious health risks can surround the egg-laying process. Stress is the biggest danger: it can rob their bodies of essential nutrients like calcium and protein, which can lead to malnutrition and osteoporosis. Egg-binding — when the egg isn't in the best position to be easily passed — can occur, causing prolapse and fatal yeast infection. Symptoms to look for are straining, panting, ruffled feathers, and staying at the bottom of the cage.

This is *not* an endorsement for breeding, although because of year-round

warm weather, Miami is a hot spot for what could be termed a “professional captive avian advancement.” Neutering isn't a viable remedy either, unless your bird gets continually egg-bound. So, as my friend asked, what can one do?

According to “bird whisperers” like Mary Tanguay of North Miami pet store Mary's LB, you can get through an egg-laying season more safely by taking certain measures, and you can even subdue egg-laying activity through changes of the environment and modification of your bird-handling behavior.

She suggests that a diet with extra calcium and protein will keep nutrition levels balanced for the egg-producing parrot. Broccoli, beans, protein powder, and cuttlebones can replenish what is lost in the process. Ironically, putting eggs back into her system (scrambled with the shell) is another recommended approach to keeping a female healthy during this time. Wheat germ oil is essential to help prevent birds from getting egg-bound, as is ample exercise. Sunlight is important, too, as it is needed to metabolize calcium.

“Leaving eggs with a mate-less bird creates a situation where she isn't eating properly, says Tanguay: “In the wild, the male would bring food to the female. Without a mate, she has nobody to bring her food, so she's sitting there guarding the eggs and doesn't get off of them to eat. After 14 or 15 days, she loses appetite, gets stressed.... This could cause



death because she's not eating right.”

What about the pet owner's own agony? Hormones cause all sorts of crazy things to happen. While hormonal behaviors are normal, owners may have to put up with biting, screaming, regurgitation, possessiveness, pacing, and feather plucking. Yikes! Luckily, there are steps to take that could lessen hormonal changes — even egg-laying:

- If you provide a different cage or cage location, or simply rearrange the “furniture” inside the cage, it can put a damper on laying.
- Don't allow your bird to become a night owl. Birds are preprogrammed to breed when days grow longer in the spring, but captives have long days year round. Cover the cage, turn off the noise, and say nighty-night by 5:00 p.m.
- Keep her away from potential dark nesting sites.
- Toys and food dishes can become objects of your parrot's affection and should be removed if mating behavior is displayed with them.
- Refrain from stroking feathers on back, sides, and tail.

Tanguay offers other ways to turn off the tap. Remember the scrambled eggs

trick? Take a tip from wild bird behavior by “renourishing her body with her own nutrients and hormones.” This should stop the laying process for a while and discourage regurgitation. “Also, make sure you hold your bird,” says Tanguay. “Talk to her — the more she's out with you, the more she's discouraged from laying eggs. She'll have more to do than just sit in a corner and lay eggs.”

In the end, my friend decided to let her African grey sit on those four eggs until she lost interest in them (not one egg broke). Everybody got through it with sanity and oviducts intact. She *did* get bitten on the lip and was concerned about her bird's lack of singing and interaction, as well as her fluffed-up-ness, but overall there wasn't too much drama.

But simply waiting for normal parrot behavior to return makes Tanguay wince. “If you see something wrong,” she warns, “there's something wrong. React.”

Janet Goodman is a Miami Shores-based dog trainer, animal-talent wrangler, and principal of Good Dog Bad Dog Inc. Contact her at info@gooddogbaddogmiami.com.

Feedback: letters@biscaynetimes.com

An advertisement for Hannah & Her Scissors Hair & Art Studio. On the left is a stylized illustration of a woman's face with large eyes and red lips. The text reads: "HANNAH & HER SCISSORS HAIR & ART STUDIO FOR AN APPOINTMENT 305-772-8426 TUESDAY - SATURDAY LOOKING HOT AND STEAMY IN AUGUST GET YOUR HAIR DONE! 611 NE 86TH STREET ~ MIAMI 33138 www.hannahandherscissors.com ~ hanart@bellsouth.net".

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An advertisement for Bed & Biscuit pet services. It features a silhouette of a person walking a dog on a leash, with other dogs and cats in the background. The text reads: "LOVING CARE FOR YOUR PETS & CAREFUL WATCH OVER YOUR HOME SERVING THE BISCAYNE CORRIDOR Services: Pet Sitting & Dog Walking For Your Pets: Feed & Water, Walks & Playtime, Lots of Love For Your House: Home Security Measures, Paper and Mail Service, House Sitting When Available BED & BISCUIT 305-788-4934 • Ashley Vail, Top Dog • ashleyvail@comcast.net".

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Striking Gold in the Quest for Cab

Red, white, and you: Agreeable wine for \$12 or less

By Bill Citara
BT Contributor

This *Vino* is all about needles. No, not *those* needles. Get your mind out of the gutter. I mean, needles in a haystack, the eye of a needle — that kind of thing.

In this case, the needle is Cabernet Sauvignon. More particularly, Cabernet Sauvignon that fits our budget-conscious \$12 limit. That delivers at least a vestige of varietal character, instead of gobs of fat, jammy fruit. That at least hints at grace and balance and complexity. That partners well with a variety of foods, instead of jackhammering them into oblivion. And that's fun to drink, the last glass as much as the first.

When I mentioned all this to my long-suffering editor, he sniffed and intoned, "Verily, I say unto thee, it is easier for a rich camel to pass through the eye of a needle than to find an affordable Cabernet that doesn't suck rabid root louse." (Actually, he doesn't talk like that, except maybe after a pitcher or two of martinis. But you get the idea.)

So for that reason — and for not wanting to drink a lot of crappy red wine — I'm exceedingly pleased to report that I have found my Cabernet Sauvignon needle. Several, in fact. Priced right, well-structured and well-made, decent varietal character, plays well with food, fun to drink, and nothing I'd be ashamed to pour for my juice-loving friends. Now all I need is a rich camel.

Of course, not every wine was a perfect needle. Some were just a little pointy. The non-vintage **Night Harvest Cabernet from R.H. Phillips**, for example, was earthy and grapey on the nose but tasted young and surprisingly acidic after an initial burst of ripe berry fruit. The **2012 Red Theory Cabernet** from Washington's Columbia Valley tasted both candy-ish and not quite ready for prime time, despite some appealing anise aromas and black and red cherry flavors.

Just about every tasting of late has revealed at least one wine that says "buy a case of me, quick, before the rest of the world finds out!" This time it's the **2012 DeLoach Vineyards California Cabernet Sauvignon**. Former San Francisco fireman Cecil DeLoach was a Sonoma County wine pioneer, making first-rate wines in a ramshackle winery in the Russian River Valley when Sonoma was considered little more than a weak sister to Napa Valley.

DeLoach no longer runs his namesake winery (though he's still making excellent wine at his new winery, Hook & Ladder). But the current owners of DeLoach Vineyards are doing quite well by Cecil, with this lovely and affordable Cab, which drinks more upscale than its \$10.99 price. Aromas of black cherry-berry fruit, olives, anise, and a little tar segue seamlessly to the palate, where it's soft and smooth and eminently ready to drink.

Though it's very different from the DeLoach, I'd also happily spring for a case of the 2012 Las Huertas Cabernet. Showing off its French pedigree — Domaines

Barons de Rothschild — this Chilean product is all about structure and balance, with fresh-tasting black and red cherry fruit given surprising complexity (for the price) by crisp acidity and nuances of herbs, anise, and olives.

One of California's most reliable producers of affordable, high-quality wine is **Blackstone**, and they do nothing to diminish that reputation with their **2011 California Cabernet**. It's a deep, dark purple, redolent of black 'n' blue fruit with hints of olives and tobacco and lots of toasty oak. Despite its heft, it's as easy on the palate as its \$7 price is on the pocketbook, and its ready availability makes it a prime candidate for pouring at your next backyard barbecue.

If you're barbecuing a whole cow, you may want something a bit bigger. Nobody knows beef like the Argentines, and the **2011 Septima Cabernet Sauvignon** from that country's Mendoza Province pairs as well with a thick slab of well-marbled beef as a sharp steak knife and a hearty appetite. Think rich, dark, concentrated flavors of blackberries, blueberries, and cassis with undercurrents of licorice and cloves, coffee and black pepper.



Get the excellent DeLoach for \$10.99 and the Red Theory for \$11.99 at the North Miami Total Wine & More (14750 Biscayne Blvd., 305-354-3270). The North Miami Beach ABC Fine Wine & Spirits (16355 Biscayne Blvd., 305-944-6525) carries the also estimable Las Huertas for \$10.99, the Blackstone on sale for \$7, and the Tormentoso for \$10.79. At the Whole Foods Markets in North Miami and Aventura (305-892-5500, 305-682-4400) you'll find the Night Harvest for \$6.99, while at the North Miami Beach Publix and Publix at 18 (305-354-2171, 305-358-3433) the Septima Cabernet is available for \$10.59.

The 2011 Tormentoso Coastal Cabernet is a South African wine that hits many of those same notes, though the flavors are not as well integrated as the Septima and the oak is a little overdone. And with that, I'm going to go find me a rich camel.

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Spice and Wurst, Frites and Tacos

Food news we know you can use

By **Pamela Robin Brandt**
BT Contributor

In **Miami Spice's** first year, the month-long discount dining promotion — originally designed to coax diners back to restaurants after a nationally disastrous year (post-9/11) for the hospitality industry — had a total of 54 participating restaurants. Now in its 13th year, Spice is two months long and has that number of restaurants in *Biscayne Times* territory alone: 54 eateries offering full three-course lunches and/or dinners for \$23 and \$39 respectively.

The two-tiered pricing of the past two years, dividing restaurants into “fine dining” or “luxury” categories, is gone, removing at least some confusion. But much remains, as always, because not all Spice participants offer equal value-for-money choices on their special prix-fixe Spice menus, quality of meals (as in boring cheapo chicken breast and starch entrées vs. steak, seafood, and anything imaginative), or quality of service to discount diners vs. regular-menu customers.

In September's “Dish,” a list of bests (mine and, hopefully, yours if you e-mail your August Spice dining feedback to restaurants@biscaynetimes.com) will help point you to a month of good experiences. Meanwhile, here's a no-brainer for this month: check out the French/Asian-inspired creations of new chef de cuisine William Crandall, formerly from Chicago's famed NoMi, at **Azul** (500 Brickell

Key Dr., 305-913-8358), where normal dinners easily top twice the Spice price.

OPENINGS

Bistro BE (1111 SW 1st Ave., 305-375-0975) offers something rare in South Florida: 100-percent Belgian cuisine (basically a combination of French complexity with German comfort-food qualities), plus almost 80 different Belgian brews. Admittedly, some of executive chef Fredrik Appelt's dishes sound formidable enough to explain why Belgian food hasn't caught on here — like *salade gratineeerdegeitenkaas*. But it's just a bacon-wrapped goat cheese gratin, on a salad. More familiar: a variety of mussel pots accompanied by Belgian frites — the world's best fries, served with an array of sauce choices.

Classic Peruvian dishes shaped with contemporary creativity are what chef Carlos Huerta is serving up at **Embarcadero 41 Fusion** (168 SE 1st St., 786-464-0923), the first U.S. location of Embarcadero, a high-end Peruvian chain whose original opened in Lima in 2002. Expect playful surprises like fried wontons stuffed with lomo salteado (soy-spiced beef tenderloin with onions and tomatoes) plus mozzarella.

A particularly appropriate climax for July, National Hot Dog Month: the opening of **Prost Wurstgrill & Bierhouse** (1036 S. Miami Ave., 786-362-5644). Consulting chef Phil Bryant, ex-executive chef at Swine Southern Table & Bar, has designed a menu centered on housemade



sausages, from familiar (pork brats) to most unusual (duck chorizo). And don't miss the authentic German pretzels, soft and charmingly chewy. At \$12, they're definitely South Florida's most expensive pretzel. But that includes housemade mustard.

Especially welcome in August's heat is cool new **Eccolopops** (150 NE 1st Ave., 786-464-9093). The shop sells housemade gelatos and sorbetos, but more unique are its popsicles, in roughly 24 classic, exotic, or seasonal fresh-fruit flavors. Even more appropriate for the dog days: The pop shop sells ice cream for dogs, a special recipe created by owner/gelato maker Filippo Tavazzani with his vet in Italy, and taste-tested by Milo, Filippo's Jack Russell terrier.

Cantina La Veinte (495 Brickell Ave., 786-623-6135), hyped forever and finally here, is a huge new indoor/outdoor waterfront Mexican cantina in Icon Brickell. The owner is a Mexico City-based hospitality firm, Cinbersol Group. Excited yet? If not, consult the mind-boggling list of tequilas and mezcals. Food fun includes make-your-own tacos, with choices ranging from traditional Mexican beef tongue

to grilled bone marrow.

A Miami icon arises from the ashes — er, seagrass. **Shucker's** (1819 79th St. Cswy., 305-866-1570), which closed after its original, dangerously eroded waterfront deck collapsed in June 2013, spilling dozens of people into Biscayne Bay, has reopened — with a new deck containing absolutely no rusted rebar. What's the same: the menu, the staff, and the old beloved beach-bum bar feeling.

CLOSINGS

And sadly, an icon falls. **Jumbo's**, the eye-popping aqua beacon that drew fried shrimp and chicken lovers to an otherwise iffy part of Liberty City, 24 hours a day for more than half a century, is gone. Blame it on the kids: owner Bobby Flam wants to spend more time with his grandchildren. Hope lingers, though. While the building has already been bought by a developer, Flam has hinted he may reopen a new Jumbo's in a different location.

Hungry for more food news? See “BizBuzz,” page 22. Send me your tips and alerts: restaurants@biscaynetimes.com.

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Dining Guide

Restaurant Listings

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 213.

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

Ajió

1331 Brickell Bay Dr., 786-452-1637

Hidden within Jade condo, this sleek Japanese fusion restaurant (whose name means "love") is also a jewel. Food-loving Venezuelan owner Rene Buroz encourages innovation, and his chefs (including four from Zuma) respond with beautifully plated items as fun as they are flavorful. Don't miss the layered croquette (a sort of Asian croqueta: mouthwatering crispy rice, subtly smoked salmon, and creamy crab), Ajió 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. \$\$\$-\$\$\$\$

Atelier Monnier

848 Brickell Ave. #120, 305-456-5015

Sesame Street's Cookie Monster adores all cookies. As a more specialized Macaron Monster, we assure you that this French bakery/café's exquisite macarons (not clunky coconut macaroons, but delicate, crackly crusted/moist inside almond cookies, sandwiching creamy ganache fillings in flavors ranging from vanilla or praline to seasonal fruits) are reason enough to drop in daily, perhaps hourly. That the place also hand-crafts equally authentic French breads, complex pastries, baguette sandwiches, salads, soups, quiches, omelet's, ice creams, and chocolates is a bonus - icing on the gateaux. \$\$

Batch Gastropub

30 SW 12th St., 305-808-5555

The name refers to Batch's signature novelty items, which we think of as gourmet fast-food cocktails: high-quality fresh ingredients (some barrel-aged), pre-mixed in batches and served on tap for instant gratification. But a menu designed by E. Michael Reidt (ex-Area 31), means solid foods are serious chef-driven pub grub: the Mac Attack, sophisticated mac 'n' cheese featuring gnocchii and aged Gruyere; sinfully succulent burgers, substituting brisket for leaner beef; nachos upgraded with duck confit; wood-oven pizzas topped with unusual combinations like pumpkin plus shortrib; duck fat popcorn; housemade sodas. \$\$

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 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. \$\$

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. \$\$\$

Seasalt and Pepper

422 NW N. River Dr., 305-440-4200

Unlike older Miami River market/restaurants like Garcia's, run by fishing families, this stylishly retro/modern-industrial converted warehouse (once Howard Hughes's plane hangar) has an owner who ran South Beach's hottest 1990s nightspots, so expect celebrity sightings with your seafood. What's unexpected: a blessedly untrendy menu, with simply but skillfully prepared wood-oven-cooked fish and clay-pot, shellfish casseroles. Standouts include luxuriant lobster thermidor, as rich as it is pricey; flavorful heads-on jumbo prawns, prepared classic Italian-style (as are many dishes here); even one low-budget boon: impeccably fresh PEI mussels in herb sauce. \$\$\$-\$\$\$\$

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. \$\$\$

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 rib-eye, described as "part meat, part weapon"); king crab legs that dwarf the plate; cocktail shrimp that could swallow the Loch Ness monster whole; two-fisted cocktails that would fell a T-Rex. Not for the frail. \$\$\$

The Corner

1035 N. Miami Ave., 305-961-7887

With a Zuma alum in the kitchen, a Gigi alum crafting classic or

creative cocktails, a warm pub feel, and hours extending from lunch to nearly breakfast the next morning, The Corner is transforming a desolate downtown corner into a neighborhood hangout. The nicely priced menu of sandwiches, salads, snacks, and sweets (the latter from Om Nom Nom's cookie queen Anthea Ponsetti) ranges from 100-percent homemade ice cream sandwiches to the Crazy Madame, France's elaborate Croque Madame (a béchamel sauce-topped grilled cheese/ham/fried egg sandwich) plus bacon and caramelized onion. \$\$\$

Cvi.che 105

105 NE 3rd Ave., 305-577-3454

Fusion food - a modern invention? Not in Peru, where native and Euro-Asian influences have mixed for more than a century. But chef Juan Chipoco gives the ceviches and tiraditos served at this hot spot his own unique spin. Specialties include flash-marinated raw seafood creations, such as tiradito a la crema de rocoto (sliced fish in citrus-spiked chili/cream sauce). But traditional fusion dishes like Chinese-Peruvian Chaufa fried rice (packed with jumbo shrimp, mussels, and calamari) are also fun, as well as surprisingly affordable. \$\$

db Bistro Moderne

255 Biscayne Blvd. Way, 305-421-8800

Just two words, "Daniel Bould," should be enough for foodies craving creative French/American comfort food to run, not walk, to this restaurant. Downtown's db is indeed an absentee celeb chef outpost, but on-site kitchen wizard Matthieu Godard flawlessly executes dishes ranging from the original db Bistro's signature foie gras/short rib/black truffle-stuffed burger to local market-driven dishes. Especially strong are seafood preparations, whether sauced with a refined choron or lustily garnished with Provencal accompaniments like tender sea scallops with chickpea panisse. \$\$\$-\$\$\$\$

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 pricey 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. \$\$\$

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. \$\$\$-\$\$\$\$

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. \$\$\$

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Dining Guide: RESTAURANTS

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. \$\$\$

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. \$\$\$

Il Gabbiano

335 S. Biscayne Blvd., 305-373-0063

Its location at the mouth of the Miami River makes this upscale Italian spot (especially the outdoor terrace) the perfect power lunch/business dinner alternative to steakhouses. And the culinary experience goes way beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's Il Mulino, originally run by Il Gabbiano's owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$

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). \$\$\$

Kush

2003 N. Miami Ave., 305-576-4500

From the folks behind the popular Coral Gables artisanal beer pub LoKal – voted a "Most Green Restaurant in Florida" by the Nature Conservancy – Kush pushes the concept farther: that farm-to-table dishes (some from LoKal, others created new) and craft beers aren't mere craft; they're art. Which you'll find on the walls. On tables you'll find, among other things, the Kush & Hash burger: Florida-raised beef, ground in-house, served with hash (the edible, not smokable, kind), bacon, fried egg, and housemade ketchup on a waffle bun, with a side of maple syrup. Edgy enough for ya? \$\$\$

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 Moon

97 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 salade Nicoise on artisan bread) will truly transport diners to co-owner David Thau's Provençal homeland. \$\$

La Sandwicherie

34 SW 8th St., 305-374-9852

This second location of the open-air diner that is South Beach's favorite après-club eatery (since 1988) closes earlier (midnight Sunday-Thursday, 5:00 a.m. Friday and Saturday), but the smoothies, salads, and superb Parisian sandwiches are the same: ultra-crusty baguette stuffed with evocative charcuterie and cheeses (saucisson sec, country pâté, camembert, etc.) and choice of salad veggies plus salty/tart cornichons and Sandwicherie's incomparable Dijon mustard vinaigrette. Additionally the larger branch has an interior, with a kitchen enabling hot foods (quiches and croques), plus A/C. \$\$\$

Medialunas Calentitas

919 Brickell Ave., 305-517-3303

At this first U.S. location of a Uruguayan chain, the signature speciality's crescent-like shape says "croissant." But medialunas don't have croissants' puff-pastry flakiness; they're more substantial buttery breakfast rolls. And either simply syrup-glazed or stuffed (with ham and cheese, dulce de leche, more), they make a terrific Latin comfort-food breakfast or snack on the run. The same is true for equally bargain-priced empanadas (three varieties with distinctive fillings from Uruguay, Argentina, or Mexico) and tiny but tasty migas sandwiches like the elaborate Olympic: ham, cheese, lettuce, tomato, peppers, eggs, olives. \$



Miami Art Café

364 SE 1st St., 305-374-5117

For businessfolk, on the go, this breakfast/lunch-only French café serves up evocative baguette sandwiches (like camembert) loaded, if you like, with greens, olives, and more. For those with time to sit, we'd recommend the savory crêpes, garnished with perfectly dressed salad, or sweet crêpe like the Bonne Maman (whose sugar/salted butter stuffing brings Brittany to downtown). And quiches are nicely custardy. But there are surprises here, too, including just a few full entrées, with correctly made traditional sauces one wouldn't expect at a luncheonette – except, perhaps, in Paris. \$\$\$

Miami's Finest Caribbean Restaurant

236 NE 1st Ave., 305-381-9254

Originally from Jamaica, proprietor Miss Pat has been serving her traditional homemade island specialties to downtown office workers and college students since the early 1990s. Most popular item here might be the weekday lunch special of jerk chicken with festival (sweet-fried cornmeal bread patties), but even vegetarians are well served with dishes like a tofu, carrot, and chayote curry. All entrées come with rice and peas, fried plantains, and salad, so no one leaves hungry. \$

Mint Leaf

1063 SE 1st Ave., 305-358-5050

Part of London's famous Woodlands Group, this stylish spot, like its Coral Gables parent, serves the sort of upscale Indian food rarely found outside Great Britain or India. More interestingly, the menu includes not just the familiar northern Indian "Mughlai" fare served in most of America's Indian restaurants, but refined versions of south India's scrum ptious street food. We've happily assembled whole meals of the vegetarian chaat (snacks) alone. And dosai (lacy rice/lentil crepes rolled around fillings ranging from traditional onion/potato to lamb masala or spicy chicken) are so addictive they oughta be illegal. \$\$\$

Miss Yip Chinese Café

900 Biscayne Blvd., 305-358-0088

Fans of the South Beach original will find the décor different. Most notably, there's an outdoor lounge, and more generally a nightclub atmosphere. But the menu of Hong Kong-style Chinese food, prepared by imported Chinese cooks, is familiar. Simple yet sophisticated Cantonese seafood dishes rock (try the lightly battered salt-and-pepper shrimp), as does orange peel chicken, spicy/tangy rath than overly sweet. And a single two-course Peking duck (skin in crepes, stir-fried meat and veggies with lettuce cups) makes mouthwatering finger food, shared among friends. \$\$\$

Momi Ramen

5 SW 11th St., 786-391-2392

Banish all thoughts of packaged instant "ramen." Perfectionist chef/owner Jeffrey Chen (who cooked for more than a decade in Japan), changes his mostly ramen-only menu often, but constants are irresistibly chewy handmade noodles; soups based on creamy, intensely porky tonkotsu broth (made from marrow bones simmered all day); meats like pork belly and oxtail; and authentic toppings including marinated soft-cooked eggs, pickled greens, more. Other pluses: It's open 24/7, and the ramen ranks with the USA's best. Minuses: It's cash only, and the ramen might be the USA's most expensive. \$\$\$

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/lime mayo), but this time with seats! What to eat? Ceviches, natch. But grilled or raw fish/seafood tacos and burritos, in fresh tortillas, might be even more tempting. Pristine stone-crab claws from co-owner Roger Duarte's George Stone Crab add to the choices. \$\$

Naoe

661 Brickell Key Dr., 305-947-6263

Chances are you've never had anything like the \$85 prix-fixe Japanese dinners at chef Kevin Cory's tiny but nationally acclaimed oasis, transplanted from its original Sunny Isles space with its supreme serenity intact. By reservation only, in two dinner seatings of just eight people each, and omakase (chef's choice) only, meals include a seasonal soup, a four-course bento box, eight pieces of sushi, and three desserts. For 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 bobotie,

and Peruvian pinoli pancakes with housemade chicken/apple sausage, hibiscus syrup, and maple granules. \$\$\$

NIU Kitchen

134 NE 2nd Ave., 786-542-5070

This contemporary Catalan eatery is located, according to its three playful proprietors, "somewhere between Dalí's moustache and Gaudí's Sagrada Família." Actually, it's in the heart of downtown, but the description does reflect the Barcelona-born chef's weirdly wonderful yet seriously skilled twists on tapas. Instead of Catalonia's rustic, bread-thickened tomato soup, there's a refined cold tomato broth poured over a mustard ice cream-topped crouton. Mato, a simple cheese and honey dessert, translates as custardy fresh cheese atop eggplant "jam," with candied hazelnuts. \$\$\$

Novocento

1414 Brickell Ave., 305-403-0900

For those who think "Argentine cuisine" is a synonym for "beef and more beef," this popular eatery's wide range of more cosmopolitan contemporary Argentine fare will be a revelation. Classic parrilla-grilled steaks are here for traditionalists, but the menu is dominated by creative Nuevo Latino items like a new-style ceviche de cherna (lightly lime-marinated grouper with jalapeños, basil, and the refreshing sweet counterpoint of watermelon), or crab ravioli with creamy saffron sauce. Especially notable are the entrée salads. \$\$\$

Oceanaire Seafood Room

900 S. Miami Ave., 305-372-8862

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

OTC

1250 S. Miami Ave. 305-374-4612

Over-the-counter service usually connotes the classic fast food "slider" experience: both greaseburgers and patrons are in and out quickly. At this casually cool gastropub, the counter ordering system encourages the opposite feel, of comfie congeniality; it invites hanging out, just without the fuss of formal dining out – or the expense. Most plates are \$10 or under. Ingredient-driven dishes cover today's favorite food groups (various mac-and-cheeses, variously topped/seasoned fries, and more) with some unusual twists, like a scrumptiously lardon-laden frisée/goat cheese salad brightened by fresh peaches. Even the condiments are housemade. \$\$

Ozzi Sushi

200 SE 1st St., 786-704-8003

Since its 1958 invention, conveyor-belt sushi has been the most fun form of Japanese fast food, but problematic. Who knew how long plates had been circulating on the sushi-go-round? Happily, this sushi-boat spot avoids sanitation issues with clear plastic covers, and as for freshness, low prices ensure a steady stream of diners grabbing makis, nigiri, and more as they float by. Highlights include glistening ikura (salmon roe) in a thin-sliced cucumber cup, a sweet-sauced mango/guava/crab roll, and a festively frosted strawberry Nutella dessert maki. \$\$\$

Pasha's

1414 Brickell Ave., 305-416-5116

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

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 51 jamon iberico de Bellota from accorn-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 perfect, too. \$\$\$

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Dining Guide: RESTAURANTS

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-broasted 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. \$\$

Porcao Farm to Grill

901 S. Miami Ave. #101, 855-767-2261

Despite its name, this Porcao isn't related to Miami's long-famous (now defunct) Brazilian churrasceria. Nor, despite self-billing as a "modern steakhouse," is the fare mainly meat (but don't miss its signature Kao bone-in short loin, dry-aged in-house). Steaks are almost dwarfed by chef Jeff O'Neill's unique and Florida-oriented "pass around" platters (silky Okeechobee molasses-cured salmon; Serrano-wrapped grouper chunks with romesco sauce); entrées like grilled bass with cranberry foie gras dumplings; an extensive budget-priced bar bites menu; and farm-to-table rolling salad carts. \$\$-\$\$\$

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 fraiche ice cream pop. \$\$\$

Raja's Indian Cuisine

33 NE 2nd Ave., 305-539-9551

Despite its small size and décor best described as "none," this place is an institution thanks to south Indian specialties rarely found in Miami's basically north Indian restaurants. The steam-tabled curries are fine (and nicely priced), but be sure to try the custom-made dosai (lacy rice crepes with a variety of savory fillings) and uttapam, thicker pancakes, layered with onions and chilis, both served with sambar and chutney. \$\$

Riviera Focacceria Italiana

3252 NE 1st Ave., 786-220-6251

This kitchen actually serves a full menu of specialties firmly rooted in Liguria, the northern Italian coastal region around Genoa, pesto capital of the universe. Pastas like panisotti (plump vegetarian triangles containing ricotta plus chard, spinach, and typical herbs/spices) are definitely not generically Italian. Still, the reason to come here: the variously stuffed or topped focaccias, particularly signature focaccia di Recco (a Ligurian hill town). Two ultra-thin layers (almost transparent) of light char-bubbled bread filled with imported stracchino, a mild fresh cheese like mozzarella, but swoon-inducingly oozy-soft. \$\$

The River Oyster Bar

650 S. Miami Ave., 305-530-1915

This casually cool jewel is a full-service seafood spot, as evidenced by tempting menu selections like soft-shell crabs with grilled vegetables, corn relish, and remoulade. There are even a few dishes to please meat-and-potatoes diners, like short ribs with macaroni and cheese. But oyster fans will find it difficult to resist stuffing themselves silly on the unusually large selection, especially since oysters are served both raw and cooked — fire-roasted with sofrito butter, chorizo, and manchego. There's also a thoughtful wine list and numerous artisan beers on tap. \$\$\$

Rosa Mexicano

900 S. Miami Ave., 786-425-1001

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 tableside. 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 house-made 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. \$\$

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, huancaína cheese sauce? \$\$

Tobacco Road

626 S. Miami Ave., 305-374-1198

Prohibition-era speakeasy (reputedly a fave of Al Capone), gay bar, strip club. Previously all these, this gritty spot has been best known since 1982 as a venue for live music, primarily blues. But it also offers food from lunchtime to late night (on weekends till 4:00 a.m.). The kitchen is especially known for its chili, budget-priced steaks, and burgers. There's also surprisingly elegant fare, though, like a Norwegian salmon club with lemon aioli. A meat-smoker in back turns out tasty ribs. \$\$

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 swellegant, not stuffy, and the room's intimacy makes it a romantic spot for special occasions. \$\$\$

Tre Italian Bistro

270 E. Flagler St., 305-373-3303

"Bistro" actually sounds too Old World for this cool hangout, from the owners of downtown old-timer La Loggia, but "restolounge" sounds too glitzy. Think of it as a neighborhood "bistolounge." The food is mostly modernized Italian, with Latin and Asian accents: a prosciutto-and-fig pizza with Brazilian catupiry cheese; gnocchi served either as finger food (fried, with calamata olive/truffle aioli), or plated with orange-ginger sauce. But there are tomato-sauced meatballs with r'gaw 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. \$\$\$-\$\$\$\$

Verde Restaurant & Bar

1103 Biscayne Blvd., 305-375-8282

Located in the Pérez Art Museum Miami, this indoor/outdoor bay-front 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 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. \$\$\$-\$\$\$\$

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 Japanese veteran) may initially seem akin to those airport Oriental steam tables. Wrong. Custom-cooked by Chinese chefs, starters (like soy/garlic-coated edamame), salads, and have-it-your-way stir-fries, fried rice, or noodle bowls burst with bold, fresh flavor. The proof: a startlingly savory miso beef salad, with sesame/ginger/scallion dressing. Bubble tea, too! \$\$

Zuma

270 Biscayne Blvd. Way, 305-577-0277

This Miami River restorlounge 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. \$\$

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Dining Guide: RESTAURANTS

B Sweet

20 NE 41st St., 305-918-4453

At this homey neighborhood jewel, located in a former apartment building, husband/wife team Tom Worhach and Karina Gimenez serve up warm welcomes and playfully inventive breakfast, lunch, and snack fare: bacon-wrapped egg and cheese cups; pressed Philly steak panini; an elegant yuzu-dressed smoked salmon, grapefruit, avocado, and arugula salad. But the must-eats are sweets, housemade by Worhach, formerly executive pastry chef at the Mansion at Turtle Creek and similar gourmet palaces. One bite of his decadent yet impossibly light white-and-dark chocolate mousse cake will hook you for life. \$\$\$

Basani's

3221 NE 2nd Ave., 786-925-0911

Despite this tiny place's modern décor, the family-run ambiance and Italian-American comfort food evoke the neighborhood red-sauce joints that were our favored hangouts growing up in N.J.'s Sopranos territory. And low prices make it possible to hang out here frequently. Pizzas with hand-tossed crusts, not wood-oven but resembling honest bread, for less than fast food pizzeria prices? It's an offer you don't refuse. Don't refuse garlic rolls, either, or sinful zeppole (fried dough) for dessert. There's more complex fare, like chicken à la Francese, too. And they deliver. \$\$

Bengal

2010 Biscayne Blvd., 305-403-1976

At this Indian eatery the décor is cool and contemporary; muted gray and earth-tone walls, tasteful burgundy banquettes. And the menu touts "Modern Indian Cuisine" to match the look. Classicists, however, needn't worry. America's favorite familiar north Indian flavors are here, though dishes are generally more mildly spiced and presented with modern flair. All meats are certified halal, Islam's version of kosher — which doesn't mean that observant orthodox Jews can eat here, but Muslims can. \$\$\$

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 Palino offers sophisticated snacks like the figgiutto: arugula, gorgonzola dolce, caramelized onions, pine nuts, fresh figs, and prosciutto. Free parking behind the building. \$\$

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 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, serves 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 Sugar cane. 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. \$\$\$

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 fries, salmon atop ratatouille, or many changing blackboard specials. Portions are plentiful. So is free parking. \$\$

Buena Vista Deli

4590 NE 2nd Ave., 305-576-3945

At this casual café/bakery, co-owned by Buena Vista Bistro's Claude Postel, the day starts in authentic French fashion, with fresh breakfast breads, chocolate almond croissants, and other delights. At lunch cornichon-garnished baguette sandwiches (containing housemade pâtés, sinfully rich pork rillettes, superb salami, and other charcuterie classics) are irresistible, and a buttery-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 Beer Garden & Grill

165 NW 23rd St., 305-846-9120

Unbelievable but true: At the heart of this festive, budget-friendly beer-garden restaurant is an old-school gourmet butcher shop, where sausages from classic (brats, chorizo) to creative (lamb and feta) are house-made, and all beef is certified USDA prime — rarely found at even fancy steakhouses. Take your selections home to cook, or better yet, eat them here, accompanied by intriguing Old/New World sauces, garnishes (like bleu cheese fritters), sides, and starters. Desserts include a bacon sundae. Beer? Try an organic brew, custom-crafted for the eatery. \$\$\$

Cafeina

297 NW 23rd St., 305-438-0792

This elegantly comfortable multi-room indoor/outdoor venue is described as an "art gallery/lounge," and some do come just for cocktails like the hefty café con leche martinis. But don't overlook chef Gully Booth's 12-item menu of very tasty tapas. The signature item is a truly jumbo lump crab cake with no discernible binder. At one South Beach Wine & Food Festival, Martha Stewart proclaimed it the best she'd ever had. Our own prime pick: melt-in-your-mouth ginger sea bass 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. \$\$\$

Cervicaria 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 comfy neighborhood hangout, and chef Tom Azar (ex-Emeril's) has designed a varied menu to match. Highlights: an astonishingly thin/crunchy-crusted 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. \$\$\$

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 veggies with preparations that are ultimately refined interpretations of the past: antelope/wild mushroom gnocchi; "French onion soup" with a sort of Gruyere tuile float instead of the usual goomy melt, served on a lacy doily. Don't miss the royal red shrimp, or Hedy Goldsmith's desserts. \$\$\$

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, ají Amarillo escabeche, and crisped shallots; luscious lamb tartare, featuring toasted pignolias and mustard oil; and the Black Magic mousse, with vanilla/sweet potato drizzles, house-made 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/chicharron mash with varied toppings plus garlicky mojo. Housemade snacks are irresistible, too, and great take-out party fare: pork-studded pasteles, similar to Cuban 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 crisp-fried smelts (like a freshwater sardine); galactobourico, an often heavy and cloyingly vanilla-saturated dessert, here custardy and enlivened by orange flavor. Extensive lists of mezze (snacks) and creative cocktails make the expansive, invitingly decorated space ideal for large gatherings of friends who enjoy sharing. \$\$\$

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. \$\$\$

Gigi

3470 N. Miami Ave., 305-573-1520

As befits its location in artful, working-class Wynwood, Gigi has minimalist modern diner ambiance paired with truly creative contemporary Asian-influenced comfort food from Top Chef contender Jeff McInnis (formerly of the South Beach Ritz-Carlton) at surprisingly low prices. From a menu encompassing noodle and rice bowls, steam-bun ssams, grilled goodies, and raw items, highlights include pillow-light roast pork-stuffed buns, and possibly the world's best BLT, featuring Asian bun "toast," thick pork belly slices rather than bacon, and housemade pickles. There's \$2 beer, too. \$\$\$

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Dining Guide: RESTAURANTS

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 Margherita to pies with house-smoked bacon, trufolo (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-buttermilk parmesan fries. There are many other items, too, including salads. But hey, celery is salad, right? \$\$

iSushi Café

3301 NE 1st Ave. #107, 305-548-8751

Ever get tempted by supermarket sushi rolls, just because they're there? Don't be. This quick-casual café has a menu similar to that at sushi/Japanese small-plates, fast-food take-out joints (individual nigiri, makis, and party platters, plus small plates like edamame, seaweed, etc.) and comparable preparation speed, too, but with ingredient quality and freshness that's more upscale. Prices are actually considerably cheaper than those of market makis that might have been sitting around for days. Additionally, ambiance, though casual, is stylish enough for a date or dinner with friends. \$\$

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 organic Carbonara. Pastas are fresh; produce is largely local; the mosaic-centered décor is minimalist but inviting. And no need to be wary of the warehouse district at night: Valet parking is free. \$\$\$-\$\$\$

La Provence

2200 Biscayne Blvd., 305-576-8002

(See Brickell / Downtown listing)

Lagniappe

3425 NE 2nd Ave., 305-576-0108

In New Orleans, "lagniappe" means "a little extra," like the 13th doughnut in a baker's dozen. And that's what you get at this 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 comfy 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. \$\$\$

Limón y Sabor

3045 Biscayne Blvd., 786-431-5739

In this dramatically renovated space, the room is now light and open, and the food is authentic Peruvian, with seafood a specialty. Portions are huge, prices low, quality high. Especially good are their versions of pescado a lo macho (fish fillet topped with mixed seafood in a creamy, zesty sauce); alea (breaded and deep-fried fish, mixed seafood, and yuca, topped with onion/pepper/lima salsa), and yuca in hot yet fruity rocoto chili cream sauce. \$\$

Mandolin Aegean Bistro

4312 NE 2nd Ave., 305-576-6066

Inside this converted 1940s home's blue-and-white dining room – or even more atmospherically, its tree-sheltered garden – diners feast on authentic rustic fare from both Greece and Turkey. Make a meal of multinational mezze: 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 mezze 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 Fra 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. \$\$\$

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. \$\$\$-\$\$\$

Mmmm

2519 NW 2nd Ave., 786-703-3409

On the same strip as Wynwood Kitchen & Bar and Joey's, this more casual alt-culture café is a sandwich/soup/salad spot with a difference – chef Alan McLennan, whose mentors include Michelin 3-star chefs Michel Guerard and Fredy Giradet. The elite French training is reflected in Mmmm's signature items: tartines, open-face sandwiches on crusty toasted sourdough indistinguishable from Paris's famed Poilane bread, except made in Miami. Among the perfectly balanced toppings are an especially tasty tuna and artichoke with olive mayo, or daily specials like crab/avocado. Wine, too, and locally made tropical ice creams from Azucar. \$\$

Morgans Restaurant

28 NE 29th St., 305-573-9678

Housed in a beautifully refurbished 1930s private home, Morgans serves eclectic, sometimes internationally influenced contemporary American cuisine compelling enough to attract hordes. Dishes are basically comfort food, but *ultimate* comfort food: the most custardy, fluffy French toast imaginable; shoestring fries that rival Belgium's best; mouthwatering maple-basted bacon; miraculously terrific tofu (crispy panko-crust and apricot/soy-glazed); even a "voluptuous grilled cheese sandwich" – definitely a "don't ask, don't tell your cardiologist" item. \$\$\$-\$\$\$

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 banh mi (with pork belly and foie gras) to down-home buttermilk biscuits with bacon butter, and homemade charcuterie. If available, don't miss Hawaiian-inspired steel-head 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 road-house, 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. \$\$\$

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 entrees topping \$20. The capper: It's open past midnight every day but Sunday. \$\$

Prohibition

3404 N. Miami Ave., 305-438-9191

Frankly, we don't get why this expansive, high-ceilinged space with enormous front windows and open kitchen is so often described as evocative of a Prohibition-era speakeasy; ambiance here is artfully and amusingly sinful, not secretive. Fare is a fun, familiar mix of modern comfort foods (truffled lobster mac 'n' cheese, NY strip steak with truffled parmesan fries, many other items featuring truffle oil) and retro favorites like meatballs. It's simple, solid stuff served in generous portions to match the menu items that best truly evoke Prohibition times: hefty, old-fashioned, two-fisted cocktails. \$\$\$

R House

2727 NW 2nd Ave., 305-576-0240

A strikingly stylish restaurant that's part art gallery could be pretentious, in a still largely ungentrified area of cutting-edge artsy yet still working-class Wynwood. But modular movable walls to accommodate changing installations, and its own name make it clear the art component is a serious working gallery. Hardworking chef/owner Rocco Carulli demonstrates a locals orientation with a menu highlighted by skillfully crafted, hearty entrées (Brazilian seafood moquette stew, coffee/chili-rubbed short ribs, sweet pea falafel) available in affordable half-plates: small plates of big food for starving artists. \$\$\$-\$\$\$

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

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<p>Antipasti</p> <p>CAPRESE 14 <i>Tomatoes and Bufala mozzarella</i></p> <p>CARPACCIO DI MANZO 14 <i>Thinly sliced beef filet served with mixed greens and avocado</i></p> <p>PESCE FRITTO E PATATINE 13 <i>Fried codfish with potatoes</i></p> <p>CALAMARI FRITTI 14 <i>Fried calamari served with spicy marinara sauce</i></p> <p>Primi</p> <p>TAGLIATELLE GAMBERI E PESTO 14 <i>Tagliatelle with shrimp and pesto sauce</i></p> <p>TUBETTONI PISELLI E COZZE 13 <i>Paccheri with peas and mussels</i></p> <p>SPAGHETTI ALLE COZZE 13 <i>Spaghetti with mussels</i></p> <p>FETTUCINE ALFREDO 14 <i>Fettuccine with chicken and Alfredo sauce</i></p> <p>LINGUINE ACCIUGA 14 <i>Linguine with anchovies and garlic</i></p>	<p>Insalate</p> <p>INSALATA DI GRANCHIO 14 <i>Romaine lettuce with balsamic vinaigrette, cherry tomatoes and crab cake on top</i></p> <p>INSALATA DI GAMBERI 14 <i>Mixed greens with roasted shrimp</i></p> <p>INSALATA CESARE 13 <i>Chicken with Caesar dressing</i></p> <p>INSALATA DI SALMONE 15 <i>Salmon with lettuce, black olives, tomatoes</i></p> <p>Secondi</p> <p>RED SNAPPER ALLA LIVORNESE 16 <i>Red snapper with Livornese sauce</i></p> <p>SALMONE ALLA GRIGLIA 15 <i>Grilled salmon with greens</i></p> <p>POLLO ALLA GRIGLIA 14 <i>Grilled chicken with greens</i></p> <p>Dolci</p> <p>MOUSSE AL CIOCCOLATO 6 <i>Chocolate mousse</i></p> <p>TIRAMISU' 6 <i>Coffe cake</i></p> <p>GELATI MISTI 6 <i>Mixed ice cream</i></p>	<p>Panini</p> <p>POLLO 13 <i>Chicken, lettuce, tomatoes, mayonnaise</i></p> <p>CAPRESE 13 <i>Tomatoes and Bufala mozzarella</i></p> <p>MORTADELLA 13 <i>Mortadella and Bufala mozzarella</i></p> <p>HAMBURGER ITALIANO 14 <i>Tomatoes, lettuce, cheese, mayonnaise</i></p>
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OUR BRUNCH MENU

entrees::

Shakshuka Moroccan Brunch 12

2 eggs baked with tomato, onion, pepper, and spices served with toast (add merguez sausage 4)

Egyptian Brunch 14

2 eggs scrambled with Basterma (cured beef tenderloin), served with Egyptian-style fava beans, feta cheese, molasses/tahini spread, and pita bread

Spanish Tortilla 8

Baked eggs, potatoes, caramelized onions, and cilantro with house aioli, served with mixed greens

Croque Madame 12

French ham, gruyere, and béchamel on brioche toast topped with a fried egg, with mixed greens

Merguez Benedict 16

with harissa hollandaise and pesto roasted potatoes

Salmon Benedict 16

with dill hollandaise and pesto roasted potatoes

Breakfast Pizza 12

Fontina, potatoes, caramelized onions, and eggs (add merguez sausage 4)

Brioche French Toast 10

with candied pecans and syrup

Mascarpone Pancakes 10

with mascarpone cream and strawberry compote

Housemade Granola 8

with Greek yogurt and honey

Breakfast Plate 9

3 eggs any style, pesto roasted potatoes, and toast

SELECTIONS FROM OUR ALL DAY MENU

pizza::

Mina's Pizza 14

Mushrooms, goat cheese, fontina, arugula, and truffle oil

Spanish Pizza 13

Manchego, Ibérico ham, bell peppers, tomatoes, and fontina

Moroccan Pizza 14

Merguez, bell peppers, harissa, tomatoes, grilled onion, mint, and fontina

Egyptian Pizza 14

Basterma, tomatoes, tomato sauce, Egyptian Rumi cheese, fried egg, and extra virgin olive oil

Frutti di Mare 16

Pesto, shrimp, calamari, garlic, parsley, pernod, lemon, parmesan, and cilantro

pita sliders::

3 per order

Lamb Burger 12

with harissa, tzatziki, tomato, and lettuce

Falafel 10

with Israeli salad, red cabbage slaw, and tahini

Chicken 10

with tzatziki, garlic sauce, grilled onions, and peppers

Gyros 10

with tzatziki, onions, and tomato

Sampler 16

One of each slider

Dining Guide: RESTAURANTS

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 restaurant. Among the seafood offerings, you won't find exotic or local catches, but all the usual sushi/sashimi favorites, though in more interesting form, thanks to sauces that go beyond standard soy – spicy sriracha, garlic/ponzu oil, and many more. Especially recommend ed: 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, blue cheese) to creative contemporary (spicy Asian peanut, cucumber wasabi, blueberry pomegranate). Additionally, the place creates lovely catering platters, plus individual lunchboxes – perfect picnic or plane food. \$\$\$

Salumeria 104 3451 NE 1st Ave. #104, 305-424-9588

In Italy, salumerias started, like American delicatessens, as shops selling salumi (cured meats), but evolved into the equivalent of eat-in deli/restaurants that also serve cold and hot prepared foods. At this modern Midtown salumeria, the soups-to-salads-to-sweets range of fare is the same. Custom-sliced imported cold cuts are a main focus, especially for those who enjoy taste-testing a plate pairing Italy's two most famous prosciuttos: Parma and San Daniele. But homemade pastas are also impressive, as are hard-to-find regional entrées like fegato alla Veneziana, which will turn liver-haters into lovers. \$\$\$-\$\$\$

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. \$\$\$

Shikany 251 NW 25th St., 305-573-0690

This stylishly converted warehouse is currently Miami's most cutting-edge fine-dining venue. On Michael Shikany's ever-changing Xtreme menus, expect complexity and molecular magic: vichyssoise as pot plant with dehydrated pumpkin "soil"; a dessert featuring red beet sponge and yellow beet pop rocks. Shikany does manage to have confounding culinary elements make sense. But doubters can break in gently with softshell crab arepas, maple syrup-braised boar cheeks with a DIY (Drizzle It Yourself) tube of lemon/thyme crème, even refreshingly original lobster mac 'n' cheese. \$\$\$-\$\$\$

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 house-made momo, curled 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 kaffir lime broth with a mushroom/truffle/butter-stuffed ravioli, lo mein is house-made noodles with pork belly and sous vide 63-degree egg. Basically it's contemporary Chinese fine dining fare similar in creativity and quality ingredients to ultra-scale Hakksan'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., 786-369-0355

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. \$\$\$-\$\$\$

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 citrusy/creamy aji amarillo 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. \$\$\$-\$\$\$

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 dishing-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: crepe-wrapped crispy skin, meat sautéed with crisp veggies, savory soup to finish. \$\$\$-\$\$\$

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. \$\$\$-\$\$\$

Zak the Baker 405 NW 26th St., 786-280-0327

This part-rustic/part industrial-chic breakfast and lunch spot, located in Zak Stern's bakery, is one certified-Kosher café where neither religious dietary laws nor culinary standards are compromised. Reason: The menu of open-face sandwich "toasts," soups, salads, and small plates doesn't overreach, but stays centered on Zak's substantial and superbly crusty organic sourdough loaves, arguably the best bread in Miami. Varieties range from classic Jewish deli rye to exotic olive & za'atar or All American cranberry/walnut. Toast toppings, sweet or savory, are mainly local vegetable and dairy combos; so non-carnivores, as well as diners keeping Kosher, luck out. \$\$

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. \$\$

Big Fish 620 NE 78th St., 305-373-1770

Longtime locals who remember the uniquely Miamian ambiance of the first Big Fish, a beloved Miami River hole-in-the-wall restaurant, will want to visit this rebirth featuring an equally cool waterside setting on the Little River, plus an original owner and similar traditional Italian dishes. Our personal fave is spaghetti alla vongole veraci (with tiny true Venetian clams, hard to find today even in Venice), but you'll know what you like on the familiar menu. Best seating: the expansive extensively (and expensively) rebuilt riverfront deck. \$\$\$-\$\$\$

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. \$\$\$

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 Ruola 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. \$

Fiorito 5555 NE 2nd Ave., 305-754-2899

While owners Max and Cristian Alvarez's description of their eatery as "a little Argentinean shack" is as charming as the brothers themselves, it conveys neither the place's cool warmth nor the food's exciting elegance. Dishes are authentically Argentine, but far from standard steakhouse stuff. Chef Cristian's background at popular pop-up The Dining Room becomes instantly understandable in dishes like orange and herb-scented lechon confit (with pumpkin mash, pickled cabbage salad, and Dijon mojo) or sopa de calabaza, derived from Argentina's peasant stew loco, but here a refined, creamy soup. Many more surprises – even steaks. \$\$\$-\$\$\$

The Federal Food, Drink & Provisions 5132 Biscayne Blvd., 305-758-9559

At the Fed, expect what locals know to expect from sommelier/chef team Aniece Meinhold and Cesar Zapata, whose previous restaurant concepts have included Blue Piano (gourmet stoner snacks) and Vietnamese pop-up Phuc Yea. That is, expect the unexpected. The Fed is an updated tavern featuring creative, from-scratch takes on traditional American regional dishes: flaky Southern biscuits



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Appetizers

- **HOMEMADE LOBSTER BISQUE**
- **CLASSIC CAESAR SALAD FOR TWO**
baby romaine hearts prepared tableside
- **ESCARGOT BOURGUIGNON**
- **TUNA NACHOS FOR TWO**
seared rare on fried wontons and seaweed with wasabi, sriracha and soy drizzle
- **2 BACON-WRAPPED JUMBO PRAWNS**
- **BLUE POINT OYSTERS MOSCOW**
4 fresh shucked with horseradish sour cream sauce and 2 caviars

Entrées

- **RACK OF LAMB PROVENCAL**
served w/ rosemary demi-glace, lyonnaise potatoes and fresh vegetables
- **SEAFOOD CIOPPINO**
crab meat, calamari, shrimp, scallops, clams and mussels
- **FRESH LOCAL CATCH CARMEN**
topped w/ mushrooms, scallions, tomatoes and capers over angel hair pasta
- **NY STEAK MADAGASCAR**
12 oz. prime ny cut w/ green peppercorn sauce, served w/ potatoes and fresh vegetables
- **WHOLE FISH OF THE DAY**
prepared fried or grilled with vegetable garnish
- **SINGLE FLORIDA LOBSTER TAIL**
1/2 lb broiled florida lobster tail, served w/ potatoes, fresh vegetables and drawn butter
- **1/2 ROASTED LONG ISLAND DUCKLING**
à la orange and served with roasted potatoes and fresh vegetables
- **YELLOWFIN TUNA STEAK**
seared rare w/ hoisin soy sauce, sriracha and a wasabi drizzle, served w/ rice, seaweed salad and a ginger garnish

Desserts

- **HOMEMADE APPLE STRUDEL À LA MODE**
- **SWISS CHOCOLATE CAKE**
- **RASPBERRY KEY LIME PIE**
- **STRAWBERRY ROMANOFF**



Kitchen **OPEN** daily till 2am. Dining room closed on Mondays.

Reservations **305-932-0630** 17850 W. Dixie Hwy., North Miami Beach, FL 33160

www.tunasseafoodrestaurant.com

with sausage gravy (and crisp-coated sweetbreads, if desired); Northeastern-inspired "pig wings" (pork drumettes with homemade Buffalo sauce, blue cheese mousse, and pickled veggies). Desserts, from third partner Alejandro Ortiz, include sinful sticky buns. \$\$\$-\$\$\$

Garden of Eatin'
136 NW 62nd St., 305-754-8050

Housed in a yellow building that's nearly invisible from the street, the Garden has the comfortable feel of a beach bar, and generous servings of inexpensive Afro-Caribbean vegan food. Large or small plates, with salad and fried sweet plantains (plus free soup for eat-in lunchers), are served for five or seven bucks. Also available are snacks like vegetarian blue corn tacos, desserts like sweet potato pie, and a breakfast menu featuring organic blueberry waffles with soy sausage patties. \$

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. \$-\$\$

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. \$\$\$-\$\$\$\$

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 camelloni 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. \$\$\$-\$\$\$

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 housemade sausages (mild veal bratwurst, hearty mixed beef/pork bauerwurst, spicy garlickowurst) with homemade mustard and catsup; savory yet near-greaseless potato pancakes; and, naturally, schnitzels, a choice of delicate pounded pork, chicken, or veal patties served with a half-dozen different sauces. \$\$\$-\$\$\$

Siam Rice
7941 Biscayne Blvd., 305-758-0516

You'll find all the familiar favorite Thai and Japanese items here, and prices for curries and noodle dishes (all customizable regarding choice of protein, preparation, and heat level) are especially good at lunch. But don't overlook somewhat pricier specialties like a deep-fried yet near-greaseless boneless half duck with veggies in red curry sauce. There's also an unusually extensive list of salads, some with inventive fusion touches, like a grilled shrimp/soba salad featuring traditional Thai flavors (sriracha chiles, fish sauce, lime) and Japanese green tea noodles. \$\$\$-\$\$\$

Soyka
5556 NE 4th Court, 305-759-3117

Since opening in 1999, Soyka has often been credited with sparking the Upper Eastside's revival. But the 2010 arrival of three Joe Allen veterans as executive chef, pastry chef, and sommelier signaled a culinary revival for the restolounge, always a neighborhood focal point, now more food-focused. The contemporary comfort food menu ranges from fun small plates (deviled eggs with smoked salmon and dill, crisp-fried flocchi pockets with gorgonzola sauce, oysters Rockefeller) to heftier items like burgers and steak au poivre. And don't miss the sticky date/toffee pudding. \$\$\$-\$\$\$

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

On the menu of sushi-bar specialties plus a small selection of Thai and Japanese cooked dishes, there are a few surprises, such as a

Dining Guide: RESTAURANTS

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

Sweet Saloon
7100 Biscayne Blvd., 305-759-3999

At this dessert/snack/cocktail bar, from the owner of Moonchine, you'll find live and DJ entertainment, too, from 9:00 p.m. to 2:00 a.m. — assuming you can find the place, that is. It's above the pan-Asian eatery, up a hidden back staircase. Asian savory snacks include dumplings, edamame, krab rangoons, satays. Desserts range from homey American (NY cheesecake, mini cupcakes) to continental (strawberries melba, housemade Belgian waffles, a shareable chocolate fondue/fruit platter). Actually, some cocktails double as desserts (a Godiva dark chocolate martini) or Asian savories (infusion jars of Stoli and lemongrass). \$\$

Taperia Raca
7010 Biscayne Blvd., 786-751-8756

From the chef/GM team behind Giorgio Rapicavoli's rebelliously eclectic fare at Coral Gables' Eating House, Taperia has a very different concept: traditional Spanish tapas with twists that make a big difference. Try both patatas bravas, Spain's classic spicy fried potatoes with smoked tomato sauce and garlicky allioli, and Rapicavoli's patatas contentas, calmed by bacon/truffle-enriched carbonara sauce (with manchego replacing parmesan). Bacon-wrapped dates, found everywhere, here translate as more complexly savory/sweet/tart bacon-wrapped apricots and Iberico cheese, with honey. Do reserve for brunch, where cornmeal/peach pancakes, or fluffy torrijas, rule. \$\$\$

Via Verdi Cucina Rustica
6900 Biscayne Blvd., 786-615-2870

After years of critical acclaim cooking the cuisine of their native Piedmont at ultra-upscale Quattro, on Lincoln Road, twin brother chefs Nicola and Fabrizio Carro decided to work for themselves, hands-on renovating the former space of MiMo District pioneer Uva 69. Cuisine here is similarly authentic, with creative twists. But there are important differences: emphasis on local, rather than mostly imported, ingredients; inspiration from all Italian regions; and best, astonishing affordability. Housemade spinach/ricotta gnudi baked in an ocean of burrata is a delight, but it's hard to go wrong here. \$\$\$-\$\$\$

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, shiitakes, and fresh tomatoes. \$\$\$-\$\$\$

Sushi Siam
1524 NE 79th St. Causeway, 305-864-7638

(See Miami / Upper Eastside listing)

NORTH BEACH

Lou's Beer Garden
7337 Harding Ave., 305-704-7879

"Beer garden" conjures up an image of Bavarian bratwurst, lederhosen, and oompah bands — none of which you'll find here. It's actually a hip hideaway in the New Hotel's pool-patio area, a locals' hangout with interesting eclectic fare and a perennial party atmosphere. Especially recommended: delicately pan-fried mini-crab cakes served with several housemade sauces; hefty bleu cheese burgers with Belgian-style double-cooked fries; blackened "angry shrimp" with sweet/sour sauce; fried fresh sardines. And of course much beer, a changing list of craft brews. \$\$\$-\$\$\$

Tamarind Thai
946 Normandy Dr., 305-861-6222

When an eatery's executive chef is best-selling Thai cookbook author Vatcharin Bhumichitr, you'd expect major media hype, fancy South Beach prices, and a fancy SoBe address. Instead Bhumichitr joined forces with Day Longsomboon (an old Thai school pal who'd moved to Miami) at this unpretentious, authentic (no sushi) neighborhood place. Some standout dishes here are featured in the chef's latest tome, but with Tamarind's very affordable prices, you might as well let the man's impeccably trained kitchen staff do the work for you. \$\$\$-\$\$\$

MIAMI SHORES

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

If only every Miami neighborhood could have a neighborhood restaurant like this low-priced little French jewel. The menu is mostly simple stuff: breakfast croissants, crêpe, soups, sandwiches, potatoes, and sweets, and a few more substantial specials like a Tunisian-style brik (buttery phyllo pastry stuffed with tuna, onions, potatoes, and tomatoes) with a mesclun 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. \$-\$\$

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, oozy-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. \$\$\$

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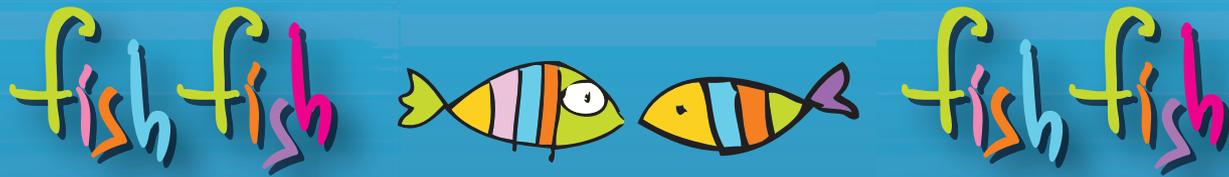
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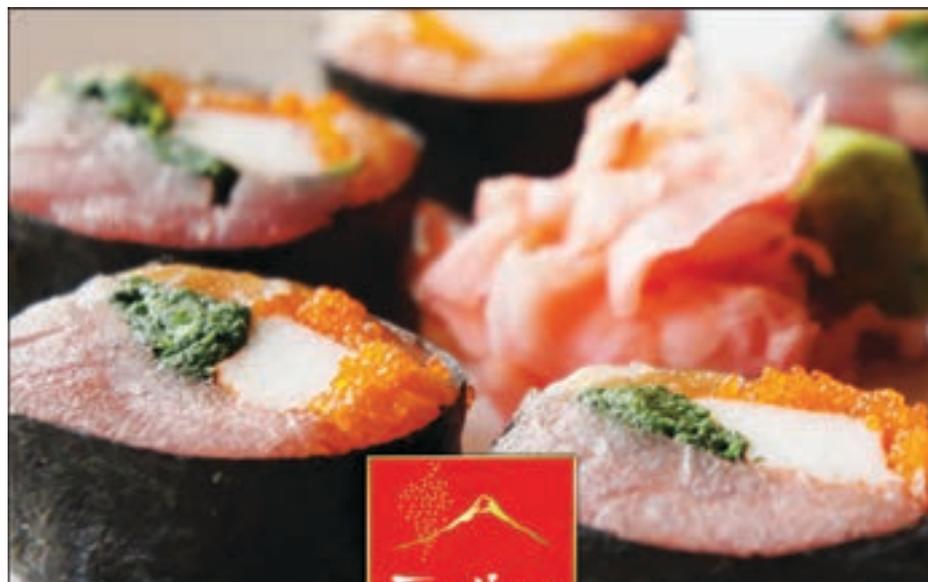


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Dining Guide: RESTAURANTS

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 traveling through every coffee-growing country in the world. Brews like signature smooth yet exotic Ethiopian Yirgacheffe don't even need cream or sugar, much less frappe frou-frou. All beans are house-roasted. There's solid food, too: brick-oven pizzas, salads, sandwiches, and pastries. \$\$\$

Bagel Bar East

1990 NE 123rd St., 305-895-7022
 Crusty outside (even without toasting) and substantially chewy inside, the bagels here are the sort homesick ex-New Yorkers always moan are impossible to find in Miami. For those who prefer puffed-up, 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. \$\$\$-\$\$\$

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. \$\$\$

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. \$\$\$-\$\$\$

Fish Fish

13488 Biscayne Blvd., 786-732-3124
 Here's what makes this elegantly warm restolounge and seafood Originally, owners Rebecca Nachlas and Melvyn Franks had a simple concept: a fish market, selling Miami's freshest seafood (both regional and coldwater, and never, except for some shrimp, frozen). Finding expansive digs triggered growth of the idea into full restolounge, where happy hour, with discounted bar bites like conch fritters with chipotle remoulade, runs all day. For dinner, whole crisp-coated daily catches are excellent, but we can rarely resist fish and chips, featuring not the usual cheapo fish but day-boat coldwater cod, the Rolls Royce of the chippie world. \$\$\$-\$\$\$

Great Harvest Bread Company

1817 NE 123rd St., 305-899-9998
 At its heart this establishment is a bakery, where owner Claude Juneau crafts a regularly rotating selection of whole-grain loaves freshly baked each day from grains also milled daily to maintain nutritional benefits that are good for you – and just plain good. Junk-food junkies who may doubt need only try our flavorful faves, cheddar garlic, Mediterranean olive, old-fashioned white. Tip: Breads taste best enclosing combinations like rare roast beef with chimichurri or chicken salad with sweet/spicy pecans, in the bakery's café, which also serves fresh-baked sweets – cookies, muffins, much more. \$\$

Happy Sushi & Thai

2224 NE 123rd St., 305-895-0165
 Grab a booth at this cozy eatery, which serves all the expected Thai and sushi bar standards, including weekday lunch specials. But there are also delightful surprises, like grilled kawahagi (triggerfish) with seasoned Japanese mayonnaise. This intensely savory/sweet “Japanese home cooking” treat satisfies the same yen as beef jerky, except without pulling out your teeth. Accompanied by a bowl of rice, it's a superb lunch. For raw-fish fans, spicy, creamy salmon tartare (accompanied by hiyashi wakame seaweed) is a winner. \$\$\$-\$\$\$

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-the-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 mojo-marinated lechon asado, topped with onions, and juicy ropa vieja are translated on the menu, not the plate, and fancier creations like pork filet in tangy tamarind sauce seem universal crowd-pleasers. \$\$\$

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. \$\$\$

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 chamer is French, it's no exception, avoiding pretense and winning fans with both classic and nouvelle bistro fare: frisée salad with lardons, poached egg, and bacon vinaigrette; truite Grenobloise (trout with lemon/caper sauce); consommé with black truffles and foie gras, covered by a buttery puff pastry dome; perfect pommes frites, and equally perfect apple or lemon tarts for dessert. \$\$\$

Rice House of Kabob

14480 Biscayne Blvd., 305-944-4899
 Since 2006, South Beach's original Rice House has been serving up mountainous platters of basmati rice and Greek salad topped with Persian-style marinated/char-grilled meat, poultry, seafood, or veggie kabobs – for very little money. This branch of what is now a growing chain has the same menu (which also features wraps, for lighter eaters) and the same policy of custom-cooking kabobs, so expect fresh, not fast, food. Sides of must-o-keyar and must-o-mooseer (thick yogurt dips with herbed cukes or shallots) are must-haves. \$\$

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 cucumber, topped with tempura fish and eel sauce) is a tasty pick. Don't miss sticky rice with mango for dessert. \$

Tunky Tunky

11052 Biscayne Blvd., 786-953-5825
 In the long-vacant space formerly occupied by Biscayne Boulevard fine-dining pioneer North 110, Juan Carlos Collazos and his sister/chef Elvira now keep the street cool with a newer Miami craze, Peruvian food. You'll find the expected mix of marinated raw seafood or fish ceviches/tiraditos and cooked favorites, including Chifa (Chinese-Peruvian fusion) lomo saltado, plus a few surprises: rediscovered ancient Andean Indian stews like carapulcra de cerdo (pork and dried potato soup); original inventions like tiraditos sauced with pisco or olive cream; a karaoke bar. \$\$

NORTH MIAMI BEACH

Blue Marlin Fish House

2500 NE 163rd St., 305-957-8822
 Located inside Oleta River State Park, this casual outdoor eatery is a rare surprise for nature lovers. The featured item is still the house-smoked fish this historic venue began producing in 1938, available in three varieties: salmon, mahi mahi, and the signature blue marlin. But the smokehouse now also turns out ribs and delectable brisket. Other new additions include weekend fish fries. Entry is directly from 163rd Street, not through the main park entrance. No admission fee. \$

Chef Rolf's Tuna's Seafood Restaurant

17850 W. Dixie Hwy., 305-932-0630
 Known for decades as simply Tuna's, this indoor/outdoor eatery, combining a casual vibe with some surprisingly sophisticated food, now has a name recognizing the culinary refinements introduced by Rolf Felhauer, 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 fiery. And don't miss the molded causas, whipped potato rings stuffed with avocado-garlicked crab salad – altogether lighter and lovelier than the tasty but oily mashed spud constructions more oft encountered in town. \$\$\$

Christine's Roti Shop

16721 NE 6th Ave., 305-770-0434
 Wraps are for wimps. At this small shop run by Christine Gouvella, 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 piece in a spiced stew of potatoes, cabbage, carrots, onions, and more chickpeas. But there are about a dozen other curries from

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which to choose. Take-out packages of plain roti are also available; they transform myriad leftovers into tasty, portable lunches. \$

Duffy's Sports Grill Intracoastal Mall 3969 NE 163rd St., 305-760-2124

Located in a sprawling indoor/outdoor space at the Intracoastal Mall, Duffy's, part of a popular chain that identifies as the official sports grill of every major Miami team, features roughly a zillion TVs and an equally mega-size menu of accessibly Americanized, globally inspired dishes designed to please crowds: stuffed potato skins, crab Rangoon, coconut-crusted fish fingers with orange-ginger sauce, jumbo wings of many flavors. Imagine a sports-oriented Cheesecake Factory. What makes this particular Duffy's different and better? Location, location, location – fronting the Intracoastal Waterway. There's even a swimming pool with its own bar. \$\$-\$\$\$

Empire Szechuan Gourmet of NY 3427 NE 163rd St., 305-949-3318

In the 1980s, Empire became the Chinese chain that swallowed Manhattan – and transformed public perceptions of Chinese food in the NY metropolitan area. Before: bland faux-Cantonese dishes. After: lighter, more fiery fare from Szechuan and other provinces. This Miami outpost does serve chop suey and other Americanized items, but don't worry. Stick with Szechuan crispy prawns, Empire's Special Duck, cold sesame noodles, or similar pleasantly spicy specialties, and you'll be a happy camper, especially if you're an ex-New Yorker. \$\$

El'eat Restaurant & Lounge 3207 NE 163rd St., 786-440-7104

In an amusingly 1970s-retro/glam space, festooned with chandeliers, chef Will Biscoe crafts unpretentiously upgraded multicultural comfort foods: tarte flamande, an Alsatian flatbread topped with crème fraîche, onions, and sophisticated speck instead of traditional salt pork-like lardons; avocado "fritters" (panko-breaded wedges flash-fried crispy) with spicy mayo-based Japanese "dynamite" sauce plus, to balance the richness, pickled carrots/daikon (the crunchy condiment everyone adores on Vietnamese banh mi sandwiches). Or have a steak, with New/Old World sauces. For dessert, Biscoe's homemade chocolate chip cookies, upscaled with Valrhona chocolate, are people-pleasers. \$\$\$

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 futo-maki, 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. \$

Kebab Indian Restaurant 514 NE 167th St., 305-940-6309

Since the 1980s this restaurant, located in an unatmospheric mini strip mall but surprisingly romantic inside (especially if you grab one of the exotically draped booths) has been a popular destination for reasonably priced north Indian fare. Kormas are properly soothing and vindaloes are satisfactorily searing, but the kitchen will adjust seasons 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 Totonno'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 pot-pated palms, and next-to-no service in this cafeteria-style space. But when negotiating this international gourmet market's packed shelves and crowds has depleted your energies, it's a handy place to refuel with eggplant parmesan and similar Italian-American classics, housemade from old family recipes. Just a few spoonfuls of Wednesday's hearty pasta fagiole, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$\$

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. \$\$\$

La Crème de la Crêpe 14881 Biscayne Blvd., 305-354-8882

With a menu including starters (rustic pâté; elegant smoked salmon crostissants), homemade soups, generously garnished charcuterie/cheese plates, custardy quiches, sandwiches, salads, even a daily special entrée, this cute creperie is almost more a bistro. But don't miss the authentic Breton crêpes, savory ones like La Spicy (a Moroccan-style mix of merguez sausage, cheese, egg, tomato sauce, and hot harissa) made from buckwheat flour; or sweet ones like La Nutella (filled with bananas, chocolate/hazelnut spread, and whipped cream) from white flour. Both date-worthy and family-friendly, it's open for three squares Monday-Saturday, and brunch on Sunday. \$\$\$-\$\$\$

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. \$\$\$-\$\$\$

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. \$\$\$-\$\$\$

Rizio's Peruvian Cuisine 15975 Biscayne Blvd., 305-945-5111

Peruvian eateries featuring ceviches and classic cooked dishes are plentiful in Miami; those adding "NovoAndean" fine-dining fare to the mix? Not so much. Since 2000, evolutionary chefs in Peru have been using sophisticated European techniques to revive humble native Andean ingredients like quinoa. Since late 2012, this secret spot has been, too, thanks to former Lima restaurateur Cesar Valverde, a traditionalist, and his chef son Mauricio, a Miami Culinary Institute-trained innovator. Even traditional traditos have delightful elegance. But don't neglect Novo inventions like "trigottos," risottos substituting trigo (wheat) for rice. \$\$\$

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/turkey casserole, tender salt-baked chicken, even esoterica like abalone with sea cucumber. The extensive third menu offers dim sum, served until 4:00 p.m. A live tank allows seasonal seafood dishes like lobster with ginger and scallion. Recently installed: a Chinese barbecue case, displaying savory items like crispy pork with crackling attached. \$\$\$

Shing Wang Vegetarian, Isee & Tea House 237 NE 167th St., 305-654-4008

At this unique, mostly Taiwanese eatery, all seafood, poultry, and meats used to be skillfully crafted and delicious vegetarian imitations. These are still here, plus there's now a wider choice of dishes, some featuring real meat. Try the authentic-tasting Vietnamese banh mi sandwiches (available with a variety of meat and mock-meat fillings). Bubble tea is the must-not-miss drink. The cold, refreshing boba comes in numerous flavors, all supplemented with signature black tapioca balls that, sipped through straws, are a guaranteed giggle. \$

Sushi House 15911 Biscayne Blvd., 305-947-6002

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

Sushi Sake 13551 Biscayne Blvd., 305-947-4242

Chic Asian-accented décor, video screens, 99-cent drink deals, and late-night hours make this hip hangout not just a sushi bar but sort of a neighborhood bar, too. That said, the sushi is impressive, mainly because seafood is delivered daily and all except the shrimp is fresh, not frozen (as is customary at most Miami sushi places). Also notable: All sauces are housemade. Cooked makis like a crunch-topped Miami Heat are most popular, but it's as sashimi that the fish's freshness truly shines. \$\$\$-\$\$\$

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. \$\$

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Dining Guide: RESTAURANTS

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-crusted 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. \$\$\$-\$\$\$

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 Chittas (ex-Loxbox 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 short ribs 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. \$\$

Bourbon Steak
 19999 W. Country Club Dr., 786-279-0658
 (Fairmont Hotel, Turnberry Resort)
 At Bourbon Steak, a venture in the exploding restaurant empire of chef Michael Mina, a multiple James Beard award winner, steakhouse fare is just where the fare starts. There are also Mina's ingenious signature dishes, like an elegant deconstructed lobster/baby vegetable pot pie, a raw bar, and enough delectable vegetable/seafood starters and sides for noncarnivores to assemble a happy meal. But don't neglect the steak - flavorful dry-aged Angus, 100-percent Wagyu American "Kobe," swoonworthy grade A5 Japanese Kobe, and butter-poached prime rib, all cooked to perfection. \$\$\$-\$\$\$

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 starchy/sugar-laden traditional favorites for salads, smoothies, and similar healthy fare as casual, clean, and contemporary as the restaurant's décor. Asian-influenced items, like wakame-topped tuna tartare with pineapple chutney, are particularly appealing, while those craving classic combinations like smoked salmon and cream cheese can enjoy them on a light-crusted 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 pricey 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. \$\$\$-\$\$\$

Mr. Chef's Fine Chinese Cuisine & Bar
 18800 NE 29th Ave., #10, 786-787-9030
 Considering our county's dearth of authentic Chinese food, this stylish eatery is heaven-sent for Aventura residents. Owners Jin Xiang Chen and Shu Ming (a.k.a. Mr. Chef) come from China's southern seacoast province of Guangdong (Canton). But you'll find no gloppily sauced, Americanized-Cantonese chop sueys here. Cooking is properly light-handed, and seafood specialties shine (try the spicy/crispy salt and pepper shrimp). For adventurers, there's a cold jellyfish starter. Even timid taste buds can't resist tender fried shrimp balls described this way: "With crispy adorable fringy outfit." \$\$\$-\$\$\$

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-crusted pies are the way to go. Toppings, applied expertly, range from traditional Italian-American (like made-in-Wisconsin Grande mozzarella) to popular (fresh mozz, even balsamic glaze); crust options include whole grain and gluten-free. Other must-haves: arancini (deep-fried rice balls stuffed with mozz and ground beef) and cervellata sausage with broccoli rabe. \$\$

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 entrees 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

Basil Park
 17608 Collins Ave., 305-705-0004
 From Tim Andriola, of longtime Italian food favorite Timmo next door, this more casual, globally inspired breakfast/lunch/dinner spot focuses on chef-driven healthy (though not meat-free, nor entirely organic), eco-conscious eating that's as good-tasting as it is good for you. Really. Even we in the *BF* food department, who consider "deep-fried" a basic food group, find Andriola's lightly salted garlic and cayenne-spiced crispy kale chips, dehydrated rather than fried, surprisingly

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. \$\$\$-\$\$\$

Mozart Café
 18110 Collins Ave., 305-974-010
 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 malawach (paratha-type flatbread sandwiches, savory or sweet), and shakshuka (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. \$\$\$

Sumo Sushi Bar & Grill
 17630 Collins Ave., 305-682-1243
 Sushi may well have been served in Sunny Isles before this longtime neighborhood favorite opened, but Sumo was the neighborhood's first sushi bar to double as a popular lounge/hangout as well as restaurant. Ladies' nights are legend. While Thai and Chinese dishes are available, as well as purist nigiri, few can resist the truly sumo-wrestler-size maki rolls, the more over-the-top, the better. Our bet for biggest crowd pleaser: the spicy Pink Lady (shrimp tempura, avocado, masago, cilantro, and spicy mayo, topped with rich scallop-studded "dynamite" sauce. \$\$\$-\$\$\$

Timo
 17624 Collins Ave., 305-936-1008
 Since opening in 2003, the inventive yet clean and unfussy Italian/Mediterranean-inspired seasonal food at this hot spot, created by chef/owner Tim Andriola (at the time best known for his stints at Chef Allen's and Mark's South Beach), has been garnering local and national raves. Don't bother reading them. Andriola's dishes speak for themselves: a salad of crisp oysters atop frisée, cannellini bean, and pancetta; foie gras crostini with a subtle caramelized orange sauce; a blue crab ravioli with toasted pineapples 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 straw-berries Romanoff. \$\$\$

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 LAURENZO'S HOMEMADE SAUSAGE 4.99_{lb}	 BEST PARMIGIANO REGGIANO 15-24-36 mo IN ITALY	 HOMEMADE FRESH Potato Gnocchi 1.99_{lb}	 CERTIFIED SAN MARZANO TOMATOES 3.99_{2oz}
 USDA CHOICE PORTER HOUSE STEAK 9.99_{lb}	 10 BRANDS OF PROSCIUTTO Imp & Dom	 HOMEMADE Frozen Large Cheese Ravioli 2.99_{dz}	 SEE OUR GLUTEN-FREE SECTION
 USDA CHOICE RIB VEAL CHOPS 21.99_{lb}	 AURICCHIO'S BEST PROVOLONE BLACK STRAVECCHIO 16.99_{lb}	 LAURENZO'S HOMEMADE FRESH SAUCES	 15 pc 11.49
 SOUTH FLORIDA'S BEST FRESH SEAFOOD DAILY	 LAURENZO'S HOMEMADE Rainbow Cookies 11.99_{lb}	 Whole Baked ARTICHOKES DELI/CAFFE	 CAFFE FAMOUS HOMEMADE LASAGNA 8.99_{tx}
 BOTTARGA DI MUGGINE	 LAURENZO'S HOMEMADE ITALIAN BREAD 1.99_{ea.}	 SEE OUR BORDEAUX LIST WWW.LAURENZOSMARKET.COM	 Mediterranea Insalate w/Lemon EVOO Dressing 3.99_{tx}
 FRESH CLAMS 7.99_{dz}	 LAURENZO'S HOMEMADE Pignoli Cookies 9.99_{1/2lb}	 FREE EVERY SATURDAY WINE TASTING 1pm-4pm	 CAFFE SPECIALS DAILY Eat In/To Go

Laurenzo's Farmers Market

16445 W. Dixie Hwy
 305-944-5052

OPEN 7 DAYS ~7am ~ 6pm Sunday 8am ~ 5pm

A Great Selection & Low Prices of ORGANIC FRUIT-VEG-GREENS ALSO KOSHER GROCERY SECTION



WE ACCEPT  AMEX, VISA, MASTERCARD & ATM HONOR CARD FOR MAIN STORE & FARMERS MARKET

Prices Valid August 31st, 2014



FOR SALE!

LITTLE RIVER: 421 NE 61 ST
FOR SALE | \$1.7 M

New construction. Over 7000 SF of warehouse with 500 SF of office. Clean work room with mezzanine. Gated parking. This warehouse is on a great corner. Building has impact windows and doors.

IRENE DAKOTA | 305 972 8860
idakota@metro1properties.com



FOR LEASE!

MIAMI SHORES: 9710 NE 2 AVE
FOR LEASE | PRICE UPON REQUEST

Precious building is located in Miami Shores and has become a popular retail destination. Minutes from the Miami Design District, Biscayne Blvd, I-95 and beaches. Space available can be used as an office or retail space and the size ranges from 1,100 - 2,000 SF.

RUBEN MATZ | 786 290 8815
info@rubenmatz.com



FOR SALE!

BUENA VISTA EAST : 52 NE 47 ST
FOR SALE | \$739,000

What a hidden gem! 2,300 SF house: 2/1. Wood floors, archways, fireplace & large, light filled rooms throughout! Two story cottage in garden. Top floor is a cute apartment (2/1) w/ balcony. Bottom (1/1) is perfect for an office or creative space. Walk to Design District.

JANE RUSSELL | 305 799 7436
jrussell@metro1properties.com



FOR SALE!

URBAN RUSTIC RETREAT : 785 NW 47 ST
FOR SALE | \$250,000

1930's fully updated and renovated. Over 2000 SF of living space includes 2 bdrms +office/den & 2 baths. Wood burning fireplace, new kitchen and baths, central A/C, and impact windows. On gated 10,000 SF fenced corner lot w/ fruit trees. Off the beaten path, west of Design District, north of Wynwood, centrally located convenient to all highways & Downtown.

MARCY KAPLAN & LORI BRANDT | 786 543 5755
gimmeshelter@metro1properties.com



FOR SALE!

LITTLE RIVER: 335-337-339 NE 61 ST
FOR SALE | \$1,565,000 - \$1,625,000

3 new construction warehouses including: two story 1,480 SF office, 24 FT ceiling, gated parking, three phase power, impact glass, 5,000 SF of warehouse. Designed so a container truck can drive straight through.

IRENE DAKOTA | 305 972 8860
idakota@metro1properties.com



AVAILABLE

BUENA VISTA: 4505 N. MIAMI AVE
AVAILABLE | \$28 PSF

This is a DIAMOND in the ROUGH! Just north of Design District. This property is 2,945 SF of buildings: 1945 SF market & separate house of 1000 SF. It sits on the corner of 45th Street & North Miami Ave on land that is 16,000 SF! Zoning allows up to two stories with plenty of land behind and adjacent. Zoned T3-O.

JANE RUSSELL | 305 799 7436
jrussell@metro1properties.com



FOR SALE!

BUENA VISTA EAST : 122 NE 47 ST
FOR SALE | \$1.35 M

Spectacular renovated 1929 Colonial Estate! Features 5 spacious bedrooms & 4 bath. All within walled & gated 15,000 SF garden with large tropical trees, elegant landscaping & multi-level pool deck. Gourmet kitchen, two car garage, plus bonus guest/office separate from main house. Original three story Pineapple plantation house! You have to see it to believe it!

JANE RUSSELL | 305 799 7436
jrussell@metro1properties.com



FOR SALE!

UPPER EAST SIDE : 787 NE 71 ST
FOR SALE | \$875,000

Large 4 bdrm/3.5 bath historic 2-story home w/ pool on oversized corner walled lot. Built in 1926 with tremendous character, charm, & grandeur. Updated electric, plumbing, central A/C, new kitchen. Trendy Bayside neighborhood walking distance to Vagabond, Blue Collar, Michy's, yoga studios, and more! Call us about listed and off-market opportunities.

MARCY KAPLAN & LORI BRANDT | 786 543 5755
gimmeshelter@metro1properties.com



FOR LEASE!

EDGEWATER: 77 NE 24 ST
FOR LEASE! | PRICE UPON REQUEST

This building is simply amazing. Located in a cul de sac, it houses a state of the art gym as well as a state of the art chiropractic (orthopedic) facilities. Located within walking distance to the Design District. Up to 2,500 - 5,000 SF available.

RUBEN MATZ | 786 290 8815
info@rubenmatz.com

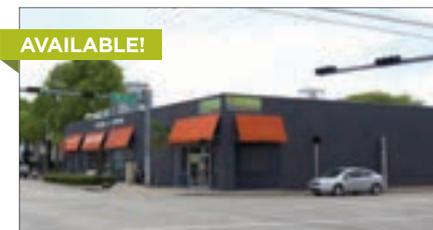


FOR LEASE!

BISCAYNE CORRIDOR: 2700 BISCAYNE BLVD
FOR LEASE | PRICE UPON REQUEST

2700 Biscayne is a free standing retail building on Biscayne Boulevard. Tap into the emerging marketplace of Midtown, Edgewater, Wynwood and Downtown which has seen a boom in residents and daytime workers. This building can accommodate a company looking to set up a showroom, furniture store, designer retail, or a gallery up to 11,315 SF.

RUBEN MATZ | 786 290 8815
info@rubenmatz.com



AVAILABLE!

WYNWOOD: 188 NW 36 ST
AVAILABLE | PRICE UPON REQUEST

This Commercial Center is an ideal high traffic location for retail, gallery or offices with up to 5,869 SF available. Strategically located at the edge of this growing area. Blocks from Midtown. Located at the corner of Wynwood's Art District on 2nd Ave. and 36th St.

RUBEN MATZ | 786 290 8815
info@rubenmatz.com



FOR SALE!

MIAMI SHORES : 515 NE 93 ST
FOR SALE | \$899,000

4 bedrooms, 3 new baths, white washed wood floors, new kitchen with stainless steel appliances, 2 refrigerators & a recently installed roof. This home features a beautifully landscaped yard, heated salt pool and outdoor barbecue. Plenty of room for an office. There are roll down shutters and 2 hurricane impact doors & new septic, well and sprinklers.

IRENE DAKOTA | 305 972 8860
idakota@metro1properties.com



CONTACT US TODAY IF YOU ARE LOOKING TO BUY, SELL OR LEASE WITHIN THE URBAN CORE.
120 NE 27 ST | BAY 200 | metro1.com | 305 571 9991