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# Times

September 2014

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Volume 12 Issue 7

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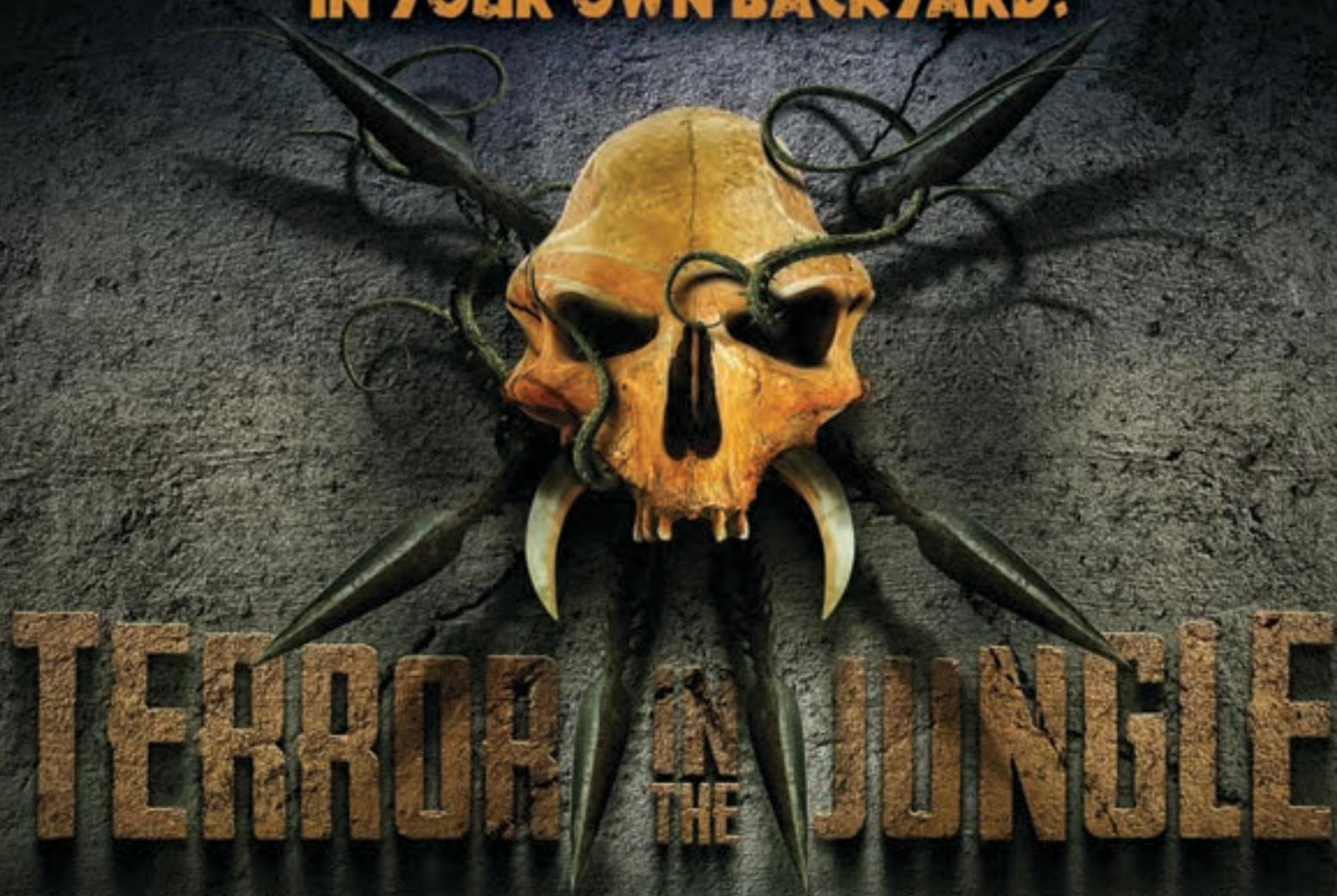
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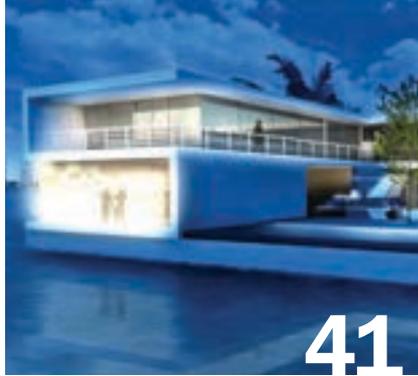
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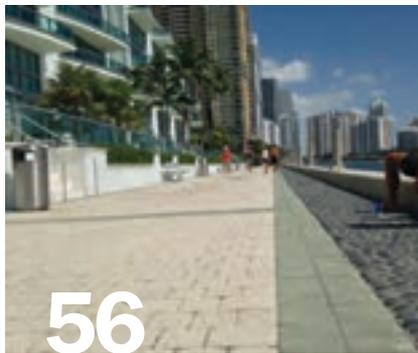
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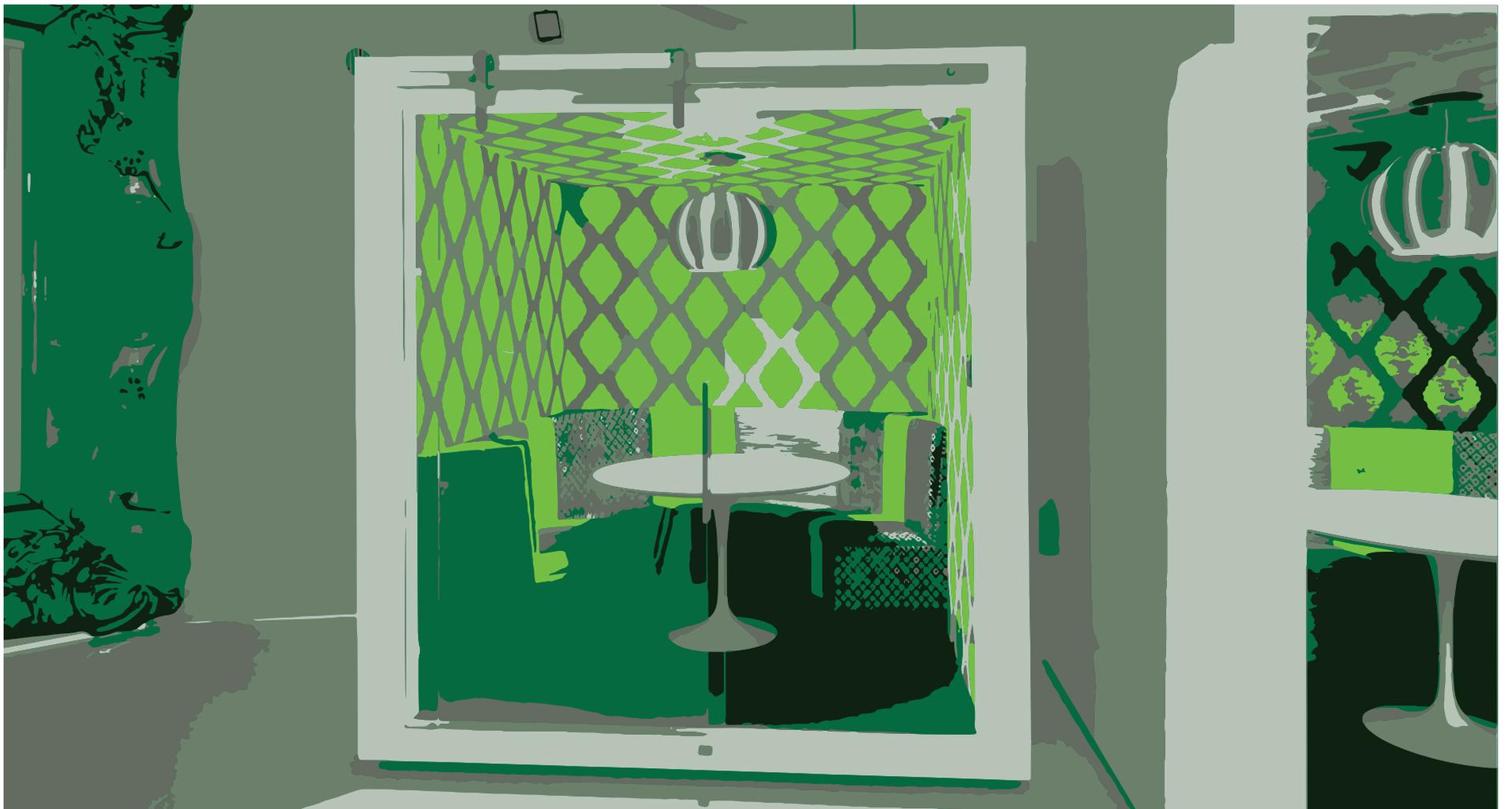
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## Commentary: LETTERS

### Worth At Least a Thousand Words

**Editor's note:** Last month in Washington, D.C., *Biscayne Times* principal photographer Silvia Ros was honored by the Smithsonian's National Museum of American History, which acquired 86 of her images as part of its continuing effort to document the LGBT experience in America. Ros and her partner of ten years, Anne Swanson, attended a reception August 19 commemorating the acquisition. We could not be more proud of her. Below is one of those images.



### Nancy to Jay: Watch Your Back, Baby!

I was pleasantly surprised to read "Happily Ever After" (August 2014) by Jay Beskin. Adventure is its own animal — a one-of-a-kind, modern-day "City of Excellence" with outdated standards akin to those of the 19th Century.

Miami, Hollywood, and other local municipalities could never get away with the kind of nepotism that has become standard practice in the city government of Aventura. Thanks to *Biscayne Times* for not being afraid to expose it for what it is.

The other local publications, mainly *Aventura Magazine* and the *Aventura News*, are part of the old-fashioned cronyism that Aventura is known for. They're both so deeply entrenched, they're practically run by the AMC — the lovely Aventura Marketing Council.

One of my favorite articles in the *BT* about the city was published a while ago. It was a cover story by Terence Cantarella called "Vertical City" (February 2011) — a city run by insiders and occupied by outsiders. It truly exposed all of Aventura's inner workings and cronyism.

If I were Jay Beskin, I'd be afraid to go out for a bagel. Who knows? Eric Soroka wields so much power in Aventura, he may just put out a hit on him!

Keep up the good work.

*Nancy Schoening  
Hollywood*

### Genteel Homophobia in Miami Shores

Many thanks for Jen Karetnick's column about the Miami Shores Village Council's failure to pass a resolution supporting LGBT marriage equality ("A Slap in the Face," August 2014).

As the father of a 13-year-old son, I'm concerned about this vote's impact on the children and teens of this community. Our elected officials have, in effect, sent my son the message that his parents' relationship is illegitimate — unworthy of the benefits and respectability of marriage. But they didn't just send this message to *my* son. They sent it to *all* the children in the community, including their own.

The members of the Christian Family Coalition, who publicly expressed their crude, fanatical views to the council just prior the vote, represent the ultra-conservative end of the spectrum. They sounded the alarm that gay marriage is a depraved violation of God's wishes and threatens the very institution of marriage itself — or as they call it, "marriage between one man and one woman."

The awkward truth hanging over this spectacle is that, based on divorce statistics, the only real threat to heterosexual marriage is unhappy heterosexual marriage.

But somewhere in the middle of the spectrum is a more polite, genteel homophobia. It's harder to detect, because, like gentility itself, it usually appears in the blurry guise of tolerance, courtesy, and sincerity. If there's anything I admire about the Christian Family Coalition, it's that they're genuine. Like a head-on collision, they're in your face about where they stand. Polite homophobia, on the other hand, is evasive and elusive. Like a snake curled up in the attic, you don't even know it's there until it strikes.

This gentility was nicely modeled by Mayor Herta Holly and Councilmembers Hunt Davis and Jim McCoy as they each haltingly explained the thinking that led to the votes they were about to cast. In a single breath, they let us know that some of their best friends are gay, that they have nothing but respect for these friends — and then voted against supporting their highly respected best friends' civil rights. I expect the leaders of our community to understand that,

Continued on page 16

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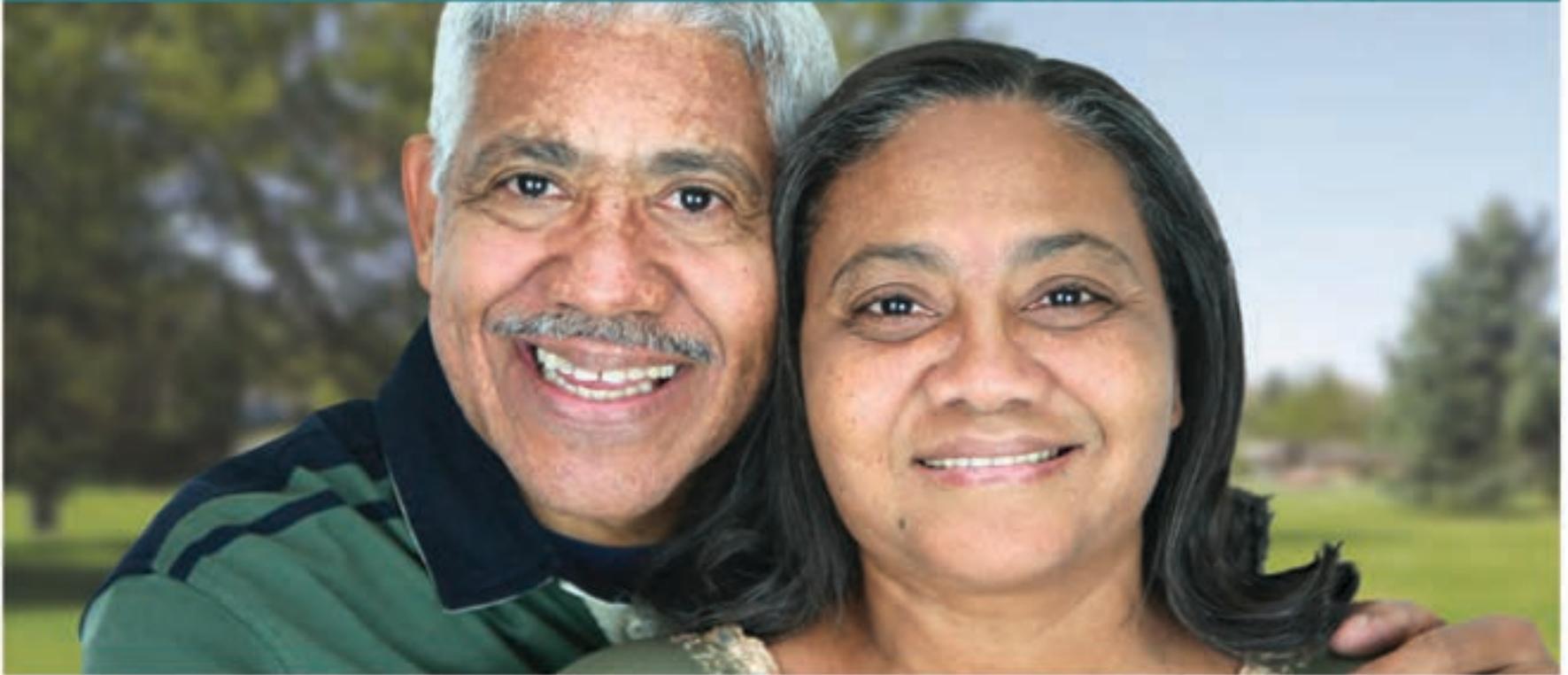


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## Commentary: LETTERS

### Letters

Continued from page 12

whether they like it or not, the stances they take on civil rights issues have far-reaching effects.

A no vote reinforces the despair of people who are still in the closet, especially young people. It says “yes” to the hate speech of the Christian Family Coalition, and gives a green light to perpetrators of anti-gay violence. It's a short road from hate speech to hate crimes.

The day after the vote, the Christian Family Coalition issued a “Victory Report,” declaring that “last night God won!” Yes, God's army got a thumbs-up from our Village Council. And I will be looking over my shoulder more than I usually do before I dare hold my partner's hand when we walk down the street in our neighborhood. After all, we have a child at home who depends on us. If only for his sake, we have a responsibility to stay alive.

At the meeting Mayor Holly stated, “I have a feeling if Council-lady Ledesma had gone ahead last time, I might have voted for it because I thought it was a fair thing to do. But no. I had a lot of time to get public input. And I got it — with a sledgehammer. And, hey, I was elected to represent the people who called so freely. And I plan to do that. And my vote is no.”

For that speech, the mayor should win an award for transparency. She knew that voting yes was the fair thing to do. But after she got “public input” “with a sledgehammer” from “people who called so freely,” whom she “was elected to represent,” she apparently voted against her own conscience.

I wonder who called.

*Elliot Pilshaw  
Miami Shores*

### Remember This Outrage

The Miami Shores Village Council delivered a black eye to our great community on July 15, when Mayor Herta Holly and Councilmen Jim McCoy and Hunt Davis voted to make our town the first and only municipality in Florida to vote against marriage equality for gays and lesbians. It took us back to the dark days of Anita Bryant, when Miami Shores also stood on the side of bigotry and homophobia.

It is inconceivable to me that a town with the fifth highest percentage of same-sex households in the

nation, a town with just 20 percent registered Republicans, a town that voted 3-to-1 for President Obama, and a town whose July 4th fireworks were sponsored by three gay men could have such a council.

The sad sight of gay residents virtually begging these three straight people to condescend to give them the same rights they enjoy was heartbreaking. The fact that the council allowed 36 members of a Christian extremist group made up of people from Doral, Hialeah, and North Miami Beach take up all the room's seats, while the *taxpayers* had to try to figure out what was going on from the lobby, was an outrage.

I am embarrassed to serve on this council right now and hope that the voters will remember this day of infamy when we vote in nine months. To all of our wonderful residents, gay and straight, hang in there. We deserve better and hopefully we will get it in April!

*Jesse Walters, Vice Mayor  
Miami Shores Village*

### A Nightmare to Avoid

Just when I thought every square inch of waterfront property was now under development by ravenous builders, I was horrified to read the article in July *BT* revealing plans by a Dutch company to build and install 29 separate floating residential islands on Maule Lake in North Miami Beach (“In the Market for a Hyper-Luxurious Floating Island?” July, 2014).

It doesn't take much imagination to envision the aesthetically unpleasant waterscape, and negative environmental, recreational and ecosystem effects caused by floating residential islands, each with a two-story, four bedroom home, patio, garden, sandy beach, pool, and boat slips, on the very resource making south Florida so unique and attractive, its waters.

For the Dutch company to move forward, it has requested that Maule Lake be rezoned by NMB to permit such construction and placement of floating islands across the lake. Those of us who live along the lake, enjoy the lake, and who value our waterways can only pray that NMB officials will give this plan the very strict scrutiny it requires, and that Maule Lake be preserved and protected by the rejection of the proposal.

*Robert Goldberg  
North Miami Beach*



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**580 NE 59 St. ▲ \$695,000**

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**9333 N Miami Ave. ▲ \$549,000**

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**4000 Towerside Ter. #409 ▲ \$317,500**

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**881 NE 72 Ter. ▲ \$549,000**

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This gorgeous NEW 2 story Spanish med was custom built in 2012 with no expense spared.



**850 NE 72 St. ▲ \$425,000**

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**7805 Noremac Ave. ▲ \$1,100,000**

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# Race, Accountability, and Our Local Police

Musings on unions and politicians

By Jack King  
BT Contributor

Random thoughts: There are so many things in this world that I would like to see changed, it's almost impossible to list them, much less in any order of importance. When Michael Brown, the unarmed black Missouri teenager, who was shot by a police officer for seemingly no apparent reason (jaywalking?), it brought back a lot of bad memories I hoped I'd never have to revisit. Alas, I was wrong, very wrong.

Many years ago, several of my writer friends were working on a series about evolving America. Their work proved to be too controversial and no one would touch it. The first area we went to was race in America; we wondered why black men were generally larger and more physical than white men. It didn't take long to figure it out.

For 350 years, whites had killed off the weak slaves so they didn't have to feed and house less productive workers. The strong procreated with the strong and — *voilà!* — we had our own American-style gladiator system, and we did it just like the Romans did.

That left us with thousands of men not quite big, fast, and talented enough to play pro sports, but certainly imposing enough to be considered "big, scary black men."

Enter the police. Since they apparently feel they cannot "control" these "big scary black men," they've come up with

a new plan: They tell everybody that they "feared for their life" and just shoot the guy. It's been working very well for the police for the past hundred years or so. Not so good for black men.

So what's the answer? It starts at the local level, with mayors and commissioners setting the rules for the police, rather than the police and their unions writing their playbooks. Politicians suck up to the police because police officers, their families, and their friends vote in blocs, and the pols are fearful of their political clout.

It's time our leaders stopped kissing up to powerful interest groups and started governing for all the people.

•••

I've always liked our county mayor, Carlos Gimenez. He's more bureaucrat than politician. Sometimes that's good and sometimes it's not. In Gimenez's case, it's a good thing.

Recently Gimenez said he was ordering all county police officers to have dashboard cams in their cars and body cams on their persons. I thought it was a bold move and a great idea for the mayor and the citizens of Miami-Dade County.

It didn't take long for the police union president, John Rivera, to object to the plan, citing unnamed legal reasons. What he was really saying was: "I am against this because it may convict one of my union members after shooting an unarmed scary black man."

Now, I'm a lot of things, but I'm not anti-union, not even the police union.



Carlos Gimenez: A bureaucrat in the best sense of the word.

However, the county and the state set guidelines for police actions. The union is supposed make sure that its officers are not unjustly reprimanded or terminated. The union should have nothing to do with policy, unless it puts officers in harm's way for no reason or without proper support.

•••

Last month I wrote about an unfortunate boating incident that killed four people on July 4. There was tons of finger-pointing by just about every elected official in Miami-Dade County. Everyone promised to get to the bottom of the incident without delay. The father of one of the deceased, who is a retired Miami-Dade police officer, blamed his son's death on Mayor Gimenez because of the fight over funding a fire boat that the county has not financed for several years. He even promised to start a recall petition to remove Gimenez, just as was done to former Mayor Carlos Alvarez. He hired a plane to haul a "Recall Gimenez" banner over Miami for a day.

My guess is that he finally realized he didn't have enough money to mount

a recall drive, especially on a retired cop's pension. He eventually admitted that even if Gimenez had funded the fire boat, it would not have been able to save his son.

Every public official vowed a complete investigation of the incident as quickly as possible. As I sit here seven weeks after the incident, I have not heard one word about it. Will this be another government SCREWBAR (cleaned up for a family publication) and everybody just wants to forget about it? Could be.

•••

And finally, last month I also made some snarky remarks about the City of Miami police marine units never being out on the water, even though they have five \$100,000-plus powerboats. Over the past couple of weeks, I've been out on the water and have seen Miami-Dade and National Park Service boats on Biscayne Bay. But I have not seen anything from the City of Miami, so I stand by my snarky smarmy comments.

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

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# BizBuzz

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

By Pamela Robin Brandt  
BT Contributor

When we were young, September was a month that seemed all about learning — which was not a good thing, the way we saw it. Which was: When learning (meaning school) started, fun (meaning vacation) ended. It certainly didn't feel like cause for celebration.

Well, it seems that this month's advertisers also feel September is a month that's all about learning, according to the many, many submissions *BizBuzz* has received about learning opportunities. How many submissions? Couldn't say exactly. In school, math was not our strong point.

But the point is, they are for sure not seeing September as we saw it — which was basically as the start of another sentence in juvie hall. Advertisers' events this month present learning as fun, and they're celebrating it through concerts, museums, art, travel, religion, zombie jungles, even schools. Come celebrate with them!

For starters, how does learning how to play a shofar — sort of a biblical-era trumpet but made from a ram's horn, so bleetier — grab ya? Rosh Hashanah, Jewish New Year, is coming up September 24-26, and to prepare, **Temple Israel** (137 NE 19th St., 305-573-5900) will be presenting several free evening programs on September 17 from 7:00-9:00 p.m. Workshops range

from serious (one called "Texts, Traditions, and Transformations," another on Talmud teachings of the High Holy Days) to a Rosh Hashanah cooking demonstration, and "Have a Blast at Shofar-Blowing Class." (Remember: With seven shofars, Joshua brought down the walls of Jericho. That could come in handy.) The folks at TI also want parents to know that religious education classes for kids, which also involve some fun, start September 7; call for info. Finally, please join TI in welcoming back Douglas M. Jacobs to a second term as the Reform temple's president.

Btw: If your shofar class conflicts with the cooking class, no worries. David Cohen at famed NY-style deli **Bagels & Company** (11064 Biscayne Blvd., 305-892-2435) will cook up a complete traditional Rosh Hashanah dinner for you, and also has tons of items available à la carte. Tell them you slaved over a stove all day — or are fibs tasteless on a High Holy Day? Well, whatever.

**Let BizBuzz be your guide as you indulge in a tasty treat, whip yourself into shape, or go wild at a seasonal sale.**

Just remember to reserve early.

At **Laurenzo's Italian Market** (16445 W, Dixie Hwy., 305-945-6381), David Laurenzo and staff will be celebrating the 88th annual Feast of San



Gennaro, patron saint of Naples, as they do in NYC — with an 11-day festival from September 11-21. A hand-carved wooden statue of the saint will be on display in the store, plus even more spectacular displays of traditional San Gennaro street foods: sausage and peppers, fresh clams, pizzas, stromboli, cannoli, lemon ice, sinful deep-fried zeppole balls, and much more.

Two events at **Whole Foods Market** (12150 Biscayne Blvd., 305-892-5500) have educational components so gentle they won't hurt a bit. At "Sundaes on a Sunday," on September 7 from 1:00-3:00 p.m., kids create an ice cream-painted canvas while enjoying organic ice cream; the event includes an art lesson. And "Sea Food Fest," on September 27 from noon to 3:00 p.m., features seafood cooking demonstrations. A \$10 donation for the

first event and proceeds from a "Dunk the Mermaid" tank at the second all benefit Whole Kids Foundation, supporting schools and children's nutrition/wellness.

You've no doubt guessed from the name of **Medi-Station Urgent Care Clinic** (9600 NE 2nd Ave., 305-603-7650) that the facility handles all manner of medical emergencies, sickness, and injuries. But manager Kathy Sanchez wants to remind parents that you can just pop in for routine stuff, too, like back-to-school or sports physicals. No appointments necessary.

If your kid needs braces, this is a good month to get the process started, thanks to a deal offered by **Soltanik Dental** (2999 NE 191st St. #350, 305-466-2334): 10% off orthodontic

Continued on page 22

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## Our Sponsors: SEPTEMBER 2014

### BizBuzz

Continued from page 20

treatment if you mention *Biscayne Times*.

Most of us think of overweight as a beauty problem. But ads from **Jackson Health System** have been trying to teach us that, more importantly, severe overweight can be a serious health problem — which Jackson's two ASMBS Bariatric Surgery Centers can help fix. There are several weight-loss surgery solutions, and Jackson has been giving free monthly seminars to explain the options, answer questions, and help you make an informed decision about what's best for you. Seminars at Jackson North Medical Center (160 NW 170th St.) are on the first Thursday of every month; call 305-585-TRIM, or visit JacksonCanHelp.org to reserve a space.

Oh dear. Why is it that every time we write about weight-loss surgery, we get hungry? Anyway, ever wanted to learn how to make sushi so you could do it yourself at home if an attack of the post-midnight munchies strikes too late to phone for take-out? You now can, at the Sunny Isles Beach **Kitchen 305** (16701 Collins Ave, 305-749-2110), home of long-running Lobster Madness Wednesdays: all-you-can-eat fresh (not frozen) Maine lobsters, plus soup or salad and two sides, for just \$38. On Sake Sushi Mondays, the deal is a three-course meal with sake, plus a DIY sushi demonstration class.

Speaking of sake, our longtime favorite izakaya/sushi bar/late-night restaurant **Yakko-san** (3881 NE 163rd St., 305-947-0064) has scheduled a sake pairing dinner on September 24: seven courses paired with seven sakes, for only \$75 per person plus tax and tip. This is a restaurant that was serving small plates of authentic Japanese home-cooking favorites, and using ingredients like Japanese mountain yam, for well over a decade before most Miamians realized that Japanese food went beyond Benihana; the staff really knows its stuff. One couldn't find a better place to learn the finer points of sake/food pairing, so call ASAP to reserve.

No one is going to learn anything about America's actual Prohibition Era from a dinner at new advertiser **Prohibition** (3404 N. Miami Ave., 305-438-9199). We can't imagine any setting more different from actual 1920s speakeasies — typically drab, hidden

holes-in-the-wall (or more likely, in the basement) — than this glamorous, open, two-story space. Nor do we discern any resemblance between the so-called "food" in old-time speaks, pickled eggs and such, and this eatery's truffle-flecked pasta, lobster croquettes, or hamachi crudo. And thank Father Time for that! Drop by and welcome this new *BT* advertiser to the neighborhood, and to 2014.

Need a break from all the productive fun? Try a vacation — not a summer vacay, just a day cruise on **Resorts World Bimini's Bimini SuperFast**. Currently you can save 25% on your first adult day cruise and 75% on your second. Additionally, kids cruise for \$20 with purchase of an adult cruise. Book and/or check for new special deals at [www.rwbimini.com](http://www.rwbimini.com).

Getting back to school-type learning, **Monsignor Edward Pace High** (15600 NW 32nd Ave., 305-623-7223) will be giving parents a chance to relive high school at its annual Back-to-School Night on September 4. For a few hours, parents will live out their kids' school days, moving from classroom to classroom according to their child's own real schedule to experience each course. There are also opportunities for parents to get quick tutorials regarding stuff the kids know that they likely don't — an "iPad Parent Orientation," for instance. Call for more info.

Now, here's an educational opportunity you don't see everyday: On September 6, from noon to 6:00 p.m., **Gulfstream Park** (901 S. Federal Hwy., Hallandale Beach; 954-454-7000) will host "College Day 2014," an afternoon featuring the second leg of the \$1.4 million Florida Sire Stakes that will offer Florida college students a chance to learn about thoroughbred racing — and also to win \$250 gift cards to college bookstores, experience the winner's circle, experience an all-you-can-eat barbecue buffet, experience a Tiki Area (with college ID), and more. Tix, \$10 in advance or \$20 at the door: [www.eventbrite.com/e/college-day-gulfstream-park-tickets-11946982747](http://www.eventbrite.com/e/college-day-gulfstream-park-tickets-11946982747).

Meanwhile, Miami Dade College invites readers to the opening of the exhibition, kicking off the fall season for **MDC Museum of Art + Design**: "Cuba Out of Cuba: Through the Lens of Alexis Rodriguez-Duarte in Collaboration with Tico Torres," featuring what have become iconic photos of Cuban figures, many well-known artists and

entertainers, living outside the island. The opening, on September 19 from 6:00-9:00 p.m. at MDC's new Cultural Legacy Gallery in the Freedom Tower (600 Biscayne Blvd.), will also feature performances and film screenings. But if you miss it, the exhibit itself will run through August 30, 2015. As usual with MDC exhibits, admission is free.

September is Spanish Heritage Month, and the **City of North Miami** ([northmiamifl.gov/celebrate](http://northmiamifl.gov/celebrate)) has festive events all month long and into October — something for everyone. After kicking off at North Miami City Hall on September 9 at 6:00 p.m., the celebration continues with art events, concerts, a puppet show for kids from bilingual storyteller Carrie Sue Ayvar, even “Noche de Café con Leche,” a dominoes competition. The big blowout is a block party, September 13, at MOCA Plaza (770 NE 125th St.), from 7:00-11:00 p.m.

Looking ahead to next month, new advertiser **Florida Event Productions** will be leading up to Halloween with 20 nights of hair-raising horror in store for you on Jungle Island, with “Terror in the Jungle,” two attractions from the creator of Festival of Souls (Demon Mansion), voted Florida's Scariest Haunted House by Hauntworld.com. Dates are 10/2-5, 10/9-12, 10/16-19, 10/23-26, 10/29-31, and the Day of the Dead on November 1. For more info and tix (\$45 non-peak, \$55 peak): [www.terrorinthejungle.com](http://www.terrorinthejungle.com).

Looking forward a bit further still, Miami-Dade College has dates and a location for the next **MDC Writers Institute**: November 19-21, at the Center for Literature and Theatre @ Miami-Dade College. The Institute, coinciding with Miami Book Fair International, will offer fiction, poetry, and publishing workshops with Marjorie Hoagland, Bradford Morrow, and other noted professionals. For details and registration: [www.theCenterMDC.org](http://www.theCenterMDC.org) or 305-237-3023.

It's hard to believe, but if we're talking about November happenings, it must be getting to be time to prepare again for the holidays and high-season vacationers from cold climes. If you're thinking of sprucing up your abode with a new patio or maybe just a new backsplash, welcome new advertiser **USA Tile & Marble**. The company has several locations, including an Aventura warehouse (14700 Biscayne Blvd., 305-940-0021) packed with any kind of tile imaginable: indoor and outdoor

porcelain or ceramic tiles, marble and other sorts of natural stone (like coral stone or travertine); mosaics of all kinds — glass, stone, stainless steel, you name it. And not to push the learning theme too far, but USA's website really does have a terrific how-to section on installing their products yourself.

Are you thinking more of just de-cluttering your home but can't quite part with all that sentimental junk? Or you're in between old and new houses and have no place to put the piles? Call new advertiser **Downtown Moving & Storage** (305-400-6683). Prices are guaranteed, as is service by their team of professional movers. The first month of storage is free, and a bevy of discount coupons in this issue's ad help out, too.

If your prospective visitors are making noises about staying with you all season till spring, introduce them to new advertiser Aaron Goldstein, owner and broker of **Creative Lifestyle Realty** (260 NE 17th Terr., #204, 305-758-2265). CLR specializes in rentals of all sorts of properties, in all price ranges. Good credit, bad credit, no credit: no problem. Pet-friendly housing, not easy to find, is no problem either. You don't even have to make an appointment to get Goldstein working on your case, he says: “Just walk in.” Before you know it, your friends will have nice apartments till the weather warms up, and you'll have your house back.

Finally, congratulations to 26-year-old Nelson Figueroa, an interior design student at Miami International University of Art & Design, on winning last month's Farrey's Lighting Design Contest. Sponsored by innovative, internationally renowned **Farrey's Lighting & Bath** (1854 NE 146th St, 305-947-5451), the challenge gave young designers a shot at real-world success while learning via a competition to design a full-scale pendant luminaire. Figueroa, whose winning fixture, Ghaccio (ice in Italian), was inspired by the shapes of a floating iceberg, will now get to work with a manufacturing team to adapt his prototype for sellable assembly. As well as getting his fixture into production, he'll receive a \$1500 scholarship courtesy of Farrey's. Not bad!

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# Future Fútbol

Even if David Beckham never sets foot in Miami again,  
soccer is here to stay

By Erik Bojnansky  
Photos by Silvia Ros



The clouds above Little Haiti Soccer Park darkened and swirled as dozens of teenagers raced up and down a grassy field, chasing a ball. Known as the Little Haiti Fútbol Club, the team attracted a crowd of around 500 people when they defeated Coconut Grove FC by a score of 1 to 0 in late May. A week or so later, former Manchester United player and aspiring Major League Soccer team owner David Beckham paid a surprise visit to the park, with media in tow, where Little Haiti FC players ran drills.

But on this day, July 17, most people who sat in the stands weren't here to watch Little Haiti FC practice. They were there to watch adult dignitaries play.

A few blocks away, the Caribbean Market was celebrating its reopening after 16 years of being shuttered. Besides Miami Mayor Tomás Regalado, city Commissioner Keon Hardemon, and a host of other South Florida politicians, VIP guests included Haitian Prime Minister Laurent Lamothe and various other delegates from Haiti, who happened to be in town for a Haitian diaspora conference in North Miami.

After the Little Haiti FC would finish their practice session, two adult teams were scheduled to take the field: one made up of Haitians residing in South Florida, the other composed of politicians from Haiti. Haitian President Michel "Sweet Micky" Martelly would be among the players.

That was the plan anyway. Instead torrents of water began falling from the sky. In spite of the downpour, Little Haiti FC kept right on playing. Then the first thunder clap boomed and the team was



**For years, Little Haiti Soccer Park was home to American football, not soccer.**

ordered inside. Seconds later, most of the wet teenagers were sheltering in the park's covered grandstand with VIPs, television reporters, friends of the adult players, and members of the sizable Kriz Rara band.

Most people were standing by now as they struggled to find a dry spot. As the wind grew, it sent more rain under the stadium roof and onto the shifting band of humans.

Stuck in the monsoon with nothing else to do, Kriz Rara decided to play. The rhythmic sounds they created with their trumpets, drums, and maracas entertained the soaked crowd and seemed to placate the weather gods. The storm subsided. A giant rainbow hovered overhead. Despite the field's soaked condition, the two adult teams took the

field, with Martelly conspicuously absent. It was now dusk. All that was needed for the game to commence was illumination from the towering field lights.

But the lights didn't turn on. Lara DeSouza, deputy parks director for the City of Miami, later told the *BT* that a lightning strike had shorted out the lighting system. Much of the damage has since been repaired. But on that night, no one knew what was going on. The adult players stayed on the field for 20 more minutes before dejectedly walking to the park's community center.

Little Haiti Soccer Park, also known as Emmanuel "Manno" Sanon Park, has been in the news multiple times in past four months. Completed in 2008, the park cost the city and Miami-Dade County

\$36.9 million to build. Since its opening, there have been occasional traveling soccer matches and intermittent pick-up soccer games. But for close to four years, the park's only consistent customer was the Little Haiti Optimist Club, which used the 15-acre park for American football games and practice sessions.

That changed this past April, when Edison High School coach Gomez Daleau, Ransom Everglades coach Dave Villano, Miami mayoral aide Pat Santangelo, and other local soccer coaches like Samuel Prumier, as well as community leaders teamed up and formed Little Haiti FC.

Most competitive travel youth soccer teams are costly enterprises that cater to families able to spend as much as \$5000



per year on fees and uniforms. Little Haiti FC is different, Villano says.

With the help from private donations and foundations, including the University of Miami's School of Education and Center for Ethics and Public Service, Little Haiti FC has become the only travel youth soccer team in Florida that serves kids from poor, inner-city families. Most of its roughly 40 members, ranging in age from 14 to 17, live in Little Haiti, although a few players commute by bus from North Miami and Miami Gardens. All come from working-class families who recently immigrated to the United States from Haiti, Honduras, Guatemala, and the Caribbean.

Since that game in May, however, the Little Haiti FC hasn't played another

match on its home turf. One reason: the City of Miami charged the club \$349 to use the facilities. That's pretty costly for a club dependent on donations.

"If you were to say, 'Where am I going to see a youth soccer match in the City of Miami?' This is it," says Villano who, besides helping out Little Haiti FC, also coaches the Coconut Grove FC. "And you know how many games they've had here? One."

Receiving far more media attention than the soccer park or Little Haiti FC is another *fútbol* endeavor: David Beckham's campaign to build yet another soccer facility, a very big and very expensive one. Beckham and his partners — *American Idol* creator Simon Fuller and telecommunications tycoon (and

former Bolivian Fútbol Federation marketing manager) Marcelo Claure — have had some highly publicized setbacks in their efforts to secure a waterfront site for Miami Beckham United's stadium.

The momentum seemingly has dissipated, with Beckham heading back to his home in Los Angeles, Claure becoming CEO of Sprint in Kansas, and Fuller taking up new entertainment projects. But the effort to build a Miami soccer stadium isn't over, assures Tadd Schwartz, president of Schwartz Media Strategies and spokesman for MBU, although the aspiring franchise is now looking beyond waterfront, publicly owned land in downtown Miami.

"They're looking at a number of sites," Schwartz says. "What's more important to

them is what's acceptable to the fans. Nothing has really changed since they started."

The vicinity of downtown Miami, where land is becoming increasingly scarce and expensive, remains MBU's preferred area. "They would like to focus on the urban core and they're continuing to do exactly that. They consider Miami to be a growing urban city," Schwartz says, adding, "Ten years ago, Miami didn't have a downtown. Today we have one of the most prominent downtowns in South Florida, if not the world. All of that is conducive to international soccer."

Despite past statements from Major League Soccer's commissioner that a stadium in downtown Miami was the only acceptable home for a Miami MLS team, Schwartz says Miami Beckham United is willing to look at other sites throughout Miami-Dade County. "They're considering all options," Schwartz assures. "A number of parties have approached them."

If Miami Beckham United is successful in its quest, it'll become the second MLS team representing Miami in the FIFA-affiliated league's 21-year history. The previous team was the Miami Fusion, which was based not in Miami, but in Fort Lauderdale's Lockhart Stadium. Founded in 1998, it lost millions of dollars before MLS, also hemorrhaging cash, shut down the team in 2001, along with the Tampa Bay Mutiny.

"Miami Fusion's ownership was so bad, they did everything wrong," says Tom

Continued on page 28

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**Edison High School coach Gomez Leleau started the ball rolling for a Little Haiti Fútbol Club.**

## Future Fútbol

Continued from page 27

Mulroy, president of the Fort Lauderdale Strikers, a North American League soccer team now playing at Lockhart Stadium. "It was a big black eye for South Florida." (A North American League team is similar to a AAA team in professional baseball, Mulroy explains.)

Undaunted by the Miami Fusion's failure, Claire, founder of the Miami-based cell-phone distribution company Brightstar, attempted to bring Barcelona FC to the Magic City in 2009. That deal fell apart, but Claire soon became acquainted with Beckham. When Beckham retired, Claire flew the soccer superstar to Miami for the first time.

"Marcelo Claire has said that his passion is his family, his work, and soccer,"

notes Schwartz. "He would love to see a soccer team here."

Miami-Dade County and the City of Miami have a notorious history for generously subsidizing professional sports teams, but subsidies are not part of MBU's game plan, Schwartz insists. If they decide to build a stadium on publicly owned land "they will pay fair market value in terms of the lease." As for construction of the stadium: "They will fund it 100 percent."

So without subsidies, can MBU survive in a downtown location? Or should the stadium be located in an area where it just might be better appreciated, such as Sweetwater, Kendall, Doral, or perhaps Broward?

And what about travel youth soccer clubs like Little Haiti FC? Could they be

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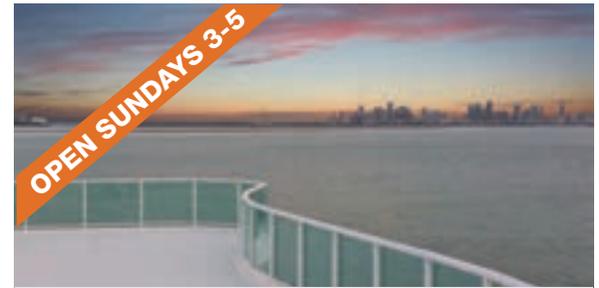


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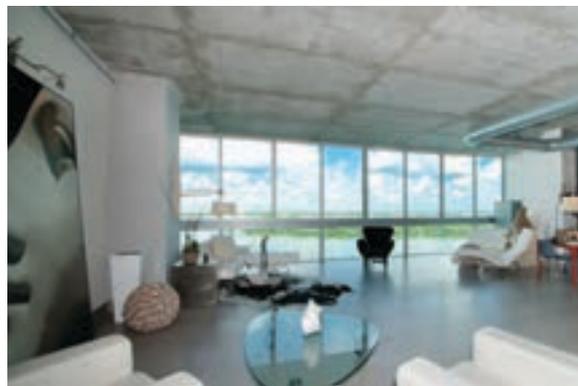
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## Future Fútbol

Continued from page 28

the key to a professional soccer team's success in South Florida?

**B**usiness has been good to Teofilo "Coco" Cubillas. Eight years ago, Cubillas opened Brickell Soccer Rooftop on top of a parking garage at 444 Brickell Ave., where a couple of tennis courts once existed. "It was sort of dead space," he remembers. "We thought, 'Why not take advantage of the space? The view is nice. The location is key. It's something different.'"

Soccer wasn't so popular when he first opened up, Cubillas says. His closest competition back then was Midtown Soccer in Wynwood, which opened up roughly at the same time Brickell Soccer Rooftop did. Today, there are at least five private soccer rental facilities operating in the downtown and Wynwood areas. "It has picked up," Cubillas says. "We get a lot of college students from UM. On weekends kids want to do their birthday parties here." His most loyal customers, however, are the chefs,



Dave Villano, Samuel Prumier, and Pat Santangelo at Little Haiti Soccer Park.

waiters, bartenders, and other members of downtown-Brickell's hospitality industry. To accommodate their hours, Brickell Soccer stays open on weekdays

until 2:00 a.m. "We have been really fortunate," he beams.

Born in Peru, Cubillas grew up in South Florida. His father used to play for

the first incarnation of the Fort Lauderdale Strikers in the 1970s. He also used to work for the Miami Fusion. But when it comes to youth soccer, Broward still has a considerable edge over Miami-Dade. Says Cubillas: "I would say they [Broward] have more organized kids programs, more academies, more clubs."

Lou Confessore, founder of the Dade Youth Soccer Association and head of the Coral Estates Soccer Club, says professional soccer teams in the U.S. are dependent on young soccer fans as a support base. Much of that base comes from youth soccer clubs or school soccer teams. "Where Beckham grew up and all of these other European big shots grew up, the professional teams support youth soccer," Confessore says. "In the United States it's upside down. Here, teams like the Fort Lauderdale Strikers depend on the young soccer players to come to the stands."

As for soccer in public parks, or soccer programs, the City of Miami is far behind, soccer advocates tell the *BT*. Of Miami's 127 parks, 20 have baseball fields and eight have football fields. Only seven city parks have soccer fields, including Biscayne Park (next to

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Temple Israel in Wynwood) and Legion Park (in the Upper Eastside). Of those parks with soccer fields, only Little Haiti Soccer Park has stadium-style seating.

In contrast, Miami-Dade County has 25 parks with soccer fields, mainly in the western part of the county. The 515-acre Amelia Earhart Park, located north of Hialeah, can host up to five soccer games at once, Confessore says. Kendall Soccer Park's five fields are covered with artificial turf, allowing for continuous play without worry of the usual wear and tear on natural grass fields such as Little Haiti Soccer Park.

"The county gets it," Dave Villano says. "Other municipalities get it, especially the affluent ones. Pinecrest gets it. Key Biscayne gets it. Miami Shores gets it. The City of Miami doesn't get it."



**Teofilo Cubillas of Brickell Soccer Rooftop says his most loyal customers are members of Brickell's hospitality industry.**

Miami Shores has about 200 kids in its soccer program, says Maurice Johnson, the village's athletics assistant supervisor. For the past eight years, David Ocampo has been running the village's youth travel soccer operation, the Shores Soccer Club.

"A lot of clubs [in South Florida], they were telling me that I was wasting my time in Miami Shores, that there was no demand for it over there," remembers Ocampo who, like most Florida Youth Soccer Association-affiliated coaches, operates as a private contractor. "And it was true. It was hard for the first five years." By 2010, enrollment started picking up. From there, more and more kids flooded the Shores Soccer Club every year. Ocampo attributes the growth to an influx of affluent families, many from Latin America, moving to Miami Shores.

Officials from other municipalities along the Biscayne Corridor tell the *BT* they've also seen interest in soccer increase from juveniles and adults. "I would say that North Miami is definitely a soccer city," says Patrick Corker, North Miami's parks director.

Home to a significant Haitian population, North Miami is still without a traveling soccer team. The city, however, has been steadily expanding its soccer facilities and programs. Back in 2007, it converted Ben Franklin Park's softball fields into soccer fields. Soccer fields have also been added to Claude Pepper and Cagni parks.

North Miami Athletic Stadium, near Florida International University's Biscayne Bay Campus and host of the well-attended adult Haiti Cup games, has artificial turf. The city also has youth in-house soccer programs that sometimes play against teams from neighboring cities, says Pam Solomon, North Miami's spokeswoman.

(North Miami even had its own soccer scandal. Last year former North

*Continued on page 32*

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The Miami skyline as seen from Brickell Soccer Rooftop.

### Future Fútbol

Continued from page 31

Miami Mayor Andre Pierre paid a \$7000 settlement to the Miami-Dade Commission on Ethics for reserving North Miami Athletic Stadium for his private clubs at least 78 times without paying any fees while he was in office.)

Paulette Murphy, parks director for North Miami Beach, says demand for soccer in her city has tripled in the past eight years. Fulford Park and Allen Park are often filled with people playing soccer, she observes. For juveniles between the ages of 5 and 18, Patricia A. Mishcon Athletic Field is home to the Soccer Paradise Fútbol Club. "We're constantly bombarded with people wanting to play pick-up soccer games, to form leagues, who want to play soccer in the evening or on the weekends," she says.

Aventura city manager Eric Soroka did not return an e-mail from *Biscayne Times* inquiring about soccer programs and facilities in the City of Excellence. According to the city's website, Aventura's parks department offers soccer programs for kids between the ages of 5 and 14 at Founders Park and Waterways Park for residents.

There aren't any juvenile travel soccer clubs operating within Aventura's boundaries. But that doesn't mean the demand isn't there. Gerardo Pandolfi, head coach of the Aventura Soccer Academy, says he shares the fields of Ives Estates Park in unincorporated Miami-Dade just west of Aventura with two other soccer clubs. While some of their players come from various unincorporated neighborhoods and south Broward, most of the kids come from Aventura, another affluent community with a growing South American population. In his own club of 40 kids, Pandolfi estimates that 90 percent come from Aventura.

With soccer's popularity growing by leaps and bounds in northeast Miami-Dade, might Miami Beckham United want to consider building their stadium in that area? For example, there is Biscayne Landing in North Miami, a wide expanse of city-owned land east of Biscayne Boulevard scheduled for private development. "We have 182 acres of undeveloped land we can show!" blurts North Miami spokeswoman Pam Solomon at the mere mention of an MLS

Continued on page 34

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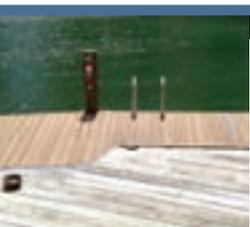


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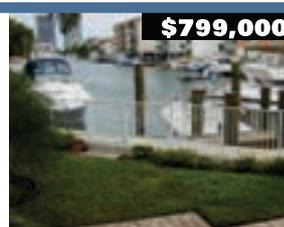
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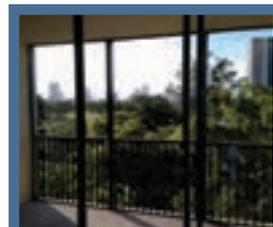
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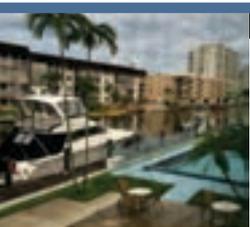
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Miami Shores has about 200 kids in its soccer program, including these girls.

### Future Fútbol

Continued from page 32

stadium. “There is development opportunity in the north end of the county and I think the diversity of our community would definitely support soccer.”

Confessore of the Coral Estates Soccer Club, who has been involved with soccer in Miami-Dade County since the 1960s, says if he were MBU, he’d make an offer to FIU to share the college football stadium at its main campus in Sweetwater. Besides being near the Florida Turnpike and other major roadways, Panthers Stadium is huge. “It has seats for 17,000 people and room for more,” he says.

But Confessore suspects that MBU’s investors and Major League Soccer are blinded by the hype surrounding downtown Miami’s success. “They want the glitz, the glamour, the nightlife,” he says. “That’s the only reason they want to put it in downtown. If they could, they’d put it over on South Beach.”

In the late 1990s, Miami City Commissioner Arthur Teele became obsessed with an idea. He was going to get the city to seize 60 acres of factories, warehouses, repair shops, houses, apartments, and trailers in Little Haiti and build a grand soccer park worthy of use by a professional soccer team. His effort was supported by Haitian-American activists all over South Florida.

It was also opposed by area business owners who didn’t want to see their

livelihoods demolished. That opposition, as well as rising cost estimates, shrank the park to 45 acres. Then to its current size of 15 acres. Teele himself never got to see the park’s completion. Facing multiple corruption charges, he shot himself in the lobby of the Miami Herald building in 2005.

Although its creation was somewhat controversial, locals appreciated the park as soon as it opened. Today, between 75 and 100 people visit the park daily, DeSouza says, particularly for walking and use of the exercise path.

“We never had something this extravagant,” says Rich Luce, owner of a Little Haiti tattoo parlor called 1801 Inc. and a volunteer American football coach for the Little Haiti Optimist Club. “When it was built, everyone drew to it immediately. It was like, ‘Wow, we finally got something.’ That was the thing for us.”

But for Gomez Laleau, the soccer coach at nearby Edison High, the existence of Little Haiti Soccer Park was bittersweet. “For a long time,” he says, “the only sport that was allowed to play here was American football.”

Laleau finally decided to do something about it. He contacted Villano for advice on how to start a soccer club in Little Haiti. Then he contacted Pat Santangelo, an aide to Miami Mayor Tomás Regalado, for guidance on how to form a club at the park. Soon Santangelo and Villano both became part of the

Continued on page 36

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Above: Marilyn. Andy Warhol. 1967. MDC Permanent Art Collection.



**David Ocampo runs the Shores youth travel operation: “It was hard for the first five years.”**

## Future Fútbol

Continued from page 34

effort. Even Confessore volunteered his services, mainly on the bureaucratic end. (Owing to a 15-mile distance requirement between clubs enacted by Florida Youth Soccer Association, Little Haiti FC is a satellite club of Coral Estates Soccer Club.) Villano stresses that Regalado has been supportive of Little Haiti FC as well.

The Little Haiti FC doesn't just offer soccer training. Thanks to grants from UM, the club also provides tutors, college counselors, legal immigration counseling, and healthcare services.

Laleau notes that a student playing in travel soccer is more likely to obtain a college soccer scholarship than someone just playing high school soccer. “Now, the first question they ask you is for your GPA, and did you pass FCAT, and what's your SAT score,” he says. “So we take that to heart. We want to make sure that when they play, they do well in school academically.”

Adds Villano: “There is no other club like this anywhere in Florida, or probably the country, which is a club in an urban setting that supports an underserved community free of charge with high-quality training, which has a tutorial component and support services on top of that. If it exists, I don't know about it yet.”

When Beckham paid a visit to Little Haiti Park this past June, a member of the soccer star's entourage indicated that Miami Beckham United wanted to help the Little Haiti FC, too. “Hopefully they will follow through on that,” Villano says.

Even without a boost from Beckham, improvements are coming to Little Haiti Soccer Park. Although it cost close to \$37 million to build, the facility was built without locker rooms. “Currently, we're working with CIP [capital improvement projects] on plans to add locker rooms at the park to allow hosting more soccer tournaments onsite,” DeSouza says. “The project is still in the design phase, so there is no confirmed cost on construction.”

Villano would like Little Haiti Soccer Park to receive top priority for artificial turf: “If the City of Miami wanted to show support for youth soccer in Miami, then bump us up to Number One for artificial turf on the field so we can use it year round, day and night, without wear and tear.”

As things stand now, the Little Haiti FC may lose access to Little Haiti Soccer Park in December for four months as the grass replenishes. During that period, “we don't know what we're going to do,” Villano admits.

On a recent August day, the Little Haiti FC's volunteers have more

Continued on page 38

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The kids at the Little Haiti Fútbol Club have no locker rooms, no water cooler, and no money.

#### Future Fútbol

Continued from page 38

immediate concerns. They need to order more uniforms. They also have to figure out a way to transport Little Haiti FC team members outside the neighborhood for travel games. The parents of most team members work on weekends.

At the end of a recent practice session, Laleau lectures them on the importance of getting good grades in school and how, no matter where an individual player was from, they were all family. One

player raises his hand. After a hard day of drilling and playing ball in the hot sun, he wants to know about water.

“As far as the water cooler, we’re going to get that,” Laleau promises. “I don’t want you guys using the water fountain.”

Until the water cooler comes, however, the water fountain is the only source of liquid the kids have.

“Hopefully we’ll get some assistance to solve this problem,” Laleau tells *BT*. “It’s tough, man. It’s tough. Eventually, we’ll work something out.”

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# Private Interests and Public Parks

A clash of ideas over the future of Morningside Park in Miami's Upper Eastside

By Erik Bojnansky  
BT Senior Writer

At 45-acres, Morningside Park is the second-largest public park in the City of Miami. In addition to access to Biscayne Bay, the park has wide expanses of green space, winding paved paths, seven tennis courts, a basketball court, a swimming pool, a boat ramp, a kayak launch, a playground, a community center, a baseball field, and a primitive soccer field.

As the name implies, Morningside Park is located within the Upper Eastside Miami neighborhood of Morningside. In spite of the traffic barricades that surround the neighborhood of 440 homes, the park draws people living in surrounding neighborhoods, including those west of Biscayne Boulevard.

The park is so popular that a civil war is brewing in Morningside over the future of the space — a conflict

spreading beyond the posh neighborhood's barricades.

On one side are various members of the Morningside Civic Association who want to tap into \$100 million in "park impact fees" the city has collected from developers. They'd like to make improvements at the park.

"Beyond upgrading existing facilities, this is also an excellent time to revisit the overall park design to find solutions for parking, security, increased access to the waterfront, infrastructure improvements, increased shade trees, and open greenspaces," writes Marc Billings, president of the Morningside Civic Association, in a statement to the *BT*. "For this purpose, the MCA has begun working with professional [consultants] to study the park to assure that as a community we have the best park resources for the Upper Eastside, Morningside residents, and the city as a whole."

On the other side are those who generally like the park the way it is and worry



BT photos by Margaret Griffiths

**Morningside resident Tom Domack: "I'm a boater, and I'll be damned if someone is going to take away a public ramp, or limit it or hinder it in any way."**

that a small group with an agenda is manipulating the process. Longtime Morningside resident and avid boater Tom Domack is among them. He thinks that some MCA members want to phase out the boat dock for motorized boating use.

As a result, Domack is forming his own organization to preserve the rights of boat owners at Morningside Park. "I've handed out over 500 flyers to boaters, fisherman, and marine

business owners," he says.

Basketball court regulars, many of whom are black and live outside of white-majority Morningside, say they're also ready to mobilize to protect the court they've been using for years. "I heard the tennis people complain because we make too much noise," says 40-year-old Patrick Estiuen, who has played at Morningside Park's court since he was 16

Continued on page 44

# No Piano Bar Blues

Magnum gets a dream buyer

By Charlotte Libov  
Special to the *BT*

September is finally here, and Bill Campbell's Speakeasy Singers should be in final rehearsals for our September 10 gig at Magnum, but word came a few weeks ago that the reprise of our popular Prohibition event would be postponed. The reason was a shocker — Jeffrey Landsman has sold the place.

This news was especially disconcerting, given the fact that so many beloved music venues have vanished. But Landsman's announcement was followed by this piece of good news: the new owner of Magnum is none other than developer whiz Avra Jain, who is remaking Miami's Upper Eastside.

Jain closed on Magnum the very same day she hosted 900 gussied-up guests at the grand opening of her latest

completed project, the Vagabond Motel. Under her direction, the Vagabond has been completely reborn — from wrecking-ball fodder to a gleaming symbol of her plans to transform the Upper Eastside into a neighborhood rich in historical charm, with just a dash of flash to attract the tourist trade.

Magnum fit right in, although unlike the Vagabond, no major overhaul would be required. "Jeffrey has such a loyal following that we're keeping it the way it is, including the name. He trusted us, so we're going to try to maintain the legacy," says Jain, referring to her business partner, Joe Del Vecchio. These words made me, as a Speakeasy Singer and fixture at Bill Campbell's weekly "Legends of Open Mic Night," ecstatic.

Landsman opened Magnum 13 years ago. He not only ran the place; he and

Magnum were, in essence, one. He cultivated customers so personally that when he closed down for his annual six-week vacation, he knew they'd flock back the minute he reopened. This is no small feat in Miami, where diners anywhere else would have vanished in a heartbeat.

"It was getting time for me to move on," says Landsman, who has spent his entire career in the restaurant trade. "I didn't want to be sitting in my bar every day until three or four in the morning, and then waking up around noon, having two hours to myself, and then starting all over again."

He'd considered selling before but had declined until Jain came along. "I'm so happy because the new owners recognize the Magnum for what it is," he says. "They know it's a unique part of the Upper Eastside, which they are very invested in. They'll put their own fingerprint on it, but the piano-bar concept is universal. It's a win-win."

Landsman wanted to make sure his staff, many of whom had been with him since he ran Jeffrey's, his original

restaurant on South Beach, kept their jobs. "My chef has worked for me 15 years," he says. "One of my waiters has been with me 31 years, and all of my bartenders have worked for me at least five years. Everyone will be there opening night. The only difference is that *I'm* not going to be there."

But for many people, that difference is huge. "My guests have been calling me," Landsman explains, "and some of them are saying, 'What am I going to do, where am I going to go?' And I tell them: 'This isn't about you now; it's about me being happy. I worked hard to make you happy — now it's my turn.'"

It's also Jain's turn. In addition to Magnum and the Vagabond, she and her partners own six other properties, including other post-World War II motels: the Royal Motel, Bayside Motor Inn, Stephen's International Motel, and the South Pacific Motel. The motels all fall within Miami's MiMo Biscayne Boulevard Historic District, which runs along the Boulevard between 50th and 77th streets. Magnum is

Continued on page 46

# From Cool to Not in My Backyard

Neighbors react to floating island homes on Maule Lake

By Erik Bojnansky  
BT Senior Writer

Since the *BT* first published its story about a Dutch Docklands plan to build floating island residences in northeast Miami-Dade's Maule Lake ("In the Market for an Ultra Luxurious Floating Island?" July 2014), a number of local media outlets and bloggers have run with the fantastic, some stay fantastical, idea to build the self-sufficient homes that are accessible only by boat.

Nearby residents, mainly from the Eastern Shores neighborhoods of North Miami Beach, have also pounced on the proposal for Amillarah Private Islands.

In letters to the *BT*, they express concern the project will harm the lake's environment, become a hazard during powerful storms, restrict their access to the water, invite noisy visitors, and ruin their views. At least one letter writer was even annoyed with what he perceived was the positive tone of the article.

"Just when I thought every square inch of waterfront property was now under

development by ravenous builders, I was horrified to read the article in *Biscayne Times* revealing plans by a Dutch company to build and install 29 separate floating residential islands on Maule Lake," writes Robert Goldberg (see "Letters," page 12), who lives in the Reef Club Condominium in North Miami Beach's Western Eastern Shores neighborhood. "This proposed floating community (replete with a 24-hour 'amenity island') would be for affluent owners projected to live there only 40 percent of the time. As crazy as the notion sounds, the article in the *BT* attempts to present the plans in a positive light without any critical analysis or even mention of the adverse consequences created by floating communities on bodies of water in South Florida, and particularly Maule Lake."

Eastern Shores homeowner Fortuna Smukler, who publishes a Crime Watch newsletter for her neighborhood, isn't content with writing angry letters. She says she is assembling homeowners to stop the development in its tracks.

"There are people who've been enjoying the lake for many years," she



This aerial photo shows where Amillarah Private Islands' neighbors are located.

says, "and [Amillarah] will take it away." Aside from her environmental concerns (she notes that she has seen dolphins, stingrays, and manatees swimming in Maule Lake), Smukler predicts that the homes won't merely be used as part-time residences by wealthy out-of-towners. "I think those houses are eventually going to become party houses," she says.

Carlos Gimenez, vice president of Balsera Communications (and son of the county mayor), says Dutch Docklands is ready to alleviate the fears of nearby residents, including the worry that Amillarah

would devolve into an aquatic party zone. "The islands are intended to be private sanctuaries for their owners," Gimenez states in an e-mail to the *BT* on behalf of Dutch Docklands. "As such, buyers will expect there to be limited ambient noise generated by each island, and this is what Dutch Docklands will deliver."

As for the impact on the environment, Gimenez asserts that Amillarah will actually be beneficial to Maule Lake's aquatic life. "The concept has been tried

Continued on page 42

# Oasis Amid the Art

A Wynwood park design competition aims to green the neighborhood

By Helen Hill  
BT Contributor

Why would 238 design teams in 23 countries, including Australia, Bahrain, China, India, Iran, Japan, Montenegro, and Mexico, as well as from Europe, South America, and elsewhere enter a competition to transform a small unkempt lot in Miami's emerging Wynwood neighborhood?

Because it's there, may be the logical answer. "This shows that Wynwood is a strong, exciting place to make your mark" says Tony Cho, CEO and president of Metro 1 Properties, who conceived the Wynwood Gateway Park Imagine, Design, and Build Competition to create a small neighborhood park on property he owns.

"We're on track for this to develop into a world-class creative neighborhood," he adds, "like Brooklyn's Williamsburg."

Landscape designer Raymond Jungles, one of the competition's judges, believes the far-flung interest reflects both South Florida's booming real estate market and Miami's high profile in the design world. "Everyone wants to get a piece of the action," he says. "This competition took on a life of its own."

Wynwood's transformation from a gritty industrial zone to buzzing arts district took only a few years (see "Wynwood 2.0," July 2014). Today it is a lively, art-centric neighborhood that boasts converted warehouses, art galleries, and restaurants in mainly concrete and asphalt surroundings.

Continued on page 44



Some of the competition judges at work (from left): Joachim Pérez, James Russell, Terence Riley (seated), Raymond Jungles, Allan Shulman, Tony Cho.

Photos courtesy of Metro 1 Properties

**Maule Lake**

Continued from page 41

and tested in areas that are far more environmentally sensitive, such as the Maldives,” he writes. “The islands would provide manatees shade, especially in the hot summer. Over time, aquatic life would attach to the submerged unshaded portions of the floating islands and would, in essence, create a floating artificial reef that would promote healthy sealife.” (According to Dutch Docklands, Amillarah is the Maldivian word for “private island.”)

Amillarah is far from being a done deal. Dutch Docklands is merely contracted to buy Maule Lake from a trusteeship headed by Raymond Williams, a descendant of E.L. Maule, founder of the Maule Rock Mining Company. Maule Lake itself used to be Maule’s main rock quarry during the first half of the 20th Century.

No one from the City of North Miami Beach has endorsed or rejected Dutch Docklands’ plans, either. The community development department has merely received Dutch Docklands’ application to change the zoning for 39 acres of the 177-acre lake from an “open water and transportation corridor,” where nothing can exist permanently, to “PUD-C,” where a developer can build up to 2911 residential units in towers as tall as 12 stories.

Not that Dutch Docklands is interested in filling the lake in order to build dry-land high-rises, Gimenez says. The company just wants to build its 29 residences and amenity island and permanently anchor them in the southern portion of the lake.

Gimenez doubts Dutch Docklands’ current plans will be heard by NMB’s Planning and Zoning Board any time soon: “In the coming months, the city will be evaluating the project from varying perspectives...along with other authorities with jurisdiction who will play a role in final permitting. There’ll be significant time to fully vet our proposal and respond to questions and concerns.”

Claudia Gallegos, a board member of the Reef Club Condominium Association, says she has a *big* problem with the project. Her association pays the trust that owns Maule Lake \$10,000 a year for permits from the city to rebuild docks damaged by Hurricane Wilma in 2005. This was only accomplished two years ago, as the lake’s current owners didn’t even want to talk to her association. The



BT photo by Margaret Griffis

**Designed by Dutch architect Keon Olthuis, the floating homes use telescopic moorings and are engineered to withstand severe storms.**



BT photo by Margaret Griffis

**Fortuna Smukler (left) fears the floating homes will become party pads, while Claudia Gallegos worries about damage to docks at her Reef Club Condominium complex.**

reason: the trusteeship wanted to fill in the lake for a high-rise development. Gallegos believes that Amillarah could cause direct damage to the Reef Club’s dock investment.

Chuck Asarnow, president of the Eastern Shores Homeowners Association, says he’s willing to keep an open mind. He’s still concerned that Amillarah will attract throngs of “gawkers”

who will invade his neighborhood for a glimpse of the novel manmade islands.

However, after meeting with Dutch Docklands representatives, he can’t help but be intrigued. “I do think the project is interesting and possibly would enhance the NMB image as a city with such a unique project,” Asarnow notes.

Dutch Docklands was co-founded in 2005 by Keon Olthuis, a Dutch architect

who specializes in the design of upscale floating homes in the Netherlands. His future projects include a floating apartment complex in south Holland, and creating floating artificial islands for the United Arab Emirates and the Maldives.

The Maule Lake project is designed to be self-sustaining, Gimenez says. Electricity for the island homes would come from solar power and generators powered by hydrogen. The community’s media (television, radio, and Internet) would be delivered by satellite. A concierge service would deliver people and goods to and from the islands and handle solid-waste removal. Water would come from collected (and purified) rainwater and desalinated water from the brackish lake itself.

Gimenez adds: “As to waste water, the system will actually extract the water from the human waste (minimizing the amount of waste generated), and that waste would then be collected and removed from the site.”

According to Dutch Docklands’ website, Amillarah represents the future of development in South Florida, where, in as little as 50 years, massive flooding is predicted from rising sea levels. Robert Goldberg, however, hates the idea of using Maule Lake as an experiment for

Continued on page 46



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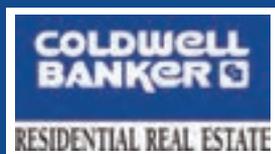
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**Oasis**

Continued from page 41

Cho, who founded his real estate company in 2005 with the philosophy that smart urban development leads to sustainable communities, saw the potential for an oasis in 15,000 square feet. The park site at 2825 NW 2nd Ave. is in the heart of Wynwood's Arts District (which runs from 20th to 29th streets between the FEC tracks and I-95)

"This park will breathe life into an area that has hundreds of attractions, but little open space," says Juan Mullerat, director of PlusUrbia Design, a Miami firm that has created planning and zoning recommendations for Wynwood, and co-chair of the AIA-Miami Urban Design Committee.

The site, tucked between the three buildings of Cho's Wynwood Gateway



**Future park site: 15,000 square feet at 2825 NW 2nd Ave., Wynwood.**

Complex (adaptively reused warehouses; retail stores, a café, and planned multi-family), has been used only periodically for event parking. "There's adequate parking for the complex" says Cho, who notes that the city is introducing paid on-street parking for Wynwood in

November. "The last thing we need here is a surface parking lot," he says.

Cho envisages the Gateway park as a town square. "Parks help build neighborhoods" he says. "This should be a cool, cutting-edge place for people to come for music, activities, and special events for the whole family."

Though not involved in the competition, PlusUrbia's Mullerat speaks as neighborhood consultant. "The Wynwood Arts District is the epicenter of accidental, guerrilla art," he says, "and the design of Wynwood Gateway Park should capture that theme in a gathering space that celebrates art."

The park design competition is a partnership between Metro 1; Dawn-Town Miami (a nonprofit organization dedicated to promoting architecture in Miami through an annual competition (see "Countdown to DawnTown," February 2014); and the Miami Chapter of the American Institute of Architects (AIA Miami).

The competition was launched earlier this year and invited a range of professionals, practicing in all design fields, to submit portfolios that would qualify

Continued on page 48

**Morningside Park**

Continued from page 40

and now commutes from Miami Gardens.

Billings insists that changes within the park are years away and will be up to the City of Miami, which owns and operates the park. All the MCA board wants, he says, is to get Morningside residents talking about how to improve the park.

Elvis Cruz, a Morningside activist and a dissenting member of the MCA's parks committee, points out that committee members have already listed their goals in an outline. Those goals include replacing the parking lot by the boat ramp with grass, getting rid of the basketball court and moving it to a different park, expanding the tennis facilities, demolishing the pool and replacing it with a new facility, reducing the number of looping roads in the park, and creating a new soccer field.

Billings says the outline simply listed ideas put forth by a number of MCA members. They are, he says, individual points of view.

But Domack, Cruz, and other critics of major alterations maintain that the pro-renovation side is being sneaky. Following a lively meeting at Morningside Park's community center on August 18, which included the city's new parks director, Stan Motley, a public meeting notice for the MCA's parks committee for the next day was withdrawn. Yet Billings soon learned



**Marc Billings says the park needs much more than maintenance: the pool facility is disintegrating, the tennis surface is cracked, the kayak launch is failing, and more.**

that the August 19 meeting was held anyway. Among those in attendance at the meeting: Stan Motley.

Bradley Colmer, chair of the MCA's parks committee, says the Tuesday meeting wasn't intended to be public and was just an educational session on processes with the city's parks director. Both he and Billings insist they don't want to operate in secret. In fact, they hope to host a public charrette on possible improvements for Morningside Park in the near future.

Cruz doesn't think Morningside Park needs a massive overhaul, just maintenance. Unfortunately, the city has more money dedicated to capital

improvements than it does for services.

"The 'neglect, demolish, and rebuild' syndrome is enabled because the money that should be available soon is coming from impact fees," Cruz states in an e-mail. "That money can be used to buy land for new parks or for new construction (capital improvements), but it can't be used for maintenance or staffing."

Billings, though, says Morningside Park needs much more than maintenance. The pool facility is disintegrating, the surface of the tennis courts is cracked, the playground is constantly hit by speeding baseballs from the neighboring ball field, and the kayak/paddleboard launch is failing.

"While Mr. Cruz has excellent points as it relates to lack of maintenance of the park, according to park officials, the key facilities of the park — such as pool, tennis courts, and boat ramp — are beyond the point where simple maintenance will restore the facilities to full utilization," says Billings. "We must look to capital improvement financial resources, such as the impact fees, to create upgrades that can be classified as new construction."

Colmer says he'd like to see the parking lot by the boat ramp made smaller and replaced with grass. It tends to flood there, he notes, and besides, there aren't a lot of people who launch their vessels from Morningside Park's boat ramp. The park's bayfront is mainly used by kayakers and paddleboarders.

Domack counters that most motorized boat operators think the city has *already* closed Morningside Park's boat ramp. The ramp is limited to a few hours of use on the weekend. He also recently discovered that the city had closed the boat ramp for the summer without any public notice.

"My interest is simple," he says. "I'm a boater, and I'll be damned if someone is going to take away a public ramp, public access, or limit it or hinder it in any way. This treads on boaters' rights to federal and state waters, and a boating public that's way bigger than a civic association in Morningside."

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

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**Magnum**

Continued from page 40

just two blocks north on NE 79th Street.

Jain first came to Magnum when a friend brought her there for dinner, before she learned through another friend that the restaurant was for sale. “Magnum is fun,” she says. “You walk in and you think, ‘Where am I?’ You could be in New York; you could be in Paris. It’s unique for Miami. We loved it. Before you knew it, we were both singing out loud. That’s the beauty of Magnum. It’s a happy place and you can *feel* it.”

Jain also relishes the fact that when Tobacco Road, Miami’s oldest bar, relocates to make way for yet another Brickell high-rise development, Magnum will gain the distinction of being the oldest bar in the city. “I love tradition,” Jain adds, “and the fact that Miami does have that is what I want to help preserve. There *is* a history here. Magnum may not be as old as some places in New York City, but we have to preserve what we have and take pride in it.”

As for Magnum, Jain says, there’ll be minor changes in terms of improved landscaping, lighting, and such: “Possibly the barbed wire will come down to improve the curb appeal, but we’re not going to change



Photos by Henry Perez

**Jeffrey Landsman: “My guests have been calling me, and I tell them: ‘I worked hard to make you happy — now it’s my turn.’”**

the vibe that people have to know where it is. That’s part of the whole New York City thing. It’s kind of an insider place, and we’re going to keep that whole vibe.”



**August 18: Avra Jain and Miami Mayor Tomás Regalado at the opening of her Vagabond Motel.**

So while the infamous “Magnum Lake,” which forms in the parking lot every time it rains, is marked for elimination, other favorite features will remain, including the Shack, Magnum’s minimalist outdoor bar, which offers bargain-priced margaritas.

Jain is also eagerly soliciting suggestions. “The whole staff is game,” she says. “Everybody has a great attitude, both the staff and the patrons. Jeffrey created a lot of loyalty, and so we’re going to disrupt things as little as possible.”

The question she is most asked is when Magnum will reopen. “It takes

several weeks to transfer licenses,” Jain notes, “so we’re looking at possibly a mid- or late-October opening.”

She is also looking forward to more events at Magnum to keep the place as “lively as possible,” including taking up a staff suggestion for a Halloween Party and more Speakeasy nights (yay!).

As for Landsman, what will he do now? “I’m asked that question a lot,” he replies. “First, selling the Magnum will enable me to retire with dignity.” (Neither he nor Jain will reveal the business’s sale price.) “It’s not *what* I’m going to do that is making me giddy and excited, but what I *won’t* be doing. What I won’t miss is the grind.”

Landsman, who has been spotted walking his dogs and is checking out fitness clubs now that he finally has the time to exercise, adds this: “What I will miss is the familiarity of being there and enjoying the Magnum almost as much as my customers do. As a young man, I always loved piano bars, and so I’m happy to have owned Miami’s only real, true piano bar.”

Once the new ownership is established, might we see him again at Magnum? “Absolutely!” he exclaims. “Where else am I going to go?”

*Feedback: letters@biscaynetimes.com*



**The floating community’s islands are planned to be no closer than 500 feet from the lake’s shoreline.**

**Maule Lake**

Continued from page 42

future development. “Maule Lake is a precious body of water — surrounded by nice homes and condominiums, and used by boaters, fishermen, kayakers, and standup paddleboarders,” he writes in his letter to *Biscayne Times*.

Ira Baraz, treasurer of the Leeward Point Townhomes Association in Western Eastern Shores, says the impact would be huge when a hurricane or a tornado hits the lake and sends Amillarah’s islands and vessels careening toward the privately owned seawalls and docks that surround Maule Lake.

Gimenez claims that Amillarah’s homes are designed for “extreme



**This rendering shows one of the floating homes architect Olthuis has designed for the Maldives.**

weather events” and are “actually safer than most homes built on dry land in Miami today.”

“The islands themselves [will be] tied down to the lake bottom with highly sophisticated and weather-resistant telescopic moorings that actually allow the island to float at sea level, whether it is a normal day or a 150-year storm event

causing severe storm surge,” Gimenez continues. “We don’t see any scenario where the islands would threaten the perimeter of the lake.”

Baraz also predicts that the extra boat traffic from the islands will increase wave action on the lake, speeding up the erosion of seawalls and rocking any docked vessels.

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## Community News: BISCAYNE CORRIDOR

### Oasis

Continued from page 44

them to design and build an urban park on the Wynwood site.

The 11 finalists announced in June include an independent team from Miami consisting of artist Jim Drain, landscape architect Roberto Rovira, and architect Nick Gelpi. Other finalists came from New York City, Brooklyn, Berkeley, Madrid, London, Paris, and Ankara, Turkey. The winning entries will receive prizes of \$10,000, \$5000 and \$2500, and the winning design will be built and implemented as part of phase two of the commercial development of the Wynwood Gateway complex.

Judges for the competition included some of the area's best known architects and designers, including Enrique Norten, founding principal, TEN Arquitectos; Terence Riley, principal, Keenan/Riley and former director of the Miami Art Museum; Raymond Jungles, founding principal of landscape architecture firm Raymond Jungles Inc.; Allan Shulman, principal, Shulman + Associates; James Russell, architecture critic and journalist; Andrew Frey, development manager, Codina Group and founder of DawnTown; and Metro 1's Cho; with Joachim Perez, executive director of DawnTown, as moderator. (Asked why there were no women on the panel, Cho responded that they had reached out to some, but no one was available.)

The judges looked for creativity from an urban viewpoint. "It's a blank slate, so show us what the possibilities are," says Jungles of their instructions, noting that initial entries were not site-specific.

He personally wanted to see landscaping as an integral part of the design,

and not an afterthought. "Shade is critical in the city's summer heat" he says, suggesting that overhead vines would be good. "Instead of busy episodic vegetation, strong, wild, verdant planting would be appropriate." He'd also like to see a water feature in the park, and at least one spectacular tree.

Cho hopes the park will be a public-private partnership, with Metro 1 bearing initial financial obligations and committing the park for at least five years. There has been positive feedback from the City of Miami, which could contribute operating costs in the long term.

Miami ranks low on a list of high-density cities and public park space, according to a 2014 "Report on Parks" by the Trust for Public Land. Only 5.1 percent of Miami's city area is parkland (that's just a quarter of what most other cities allot). It doesn't rate much better on the list of spending for parks and recreation. Miami spends a total of \$73 per capita per year, compared to \$137 in Las Vegas and \$106 in Orlando.

Meanwhile, Cho is requesting reciprocity from the city on three points: He wants to be able to transfer the site's development rights to another developer, reduce the parking requirement on other sites belonging to Metro 1, and have the site rezoned so he can keep the land as a park as long as market forces direct.

"If I'm able to figure on aligning community needs with financial incentives," he summarizes, "then I hope to keep the park forever."

Cho also says he sees it as an example for other developers to follow suit: "Hopefully, this will also inspire the city to create more neighborhood parks."

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

### Maule Lake

Continued from page 46

Currently, Maule Lake is calm. Once Amillarah is built and occupied, however, as many as 60 boats would regularly use the lake for at least part of the year. Baraz points out that, according to Dutch Docklands' plans, each private island will have two docks for boats. "You're going to have a marina in the middle of the lake," he says.

Baraz, a boater for the past 20 years, questions why Neil Farman, developer of Marina Palms Yacht Club & Residences on the western edge of Maule Lake, would support another boating

community so close to his project's marina. "It's going to be horrible for them," he says. "The purpose of a marina is to be in a cul-de-sac and not have a lot of wave action."

Farman, who described Amillarah as "very cool" three months ago, couldn't be reached for comment by press time.

Coolness, Chuck Asarnow warns, is irrelevant. "It's the old story," he says. "As I was told by one our residents: 'I think it's a neat project, but not in my neighborhood.' Lots of homework needs to be done before they drill the first hole in the lake bottom."

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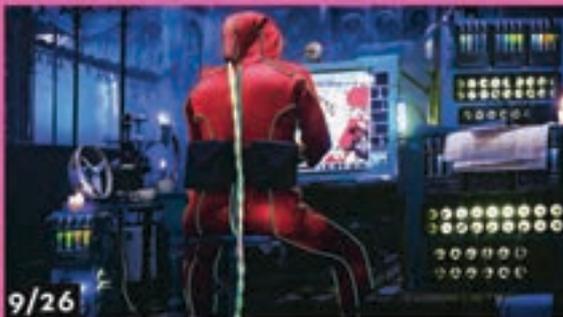
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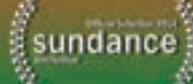


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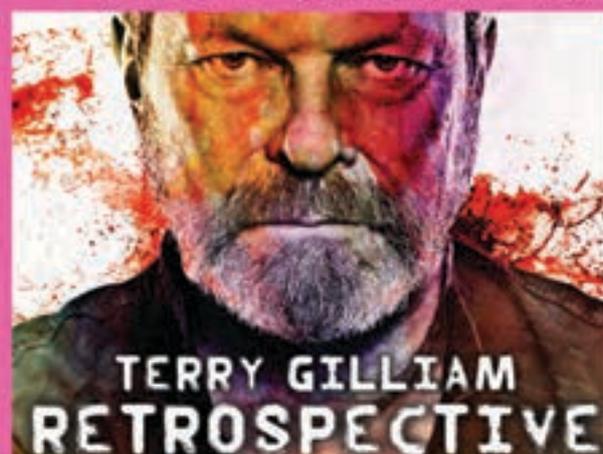
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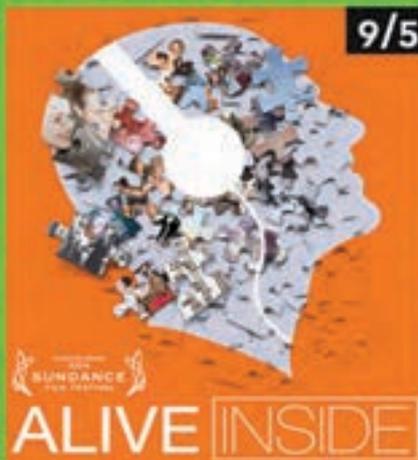


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# A Bit of Ferguson in Aventura

Why hand out missile launchers to traffic cops?

By Jay Beskin  
BT Contributor

The images coming out of Ferguson, Missouri, over the past several weeks have been disturbing to all fair-minded people, regardless of political affiliation. Ferguson is an exurb of St. Louis, where life is always a little raw but now pretty unlivable in the wake of recent tensions.

As is generally the case in these situations, the precipitating events are murky. You can pretty much find any version of the story being advocated vociferously by some person or group — everything from a racist cop shooting an angelic pedestrian in cold blood to a desperate officer barely managing to defend himself against an

aggressive (albeit unarmed) attacker.

The truth probably lies (should truth lie?) somewhere in between and isn't — you should excuse the expression — so black and white. Still, there's one element we should be able to build consensus on, an element that has come up more in the response to the rioters than it did with respect to the original incident.

And this element might be just as ugly here, amid the aesthetic splendor of Aventura, as it is on the gritty urban thoroughfares of greater St. Louis.

Namely: the lines between the police forces and the armed forces are becoming awfully blurred. And it's hard to see how that can bode well for anybody.

There's apparently a background story that has been developing over the

past couple of decades while we weren't paying too much attention. The 1990s brought with them an illusion of a perfected civilization: We had fought a couple of world wars, had a sexual revolution, and eaten a lot of quiche, so we were now ready for a more peaceful existence.

Then along came two angry Denver-area kids who held Columbine High School hostage for several hours, picking

off their victims with sniper shots while the SWAT team cringed behind barriers outside the building. Those two kids changed the psychology of municipal law enforcement across the country.

The gut reaction was to look for more firepower for the good guys. If entire communities could be terrorized by penny-ante malcontents, the country's social structure could break down. We



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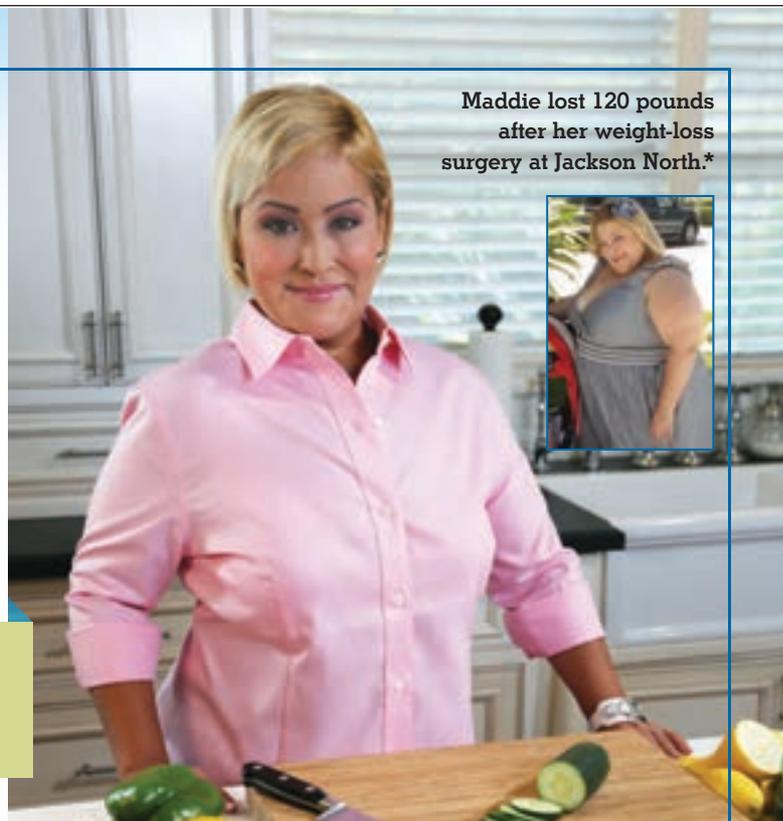
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were on the brink of anarchy! We'd need to arm the police more! If the bad guys have .38 calibers, then the good guys need .39! If they have AK-47s, then we need AK-48s!

Instead of keeping the issue in the public sphere and taking proposals through the legislative process, where we could all have a look and put them through our checks and balances, some bureaucrat decided to solve matters by tweaking a policy in the federal Department of Defense.

A little background: When it comes to buying or manufacturing equipment for our armed forces, there are layers upon layers of oversight and regulation. Too many, in fact. Multiple officials in multiple offices have input over what we buy and make, how we buy and make it, when we buy and make it, and how many times we have to inspect it while we are buying and making it.

In stark contrast, there is all too little alertness to the disposal and disposition of military materiel once the armed services decide they're done with it.

The reigning presumption is that if we're junking it, it must be junk. Of

course, a bit of common sense will tell us that an old gun is still a gun, an old tank is still a tank, and an old grenade may or may not still be a grenade — but you shouldn't pull the pin to find out.

Yet if there is no nuclear matter inside the weapon, the government tends to treat it like a bunch of scrap metal. The stuff sits around for years sometimes, rusting in old warehouses and outdoor storage areas, under the watchless eyes of the sleepest, nearest-retirement laggards the DOD can rustle up.

This obviously creates loads of potential for mischief, as we found out in the Iran-Contra scandal, when a few firebrands midway up the food chain began conducting their own foreign policy with shopworn weapons from our stockpile.

Generally, with no one scrutinizing the process too closely, some of this pile of goodies is sold at auction to private industry or to other countries; some is gifted to allies and foreign aid clients; and some actually does wind up in a junk pile somewhere.

In this type of atmosphere, it took a mere stroke of a pen for a bureaucrat to authorize shipping some of this

weaponry to municipal police forces around the country.

Over these past two decades, this stuff has been delivered to municipalities. It is astonishing to see some of the items, all the way up to armored personnel carriers, which are practically tanks. SWAT teams are being created in small towns everywhere — Aventura included — and look like they're expecting Pearl Harbor rather than domestic violence cases.

Gone are the days when guys in riot gear looked like guys in raincoats and shower caps carrying outsized Ping-Pong rackets as shields. The police facing rioters in Ferguson look like soldiers in the trenches wearing battle helmets and crouching behind bazookas mounted on stands. It is disconcerting ... and then some!

We need to get together — liberals, libertarians, civil libertarians, and ex-hippies who remember fighting the "pigs" in the 1970s. We all respect police now, but it's not helpful to them or to us if we outfit them like they're heading out to the battlefield. We don't need them getting psyched into thinking they're staring into the mouth of the cannon all day, nor do

we need to antagonize our citizenry by making them face a phalanx of infantrymen in their own neighborhoods.

Can the toothpaste be squeezed back into this tube? I think yes. The first thing is to stop this crazy business of the feds handing out missile launchers to traffic cops. A little proportionality and normalcy will be helpful to all concerned.

It is hardly naive to think that we can keep order in this country without investing police work with a bunker mentality and the firepower to go with it. Certainly in the Aventuras and the Hialeahs, we can; if New York City and Chicago need to flex some more muscle, they can do it by parading the sheer numbers of their officers.

So many of these crises can be averted if we would all calm down and refrain from exaggerated reactions to isolated events. Stuff happens. We need to keep our cool and use reasonable force, backed by modified equipment and modulated rhetoric.

On Aventura Beach, we should know the value of an even keel.

*Feedback: letters@biscaynetimes.com*

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# The Street of Many Names

Quick history lessons by the map

By **Mark Sell**

*BT* Contributor

Quiz time!

What do Arch Creek East Boulevard, Natural Bridge Road, Capois-La-Mort Boulevard, Maurice Rosen Boulevard, Roi Henri-Christophe Boulevard, and Victor Curry Boulevard have in common?

Oops, did I forget Opa-locka Boulevard?

Okay, that's a spoiler. Sorry. The answer is: they're all 135th Street, where all roads lead to ... Opa-locka.

This is Miami, or North Miami to be exact — one of those new, fast-changing places with the historical memory of newts. So why not learn your history by reading street signs? The more names, the merrier. This isn't exactly a lifeboat. Plus, it makes driving more fun, as long

as you keep moving.

Besides our churn and nuttiness, this town has all kinds of crazy street names, some of them vanity plates, others tributes to heroes and occasional villains from here and abroad. For today, let's pick 135th Street, which has room for at least seven names and traverses North Miami from Biscayne Bay to the City of Opa-locka.

So who are these guys? If you are not Haitian, you might not know François Capois, a.k.a. Capois-La-Mort — it means "Capois the Death" — and Roi (self-proclaimed king) Henri-Christophe. Both are revered in Haiti as brave independence fighters. We'll get to them.

If you are Haitian (or even if not), Maurice Rosen might stump you.

Rosen was a revered civil rights and civil liberties attorney from North Miami Beach who represented the American Civil Liberties Union before his untimely



*BT* photos by Mark Sell

**Two of the seven names for 135th Street.**

death. In the 1980s and 1990s, he stood up for the homeless, dispossessed, and people on death row. You could argue that the homeless in Miami owe any rights and services they have earned to Rosen's tireless work on their behalf (look up "Pottinger settlement" and you'll see), as much as to the late Knight-Ridder chairman Alvah Chapman, who knocked heads together to create the Homeless Assistance Center.

You may know about Victor Curry (Bishop Victor Curry, if you please), who pastors a great flock from his New Birth Baptist Church megachurch near NW 23rd Avenue and 135th Street, who was a high-profile president of the Miami NAACP, who has championed the underprivileged from a precocious age, and whose biography on his church's website is not exactly a model of humility. (Google your way to a fun read.)

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You could say that Capois, Henri-Christophe, Rosen, and Curry, in their disparate ways, have something in common. All were, or are, advocates for the powerless, although Henri-Christophe's story, as we shall see, is mixed.

This column was prompted by the flap over removing the name Arthur Godfrey Road from 41st Street in Miami Beach because (a) these days nobody knows who Godfrey was, and (b) he might have been anti-Semitic.

As for (a), Godfrey is remembered mostly by those of us who watch *Sixty Minutes* and actually pay attention to the commercials, but trust me, "The Old Red-head" was everywhere on TV and radio in the 1950s, with his folksy patter, and boy, could he move product, including Miami Beach, from where he broadcast.

As for (b), I think the anti-Semitism charge is a bum rap — Godfrey's boss, CBS president Bill Paley, and main announcer, Tony Marvin, were Jewish — but even such an unsubstantiated rumor packs power on a street walked by Orthodox Jews, where I've met Holocaust survivors with ID numbers tattooed on their forearms.

The anti-Semitism rap was prompted by his 1953 purchase of a share of the old Kenilworth Hotel, from which Godfrey occasionally broadcast his daily radio show, while talking up Miami Beach. The Kenilworth had excluded Jews and was slow to remove its anti-Semitic policies, common when Miami was still a Southern backwater and open city for the Mob, hosting Northerners for sun and fun until the Castro-inspired great migrations after 1960 changed things radically. Godfrey, at least publicly, was a civil rights advocate and took a "screw you" attitude toward pressure from nervous network execs and Southern affiliates about nonwhite or mixed-race acts on his shows.

Pardon the digression — and back to 135th Street. François Capois and Henri-Christophe were both ex-slaves and leaders in the 1791-1794 Haitian slave revolt and revolution that led to independence from France in 1804, after an orgy of fire and blood. France, you'll recall, was having a bit of trouble at the time — Robespierre, Napoleon, and all that. The French kept trying to re-establish slavery, but the ex-slaves' ferocity and an epidemic of yellow fever across the island

ultimately turned that into a lost cause.

Capois was inspired to join the military after a 1793 visit from independence leader Toussaint L'Ouverture, and rose through the ranks quickly. He prevailed over the French against often near-hopeless odds, but his greatest distinction was his victory in the pivotal Battle of Vertières in November 1803. From the Fort of Vertières, the French repeatedly drove back attacks from the Capois's men, but Capois kept charging again and again. His horse was shot out from under him by cannon, and a bullet knocked off his plumed hat. Enraged, he drew his sword and led his men by foot, shouting, "Forward! Forward!"

The French general Vicomte de Rochambeau and his men were so impressed with his bravery that they shouted, "Bravo! Bravo!" and called a brief cease-fire to congratulate him in person. The fighting resumed, a down-pour drenched the battlefield, and the French withdrew, awarding Capois with a new horse the next day.

Henri-Christophe's legacy is more mixed. He also distinguished himself as a soldier in the first uprising and ultimately was promoted to general, where he

invaded Dominican towns, slit prisoners' throats, burned villages, and carted off their inhabitants like animals. After a power struggle with Alexandre Pétion (for which a portion of W. Dixie Highway north of 147th Street is named) in the southern part of Haiti, Henri-Christophe declared himself president and generalissimo of the armies of land and sea of the State of Haiti and, ultimately, in 1811, declared himself king (hence the "Roi") and designated his son as heir apparent.

To help his land prosper, he established a forced-labor system — slavery, anyone? — to bolster the sugar economy in lieu of taxes. In the south, Pétion established subsistence farming. Henri-Christophe was a despot, surely, but his portion of the island grew more prosperous than the southern part, even if the spoils went to the rich.

In 2012 the University of Haiti established a Roi Henri-Christophe campus — funded, ironically, by the Dominican Republic.

So check out those street signs, and you might learn something. Move at the green light. And put down that phone.

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



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**Tuesday, September 9, 2014 | 6 pm**  
 North Miami City Hall, 2<sup>nd</sup> Floor Atrium  
 776 NE 125 Street  
 Unveiling of the 2014 Official Hispanic Heritage Poster, Patrimonio, Original artwork by Cuban artist, Sergio Payares

**OPENING RECEPTION OF**  
**THIRD SPACE: INVENTING THE POSSIBLE**  
**Thursday, September 25, 2014 | 7 - 9 pm**  
 Museum of Contemporary Art  
 770 NE 125 Street  
 Exhibit on view through November 2, 2014.

**UNA NOCHE DE CINE Y LITERATURA**  
**Wednesday, October 1, 2014 | 7 pm**  
 Museum of Contemporary Art  
 770 NE 125 Street  
*Ana Mendieta: Fuego de Tierra*  
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 A portrait of the life and work of Cuban-born American artist Ana Mendieta, who used her body, raw materials, and Afro-Cuban religion to express her political and poetic vision.

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**ART TALK**  
**Saturday, September 27, 2014 | 2 pm**  
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# Start of School, End of Innocence

Miami Country Day School loses a beloved teacher and coach

By Jen Karetnick  
BT Contributor

Going back to school after a couple of months off is never easy. Not for the students, and not for the teachers.

Parents may celebrate (let's be honest, it's much simpler when your kids have a schedule that allows you to work uninterrupted), but for those of us in education, it's always a rough few weeks in late August and early September. You have to remember what's appropriate to wear and say, what's considerate to do, and how we're all supposed to act after months of freedom from self-consciousness — not to mention math, science, language arts,

and a whole bunch of other stuff.

But this year, for students, teachers, and even parents in Miami Shores, it's been particularly hard. In July one of Miami Country Day School's teachers, Nicholas Potts, was murdered in Colorado. A popular upper school math teacher, Potts was also the middle school boys' soccer coach. I knew him through my son, who played soccer for him, and who was away at camp when the news of his sudden and needless death went viral on the Internet.

A free-spirited *futbol* player who graduated from Barry University and lived in North Miami, Potts had just returned from Brazil and the World Cup and was traveling across the country.



Courtesy of Grand Junction Police Department

## Police in Grand Junction, Colorado, investigating the murder of Nicholas Potts.

According to a variety of reports, he stopped in Grand Junction to visit a friend, Lee McDonald, and went out for drinks with McDonald and his girlfriend.

Returning to the house around 4:00 a.m., Potts and McDonald's girlfriend stayed behind in the car to smoke marijuana, a decision that prompted a drunken jealousy and rage so great that McDonald came out of the house armed

with a butcher knife and a steak knife.

While the unnamed girlfriend barricaded herself in the house, McDonald chased Potts through the suburban neighborhood of Orchard Mesa. Despite the fact that Potts was able to bang on the doors of houses and awaken several witnesses, none came out to assist him, and McDonald stabbed Potts repeatedly with both knives.

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A bloody McDonald told the police: “I just wanted him to die.”

Potts was 27 years old. He was a genuinely nice young man who truly cared about kids. He was easygoing, but he effortlessly inspired confidence among his students and players. The manner of his death did not befit his life or his personality; in fact, the last words witnesses heard him say were: “I’m not going to fight you, Lee.”

Yet his heartbreaking death was even more difficult for parents and administrators to explain than it might have been otherwise because of the alcohol, drugs, and Potts’s profession. While the marijuana doesn’t figure as a motive (in fact, McDonald was the only one of the three who didn’t smoke, and he was the one who became violent), and recreational pot is legal in Colorado, it’s not legal in Florida.

Educators statewide are drug-tested for marijuana and other illegal substances. More than the general public, we’re supposed to be role models and uphold a very strict code of honor, even on vacation.

As an example, if I am ever found guilty of a DUI — even if it’s over the

summer — I’ll automatically lose my teaching license. All around the country, changing medical and recreational marijuana laws are likely to turn this moral high ground into something of a national slippery slope. In the meantime, the circumstances surrounding Potts’s death could be embarrassing to the exclusive, private institution where he worked.

In fact, only one formal statement was disseminated to parents by the school a day or so after the viral information had been verified, reminding parents that “details about the incident are still unclear” and that “it is during difficult times such as these that we all must rely on each other.”

We did exactly that, discussing how best to break it to our sons, who were in the same cabin at camp and, without technology, would have no way of knowing until they got their phones back on the bus ride home. We ultimately decided to let them find out the way they would have anyway, virally and on their own, with each other to have as comfort.

These boys are now determined to have a winning season and play in honor of Potts and everything he taught them, even though

it had been uncertain if he’d been going to coach again or if he’d been planning to focus on full-time teaching this year.

Another unclear detail: Whether the school plans to honor or acknowledge Potts, as it has other educators who have passed away during their tenure there, with a scholarship or building named after him. It is unclear and likely undecided. But as a teacher in the public school system and a parent whose kids attend this institution, I hope the circumstances of his passing don’t blind MCDS administrators to how very much he was loved by his students, his players, and his colleagues. His life, and what he gave of it to the school, deserves to be recognized.

The untimely death of Nicholas Potts is not the only one affecting our children and, indeed, ourselves at the moment. The suicide of Robin Williams is setting an unhealthy precedent, and not just because we are now mourning Mrs. Doubtfire. Those of us who suffer from mental illness, or who have been diagnosed with chronic, progressive illnesses, or who struggle with questions of gender and sexuality — a struggle made more difficult by the message from the Miami

Shores Village Council to gay couples and their children that marriage is *not* equal — have been handed an untenable answer to the questions that plague us.

Too much has already been written on the death of this comic genius, and that’s part of the problem. In trying to make sense of it on social media and online outlets, people have been expressing opinions that “the genie is finally free.” On the upside, yes, his death is opening conversations about depression and bipolar disorder and Parkinson’s disease.

On the downside, many of us here in the Shores, grown up or growing up, already live with such problems. To us, who strive to get through every day, Williams’s solution seems not only cowardly but dangerous. And yes, I already know of one young person, also a performer, who took his life in the same fashion only two weeks after Williams.

It seems that “copycat suicide” is, in the words of some local teenagers, now “a thing.” Educators, parents, and other concerned residents of Miami Shores simply cannot allow that to happen.

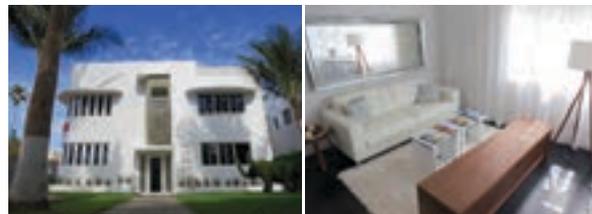
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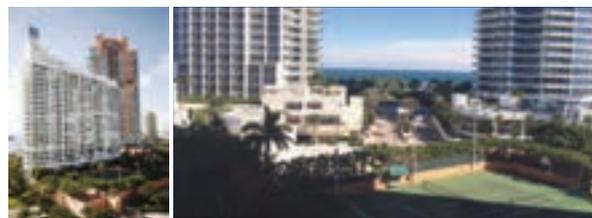
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# Street Smarts

Which city thoroughfares are paved but passé?

By **Adam Schachner**

*BT* Contributor

**W**e had the best seats in town for July 4th fireworks. I figured the view of the bay would allow us to see at least a few distant shows. Hitting SE 13th Street at the Brickell waterfront, we found the mother lode: a bayside walkway across from Jade at Brickell Bay. Revelers were lined up along the walk's length, hanging their feet over the seawall or chatting with partygoers on Jade's lower balconies.

The show was perfect — a panorama of the Bayfront Park, Miami Beach, and Key Biscayne displays. Even so, from the first bang to the last pop, I was more captivated by the space we'd chosen.

A bayside public walkway, closed to vehicular traffic, unabashedly open to anyone, even though it ran alongside private

residences with waterfront rents. Strangers engaging, kids playing, and general levity were all around. Maybe it was the spirit of the holiday, but I'd like to hope the neighborhood had lightened up just by its walkability.

What is it about walking space that changes a neighborhood's tone? New York transplants may be familiar with Manhattan's Public Plazas Project, in which their DOT closed vehicular traffic on portions of Broadway for six months in 2009. The study demonstrated a viable alternative to auto-centric living, a process the project's website refers to as "reclaiming underutilized street space."

While cars were diverted with little impact, commercial areas opened to pedestrians and sidewalk retail, boosting tourism, encouraging visitation, improving conditions for residents, and generally warming the atmosphere. The closures have endured beyond the project's timeline, and the design of Manhattan's



*BT* photo by Adam Schachner

**Pricy condos on the left, Biscayne Bay on the right, pedestrians enjoying the middle.**

movement has changed for the better.

Granted, Manhattan is accustomed to foot traffic; owning and parking a car there amounts to paying rent on an extra apartment. Nevertheless, revolutionary thought reflecting the Broadway plazas can apply to Miami. Our city is dotted with vestigial streets: objects that, like an appendix or pay phones, have become nearly obsolete.

These public spaces can be repurposed to encourage walking, commerce,

and leisure. As the city develops, residents and elected officials alike should contemplate our roadways and consider their potential. Is every artery essential? Are some roads more accommodating than mere traffic would warrant?

In a city that is building upward while running out of space to sprawl, one way to enhance the quality of life is to find thoroughways that we will use as creative alternatives: promenades, widened

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sidewalks, or transit hubs and lines. Our Downtown Development Authority and Metropolitan Planning Organization have initiated this discussion in their Bicycle/Pedestrian Mobility Plan, which declares that “it is critical to enhance non-motorized transportation mobility and accessibility for Downtown Miami to sustain its status as a major world city.

“Pedestrian-friendly downtown environments,” it continues, “invite residents and tourists alike to patronize downtown businesses, enjoy beautiful waterfront vistas, walk to work, access public transportation for longer trips, and marvel at the spectacle of grand boulevards.”

Upcoming developments in downtown Miami are seizing upon the DDA and MPO’s vision. These include the epic Miami World Center, which boasts 30 acres of “the city reimagined” planted atop and around the vacant lot that was once the Miami Arena.

Plans will focus on walking space, with the intention of enhancing retail opportunities. This ambitious project could be our long-awaited Times Square, plazas and all, once again proving that when a private endeavor takes an interest in changing the

landscape, the sky is the limit. The same needs to be said for public endeavor and public space, such as our roadways.

Drivers who frequent NE 2nd Avenue between I-395 and downtown (one-way, southbound): Have you noticed the left-most lane’s construction project has ended? This lane closure, which has lasted more than two years, was attached to construction of the string of condos fronting Biscayne Boulevard. The work spilled out of the buildings onto the sidewalk, and required barricades in the left lane, narrowing the avenue from three lanes to two.

Despite this stretch of road’s proximity to the I-395 off-ramp, the American Airlines Arena, and the Adrienne Arsht Center, the overall traffic flow seemed, for the most part, unaffected by the closure.

The lane reopened this summer, with no fanfare or profound change in traffic conditions. This begs the question: Do we need this much roadway?

Widening the sidewalks for pedestrians and green space by reclaiming the lane could set a standard for revisiting arbitrary urban planning. The foothold that roadways maintain reflects an outdated vision for Miami’s development. Elizabeth

Plater-Zyberk, co-founder of new urbanist powerhouse architecture and design firm Duany Plater-Zyberk, & Company, tells the *BT* that the fixation on automotive traffic is a holdover from development booms in the 1970s, which “reflects an era when moving cars was more important to get people downtown.” Says Plater-Zyberk: “I still have ringing in my ears from when I heard people say no one would ever want to walk when we discussed transit. People are indeed saying, ‘Where’s transit and pedestrian friendliness?’”

Miami has its Broadways — streets that were once sole options to move traffic but which now have reasonable alternatives or are maintained out of habit. S. Miami Avenue, for instance, expands from two lanes in Brickell to four lanes by Vizcaya and Mercy Hospital, then back to two until it hits Coconut Grove.

There’s a narrow sidewalk on the east side, with runners and bicyclists competing for space. The west side is nothing but grass and dirt. Repurposing those shoulders, or cutting down the lanes while leaving a median open for hospital traffic, could reduce excessive roadway, enhance walkability, and contribute to the city’s beautification efforts.

Plater-Zyberk suggests that in instances like S. Miami Avenue, *depaving* the road would be a step toward ameliorating a number of issues, walkability among them. In addition to beautification, the effort “would help the whole drainage problem in town, which will be exacerbated with sea level rise. It could be effective countywide.”

Depaving the roads to allow conversion is in many ways more of a publicity challenge than cost-effective issue. According to Plater-Zyberk, “Nobody’s out there actively advocating for repaving or depaving. Agencies aren’t being pressured to do it. No higher authority is saying, ‘We want this to happen.’ And they’re a little wary of decreasing road width because vocal people are asking for more capacity. They are reluctant to stick out their necks.”

This is a frustrating impasse in Miami design. In a city where walking can be physically risky, trying to change that condition can be politically risky. If civic leaders and developers are apprehensive about identifying the roads we *don’t* need anymore, perhaps it falls on us as residents to vocalize for them. What would you change?

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# A High-Rise Bulks Up

The old INS center gets a new life — and then some

By Ken Jett  
BT Contributor

Readers may recall that in June 2012, the Fifteen Group acquired the former Immigration and Naturalization Services (INS) building at 7880 Biscayne Blvd. The developers created inspired renderings of a proposed project, an “adaptive reuse” of a “new” 12-story building flanked by several eight-story structures.

In late November 2013, another development group purchased the five-property site — Florida Fullview International Group. Originally, its slight design modifications added an 80-room hotel. Now Florida Fullview has created revised plans further for the project, which has been renamed the Triton Center.

The Fullview plan also calls for renovation and construction funding through the Immigrant Investor Program,

also called the EB-5 visa program (more about this shortly).

The newest architectural renderings from ADD Inc. envision the Triton Center as a collection of four interconnected 12-story buildings, a change from the structures in the previous drawings.

This latest vision incorporates 722,000 square feet of residential living space, including 317 condo units and 135 hotel rooms. Add 24,000 square feet of street-level retail and 587 parking spaces, and this little project has mushroomed into a steroidal super-development. To see more project renderings, visit Curbed Miami online — they are pretty cool.

The current plans remove any architectural vestiges of the original structure, built in the 1960s to house the Gulf American Land Corporation, notorious sellers of swamp land who stripped bare thousands of acres in rural Collier County. Those gold-toned anodized aluminum brise-soleil (sunshade) panels, which residents either



Courtesy of ADD, Inc. and Curbed Miami

**The new INS building project will be much bigger, and will be financed by foreign investors.**

love or hate, will be lost to the past.

According to the proposed renderings, stucco, painted metal, and colored glass will tower over a lushly landscaped central pedestrian plaza. Given the size of the project, it will at least have to be LEED Silver-certified. Often held up as a developer’s commitment to green building practices, LEED (Leadership in Energy and Environmental Design) certification is mandatory with

something of this scale; the “silver” denotes the level of certification.

Despite my excitement about the Triton Center and its potential positive impacts on the Upper Eastside, there are issues I’ve been unable to resolve, given the lack of response from the architect, the owner, the owner’s legal representation, and the Miami’s Planning and Zoning Department.

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First, when comparing ADD's previous drawings to the newest renderings, one immediately notices the four-story additions to the structures (with the exception of the old INS building).

Shorecrest doesn't have the 35-foot height restrictions found in the MiMo Historic District, but zoning for the entire block of the project is T-6-8-O, like the rest of the Biscayne Corridor in the neighborhood. Within this area, structures can be built up to eight stories, and can feature residential and/or commercial uses. The INS building, like several others in the Upper Eastside, is considered "nonconforming" because it already exists above the eight-story threshold. Still, all previous renderings worked within the bounds of current zoning.

In a brief conversation with ADD Inc., I got the impression that a zoning application has been presented to Planning and Zoning. This is the least expensive process for requesting a zoning variance, and typically allows for public hearings.

However, I revisited Miami 21, the city's master zoning plan, and discovered that a developer can use the Public Benefits Program — a "bonus" program that allows them to add

height to a project by contributing a "public benefit," such as a public park, affordable housing, or a direct monetary contribution to the Public Benefits Trust Fund — as a vehicle to increase the current zoning to 12 stories.

There are different qualification requirements for the program, all of which cost developers more through their public benefits payouts.

The EB-5 visa program (also known as the Immigrant Investor Program) has been in the media a lot lately. Created in 1990 as part of a broad immigration reform law, the program falls under the Department of Homeland Security, more specifically the U.S. Citizenship and Immigration Services (USCIS). The visa program has been praised as a way to enhance foreign investment and criticized as "green cards for greenbacks." Either way, it allows for development that may not otherwise occur, while creating pathways to citizenship for those deeply invested in the success of commercial projects.

Before thinking that it's an easy way for wealthy foreigners to skip to the head of the line, this annual bucket of 10,000 visas is a separate allotment and does not interfere with others' abilities to gain visas. To date, the annual allotment has

never been exhausted.

In 2005 the program was expanded to allow for 579 regional centers, according to the federal website, of which there are scores in Florida and several in the South Florida area. (The USCIC vaguely defines a regional center as "any economic entity, public or private," that submits a proposal and meets a number of qualifications. Essentially, the centers function as brokers for development projects financed by immigrant investors. They are designed to turn a profit.)

In May the City of Miami became the first municipality to own and operate a regional center (other municipalities may own such centers but hire private companies to operate them) through its new Office of International Business Development. To date, the Triton Center project is not a part of this regional center.

Under the EB-5 Immigrant Investor Program, a foreign national who invests \$1 million (or \$500,000 in certain targeted high-unemployment or rural areas) in projects that will create jobs for U.S. workers can obtain provisional permanent resident status for him/herself and their dependents. Projects can have multiple investors — for example, a \$2 million dollar project in a

targeted area could have four investors, each investing \$500,000 with job creation of at least 40 U.S. worker positions.

With municipal regional centers making relatively small profits on their portfolios and brokers/developers looking to make millions, I'm still at a loss to determine whose cash cow this is. The City of Miami says it will use the profits from its regional center to enhance public safety, and promises transparency and accessibility. The endeavor is supposed to create jobs and spur economic development. Profits cannot be placed in the general fund.

Good intentions here, however, tend to evaporate quickly. Have we forgotten the SEC issues over bond sales that have embroiled the city? The SEC has also been scrutinizing the EB-5 program and has initiated several lawsuits. While not wishing ill will to the city's fledgling money-maker, if we look to our past, is the benefit of brokering a city investment portfolio abroad worth the liabilities of potential SEC or Homeland Security violations?

I hope the program will be used as it was envisioned, but we'll have to wait and see.

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



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# Cannonball Runs

The arts organization makes a splash with new ideas and big plans

By Anne Tschida  
BT Arts Editor

The place is eerily quiet as Gean Moreno, Cannonball's new artistic director, walks through the third floor of the building that houses the non-profit arts organization formerly known as LegalArt. The stillness is noticeable because so much has been going on during the past few years that it's hard to imagine when there could be a down time. But the silence is misleading.

The sleek rooms on the third floor, home of the seven Cannonball residencies, have been filled with activity since the residency program started in 2010. The live-work spaces house local and international artists from a variety of disciplines, and their interaction with the community is expected to increase with the growth spurt Cannonball is experiencing.

Back in 2003, LegalArt was founded specifically to support the arts through legal advice and other professional services. But as the arts scene expanded, so did its needs, including the importance of fostering a framework that would keep young talent here while attracting others.

LegalArt stepped in to fill the need by creating the first live-in studio spaces designated for year-long residencies for locals, and shorter-term ones for visiting artists, curators, scholars, and writers.

To reflect its broadening vision, LegalArt rebranded in 2012, with a new name, Cannonball (you know, something that makes a large splash), and a new executive director in Chris Cook, who wanted to expand the residency outreach, as well as educational programs, and to initiate art events around town.

The national response was quick and significant: The Andy Warhol Foundation for the Visual Arts awarded Cannonball a major two-year grant in 2013, \$100,000 per year to develop its programs. Cannonball also secured big grants from the Knight Foundation and the National Endowment for the Arts.

In return, Cook was able to announce a "WaveMaker" initiative last winter, in which Cannonball itself can give grants to local artist-driven projects, recognizing, as he said, "unconventional, ex-

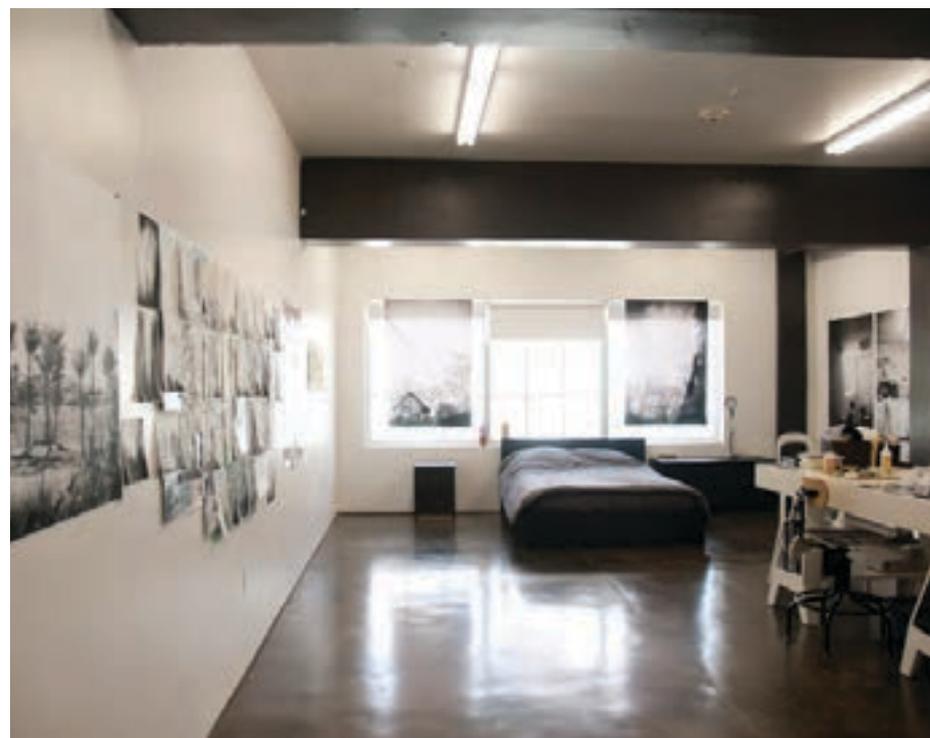


**Artistic director Gean Moreno's eclectic background makes him a good fit.**

perimental artist-centric activities" with \$2000 to \$5000 grants.

This kind of operation could no longer remain a one- or two-person show.

In the summer, Cannonball brought in Moreno, whose experience as a working artist, curator, critic, author, and founder of [NAME] Publications book series would make a good fit to tackle the new ventures.



**One of the 600-square-foot residency rooms on Cannonball's third floor.**



**Cannonball building at 1035 N. Miami Ave. in downtown Miami.**

While walking through the communal living quarters, Moreno talks about plans for more community interaction. While events, classes, and happenings will take place here in the renovated downtown warehouse, he'd like to implement events and seminars at other locations less constrained by space, maybe held out in the Everglades, by the waterfront, or at another institution.

Expanding the artistic spectrum at Cannonball means bringing in more artists with multidisciplinary backgrounds. One of the rooms, he points out, was just occupied by Kianga Ford, an assistant professor at Parsons the New School for Design in New York, who works with sound and the living environment. (Her residency spanned the month

of August.)

Since 2003, Ford has focused on a series titled "The Story of This Place," narrative, site-specific tours in cities around the world. During her time in Miami, she was slated to lead nights titled "The Conversational Invitational" to encourage an ongoing dialogue among artists here and elsewhere.

California-based

Packard Jennings will move in this month through November for his residency. He uses public and semi-public spaces as a canvas for his multimedia activist and interventionist art, a type of expression he wants others to grab on to and run with.

**Moreno is hopeful that October will see the launch of a major pilot educational program — what he says will literally be an alternative school.**

It's the type of art Cannonball wants to roll with as well.

Moreno is hopeful that October will see the launch of a major pilot educational program, called R.A.D. (Research Art

Photos courtesy of Cannonball

and Dialogue) — what he says will literally be an alternative school. Although it will include traditional elements, such as structured six- to eight-week classes or three-day seminars, the programming will also offer experimental and out-of-the-box thinking to complement formal education, he says. The school will accommodate anywhere from 12 to 20 “students” (of all ages and professions). These are not walk-in lecture nights, he says; they will be organized and led by international artists, cutting-edge theorists, sociologists, environmentalists — the field is open.

The idea is to create a hive of activity in the center of Miami, while branching out and touching other communities. And the buzz from that hive initially emanates from the artists.

Inside the 600-square-foot residency rooms, the slate-gray concrete floor, bed, simple desk, and huge windows make up the scaffolding of support for the creative process that Cannonball hopes to facilitate for each artist, working on his or her own projects but interacting with the others. Behind the doors, the three local artists in residence for 2014 work in seemingly different genres, but all are tied with a common thread to the vision of Cannonball, of artistically being engaged with the broader community and structures of the surrounding environments.

Havana-born Olivia Ramos, for instance, holds a master’s degree in architecture from Columbia University; she’s working on several digital projects addressing urban density problems and sustainable arts communities. Working in video, photography, and sculpture, Felecia Carlisle also looks at the complementary and detrimental impacts of new urban architecture on our social development. And although Joseriberto Perez paints in the abstract, tell-tale signs of an urban background peep through.

At the end of the hall, visiting summer resident Carlos Martiel was finishing up one of his projects, part of another intra-community program that Cannonball has developed. As part of his residency, Martiel was creating an artwork to be shown across the street at the Cisneros Fontanals Art Foundation (CIFO). Martiel’s “Condecoración Martiel, Carlos” is featured in “Fleeting Imaginaries,” the exhibition that shows off the Latin American winners of CIFO’s yearly Grants & Commissions Programs. The exhibit opens this month and runs through October.



**May 18, 2013: Cannonball artist-in-residence Corey Fogel performed *Swash Motions* at the beach.**



**March 1, 2014: *Matter Is a Word, a Noise* is performed by Cannonball artist-in-residence Dawn Kasper.**

Martiel graduated from Havana’s National Academy of Fine Arts in 2009, and his performance-based art has been included in numerous biennials and several international museums. His piece developed at Cannonball uses his own black skin to raise the question of what it is like to be a black man in Cuba. In graphic detail, he shows his skin being

surgically cut open and then sewn back together again.

So far, a pretty delicate and elaborate balancing act is holding up. Cannonball, with enviable funding and new blood on-board, continues to offer essential butter services, such as free legal counseling and low-cost studio work space, while pressing boundaries about what art is

and can be, keeping vibrant through its rotating visiting program and new educational programs as well.

*Cannonball is located at 1035 N. Miami Ave., #200, Miami, FL 33136; [www.cannonballmiami.org](http://www.cannonballmiami.org), 786-347-2360.*

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

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www.artnouveau.com  
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"Convolutd Shape" by Jamilah  
Reception September 12, 6 to 10 p.m.

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122 NE 11th St., Miami  
DWNW ArtHouse  
www.basfisherinvitational.com  
September 19 through November 7:  
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www.dimensionsvariable.net  
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##### DINA MITRANI GALLERY

2620 NW 2nd Ave., Miami  
786-486-7248  
www.dinamitraniartgallery.com  
September 6 through October 25:  
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##### DOT FIFTYONE GALLERY

187 NW 27th St., Miami  
305-573-9994



Pip Brant, *Charge*, stitch, 2013, at Juan Ruiz Gallery.

www.dotfiftyone.com  
September 18 through October 30:  
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151 NW 24th St., Miami  
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www.gallerydiet.com  
September 12 through October 11:  
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##### GUCCIVUITON

8375 NE 2nd Ave., Miami  
www.guccivuiton.net  
September 18 through November 1:  
"10a/10b" by Scott Armetta  
Reception September 18, 6 to 10 p.m.

##### JUAN RUIZ GALLERY

301 NW 28th St., Miami  
786-310-7490  
www.juanruizgallery.com  
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Hudspeth, Mary Larsen, Rogelio Lopez Marin, Rafael Lopez Ramos, and Lucy de la Vega

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305-573-8142  
www.kabecontemporary.com  
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www.kavachnina.com  
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305-447-3888  
www.kelleyroygallery.com  
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##### LELIA MORDOCH GALLERY

2300 N Miami Ave., Miami  
786-431-1506  
www.galerieleliamordoch.com  
September 11 through October 31:  
"Enigmatic Figure: Sculptures" by Keith

Long  
Reception September 11, 6 to 9 p.m.

##### LOCUST PROJECTS

3852 N. Miami Ave., Miami  
305-576-8570  
www.locustprojects.org  
September 13 through October 11:  
"Sunday in the Park" by Sarah Crouner, Sari Carel, and EXILE Books  
"Emergia Miami" by Miguel Rodríguez Sepulveda

##### MICHAEL JON GALLERY

122 NE 11th St., Miami  
305-521-8520  
www.michaeljongallery.com  
September 13 through October 25:  
"I.D.M." by Sean Townley

##### MINDY SOLOMON GALLERY

172 NW 24th St., Miami  
786-953-6917  
www.mindysolomon.com  
Through September 12:  
"Material Collaborations" by 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

### O.ASCANIO GALLERY

2600 NW 2nd Ave., Miami  
305-571-9036  
www.oascaniogallery.com

Through September 30:

"Summer Collectables 2014" with various artists

### PAN AMERICAN ART PROJECTS

2450 NW 2nd Ave., Miami  
305-573-2400  
www.panamericanart.com

September 5 through November 1:

"Permutations: Contemporary Cuban Art" with Abel Barroso, J. Roberto Diago, Jorge Lopez Pardo, and Meira Marrero and Jose Toirac

### PRIMARY PROJECTS

151 NE 7th St., Miami  
www.primaryprojectspace.com  
info@primaryflight.com

September 6 through October 24:

"Agalma" by Autumn Casey  
Reception September 6, 6 to 10 p.m.

### SPINELLO PROJECTS

2930 NW 7th Ave., Miami  
786-271-4223  
www.spinelloprojects.com

September 6 through October 4:

"The Doors of Perception" by Santiago Rubino  
Reception September 6, 7 to 10 p.m.

### SWAMPSPACE

3940 N. Miami Ave., Miami  
www.swampspace.blogspot.com

September 4 through 11:

"Copper Fest" with various artists, curated by the Copperbridge Foundation

September 11 through 27:

"Postales de la Havana (Havana Postcards)" by Noel Morena

### UNIVERSITY OF MIAMI GALLERY

2750 NW 3rd Ave., Ste 4, Miami  
305-284-3161  
www.as.miami.edu/art

September 9 through 28:

"From Here to There: Contemporary Ceramics and the MFA Experience" with Sara Catapano, Dennis Loucks, Lauren Shapiro, and Skylor Swann

### WYNWOOD WALLS

NW 2nd Avenue between 25th and 26th streets  
305-573-0658  
www.thewynwoodwalls.com

Ongoing:

"Wynwood Walls" with various artists

### YELEN GALLERY

294 NW 54th St., Miami  
954-235-4758  
www.yeelenart.com

September 13 through November 1:

"Secret Language" by James B. Clover

"Involuntaryism" by

Michael Sole



Lue Osborne, *Fire in the Barn*, Vinylite on canvas, 1939, at the Wolfsonian-FIU.

## Melissa's Pick

Curator Todd Oldham's cheeky eye for irony prevails in *Bummer*, an exhibition curated as part of the Wolfsonian-FIU's inaugural symposium, *Power of Design: Complaints*. Oldham, a fashion designer best known for his bold pairing of patterns, searches for beauty that conceals pain. Unsurprisingly, he finds an indelible trove within the Wolfsonian's vaults, drawing mostly from the late 19th and early 20th centuries. Behold! A designer chair that is aesthetically charming yet torturous on the posterior. Beautifully rendered scenes of industrialized terror. Dinnerware featuring glorified effigies of fascists. *Bummer*, now extended through November, is a real treat of human folly, even if some of it might be too much to swallow.

— Melissa Wallen

### ZADOK GALLERY

2534 N. Miami Ave., Miami  
305-438-3737, www.zadokgallery.com

September 13 through October 22:

"Agitations" by Lucas Davidson

September 13 through December 20:

"Almost Empty" by Kumi Yamashita

Reception September 11, 6 to 8 p.m.

## MUSEUM & COLLECTION EXHIBITS

### ARTCENTER/SOUTH FLORIDA

800 Lincoln Rd., Miami Beach  
305-674-8278  
www.artcentersf.org

Through September 7:

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

September 17 through November 2:

"On Location: Dimensions Variable" with Cristina Lei Rodriguez, Nellie Appleby, and Allison Matherly

Reception September 17, 7 to 10 p.m.

### ARTCENTER/SOUTH FLORIDA PROJECT 924

924 Lincoln Rd., Miami Beach  
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

Through September 21:

"Gravity and Grace: Monumental Works" by El Anatsui

Through January 11:

"GOLD" with various artists

### 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 September 14:

"Crossroads of the Dystopia" by Leonel Matheu

Through October 26:

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

September 10 through October 19:

"Still" by Marisa Telleria

"Stadtluft Macht Frei (Urban Air Makes You Free)"

by Jacek Kolasinski, Roberto Rovira, and Orlando Garcia

### 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.mdcmoad.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 September 14:

"Project Gallery" by Simon Starling

"Project Gallery" by Shahzia Sikander

Through September 28:

"Project Gallery" by Monika Sosnowska

Through January 25:

"Formulating a Plot" by Adler Guerrier

September 10 through March 1:

"Beyond the Limited Life of Painting: Prints and Multiples from the Holding Capital Group Collection"

September 19 through January 11:

"Jardim Botanico" by Beatriz Milhazes

September 30 through November 16:

"To Herb and Dorothy: Celebrating the Vogel Gift" with various artists

### 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 September 28:

"I Have Seen the Future: Norman Bel Geddes Designs America" by Norman Bel Geddes

Through November 11:

"BUMMER" with various artists, curated by Todd Oldham

Through November 30:

"Wonders Never Cease: The 100th Anniversary of the Panama Canal" with various artists

Compiled by Melissa Wallen

Send listings, jpeg images, and events information to

art@biscaynetimes.com



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### Terry Gilliam: Reanimating the Animator

Terry Gilliam hit the world stage as the animator of the Monty Python pioneering television series and movies back in the 1970s, and has never stopped delivering wild and cutting-edge stuff. O Cinema (90 NW 29th St., Miami) will open up a **Terry Gilliam Retrospective** on **Wednesday, September 22, through Monday, September 27**, in honor of another anticipated release, *The Zero Theorem*, which the theater will premiere on September 26. The screenings will include *The Adventures of Baron Munchhausen*, *Fear and Loathing in Las Vegas* and the great *Brazil*; tickets \$11; for detail on times, dates and movies, go to [www.o-cinema.org](http://www.o-cinema.org).



### The Jewish Side of Wagner

Think Richard Wagner, and you think superb musical compositions and soaring operas and virulent anti-Semitism; Hitler sang his praises, and Israel has never staged his operas. Which is why the film *Wagner's Jews*, which will kick off the Miami Jewish Film Festival along with a concert, is so intriguing. Following the lives of Jews who were his protégés, the film also incorporates the music of his fellow Jewish colleagues, and points to a more complicated relationship than was thought. At the Aventura Arts & Cultural Center (3385 NE 188th St., Aventura) on **Wednesday, September 17**, starting at 7:30 p.m., the film will screen accompanied by a performance from the Second Avenue Jewish Chorale and an outdoor wine and dessert reception; tickets cost \$36; [www.aventuracenter.org](http://www.aventuracenter.org).

### Latin American Art at the Edge

For 12 years, the Cisneros Fontanals Art Foundation (CIFO) has exhibited the winners of its Grants & Commissions Programs, in which Latin American contemporary artists who are selected work for a year on new pieces. The results are sometimes the most interesting and visionary artworks on view in Miami, expressed in installation, video, and even performance. *Fleeting Imaginaries* should prove no exception. Opening on **Friday, September 5**, at CIFO (1018 N. Miami Ave., Miami), emerging and mid-career artists from Argentina to Bolivia, Brazil to Mexico — eight in all — will show off their creations in various media, including the performance piece from Cuba's Carlos Martiel who literally explores his skin, which is that of a black man in Cuba; [www.cifo.org](http://www.cifo.org).

### Take the Plunge

We don't have mountains, but we do have high-rises off which one can jump, safely of course. On **Friday, September 5, and Saturday September 6**, you can rappel down 19 stories from the downtown JW Marriott Marquis (255 Biscayne Blvd. Way, Miami) as part of **Over the Edge Miami**. It's a fundraising event for the nonprofit Miami Children's Initiative, so you'll have to raise \$1,500 before you can take the plunge — a truly rare

opportunity that also helps inner-city kids leap from poverty; for more details, go to [otemiami.com](http://otemiami.com).

### If These Walls Could Talk

You've read about how graffiti has transformed the Wynwood neighborhood into one of the biggest outdoor art galleries in the world; you've heard people talk about how wall murals have put Miami on the art world map. But have you really seen it? Graffiti and street art have a fascinating history going back millennia, and they have a history here and now, as you'll discover with the **Wynwood Walk: A History of Street Art**, on **Saturday, September 6**. From 10:00 a.m. to noon, Paul George will lead a tour through the physical district and discuss the origins of graffiti. The HistoryMiami event will leave from Panther Coffee (2390 NW 2nd Ave., Miami); non-members \$30, members \$20; 305-375-1621.

### Science? Always on Sunday

The Museum of Science (3280 S. Miami Ave., Miami) has inaugurated its **Scientist Sundays**, where adults and children are invited to meet with scientists who work in fields from marine biology to climatology. On **Sunday, September 7**, from 1:00 to 3:00 p.m., scientists

specializing in the diverse studies of iguanas, African monkeys, and the role of clouds on climate will be on hand to talk and answer questions, as well as lead hands-on activities; tickets cost \$14.95; students and children \$10.95; [www.miamisci.org](http://www.miamisci.org).

### Salsa, Fiesta on the Plaza

To celebrate Hispanic Heritage Month, the City of North Miami is throwing a plaza party on **Saturday, September 13**. From 7:00 p.m. to 11:00 p.m., the **Grand Fiesta Block Party** will rock on to the music from South Florida *salsero* and 2013 Grammy winner for Best Latin Tropical Album Marlow Rosado y La Riqueña, who will be joined by Lisett Morales. It's all free at the MOCA Plaza (770 NE 125th St., North Miami), with food vendors on site; [www.northmiamifl.gov/celebrate](http://www.northmiamifl.gov/celebrate).

### Keep It Clean!

It's your duty, but it's a fun duty — to keep our waters and shores clean and clear. Time to volunteer for the annual **Miami-Dade Coastal Cleanup** on **Saturday, September 20**, from 9:00 a.m. till noon. You don't even have to go far to help out — there are a whopping 44 locations from one end of the county the other; take your

pick, starting down at the Deering Estate up to Oleta State Park. Just make sure you pick. To register, contact Tanya Denis at [tdenis@robertallenlaw.com](mailto:tdenis@robertallenlaw.com); [www.miamidadecoastalcleanup.org](http://www.miamidadecoastalcleanup.org).

### That Smells Like Skink

The Skink returns: Carl Hiaasen's one-eyed captain is again floating around Florida, where fiction can never top fact for weirdness, except maybe when Skink is observing our beloved bizarre state, like he does in *Skink — No Surrender*. The latest adventure will be released on **September 23**, the same **Tuesday** that Hiaasen will read from his book and sign copies at Temple Judea (5500 Grenada Blvd., Coral Gables) at 7:00 p.m. You have to buy a voucher for a book (\$18.99) for two tickets, presented by Books & Books; [www.booksandbooks.com](http://www.booksandbooks.com).

Compiled by BT arts editor Anne Tschida. Please send information and images to



### Caetano Veloso, the Musical Game Changer

The word legend can so painfully be overused, but not so with **Caetano Veloso**. As a singer and songwriter, Veloso has transformed Brazilian music since the 1960s and made a huge impact on global musical trends in general. With his latest release, *Abraçoço*, Veloso closes out a trilogy in which he has fused Tropicália style (which he helped originate) with contemporary indie pop from Rio, which just won him a Latin Grammy. His concert on **Saturday, September 13**, at 8:00 p.m. will be centered on the album, and he will be joined by his newest band, Banda Ce, for a tour of music that continues to be fresh and vital — falling on laurels for Veloso. Presented by the Rhythm Foundation at the Fillmore Miami Beach (1700 Washington Ave., Miami Beach), tickets range from \$38.50 to \$78.50; 800-745-3000.

# The End of the *Prins Valdemar*

A view of our past from the archives of HistoryMiami

By Paul S. George  
Special to the *BT*

The saga of the *Prins Valdemar*, a four-masted Danish barkentine sailing ship built in 1892, underlines the richness of Miami's history.

After a "career" as a training ship for the Danish navy, coconut freighter, blockade runner, and gun smuggler, the vessel entered Miami's bustling harbor at the height of the great real estate boom of the mid-1920s, laden with building supplies while awaiting another incarnation: as a floating cabaret.

But the fates had something else in mind. As it was being retrofitted with elegant hotel rooms and an eye-catching nightclub, the vessel, in early January 1926,

ran onto a sandbar and later keeled over.

It then lay across the turn basin in Miami's harbor in Biscayne Bay, blocking the entry of other vessels bearing building materials and dealing the boom a severe setback.

Finally, after a six-week effort, the fallen vessel, shorn of its four giant masts, was raised upright and eventually towed to an area close to today's American Airlines Arena.

For the next 20 years, the vessel hosted the popular Miami Aquarium, which, with its alligators, tropical fish, sharks, turtles, piranhas, and octopuses, attracted tourists and townies in droves to a waterfront already filled with attractions like Bayfront Park and Pier Five.

When the city, in 1948, refused to renew the rental space hosting the floating aquarium, the days of the attraction were numbered. The city later took ownership of the *Prins Valdemar* and converted it to a civic center for community gatherings, including dances.

In 1952, however, the Miami City Commission decided that the upkeep of the aging vessel no longer made sense, so it decided to scrap it (seen in this photograph with the iconic Miami News Tower in the background), thereby ending a Miami saga that bridged two boom eras separated by a quarter century.



Photo courtesy of HistoryMiami, 1989-011-15057

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

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# Continental Style

Sophisticated yet rustic, and very European

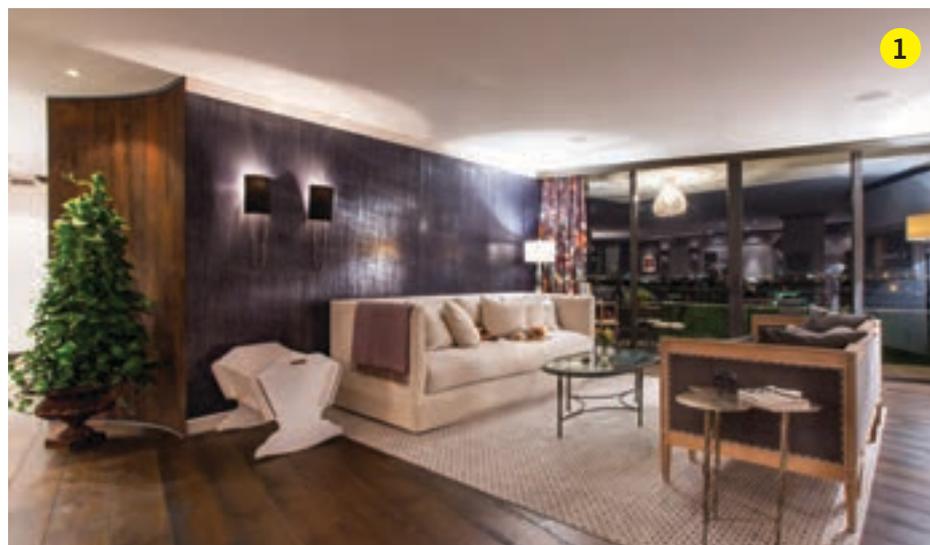
By **Sondra Schneider**  
BT Contributor

When Dr. Tom and Sandy Chaille were young and, like many of us, probably foolish, they fell in love with a big house in Miami Shores that they could barely afford. “The house had great bones” says Sandy, “but it needed everything from

windows to plumbing.”

While Tom attended to his medical practice, Sandy stayed home minding their three little kids and learning how to rebuild a house by herself. It was great preparation for what became a successful career in house-flipping.

Many years later, after a fourth child (who appeared during the many house moves) had grown up and various homes



ranging in size from palatial to tiny had been bought, rehabbed, and sold, the Chailles sold their last home and found themselves with very little time to find a place to live.

Although condo living had never appealed to them, the easiest course was to rent an apartment while they searched for their next house. Much to their surprise, the ease of condo living proved powerfully seductive. When a large apartment in the same bayfront building

in Miami's Upper Eastside came on the market, they decided to stay; but being older and wiser, they gutted and rebuilt the apartment while living in the rental.

Now their children are grown and mostly on their own, but three dogs and a visiting grandchild are still around, so Sandy decided to keep the new place comfortable and above all, easy to maintain. “The last thing I want to worry about at this point” she says, “is my



furniture. I don't want my dogs or kids to feel constrained."

With the help and guidance of a designer friend, they created a dark, deep, sophisticated, and very European home, radically different from the typical Miami light and white décor.

An entry hall painted biscuit white with dark wood cornice moldings leads to a large glass-walled room that serves as the kitchen, dining, and living space. The floors are wide planks of blackened-brown distressed wood, and the walls are papered in heavily textured black-over-matte-silver grasscloth. (In an eerie coincidence, the original long-gone owner, a famous Miami designer, also papered the walls in black silk years before the Chailles arrived.)

For the seating area, Sandy used two mismatched facing sofas, one a high wing-back covered in taupe Belgian linen, the other with a pale wood frame covered in charcoal-gray ribbed cotton. They sit on an indoor/outdoor carpet in perfectly matching shades of biscuit, taupe, and gray that she unearthed in a local store. The coffee table between them is a delicate glass-topped oval on rusted metal legs.

Open kitchens, particularly when they command a lot of central space, all tend to have the same visual problem — they are basically kitchens. They may be separated from the social areas by a bar countertop fronted by fancy stools, but no matter where you sit — dining or lounging — you're still looking at a row of kitchen cabinets and appliances meant to be utilitarian.

The terrific idea behind the Chailles' kitchen, painted in deep mauve and the



same biscuit white as the entry hall, is that it relates to the rest of the room. Instead of the typical bar counter, both the sink cabinet and the bar look like old-fashioned farmhouse buffets with sturdy, turned legs and a shelf displaying an array of white china. Both are topped with black leather-finish granite counters.

The cabinets have louver doors, and the refrigerator with two freezer drawers is faced in wood-paneled doors that appear to be a tall cabinet rather than an appliance. A pair of wall ovens is the



same biscuit enamel color as the woodwork. Open wall spaces between the appliances and cabinets are decorated with tall, black-shaded iron sconces.

The dining area is furnished with a Restoration Hardware distressed wood dining table and cane-back French chairs with taupe Belgian linen seats. Two black-lampshade chandeliers provide lighting for the table.

The doorway between the seating and dining areas that leads to the bedroom suites is the most stunning architectural focal point in the room. The two curved, bracket-shaped walls with a circular ceiling downlight are faced in artistically rusted Corten Steel paneling. Corten Steel is specifically engineered to oxidize on the surface when exposed to weather. It's a material much favored by international Starchitects, who have used it to face a number of significant new buildings. Used in an interior, it's extremely dramatic, and even more so in contrast to the hallway painted the same biscuit white as the entry and the kitchen. A frosted, glass-backed, lighted wall niche displays photos and knick-knacks and lights the hallway.

The master bedroom is modestly sized and sparsely furnished. The wall behind the queen-size bed is papered in deep brown with a pattern of embossed floral medallions, each one centered by a smoky mother-of-pearl button. The hefty white porcelain bedside lamps patterned with an articulated vine of flowers and leaves are favorites that have traveled with the Chailles through several houses. An antiqued gray metal desk with one of the French dining chairs sits against a wall, and another favorite piece, a black stone

sculpture, rests on a pedestal in the corner.

The back wall is open to a master bath. Raised up a step, the large room is divided down the center by a cabinet wall that holds the sink. In the space on one side of the divider there's an oversize bathtub and on the other, a good-size shower. The water closet is discreetly hidden in the back of the

room, as is a dressing area.

A second bedroom and bath, and a laundry room, also open off the hall.

It's a spectacular apartment, but will this be the Chailles last move? "We loved all of our houses and thought we'd be there forever, but whenever we got an irresistible offer, we always sold and moved on," says Sandy, "So even though we're really happy here, I'm never going to say never."

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

#### Photography by Silvia Ros

**1. The sophisticated mix of texture and style in the seating area is a key to the décor.**

**2. Curved walls paneled in CorTen rusted steel lead into the bedroom suites. The antique garden urns were a gift from a neighbor who thought they would be perfect in front of the steel walls.**

**3. Friends and family hanging out at the kitchen bar counter.**

**4. The un-kitchen looks more furnished than utilitarian. It could be the newest trend in kitchen design.**

**5. The master bedroom is understated and serene.**

**6. A lavishly large tub commands one side of the master bath.**

**7. Sandy and one of her three dogs chill on the couch.**

# Biscayne Crime Beat

Compiled by Derek McCann

## Back to the La-Z-Boy

4200 Block of Biscayne Boulevard

Let's face it, most people in the industrial world despise Mondays, but if one makes it through the day, autopilot is possible rest of the week. In this case, a worker had to make his statement against the Man. The foreman arrived early on Tuesday and found his office vandalized. Someone had removed the wood that held up the drywall and kicked in the rest, stealing the workers' tools in the process. It is believed to be an inside job, likely the work of another construction crew that works in the building. Either way, it is a rare day off for these men, and they had the chance to autopilot at home, watching the daytime soaps.

## Miserly Philosophy Not Viable in Miami

5900 Block of Biscayne Boulevard

Some people just will not use banks or even a safe to store their money. Many of these folks are not just paranoid, but cheap. If you check into a Boulevard Motel with over seven grand in your suitcase, you clearly have trust issues, not to mention little common sense. This guest asked to store his luggage in the motel office, but got a refusal as he was told the motel no longer offers that service (they do have free parking and HBO). The guest went to church afterward and later returned to his room to find his suitcase open and the money gone. Only suspects are a coed team of

housekeepers. It always comes down to those brave people who clean your soiled sheets.

## Funky Appearance Still Leads to Typical Crime

1600 Block of Biscayne Boulevard

Our victim banged down drinks at a Miami Beach bar and met a young lady willing to put up with him. He took her back to his hotel and fell asleep like most of our victims do after hookups. The next morning, with the obligatory hangover intact, his valuables were stolen and his damsel was missing. He described her as an artist type: hair shaved on one side of her head, and blonde and black locks on the other. She may be a hipster vegetarian and an Occupy Wall Street aficionado, but she still steals like a Miami, meat-eating opportunistic hood.



## Tech Support is Never Really Free

7800 Block of NE Bayshore Court

IT issues can place a person in a vulnerable position, with an inclination to cut corners. This poor dolt met some

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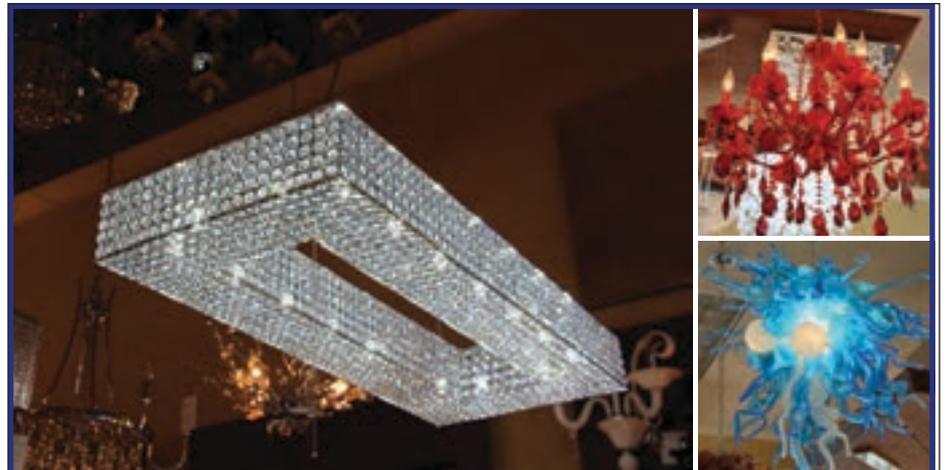


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stranger online and asked if he could install his Internet modem, which even for the novice, doesn't sound too difficult. The stranger came and started his "work." He asked for a glass of water and victim happily obliged, leaving his tablet PC and entering the kitchen to retrieve water for his affable tech mentor. However, the mentor left and took the tablet to his car. When our victim figured this out, he grabbed onto the culprit's car and was subsequently dragged down the street, eventually giving up. Crime Beat suggests paying the extra fee for tech support, geek squads, or that call center in India. You'll at least keep the computer.

### Just Love That Police Slang

401 Biscayne Blvd.

Police have their own vernacular, but they're also just like us in many ways. Crime Beat has caught some doozies over the years, and some not so PC. In this report, the victim's "man purse" was stolen while he washed his hands in a public bathroom. Report states he placed his man purse on the sink counter and in a blink of an eye, it disappeared. Crime

Beat theorizes there were several metrosexuals in the area. "Satchel" appears to be the current correct term for man purse, but that's still under debate. It's an improvement over the police term "fag pouch," which appeared in Crime Beat several years ago.

### Please Be Street Smart

2100 Block of Biscayne Boulevard

Victim was strolling northbound on Biscayne, when a white Chevy Tahoe pulled up beside him. It turns out victim had met this man earlier at a gas station in Miami Lakes (Rule #1: do not talk with strangers at gas stations). The driver asked the victim if he wanted to buy a laptop, as he had one to sell for \$1000. The victim replied he doesn't carry that amount of money around. The suspect then asked the victim how much money he had on him (Rule #2: do not carry substantial money, let alone admit to it). Victim admitted he only had about \$500. At this point, the driver brandished a black handgun and forced the victim to hand over his wallet. Lesson to Miami-ians: the streets are tough out there. Use common sense!

### Public Service Announcement

34 NE 11th St.

Crime Beat can only draw a picture and hope people heed the advice. But people keep doing stupid stuff. This woman wanted to feel less restricted on the dance floor so placed her purse on the stage. She admitted later to police she kept looking back to assure herself it was still there. That obsessive worry does not sound to be particularly freeing. After another, restricting look back, the purse was gone. To make matters worse, she didn't just have lipstick inside: she had an iPhone 5, her passport and \$500. Crime Beat gets it — we want to learn to trust in the goodness of humanity, too. But maybe start with less ecstasy and fewer strobe lights and drunks around you.

### Watch Your Motives

7700 Block of Biscayne Boulevard

We're not all built like brave medieval knights, but somehow it winds up in our DNA. A gentleman allowed a "young girl" to spend the night with him in his motel room. It could be innocuous of course. That aside, our knight got played,

as the young girl told him she needed to use the ATM machine. She took her hero's wallet and ran downstairs and onto the street and entered a waiting car. She scored about \$1300 in cash. If you feel that someone is in trouble in the future, you may be right — but that person is actually you.

### Stand Your Ground: Girl Power!

NE 2nd Avenue and NE 57th Street

Sometimes there are good stories — a victim has had enough and may actually call a bluff. Though it's a dangerous game and we don't condone standing up to dangerous thugs, we applaud this potential victim. The suspect pulled his car up to where said victim walked and told her he needed to ask her a question. She ignored his lame advances, but he then pulled out a gun and demanded her belongings. Our tough cookie victim replied: "F\*\*\* off! I am not giving you sh\*\*!" This flummoxed the thug, and he put his car in reverse and drove off. We'd love this victim to come forward; we want her autograph.

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

# Identity Crisis

Sunny Isles sculpture garden is a park of many names

By **Jim W. Harper**  
BT Contributor

A new sculpture garden in the shadow of Trump Towers has left some of its benefactors angry.

“This is not what I expected,” says Sid Koslovsky, a longtime resident of Sunny Isles Beach who donated waterfront property that became half of Intracoastal Park. “I love this city, but I don’t think they did right by us.”

Koslovsky thought that his property donation had secured the park’s naming rights, and he wants to see a prominent “Alex A. Koslovsky Park” entry sign to honor his deceased father. He has requested a meeting with the City of Sunny Isles Beach to resolve the dispute. “I’ll pay for the sign,” he says.

Instead, the park has roadside turquoise entry signs that divide it into Intracoastal Park North and Intracoastal Park South. Koslovsky says he was first to donate the northern property, and his neighbor Arie Steiger followed with a donation of the southern property. The two sections form a long, narrow strip on the west side of the street, as if a football field had been sliced lengthwise and placed end to end.

The property donors’ names do appear twice in each park section. Traditional plaques on two yellow podiums in the northern section read “Alex A. Koslovsky

Family Park,” and two such podiums in the southern section state, “Steiger Family Park.” A ground-level sign for the Dezer Family Playground, under construction in the southern section, echoes the turquoise-wave style of the entry signs.

This park has more than a split identity with four official names — make that five if you include the generic Intracoastal Park used by the city, and six if you consider the playground separately. Each of the four official names is displayed twice for a total of eight marquees.

Yet Koslovsky says he appreciates the other aspects of the park. “They did a beautiful job, except for the sign,” he says.

City officials dedicated the \$1.3 million park in April, and its location on heavily traveled Collins Avenue means that many thousands of rubbernecks pass it daily. The narrow park wedges a width of about 50 feet of green space between the busy avenue and a canal that connects to nearby Intracoastal Waterway — hence the name Intracoastal Park.

The Intracoastal Waterway itself is located about half a mile to the west of the park and runs alongside Oleta River State Park. Manmade islands of pricey residences block views of both the waterway and the state park.

For a drive-by, the park’s most conspicuous features are three voluminous sculptures by Valeria Yamamoto, a



BT photos by Jim W. Harper

Looking north from the southern half of the park.



One of Valeria Yamamoto’s sculptures with Trump Towers in the background.

Japanese-Argentinian artist who studied at Florida International University. In a glance, drivers might mistake the sculptures for giant snails.

The Koslovsky Family/Intracoastal Park North exhibits two Yamamoto sculptures, and the Steiger Family/Intracoastal Park South has one stark white installation called *Converge*. That sculpture’s shape and lines evoke a vertical

leaf with the strength of a dinosaur.

The other two sculptures — a marshmallow wave called *Rain* and a pale green pod called *Seawhisper* — are somewhat less imposing. Each sculpture stands isolated on a rectangular concrete slab in the center of a lawn, making it the obvious focal point of the section it inhabits.

Visitors will be disappointed to discover that the park’s waterfront is off

## INTRACOASTAL PARK

**Park Rating**

16100 Collins Ave.  
 Sunny Isles Beach, FL 33160  
 305-792-1706

**Hours:** Sunrise to sunset  
**Picnic tables:** Yes  
**Barbecues:** No  
**Picnic pavilions:** No  
**Tennis courts:** No  
**Athletic fields:** No  
**Night lighting:** Yes  
**Swimming pool:** No  
**Playground:** Yes (under construction)



**Sid Koslovsky donated land to honor his father, and doesn't want other names attached to the park.**



**This is exactly what Sid Koslovsky objects to: a confusion of names, at least five of them.**



**Limestone light posts with cupolas on top give the impression of a battalion of tiny lighthouses.**

limits. A black iron fence runs the park's entire length, making it impossible to get closer than about ten feet to the canal.

The seawall appears mostly intact, although it is under construction in the park's southern section near the unfinished playground. Attached to the seawall, one faded gray wooden dock appears functional, and a second dilapidated wooden dock is a hot mess.

The sturdy black fence features regular intervals of thick, limestone-decorated light posts with cupolas on top, giving it the impression of a battalion of tiny lighthouses. These posts echo the battalion of mature date palms standing at attention along the avenue.

A line of condominiums in the east shades the park each morning, but after the sun rises high, there is precious little

shade. Immature native buttonwood trees line the park's winding concrete path, and unshaded grass covers most of the park's space. Along the path, some benches and a couple of blue picnic tables with metallic yellow umbrellas provide respite.

In contrast to much of the highly developed strip of Sunny Isles Beach, this open space offers a wide vista toward that west that contrasts sharply with the eastern views of seemingly continuous, colossal condominiums, including the three identical Trump Towers. Visitors confined to the park would have little idea that the Atlantic Ocean is a Frisbee toss away.

Although county buses stop directly in front of the park, local foot traffic

of meandering into the park itself. Dogs are allowed, and their owners can lounge on benches near the entryways.

No parking exists nearby, and gated communities surround the park. The large gated entryway of the Poinciana

provides the most likely visitors. Walkers and joggers tend to stay on the sidewalk instead

With all the signage for various park names and entrances, you might think that the park appears like a cluster of billboards, but it doesn't. All signs are ground level and none is higher than a few feet. The park's main impression is that of an elongated lawn with artwork: a sculpture garden.

The park's various names are confusing, and it is curious why each benefactor received two plaques instead of one. Even the park's official name, Intracoastal Park, is a misnomer, as it alludes to a grand dame of waterways that cannot be seen.

Far from grandeur, Intracoastal Park is a small but attractive neighborhood park with an artist's touch. A much better name would be Family Park.

Sid Koslovsky says that his father was a Holocaust survivor and civic activist who died seven years ago, and he wants proper recognition for the man. He plans to pursue litigation if necessary.

*Feedback: letters@biscaynetimes.com*

**The park has four official names — make that five if you include the generic Intracoastal Park, and six if you consider the playground separately.**

Island Yacht & Racquet Club sits in the middle of the park and divides it into the southern and northern halves. Inside the park is an entry sign for the gated community in the city's signature style.

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# Carnivore Alert!

It's pest control on a micro-scale

By Jeff Shimonski  
BT Contributor

As a kid, I always enjoyed growing unusual-looking plants, the stranger the better. One of my regular windowsill plants was the Venus flytrap. Imagine a plant that eats insects. How cool is that?

I read about other species of carnivorous plants, but it wasn't until I was a teen traveling through the Southeastern states that I saw the *Sarracenia*, trumpet pitcher plants, growing in swampy areas, and the tiny *Drosera*, sundews that catch insects with their sticky modified leaves, growing in central Florida.

Over the years, whenever I've traveled in a country that had carnivorous plant species, I've made an effort to see them in the wild. *Nepenthes*, the famous hanging pitcher plants, are one of my favorite species to seek out when traveling in Asia.

Most carnivorous plants are passive, in the sense that insects fall into water traps, as with the various pitcher plant species, then drown and are digested by plant enzymes.

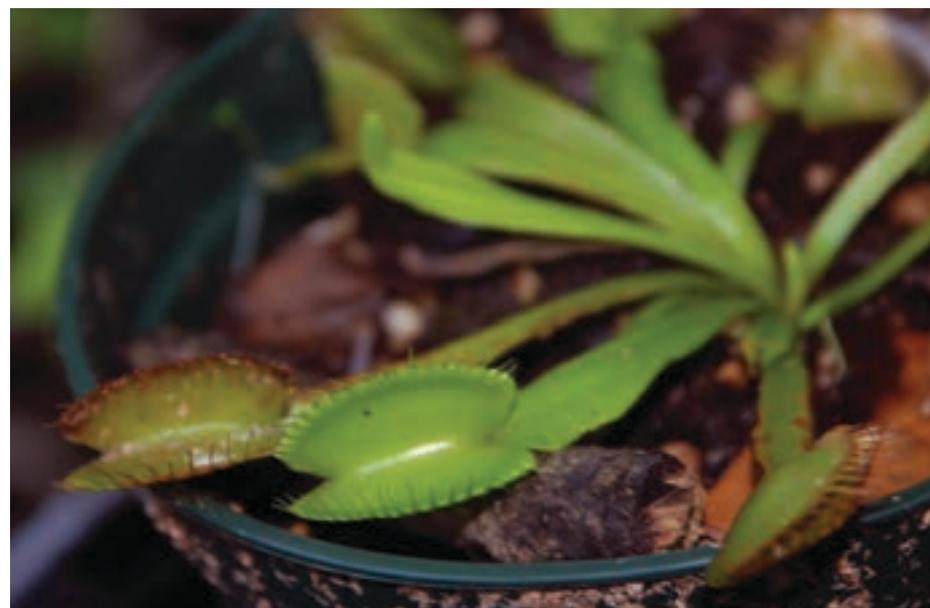
This can be an important source of nutrients for the plants, as most species live in nutrient-poor habitats. The sticky-leaved species, like the sundews, are also passive, with droplets of glue on their leaves that trap the insects and then digest them. Only two species employ active "snap traps," the Venus flytrap and a cool aquatic plant, *Aldrovanda*.

*Utricularia* grow in water or water-logged soil, and are commonly called bladderworts. They have tiny bladder-like traps that are triggered when even smaller organisms brush against the trigger hairs; then the trap door opens and the organisms get sucked into the bladder. The door shuts and food digestion begins.

The Venus flytrap has tiny trigger hairs, too, usually six of them located inside the clam-shaped trap. When just a single hair or several hairs are contacted at the same time, the trap won't close. This keeps the plant from wasting energy. Similarly, a raindrop or a large insect that the trap can't handle won't trigger trap closure.

Two of the hairs have to be touched, one after the other, and then the trap closes. This takes maybe half a second. You may be able to see in the accompanying photo the "eyelashes" along the edges of the traps. These structures aid in holding in the insect in while the trap closes.

The trap will close very tightly. If there's an insect within, you may even see the outline of the poor critter before it gets digested. If the trap closure was a false alarm and there was no insect for the trap to digest, the trap will reopen in 24 to 48 hours. If you get a plant — and of course have to see for yourself how fast it closes by stimulating the trigger hairs with a sharp object (for your child, of course) — remember the plant only has so much energy available for that particular trap, and it may only close two



BT photo by Jeff Shimonski

One of my hungry little Venus flytraps looking for insects.

or three times before it stops working.

If the trap did what it was supposed to do and digests an insect, sometimes when it reopens, you can see the remains of the insect's exoskeleton. The digestion process may take seven days or so. Don't place a piece of meat or ground beef within, or the trap will rot.

I had many Venus flytraps when I was a kid. One important fact I didn't know is that they go dormant in the winter. These plants have a rhizome that grows a couple of inches underground. I always threw mine out in the fall, thinking they were dead.

So when your plants go dormant, keep the soil a bit moist until new foliage is produced in spring. The old foliage will stay on but stop growing and may start to brown. The rhizomes allow the Venus flytraps to survive fires and, as I say, cold weather in their natural habitat.

Venus flytraps can grow for decades. When grown from seed in good conditions, they can flower and set seed in a few years. I was so excited this spring when

my largest plant flowered. It grew a green spike about six or seven inches tall, and produced small white flowers. The morning I went outside to photograph the flowers, some darn critter had eaten the flowers and top of the spike the night before.

There's a bit of color and size variation with these plants. I like the plants green with the inside of the traps red, but I've grown several red varieties and they always turned green. This could be from being in too much shade. They like really bright light, but make sure the soil is moist so they don't dry out.

The Venus flytrap is native to South Carolina, but it is being severely impacted by development. Thankfully, they can be easily grown in cultivation.

*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](mailto:jeff@tropicaldesigns.com).*

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# We Don't Need No Stinking Leashes!

Seriously, loose dogs are no joke

By Janet Goodman  
BT Contributor

It totally caught me by surprise. One moment I'm taking in the neighborhood sights on a nice walk with my dog Queenie. The next moment — *wham!* — I'm flailing a Totes umbrella at an aggressive shepherd mix, fending off his attempts with one arm while awkwardly stretching out to its limits my other, pulling Queenie's leash as far away as I could from his determined teeth.

I could hear high-pitched squeals coming out of me — “No! No!” — more like those of a schoolgirl dodging the boy with cooties than a woman in real trouble.

I looked and sounded like an idiot, but somehow my undignified defense strategy worked. As I walked backward from the scene with Queenie in my arms, I kept a fixed gaze on that bad boy. I watched him cross the front lawn of the house at the end of the block. He looked defeated, head hanging, gagging on his own gurgling barks, and I wondered how the heck did we get out of that situation unscathed? Rattled, maybe, but not shredded.

Turns out he lives at that house, and he reacted to us entering his turf, his territory, his street. Problem is, he was loose, with nothing to restrain him from doing what he perceived was his duty.

Practically speaking, he was a loaded gun ready to go off. Why was he running loose?

The following day, a neighbor told me that this very dog sometimes gets out of the backyard and has gone after children playing on the block. His complaints had been voiced, but nothing changed until two days after my own close call, when a crew fixed the fencing. Maybe the dog owner was tired of playing Russian roulette, but I give him credit for making repairs.

Sadly, a dog running loose is not unusual in my Miami Shores neighborhood. I don't mean a stray or lost dog. I'm talking about an owned dog that's intentionally or unintentionally off the leash and not on the owner's property.

It's a rare day when I don't see a local dog padding around, and it's often the same dogs again and again. Even now, as I'm writing this, there's a loose dog on my street. I'll notice one as I'm backing my car out of the driveway. I'll notice one when my own pack dashes to the front window and barks up a hailstorm. One usually shows up on my daily constitutionals. Not lost, not stray, not abandoned — just loose. Why?

Most people say their dog “somehow gets out.” The excuses: broken fencing; holes dug underneath; climbing or jumping over; gates left open by meter readers



and lawn services. These dogs are usually left unsupervised in the backyards, left to their own devices of escape.

Other people say their pet darts out the front door or back gate, slipping past them as it's being opened. Kids leave doors open, so out goes the pooch. Some folks don't even bother to go looking for Fido anymore, defending their decision by saying, “He always comes back home on his own.”

Well, the truth is he *doesn't* always come back home. Sometimes a dog is hit by a car. Sometimes he's attacked by another loose dog on the street. He might be taken in by a good citizen, picked up by Animal Services, or simply wander too far to find his own way back.

Responsible people want to solve the problem of dogs getting out. They devote time and money toward ending this behavior, and for many, training and repairs don't come easy, but they're sincere in their efforts.

Then there are other dog owners who think they have good off-leash control when they allow their dogs to have bathroom breaks or just hang around as they do yardwork, tinker with the car, or

host garage sales. This works great until they're proved wrong.

Which brings me to those folks who live by the philosophy that a dog should run free at all times, on his own. My theory is that this stems from a “no fences” upbringing. These folks ignore leash laws, oblivious to dangers in the street. They don't even consider this behavior a problem.

Several years ago on my block, a stray was “hanging out” on the pontoons of a boat docked in the canal that runs behind our houses. After some detective work, I learned the dog's owners live a half-mile away. Their dog was left to roam, “but never ran away before,” and yet he was gone for months. I returned the dog to his family and was reimbursed for the vet bill, but I noticed it wasn't two hot weeks before that dog was back running the streets.

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](mailto:info@gooddogbaddogmiami.com).

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# Judgment Calls

I'll parent my own way, thank you

By Jenni Person  
BT Contributor

**D**on't screw with my motherhood. In the parenting blogosphere, we hear a lot about the "Mommy Wars" in which one of the biggest battles is Stay-At-Home Mom vs. Working Mom. This discourse is riddled with issues of class, gender, education, economics, and definitions of family.

All kinds of people are on both sides of an issue that really can't be defined by anyone but the person living it. Yet the whole damn world seems to think they have a say in how everyone else parents.

It's our soundtrack as parents: everywhere we go, there are people — from family to complete strangers, from the smallest comment about how our kids are dressed or fed, to telling us how they did and we should do it differently, to Facebook posts criticizing strangers in an airport whose travel days and lives we know nothing about, right down to products that we don't need being devised that instill paranoia and a lack of confidence — who feel they have a right to judge our parenting.

Several years ago a so-called friend got mad at me through a misunderstanding. He — a single, childless person — sent me an eight-page e-mail, cc'd to another person, in which he railed against my parenting. He wrote that I

failed as a professional and as a parent. He claimed I had a lot to learn from him about parenting and about my children. He declared that their lives were doomed because there was so much wrong with them and I should be worried.

Frequently at this point of the story, people ask me about his professional, psychological, and educational qualifications. He is a salesman with no college degree, and most important, I remind you, he has no children.

I also must add as a nod to the fact that the women's movement hasn't quite come far enough, this was directed only at me. My partner and co-parent, Chaim, was apparently blameless regarding the screwed-up-ness of *our* children; it was all about what an awful mother I was.

Already battling depression, I melted into a puddle of self-hatred, questioning my self-worth and considering saving the world from my destruction by eliminating myself all together (suicide was not a new idea to me, but it was probably the first time I sank that low as a mom).

Luckily, I felt trapped by that thought, as it seemed so wrong to leave my children, whom I love unconditionally without limit, without a mother — which would only demonstrate again what a bad mother I was.

So somehow (including a lot of love from my amazing partner and delicious kids), I hung in there, got the



professional help I needed, and finally allowed myself to believe that I was worthy of the boundary I had already set — not having this person in my life.

This summer I was asked to serve on a subcommittee of a board on which I served. I work full time and have two kids, but I generally do everything in my power to serve and be involved with my community, professionally and personally. It's what I was taught growing up (albeit by a mother who didn't work and a father who didn't have the responsibility of taking care of the kids). So I said yes.

But it became difficult to schedule a time for a meeting. The times offered were either during my workday or during times that I or my family members had other commitments. I asked if I could attend by Skype. The staff person then suggested we meet at my house. I said that sharing space with my kids in my small house would not be easy.

It was then that this person texted me: "I see you putting your kids first all the time. Maybe you are spoiling them?" She proceeded to tell me how she did it differently with her daughter.

We struggle with the glorious challenge of growing people within an embrace of love, health, wisdom, safety, justice, empowerment, and acceptance. We balance the complications of our own humanity, relationships, responsibilities, individuality, and dreams with theirs.

It's enough that we have to fight the endless media stereotypes, the trends, and products telling us our children aren't safe enough, and an educational paradigm that can't handle or value differentiation or alternative measures. Do we really have to do the extra work of ignoring the judging — or even more work responding politely so as not to hurt those who clearly haven't given a thought to the implications of what they say to us?

Unfortunately, we do.

Let's lessen the work by practicing acceptance, tolerance, and by not judging. The more of us who do that, the more there is a chance of running into someone who instead will be a cheerleader, have compassion, and let us be — or at least will keep his or her mouth shut.

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

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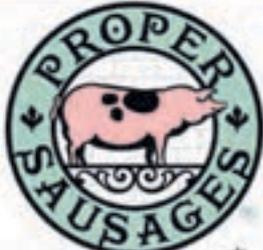
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# The Butterfly Effect

Rising anger at UM for imperiling two endangered species

By **Jim W. Harper**  
BT Contributor

**A**l Sunshine got misty-eyed addressing the Sierra Club about a controversial development that threatens sensitive habitat in his neighborhood. The retired, Emmy Award-winning investigative reporter was an institution on local television news from 1972, known for his “Shame on You” exposés.

He spoke at the club’s Miami chapter monthly meeting about the recent sale of pine rocklands in southern Miami-Dade for a residential and retail center, Coral Reef Commons, to be anchored by a Walmart. “There was no public notice to let us know, as required by law, what’s going on,” said Sunshine. “How is it possible, in this day and age, with checks and balances, not to notify residents?”

During his talk, Sunshine asked the development representatives present if he was making false statements, but they didn’t respond.

“We’re here to gather information,” said Peter Cummings, chairman of Ram Realty Services, buyer of the land, after the meeting. He stated that the *Miami Herald* had published notices and that 1625 letters had been sent by certified mail. “Check the public record,” he said. Cummings had not made previous statements to the media.

The required process was followed, according to Miami-Dade County Commissioner Dennis Moss, whose District 9 encompasses the development area. Moss recalls plans by the University of Miami to create an academic village, followed by negotiations with Target and Walmart.

“Some people want to blame big bad Walmart for this, and that’s not the case,” says Moss by telephone. “If we don’t like the process, then we have to change that.”

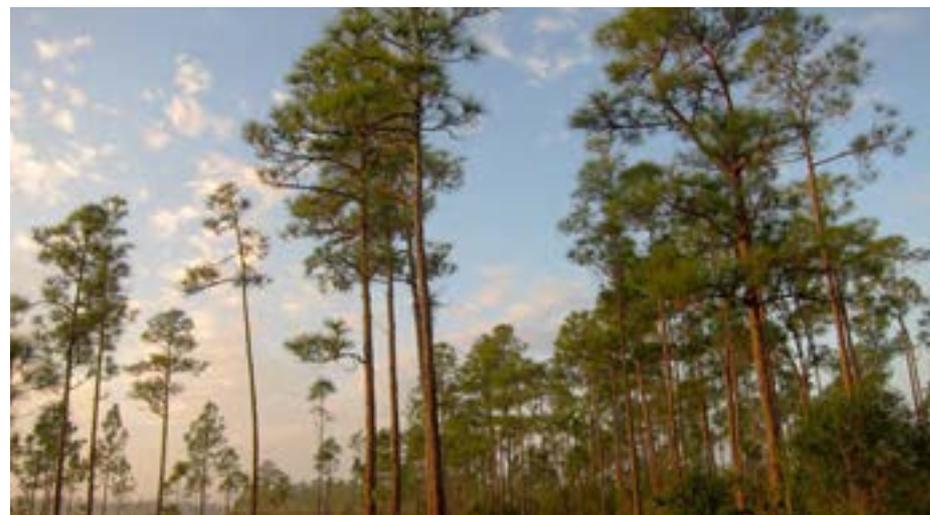
The University of Miami sold 88 acres of its South Campus to Ram Realty Services on July 7 for \$22.1 million. The wooded area hosts several endangered species, and pine rockland itself is fast disappearing. “It’s one of the most endangered habitats on the planet,” says Craig van der Heiden, CEO of the Delray Beach-based Institute for Regional Conservation, who preceded Sunshine in speaking at the Sierra Club meeting.

Pine rockland habitat exists only in southernmost Florida and a few Caribbean islands. Of its former range beyond Everglades National Park, only two percent remains, with the largest patch surrounding ZooMiami. On a map, the pine rockland in the Everglades appears as a brushstroke and the other fragments are isolated pinpricks.

The same day as the meeting, August 11, the U.S. Fish and Wildlife Service announced new protections for pine rocklands sparked by the listing of two butterfly species as endangered, listings which will become effective this month. The endangered Florida bonneted bat was listed last year.

Construction of the proposed Coral Reef Commons is now on hold, and Palm Beach-based Ram Realty has issued a press release stating that it would conduct its own surveys.

Angry residents and alumni have chided the University of Miami for selling its property. In a statement, the university said it had



Rock pinelands at Long Pine Key, Everglades National Park.

advertised and participated in eight public hearings about the project. Rezoning resulted in about half of the 88 sold acres designated as a Natural Forest Community (NFC) by the county. “Based on this delineation, the university executed a management plan that guarantees the preservation of the NFC in perpetuity,” says a university spokesperson.

Mapped plans for Coral Reef Commons call for the preservation of 43 acres and the destruction of a portion of NFC land. Development plans include about 900 apartments and 300,000 square feet of retail, including the Walmart. To secure permission for the project, Ram agreed to set aside 40 acres for a preserve. Ram also plans to develop 35 adjacent acres still owned by the university.

Al Sunshine claims that residents in the area were not properly notified about Coral Reef Commons. He also claims that a 2004 environmental assessment was outdated and inadequate. “The assessment didn’t identify any endangered plant or animals,” he says.

“My gut told me that that didn’t wash.” He declared to the Sierra Club that the situation warranted a grand jury investigation.

The Sierra Club meeting ended quietly, although president Jim Teas noted that

the group has tackled development before, and members were clearly disturbed about the loss of rare habitat.

Pine rockland is home to slash, or “Dade,” pines growing on a harsh limestone substrate. Its inhabitants include 12 species listed under the U.S. Endangered Species Act, according to the U.S. Fish and Wildlife Service.

The newest of those federally protected species are the endangered Bartram’s scrub hairstreak and Florida leafwing butterflies, which exist only in pine rocklands. “The last thing these butterflies need is another strip mall smack in the middle of some of their most important habitat,” says Jaclyn Lopez, an attorney at the Center for Biological Diversity, which has filed a lawsuit against the wildlife service.

Pine rockland requires burning every few years to regenerate, and this maintenance requirement also poses challenges to development. Environmentalists question if the two can coexist.

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# In Praise of Spanish Wines

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

Word count: 820

By **Bill Citara**  
BT Contributor

The secret is out about Spanish wine. Ten years ago the realization that Spanish vintners and growers had made tremendous strides and were producing a burgeoning number of world-class wines was confined mostly to dedicated wine geeks and attendant scribes.

Five years ago that realization had filtered down to more casual wine drinkers, who were finding not only up-market bottles that could go cork to cork with the best of France, Italy, and the New World, but an abundance of lower-priced wines that drank a whole lot better than their affordable price tags.

Nowadays even people whose knowledge of the wines of Spain is confined to sangria and maybe Rioja have probably come across a bottle or two of Albariño, Garnacha, Tempranillo, and more, not to mention sparkling wine (cava) that is infinitely better than the fizzy stuff in those ubiquitous black bottles.

The renaissance of Spanish wines doesn't have a specific start date, but it's generally considered to have begun after the death of Generalissimo Francisco Franco in 1975. Another milestone was Spain joining the European Union in 1986, which brought in economic aid and foreign investment.

Then all the other factors that brought dramatic improvement to the wines of

Italy, the U.S., and South America — increased use of sophisticated technology, the rise of talented native vintners (names like Palacios, Torres, and Alvarez), a commitment to preserving local varietals and their character in both the growing and winemaking processes, a move toward modernization while keeping the best of traditional practices.

The result is some very good wines, even at our relatively modest price point. For example, the **2013 Marqués de Cáceres Verdejo**. It's a perfect wine to serve chilled on a hot summer day, and would be a particularly good match with fresh Florida lobster, Key West pink shrimp, or any rich fish or shellfish. It starts off with refreshing grapefruit and citrus aromas, plus a hint of grassiness, and carries that tangy citrus character over to the palate, where a stony minerality and lingering lemony finish join the party.

The **2013 Milflores Viura from Bodegas Palacios** offers many of the same pleasures. At first its aromas of lemon, lime, and grapefruit are almost overshadowed by potent earthy, almost vegetal scents, but those quickly blow off to reveal citrus and green and red apple flavors with mild acidity and hints of minerals. Its light body and clean, citrusy flavors make it another fine hot summer wine.

**Palma Real's 2013 Verdejo-Viura** splits the difference between the Marqués de Cáceres and the Milflores, not surprisingly, given its 50/50 Verdejo-Viura blend. Citrusy, herbal, grassy, with a dash of minerals, it resembles a classic California

Sauvignon Blanc, though at ten bucks a bottle, it undercuts their prices.

After such good luck with our affordable Spanish whites, the **Zumaya 2011 Tempranillo** was something of a shock. Blacker than ink at midnight, it tasted at once sour and overripe, and might best be put to use unclogging drains or stripping wallpaper.

Luckily, another 100 percent varietal — the **Evodia 2012 Old Vines Garnacha** — saved my palate from further distress. From Catalonia, perhaps Spain's hottest wine-producing region, it delivers uncommon complexity and sense of place for its \$10.99 price tag; yet despite its Old Vines designation, it's neither ponderous nor port-like. It almost explodes out of the glass with scents of red and black cherries, olives, and leather, and maintains a balance of fruit, earthy elements, acid, and tannins all the way to the finish. It's so well structured, it seems light-bodied and easy on the palate, despite its 14-percent alcohol.

To do the heavy lifting, we turn to a pair of blends, the **2011 Ergo Rioja Tempranillo-Garnacha** and the **2011 Almodi Petit**. The Ergo is from Martín Codax, one of Spain's best-known producers, and it's a big, mouth-filling sucker. The black cherry-berry fruit is a bit grapey, but it comes with a long list of flavor nuances, from olives and tobacco to licorice and leather.



The Marqués Cáceres, a fine value at \$8.99, and the Zumaya Tempranillo at \$11.99 are available at ABC Fine Wine & Spirits (16355 Biscayne Blvd., 305-944-6525). Marqués Cáceres is also at Publix and Total Wine. The Milflores Viura and Evodia Garnacha are both \$10.99 and can be found at Whole Foods Market in North Miami and Aventura (305-892-5500, 305-682-4400), while the North Miami Total Wine & More (14750 Biscayne Blvd., 305-354-3270) has the Almodi Petit for \$11.99 and Palma Real for \$9.99. You can get the Ergo Tempranillo at the North Miami Beach Publix and Publix at 18 (305-354-2171, 305-358-3433).

There's nothing petite about the Almodi, which takes the Ergo's big, ripe cherry-berry fruit and adds hints of cloves, pepper, and minerals. It also adds a percentage point more alcohol at 14.5, though it never tastes hot, and seamlessly integrates fruity, spicy, earthy, and mineral elements — one small but important reason the secret is out about Spanish wines.

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# Miami Spice Short List

Food news we know you can use

By **Pamela Robin Brandt**  
BT Contributor

“It’s a blessing ... and a curse.” So the saying goes. In this case, it refers to the Miami Spice discount dining promotion that continues through September — and the “Best Bets” list promised last issue, once I got a chance to check out some of the roughly 50 participating restaurants that are in BT territory (out of about 175 total).

What diners want to avoid are what have been the program’s perennial pitfalls since it started in 2001: Spice menus with few choices per course, for instance, and/or choices that aren’t what diners would normally want to explore at the given place — like upscale steakhouses that offer no upscale steak entrées. It’s the old “Choice of Cheapo Chicken Breast or Spaghetti and Meatballs Syndrome” that makes three-course \$23 lunches and \$39 dinners no bargain.

What diners want from Miami Spice is what Miamians want in all things: the freedom to enjoy over-the-top indulgence. To indulge our curiosity, for example, about new restaurants we haven’t been to because they’re so unaffordable at other times. Some foodies even make bucket lists during the year’s other ten month’s of intriguing places where \$23/\$39 full meals aren’t just pretty

good bargains, but near miracles. And there are plenty of those in Miami Beach, where restaurant rents, and therefore restaurant prices, are exorbitant. Which is why the Spice “10 Best” lists in most publications are beach-heavy.

The problem is that on our side of the causeway, more reasonable rents continue to attract exciting restaurants serving affordable food — possibly, soon, even South Beach’s popular PB Steak, which closed last month after a rent increase that would have forced the owners to raise prices; the three Pubbelly boyz are reportedly already looking to reopen somewhere along the Biscayne Corridor. It’s still not that hard to find intriguing meals for Spice prices — or less — at all times. Heck, chef/owner Richard Hales’s Chinese hotspot Blackbrick serves up a wildly innovative \$15 three-course lunch special every weekday.

That sort of thing is a blessing for ten months of the year. For Miami Spice’s two months, though, when one needs hideously expensive restaurants in order to save maximum bucks, it’s a curse.

So here’s a very personal short list of where to go and what to get.

**Bourbon Steak** (19999 W. Country Club Dr., Aventura, 786-279-6600). Miami Spice menu offered daily, dinner only. Get: tempura squash blossoms with Meyer lemon ricotta to start, Bourbon’s



playful faux caramel mousse “Snickers” bar for dessert, and in between, a precision-cooked eye of rib-eye steak with English pea/farro “risotto” and grilled onion relish. (Normally a rib-eye alone goes for about \$55, and veg sides are \$10 each, so the meal would be more than twice as much.)

**Azul** (500 Brickell Key Dr., 305-913-8358). The Mandarin Oriental’s top-end eatery is one of South Florida’s most upscale restaurants, and new chef William Crandall has just introduced his first menu. So perfect timing to try his work (beet root vichyssoise with lobster, green apple, and hearts on fire microgreens; truffled salmon with beurre rouge; morello cherry panna cotta) for less than half the price a full meal normally runs.

**Shikany** (251 NW 25th St., 305-573-0690). Dinner only, Sunday-Thursday. It’s Miami’s most fantastical avant-garde fare, and chef Michael Shikany’s magical mystery Spice menus don’t wimp out and tone it down for the masses. Two choices per course, so come with a friend who shares so you can taste everything.

**Zuma** (270 Biscayne Blvd. Way, 305-577-0277). Dinner Monday and Tuesday,

but better to Power Lunch Monday-Friday. Four, not three, courses include both white miso soup and salad to start, azuki bean/raspberry cake for dessert. Get chirashi don (sushi rice heaped with a mountain of Zuma’s normally stratospherically priced salmon caviar-topped sashimi), for an entrée. Also get your valet ticket stamped for free parking.

**The Cypress Room** (3620 NE 2nd Ave., 305-520-5197). Lunch, Monday-Friday; Dinner, Monday-Thursday. Here at the most upscale Michael Schwartz eatery, most lunch and dinner entrées (except for the relatively budget-friendly Cypress burger) are normally about the same price as a full three-course Miami Spice meal — i.e., eat there this month and choose the \$30-something porchetta alla romana as an entrée, and both your oxtail terrine appetizer and elaborate Hedy Goldsmith dessert are free. Do use some of your savings on an order of thrice-cooked fries.

Hungry for more food news? See “BizBuzz,” page 20. Send me your tips and alerts: [restaurants@biscaynetimes.com](mailto:restaurants@biscaynetimes.com).

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# Dining Guide

## Restaurant Listings

The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 218.

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

#### 15th & Vine Kitchen 485 Brickell Ave., 305-503-0373

In the 15th floor space originally occupied by Eos, the Viceroys's top-end restaurant now focuses its décor on spectacular bay views (particularly from an outdoor garden/pool terrace). And the mostly small-plates menu of accessible internationally influenced New American fare is more Miami-appropriate, too. Especially recommended: Asian-inspired items like spicy ginger meatballs with sweet sambal chili sauce, or lump crab croquettes with sriracha, remoulade, and a frisée/fennel salad. Favorites like flatbreads and sliders plus a classy setting make this a striking business-lunch option. \$\$\$-\$\$\$\$

#### 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 special-ized Macaron Monster, we assure you that this French bakery/café's exquisite macarons (not clunky coconut macarons, 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. \$\$

#### Atrio 1395 Brickell Ave., 305-503-6529

Admittedly, the Conrad Hotel's top-end restaurant has had its ups and downs since its early days as one of the few exciting fine-dining restaurants in the Brickell/downtown area. But Atrio is ready for rediscovery. Despite Brickell's recent restaurant explosion, few venues are as spectacularly suitable for a sophisticated breakfast, lunch, or dinner for grown-ups who'd rather not shout over DJs. Panoramic views of Miami from the 25th floor are now matched by locally oriented dishes, including a mango/lime mayo-dressed lobster sandwich, crisp-skinned snapper with grapefruit salsa and basil aioli, a bracing orange tart, even citrus butter in the bread basket. \$\$\$-\$\$\$\$

#### Balans 901 S. Miami Ave., (Mary Brickell Village), 305-534-9191

Open until 4:00 a.m. on weekends, this London import (Miami's second Balans) offers a sleeker setting than its perennially popular Lincoln Road progenitor, but the same simple yet sophisticated global menu. The indoor space can get mighty loud, but lounging on the dog-friendly outdoor terrace, over a rich croque monsieur (which comes with an alluringly sweet/sour citrus-dressed side salad), a lobster club on onion toast, seems surprisingly solid Asian fusion items, and a cocktail is one of Miami's more relaxing experiences. \$\$\$-\$\$\$\$

#### Bali Café 109 NE 2nd Ave., 305-358-5751

While Indonesian food isn't easy to find in Miami, downtown has secret stashes – small joints catering to cruise-ship and construction workers. This cute, exotically decorated café has survived and thrived for good reason. The homey cooking is delicious, and the friendly family feel encourages even the timid to palate to try something new. Novices will want Indonesia's signature rijstafel, a mix-and-match collection of small

dishes and condiments to be heaped on rice. Note: bring cash. No plastic accepted here. \$\$\$

#### Barú Urbano 1001 S. Miami Ave., 305-381-5901

"Hot, hip, Hispanic" is a huge understatement to describe the street-smart urban flair of this tropical restolounge. After about 9:00 p.m., droves of high-energy young partiers make the place seem more Latin singles bar than eatery. Nevertheless, the largely but not exclusively Colombian-inspired, Latin/Caribbean comfort-food cuisine can be inspiring. We're partial to snacks like the arepa Colombiana, heaped with fresh white cheese, and the sinful chivito sandwich (steak, ham, melted mozzarella, and a fried egg). But there are also full entrées like a bandeja paisa (Colombia's belly-busting mixed platter of proteins and carbs). \$\$\$-\$\$\$\$

#### 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 grub: the Mac Attack, sophisticated mac 'n' cheese featuring gnocchi 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. \$\$

#### 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 brick. 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. \$\$

#### Brasileiro 801 Brickell Bay Dr., 786-502-3829

Fittingly, the indoor/outdoor bay-view space in the Four Ambassadors, occupied by Miami's first Brazilian rodizio restaurant back in the early 1980s, is now home to a 21st-century upgrade. For insatiable carnivores and fans of Latin America's best dinner show, there's the traditional parade of tableside, sword-wielding gauchos carving all-you-can-eat meats, including must-not-miss medium-rare picanhas, delectably fat-caked sirloin. For more modern and/or light eaters, prepared dishes by Gully Booth, one of Miami's best-kept-secret chefs, include goat cheese croquettes, stuffed dates, and crab cakes Martha Stewart once proclaimed the best she'd eaten. \$\$\$

#### Brother Jimmy's BBQ 900 S. Miami Ave. #135, 786-360-3650

The South is supposed to be the source of barbecue. But Bro J evidently didn't hear about that. His signature North Carolina pork 'cue comes from NYC, where the first Brother Jimmy's opened more than 20 years ago. Miami's location is actually the first south of the Mason-Dixon line. But the slow-smoked pulled pork butt tastes righteous – no interfering glop, just hot sauce-spiked vinegar to balance the fab fattiness. There's other 'cue, too, including big (not baby back) ribs, and respectable brisket. \$\$\$-\$\$\$\$

#### Bryan in the Kitchen 104 NE 2nd Ave., 305-371-7777

This quirky café-market's chef/owner is a former smoothie-swilling model who is now into fresh whole foods, and though his eclectic "green gourmet" menu does uniformly reflect his dedication to ecological consciousness, it otherwise could only be described as intensely personal. Offerings are an odd but appealing saint/sinner mix, ranging from healthy pasta/grain salads and homemade-from-scratch snacks (beef jerky, granola) to unique cupcakes featuring not-too-sweet adult flavors and irresistible

### NEW THIS MONTH

#### MIAMI

#### BRICKELL / DOWNTOWN

#### Bistro BE 1111 SW 1st Ave., 305-375-0975

When you get one of those cravings for some saladegegratineer-degeitenkaas or oostendegarnaalkroketten, this is da place. It's currently Miami's only Belgian bistro. The authentic dishes, while upscaled and sometimes lightened, reflect Flemish cuisine's typical blend of French refinement with Germanic/Dutch comfort-food qualities, and while the menu items may sound formidable, those above are actually just a bacon-wrapped goat cheese gratin with salad, and elegant shrimp croquettes. More familiar are Belgium's incomparable fries, served with numerous sauces; a variety of mussel pots (seven at dinner); and about 60 Belgian beers. \$\$\$-\$\$\$\$

#### Cantina La Veinte 495 Brickell Ave., 786-623-6135

In a spectacularly stylized indoor/outdoor waterfront setting, this first U.S. venture from Mexico's Cinbersol Group serves upscale modern Mexican fare with international influences transcending Tex-Mex. No ground-beef tacos here. Rather, fillings range from cochinita pibil (pork in achioté/orange sauce) to grilled bone marrow – even escamoles: butter-sautéed ant eggs. For the less adventurous, fried calamari with a Jamaican-inspired hibiscus reduction or dobladitas de jaibas suave, delectably crunchy softshell crabs wrapped in flour tortillas with creamy/kicky jalapeño sauce, are irresistible. Bonus: A specialty market/deli with imported packaged goods, cheeses, pastries, more. \$\$\$

#### La Mar by Gaston Acurio 500 Brickell Key Dr., 305-913-8358

It's said that Peruvian cuisine is Latin America's most varied and sophisticated. Reserve a patio table at this indoor/outdoor Mandarin Oriental eatery to experience Miami's best for yourself – along with some of the city's best bayfront vistas. The specialty is seafood, and the beautifully balanced recipes of Acurio (called Peru's food ambassador to the world), executed flawlessly by onsite executive chef Diego Oka, especially elevate ceviches, similar but more delicate tiraditos, uniquely lively "Nikkei" (Peruvian-Japanese fusion) sushi creations, and elegant whipped potato/fresh seafood causas, to world-class fine-dining level. \$\$\$-\$\$\$\$

sticky buns. If we had to choose just one category, we'd sin. But luckily, you can have it all. \$\$\$

#### Burger & Beer Joint 900 S. Miami Ave. #130, 305-523-2244

While not quite Miami's first hip hangout featuring high-quality burgers, the original South Beach B&B certainly goosed the gourmet craze in a major way. This Brickell branch has all the familiar favorites, including the ten-pound Mother Burger – really more good gimnick than good. Otherwise B&B, which still consistently makes "Top 10" lists, features a huge selection of basics in addition to beef (bison, turkey, chicken, veggie, seafoods); nicely balanced topping combos; and enough succulent sides (tempura-battered pickles, fried green beans, mini-corn dogs) to make a meal that's totally burger-free. \$\$\$-\$\$\$\$

#### 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 casseroloes. 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. \$\$\$-\$\$\$\$

#### Ceviche Piano 140 SE 1st Ave., 305-577-4414

Owners Martin and Charo Villacorta, a married chef/pastry chef team, think of this eatery as a relocation (in the same downtown plaza) and reinvention of their former "best kept secret" spot Martini 28. Most dramatic changes: upscaled size, and with its glamorous white piano, upgraded elegance. The menu has also been altered to be less of a global wildcard. Focus is now strongly on Peruvian cuisine, including a shrimp/calamari-smothered fish fillet withaji amarillo cream sauce. But no worries, old fans. Some of the old favorite dishes remain. \$\$

#### Cipriani 465 Brickell Ave., 786-329-4090

Derived, like all Cipriani family restaurants worldwide, from legendary Harry's Bar in Venice (a favorite of Truman Capote, Hemingway, and other famous folks since 1931), this glamorous indoor/outdoor riverfront location in loon has two absolutely must-not-miss menu items, both invented at Harry's and reproduced here to perfection: beef carpaccio (drizzled artfully with streaks of creamy-rich mustard vinaigrette, not mere

#### UPPER EASTSIDE

#### Loba 7420 Biscayne Blvd., 786-536-6692

As suggested by this comfie gastropub's interactive literary ambiance (décor features shelves of paperbacks), the concept of young financial-analyst-turned-restaurateur Jessica Sanchez is to encourage creativity, including exploring Miami's unique culture-agriculture through food created by a staff including experienced chefs, FIU culinary students, and her mom Libia, former owner of the traditional Colombian Patacón chain. Needless to say, the menu is eclectic, ranging from South American (the Patacón, a bandeja paisa-inspired sampler plate) to modernized Old South (MiMo Fried Chicken with crispy kale and local honey). Boredom? Impossible. \$\$\$-\$\$\$\$

#### Tap 79 1071 NE 79th St., 305-381-0946

One-time fine-dining chef Alfredo Patino, whose still thriving wine/tapas bar Bin No. 18 was one of the first chef-owned restaurants to bring casual culinary sophistication to the downtown/midtown Biscayne Corridor, does the same for still-transitional 79th Street with this convivial gastropub, which has a similar sharable-plates menu, but built more around beer than wine pairings. Highlights range from carefully curated, imported charcuterie/cheese plates to fun chef-driven items: house-cured beef jerky, brown sugar/ginger-marinated salmon "Scooby Snacks," hearty Coke-braised short ribs with sweet corn polenta and pungent Maytag blue cheese. \$\$\$-\$\$\$\$

### NORTH MIAMI

#### Jefe's Soul Shack 12581 Biscayne Blvd., 305-989-5811

This first brick-and-mortar location of wildly popular Jefe's Original Fish Taco & Burger food truck serves all the same authentic soft corn tortilla-wrapped tacos – including Ensenada-style fish (crisp-battered with shaved cabbage, pico de gallo, and housemade Mexican crema; no Tex/Mex-type cheese, etc.) – that many aficionados feel are Miami's best and most budget-friendly street food. Also the same: lettuce/tomato/pickle/secret sauce-garnished burgers, available "Miami-style" (with extra everything, plus succulent griddled onions), and fried caper-sprinkled fries. New items include ingeniously topped Mexican-fusion burgers, and several elaborate salads. \$\$\$

olive oil) and the Bellini (a cocktail of prosecco, not champagne, and fresh white peach juice). Venetian-style liver and onions could convert even liver-loathers. Finish with elegant vanilla meringue cake. \$\$\$

#### The Corner 1035 N. Miami Ave., 305-961-7887

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

#### Crazy About You 1155 Brickell Bay Dr. #101, 305-377-4442

The owners, and budget-friendly formula, are the same here as at older Dolores. But You Can Call Me Lolita: Buy an entrée (all under \$20) from a sizable list of Mediterranean, Latin, American, or Asian-influenced choices (like Thai-marinated churrasco with crispy shoestring fries) and get an appetizer for free, including substantial stuff like a Chihuahua cheese casserole with chorizo and pesto. The difference: This place, housed in the former location of short-lived La Broche, has an even more upscale ambiance than Dolores – including a million-dollar water view. \$\$\$

#### Desole Metro Pizza Bar 333 SE 2nd St., 305-381-9505

This family-owned pizza/wine bar serves pies more evocative of those we've had in Italy than anyplace else in town. There are normal round pizzas, but also the rectangular Roman street-food sorts you can buy by the foot (up to about a yard). Order the latter variously topped (perhaps prosciutto/argula in one section, fresh mozzarella and tomato in another) for perfect party food. Also available: starters, salads, homemade pastas, and a surprisingly expansive wine list. Ambiance evokes Italy, too, with owner conviviality making the place welcoming even for single diners. \$\$\$

#### 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 cauliflower fried rice (packed with jumbo shrimp, mussels, and calamari) are also fun, as well as surprisingly affordable. \$\$



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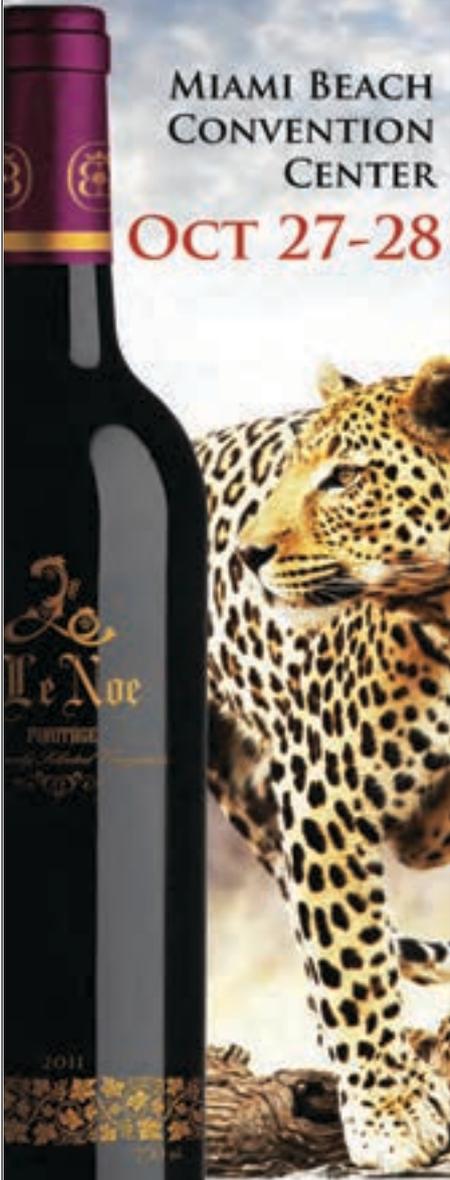
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## Dining Guide: RESTAURANTS

### db Bistro Moderne 255 Biscayne Blvd. Way, 305-421-8800

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

### D-Dog House 50 SW 10th St., 305-381-7770

While it has become increasingly common to find servers at upscale restaurants utilizing computerized POS (point of service) systems to take orders, this high-tech hole-in-the-wall trumps them by replacing servers – and in-house entertainment, too – with iPads that accept not just food orders and credit cards but music requests. You can web surf or game, too, while waiting for your choice of the house specialty: supersized hot dogs, most overloaded with internationally inspired toppings. To accompany, hand-cut fries are a must. And have a cocktail. There's a full liquor bar. \$-\$\$

### Dolores, But You Can Call Me Lolita 1000 S. Miami Ave., 305-403-3103

From the stylish setting in Miami's historic Firehouse No. 4, one would expect a mighty pricy meal. But entrées, which range from Nuevo Latino-style ginger/orange-glazed pork tenderloin to a platter of Kobe mini-burgers, all cost either \$18 or \$23. The price includes an appetizer – no low-rent crapola, either, but treats like Serrano ham croquetas, a spinach/leek tart with Portobello mushroom sauce, or shrimp-topped eggplant timbales. The best seats are on the glam rooftop patio. \$\$\$

### Doraku 900 S. Miami Ave., 305-373-4633

Happy hour comes twice daily (after work and lunch) at this second location of a popular South Beach sushi, pan-Asian, small-plates restaurant, bringing discounted prices on treats like rock shrimp tempura with spicy aioli. Regular prices are reasonable, too, for seafood flown in daily, and makis displaying solid creativity rather than gimmickry. Especially enjoyable are items accented by Japanese ingredients rarely found in Americanized sushi bars, like the Geisha Roll's astringent shiso leaf, beautifully balancing spicy tuna, pickled radish, and rich eel sauce. A huge sake menu, too. \$\$\$-\$\$\$\$

### Edge, Steak & Bar 1435 Brickell Ave., 305-358-3535

Replacing the Four Seasons' formal fine dining spot Acqua, Edge offers a more kick-back casual welcoming vibe. And in its fare there's a particularly warm welcome for non-carnivores. Chef-driven seafood items (several inventive and unusually subtle ceviches and tartares; a layered construction of corvina encrusted in a jewel-bright green pesto crust, atop red picillo sauce stripes and salad; lobster corn soup packed with sweet lobster meat; more) and a farm-to-table produce emphasis make this one steakhouse where those who don't eat beef have no beef. \$\$\$-\$\$\$\$

### Elwoods Gastro Pub 188 NE 3rd Ave., 305-358-5222

Cordial English owners, classic rock music (sometimes live), and updated classic pub fare make this hangout a home. Made from scratch with artisan ingredients, traditional Brit bites like fish and chips can't be beat – thick pieces of crispy beer-battered moist cod, served with hand-cut fries and "mushy (mashed) peas," plus housemade tartar sauce and ketchup. All desserts are also made in-house, including a deliriously rich (but worth it) sticky date pudding with toffee sauce. Tie down your dental implants. They're in for a wild ride. \$\$

### Fado Irish Pub 900 S. Miami Ave. #200, 786-924-0972

Unlike most Miami "Irish" pubs, which serve mostly American bar food, rarely foraging past fish and chips or shepherd's pie, Fado (pronounced "fado") has a menu reflecting the pub grub found today in Ireland, including solid standards. But most intriguing are dishes mixing classic and contemporary influences, particularly those featuring boxty, a grated/mashed potato pancake. Try corned beef rolls (boxty wraps, with creamy mustard sauce and cabbage slaw), or smoked salmon on mini-boxty "blini," with capers and horseradish sauce. There's a seasonal menu, too. \$\$

### The Filling Station & Garage Bar 95 SE 2nd St., 786-425-1990

This fun, locally oriented dive, opened in 1994, was hip more than a decade before downtown was. And its 2008 relocation to larger quarters, plus two subsequent expansions, signal that it has more than kept up with the explosion of newer neighborhood hotspots, without pretensions or yuppified prices. On the fresh, hefty hamburgers, true Miami weirdness is displayed in toppings like peanut butter or Nutella. Other standouts: tangy-spicy Buffalo wings; homemade tater tots; the oil pan (fried pickles and onion rings with two sauces); and an ever-changing list of craft beers. \$-\$\$

### Fratelli Milano 213 SE 1st St., 305-373-2300

Downtown isn't yet a 24/7 urban center, but it's experiencing a mini explosion of eateries open at night. That includes this family-owned ristorante, where even newcomers feel at home. At lunch it's almost impossible to resist panini, served on focaccia or crunchy ciabatta; even the vegetarian version bursts with complex and complementary flavors. During weekday dinners, try generous plates of risotto with shrimp and grilled asparagus; homemade pastas like seafood-packed fettuccine al scoglio; or delicate Vitello alla Milanese on arugula. \$\$\$-\$\$\$\$

### Garcia's Seafood Grille and Fish Market 398 NW N. River Dr., 305-375-0765

Run by a fishing family for a couple of generations, this venerable Florida fish shack is the real thing. No worries about the seafood's freshness; on their way to the dining deck overlooking the Miami River, diners can view the retail fish market. Best preparations are the simplest. When stone crabs are in season, Garcia's claws are as good as Joe's but considerably cheaper. The local fish sandwich is most popular – grouper, yellowtail snapper, or mahi mahi. \$\$\$

### Havana 1957 1451 S. Miami Ave., 305-381-6651

If you never had the chance to enjoy classic Cuban dishes in glam 1950s Havana (pre-He Who Must Not Be Named), you can now at this nostalgic restorlounge. Eat your way through the day, from hefty four-egg/croqueta breakfasts to late-night mini pan con bistec bar bites, surrounded by old-school memorabilia, music, and mojitos. Admittedly, prices are higher than those at average Miami Cuban eateries. But daily specials, including Wednesday's especially tasty mojo-marinated chicken fricassee in sweet-savory criollo sauce, are a great value. And the time trip is priceless. \$\$\$-\$\$\$\$

### Il Gabbiano 335 S. Biscayne Blvd., 305-373-0063

Its location at the mouth of the Miami River makes this ultra-upscale Italian spot (especially the outdoor terrace) the perfect power lunch/business dinner alternative to steakhouses. And the culinary experience goes way beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's Il Mulino, originally run by Il Gabbiano's owners. The rest of the food? Pricy, but portions are mammoth. And the champagne-cream-sauced housemade ravioli with black truffles? Worth every penny. \$\$\$-\$\$\$\$

### La Loggia Ristorante and Lounge 68 W. Flagler St., 305-373-4800

This luxuriantly neo-classical yet warm Italian restaurant was unquestionably a pioneer in revitalizing downtown. With alternatives like amarettotinged pumpkin agnolotti in sage butter sauce and cilantro-spiced white bean/vegetable salad dressed with truffle oil, proprietors Jennifer Porciello and Horatio Oliveira continue to draw a lunch crowd that returns for dinner, or perhaps just stays on through the afternoon, fueled by the Lawyer's Liquid Lunch, a vodka martini spiked with sweetened espresso. \$\$\$

### La Moon 144 SW 8th St., 305-860-6209

At four in the morning, nothing quiets the munchies like a Crazy Burger, a Colombian take on a trucker's burger: beef patty, bacon, ham, mozzarella, lettuce, tomato, and a fried egg, with an arepa corn pancake "bun." While this tiny place's late hours (till 8:00 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 Sandwicherie 34 SW 8th St., 305-374-9852

This second location of the open-air diner that is South Beach's favorite après-club eatery (since 1988) closes earlier (midnight Sunday-Thursday, 5:00 a.m. Friday and Saturday), but the smoothies, salads, and superb Parisian sandwiches are the same: ultra-crusty baguette stuffed with evocative charcuterie and cheeses (saucisson sec, country pâté, camembert, etc.) and choice of salad veggies plus salty/tart cornichons and Sandwicherie's incomparable Dijon mustard vinaigrette. Additionally the larger branch has an interior, with a kitchen enabling hot foods (quiches and croques), plus A/C. \$-\$\$

### L'Entrecote de Paris 1053 SE 1st Ave., 305-755-9995

If menu choices makes you nuts, this place, originally a Parisian eatery with locations in Brazil, is the restaurant for you. There's only one prix fixe meal offered: an entrecote steak with a famed creamy sauce of 21 ingredients (here, predominantly curry), accompanied by a walnut-garnished mixed greens/tomato salad and shoestring fries, plus a crunch-crusted baguette. Your only choice is how you like your steak precision-cooked. A la carte desserts are indeed extensive; avoid stress by choosing a macaron flight of mixed flavors. \$\$\$

### Lime Fresh Mexican Grill 1 W. Flagler St., 305-789-9929

Like its Midtown and North Miami Beach siblings, this Lime Fresh serves up carefully crafted Tex-Mex food. The concept is "fast casual" rather than fast food – meaning nice enough for a night out. It also means ingredients are always fresh. Seafood tacos are about as exotic as the menu gets, but the mahi mahi for fish tacos comes from a local supplier, and salsas are house-made daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Mint Leaf 1063 SE 1st Ave., 305-358-5050

Part of London's famous Woodlands Group, this stylish spot, like its Coral Gables parent, serves the sort of upscale Indian food rarely found outside Great Britain or India. More interestingly, the menu includes not just the familiar northern Indian "Mughlai" fare served in most of America's Indian restaurants, but refined versions of south India's scrumptious street food. We've happily assembled whole meals of the vegetarian chaat (snacks) alone. And dosai (lacy rice/lentil crepes rolled around fillings ranging from traditional onion/potato to lamb masala or spicy chicken) are so addictive they oughta be illegal. \$\$\$-\$\$\$\$

### Momi Ramen 5 SW 11th St., 786-391-2392

Banish all thoughts of packaged instant "ramen." Perfectionist chef/owner Jeffrey Chen (who cooked for more than a decade in Japan), changes his mostly ramen-only menu often, but constants are irresistibly chewy handmade noodles; soups based on creamy, intensely porky tonkotsu broth (made from marrow bones simmered all day); meats like pork belly and oxtail; and authentic toppings including marinated soft-cooked eggs, pickled greens, more. Other pluses: It's open 24/7, and the ramen ranks with the USA's best. Minuses: It's cash only, and the ramen might be the USA's most expensive. \$\$\$

### MPP Brickell 141 SW 7th St., 305-400-4610

Tasty Peruvian eateries aren't rare in Miami. Peruvian fine-dining restaurants are. In the tastefully toned-down but still glam space formerly housing Andú, this second location of Lima's popular Mi Propriedad Privada specializes in familiar flavors presented with seriously upscale preparations, plating, and prices. But many ceviches, tiraditos, and starters (like especially artful layered/molded mashed potato/seafood causas, or clever panko-breaded fusion "causa makis") come in trios for taste-testing. And ceviche lovers score on Tuesdays, when all-you-can-eat costs the same as a trio. \$\$\$-\$\$\$\$

### My Ceviche 1250 S. Miami Ave., 305-960-7825

When three-time James Beard "Rising Star Chef" nominee Sam Gorenstein opened the original My Ceviche in SoBe, in 2012, it garnered national media attention despite being a tiny take-away joint. Arguably, our newer indoor/outdoor Brickell location is better. Same menu, featuring local fish prepared onsite, and superb sauces including a kicky roasted jalapeño/lime mayo), but this time with seats! What to eat? Ceviches, natch. But grilled or raw fish/seafood tacos and burritos, in fresh tortillas, might be even more tempting. Pristine stone-crab claws from co-owner Roger Duarte's George Stone Crab add to the choices. \$\$

### Naoe 661 Brickell Key Dr., 305-947-6263

Chances are you've never had anything like the \$85 prix-fixe Japanese dinners at chef Kevin Cory's tiny but nationally acclaimed oasis, transplanted from its original Sunny Isles space with its supreme serenity intact. By reservation only, in two dinner seatings of just eight people each, and omakase (chef's choice) only, meals include a seasonal soup, a four-course bento box, eight pieces of sushi, and three desserts. Cory personally does everything for you, even applying the perfect amount of housemade artisan soy sauce mix and fresh-grated wasabi to each mind-reelingly fresh nigiri. Few eating experiences on earth are more luxurious. \$\$\$-\$\$\$\$

### neMesis Urban Bistro 1035 N. Miami Ave., 305-415-9911

Truly original restaurants are hard to find here, and harder to describe in standard sound bites. But they often are the attention-grabbing people-magnets that spark revivals of iffy neighborhoods. That's our prediction for this quickly 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 veld bobote, 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. \$\$\$

### 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. \$\$\$

### 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 5J jamon Iberico de Bellota from acorn-fed pata negra pigs – lusciously marbled, tender yet toothsome, the ultimate in cured hams. But other tapas like the salmorejo en vaso (a creamy, pumped Andalusian variation on gazpacho), papatas bravas (crisp-fried potatoes with spicy aioli), fuet (Catalan salami, similar to French saucisson sec), and crispy prawns are pretty perfecto, too. \$\$\$-\$\$\$\$

### Perricone's 15 SE 10th St., 305-374-9449

Housed in a Revolutionary-era barn (moved from Vermont), this market/café was one of the Brickell area's first gentrified amenities. At lunch chicken salad is a favorite; dinner's strong suit is the pasta list, ranging from Grandma Jennie's old-fashioned lasagna to chichi focchi punches filled with fresh pear and gorgonzola. And Sunday's \$15.95 brunch buffet (\$9.95 for kids) – featuring an omelet station, waffles, smoked salmon and bagels, salads, and more – remains one of our town's most civilized all-you-can-eat deals. \$\$

### Pizzarium 69 E. Flagler St., 305-381-6025

Roman-style rectangular pizzas, served in square slices, have been available in the Miami area since the mid-1990s. But the familiar squares and Pizzarium's are similar only in shape. Main difference: dough, here allowed to rise for four days. The resulting crusts are astonishingly airy, as authentic Roman slices, intended as light street snacks, should be. Toppings, a rotating selection of nearly 30 combinations, are highlighted by quality imported ingredients – not to mention a healthy imagination, as the zucca gialla attests: pumpkin cream, pancetta, smoked scamorza cheese. \$

### 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 crepes with a variety of savory fillings) and uttappam, thicker pancakes, layered with onions and chilis, both served with sambhar and chutney. \$\$

### The River Oyster Bar 650 S. Miami Ave., 305-530-1915

This casually cool jewel is a full-service seafood spot, as evidenced by tempting menu selections like soft-shell crabs with grilled vegetables, corn relish, and remoulade. There are even a few dishes to please meat-and-potatoes diners, like short ribs with macaroni and cheese. But oyster fans will find it difficult to resist stuffing themselves silly on the unusually large selection, especially since oysters are served both raw and cooked – fire-roasted with soffrito butter, chorizo, and manchego. There's also a thoughtful wine list and numerous artisan beers on tap. \$\$\$

### Rosa Mexicano 900 S. Miami Ave., 786-425-1001

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-habanero-pepper cream sauce), or Rosa's signature guacamole en molcajete, made tableside. A few pomegranate margaritas ensure no worries. \$\$\$

### 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 fusions: 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. \$\$\$

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## Dining Guide: RESTAURANTS

### Stanzione 87 87 SW 8th St., 305-606-7370

Though Neopolitan-style pizza isn't the rarity it was here a decade ago, this is Miami's only pizzeria certified authentic by Italy's Associazione Verace Pizza Napoletana. This means following stringent rules regarding oven (wood-fired), baking time (90 seconds maximum, here closer to 50), tomatoes (imported San Marzano), olive oil (extra-virgin), even flour (tipo 00, for bubbly-light crusts). Toppings do exceed the three original choices served in 19th-century Naples, but pies like the Limone (fresh mozzarella, pecorino, lemons, arugula, EVOO) prove some rules should be broken. \$\$

### Sumi Yakitori 21 SW 11th St., 786-360-5570

If your definition of yakitori has been formed from typical Americanized sticky-sweet skewers, this late-night place's grilled offerings, flavored with the subtly smoky savor of imported Japanese binchotan charcoal will be a revelation. Décor is more stunningly stylish than at chef/owner Jeffrey Chan's adjacent Momi Ramen, but cooking is equally authentic for items like skewered duck (served with scallion sauce), juicy sausage-stuffed chicken wings, bacon-wrapped hardboiled quail eggs, or grilled hamachi kama (super succulent yellowtail collar). Supplemental dishes, including pork buns and sautéed veggies, also excel. \$\$\$

### Temaris 1250 S. Miami Ave., 305-836-2747

In Japan, temaris are ornamented hand balls, used since the Seventh Century for sport and as good luck folk-art objects. At this Japanese/Latin hot spot, temaris are reinterpreted, both playfully and artfully, as beautiful, bite-size sushi balls (each about half the size of normal nigiri): vinegary rice topped with sliced raw fish or beef, plus nipples constructed from several of the eatery's dozen-and-a-half sauces. Fancier mini-balls feature fusion combinations like spicy tuna, almonds, and tobiko, or substitute crispy rice. Normal-size makis, small plates, and desserts are also fun. \$\$\$

### Tobacco Road 626 S. Miami Ave., 305-374-1198

Prohibition-era speakeasy (reputedly a fave of Al Capone), gay bar, strip club. Previously all these, this gritty spot has been best known since 1982 as a venue for live music, primarily blues. But it also offers food from lunchtime to late night (on weekends till 4:00 a.m.). The kitchen is especially known for its chili, budget-priced steaks, and burgers. There's also surprisingly elegant fare, though, like a Norwegian salmon club with lemon aioli. A meat-smoker in back turns out tasty ribs. \$\$

### Top Burger 109 NE 1st St., 305-379-3100

Inside this "better burger" spot, décor is so charmingly 1950s retro you almost expect to find the Fonzi leaning on a jukebox. What you actually find: hand-formed, hormone-free, 100% Angus patties (or alternatives like veggie burgers, a lightly-breaded chicken Milanese, and all-beef hot dogs) on toasted buns, with fresh-cut French or sweet potato fries. Welcome surprises include an assertively spicy/tangy BBQ-like secret sauce; prices that, while not 1950s level, rival those at junkfood joints; and old-school service — the kind that comes with a smile. \$

### Toro Toro 100 Chopin Plaza, 305-372-4710

Back before Miami's business district had any "there" there, the InterContinental's original restaurant was an executive lunch/dinner destination mainly by default. This replacement, from restaurant empire-builder Richard Sandoval, brings downtown power dining into this decade. As the name suggests, you can go bullish with steakhouse fare, including an abbreviated (in variety, not quantity) "rodizio experience." But the place's strongest suit is its pan-Latin small plates — upscale refinements of classic favorites: crisp corn arepas with short rib, guacamole, and crema fresca; fluffier cachapas pancakes with tomato jam; more. \$\$\$-\$\$\$\$

### Toscana Divino 900 S. Miami Ave., 305-571-2767

When an upscale restaurant remains perennially packed during a recession, you figure they're offering something way beyond the usual generic Italian fare. While familiar favorites (Caprese salad, etc.) are available, the changing menu is highlighted by harder-to-find Tuscan specialties, albeit luxe versions: pappa al pomodoro, tomato/bread peasant soup elevated by an organic poached egg and finocchio (a regional fennel salami); an authentic-tasting "fiorentina" porterhouse, with smoked potato purée plus more traditional veggies. A budget-conscious boon: changing three-course lunches and early-bird dinners. \$\$\$-\$\$\$\$

### Tre Italian Bistro 270 E. Flagler St., 305-373-3303

"Bistro" actually sounds too Old World for this cool hangout, from the owners of downtown old-timer La Loggia, but "restolounge" sounds too glitzy. Think of it as a neighborhood "bistrolounge." The food is mostly modernized Italian, with Latin and Asian accents: a prosciutto-and-fig pizza with Brazilian catupiry cheese; gnocchi served either as finger food (fried, with calamata olive/truffle aioli), or plated with orange-ginger sauce. But there are tomato-sauced meatballs with rigatoni for Grandpa Vinnie, too. \$\$-\$\$\$

### Truluck's Seafood, Steak, and Crabhouse 777 Brickell Ave., 305-579-0035

Compared to other restaurants with such an upscale power-lunch/dinner setting, most prices are quite affordable here, especially if you stick to the Miami Spice-priced date-dinner menu, or happy hour, when seafood items like crab cake "sliders" are half price. Most impressive, though, are seasonal stone crabs (from Truluck's own fisheries, and way less expensive than Joe's) and other seafood that, during several visits, never tasted less than impeccably fresh, plus that greatest of Miami restaurant rarities: informed and gracious service. \$\$\$-\$\$\$\$

### Tuyo 415 NE 2nd St., 305-237-3200

Atop the revolutionary Miami Culinary Institute, this upscale eatery, unlike the café downstairs, isn't student-run. Rather it's designed to showcase school ideals — including sustainability as well as definitive Miami cuisine. The changing menu, from a culinary Dream Team headed by "New World Cuisine" inventor/MCI instructor Norman Van Aken (plus former protégés Jeffrey Brana and Travis Starwalt), mixes citrus-inflected creamy conch chowder and other pioneering signatures with new inventions like mind-reelingly multidimensional oyster pan stew, or tartare of tuna and burstingly ripe tomato topped with a delicate sous vide egg. \$\$\$

### Verde Restaurant & Bar 1103 Biscayne Blvd., 305-375-8282

Located in the Pérez Art Museum Miami, this indoor/outdoor bayfront bistro, a project of restaurateur Stephen Starr, serves elegant, eco-friendly fare to match PAMM's green certification. (Museum admission not required.) Seafood crudos shine: hamachi "sashimi" slices flash-marinated in a subtle citrus/ponzu emulsion and enlivened by jalapeño relish; a sprout-topped, smoothly sauced tuna tartare with lemon and horseradish flavors substituting for clichéd sesame. Light pizzas topped

with near paper-thin zucchini slices, goat cheese, roasted garlic EVOO, and squash blossoms virtually define farm-to-table. And doughnuts with Cuban coffee dip are the definitively local dessert. \$\$\$

### 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. \$\$\$

### Zuma 270 Biscayne Blvd. Way, 305-577-0277

This Miami River restolounge has a London parent on San Pellegrino's list of the world's best restaurants, and a similar menu of world-class, Izakaya-style smallish plates (robata-grilled items, sushi, much more) meant for sharing over drinks. Suffice to say that it would take maybe a dozen visits to work your way through the voluminous menu, which offers ample temptations for vegetarians as well as carnivores. Our favorite is the melt-in-your-mouth pork belly with yuzu/mustard miso dip, but even the exquisitely-garnished tofu rocks. \$\$\$

## Midtown / Wynwood / Design District

### 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. \$\$\$

### Bengal 2010 Biscayne Blvd., 305-403-1976

At this Indian eatery the décor is cool and contemporary; muted gray and earth-tone walls, tasteful burgundy banquettes. And the menu touts "Modern Indian Cuisine" to match the look. Classicists, however, needn't worry. America's favorite familiar north Indian flavors are here, though dishes are generally more mildly spiced and presented with modern flair. All meats are certified halal, Islam's version of kosher — which doesn't mean that observant orthodox Jews can eat here, but Muslims can. \$\$\$

### Bin No. 18 1800 Biscayne Blvd., 786-235-7575

At this wine bar/café, the décor is a stylish mix of contemporary (high loft ceilings) and Old World (tables made from wine barrels). Cuisine is similarly geared to the area's smart new residents: creative sandwiches and salads at lunch, tapas and larger internationally themed Spanish, Italian, or French charcuterie platters at night. Though the place is small and family-run friendly, chef Alfredo Patino offers sophisticated snacks like the figuutto: 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, serve notice that this eatery's shareable small plates (salumi/cheeses, pastas, and composed antipasti featuring perfect produce) are thoroughly Italian-inspired. But all are elevated by inventive twists from chef Timon Balloo, of adjacent SugarCane. Vegetarian dishes especially impress: creamy polenta with a poached egg, savory rapini, and shaved truffle; crispy artichoke with mustard-seed aioli; Thumbelina carrots with mascarpone and "pistachio granola," a dish that magically makes the common root veggie a mouthful of wonderfulness; 25 year-aged balsamico ice cream. \$\$\$

### 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 rilettes, salmon atop ratatouille, or many changing blackboard specials. Portions are plentiful. So is free parking. \$\$

### Buena Vista Deli 4590 NE 2nd Ave., 305-576-3945

At this casual café/bakery, co-owned by Buena Vista Bistro's Claude Postel, the day starts in authentic French fashion, with fresh breakfast breads, chocolate almond croissants, and other delights. At lunch cornichon-garnished baguette sandwiches (containing housemade pâtés, sinfully rich pork rillettes, superb salami, and other charcuterie classics) are irresistible, and a buttery-crust, custardy quiche plus perfectly dressed salad costs little more than a fast-food combo meal. As for Postel's homemade French sweets, if you grab the last Paris-Brest, a praline butter-cream-filled puff pastry, we may have to kill you. \$\$\$

### The 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. \$\$\$

### Cerviceria 100 Montaditos 3252 NE 1st Ave. #104, 305-921-4373

Student budget prices, indeed. A first-grader's allowance would cover a meal at this first U.S. branch of a popular Spanish chain. The 100 mini sandwiches (on crusty, olive oil-dressed baguettes) vary from \$1 to

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\$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-crust pizza topped with duck confit, wild mushrooms, port wine syrup, and subtly truffled béchamel; crispy calamari (rings and legs) with light, lemony tomato emulsion; and tuna tartar that is refreshingly free of sesame oil. Big portions and a full bar to boot. \$\$-\$\$\$\$

### Craft Bar & Q 350 NE 24th St. #109, 786-615-6622

From the pitmasters behind the Passion BBQ food truck, this relaxing brick-and-mortar hangout features the same slow-smoked pulled pork, spareribs, and especially succulent brisket. All are available on appropriately garnished platters or sandwiches, and as inventive twists in quesadillas, nachos, and an elaborate "burnt wedge" salad. The "craft" in the name refers to the perfect accompaniment to perfect 'cue: craft beers, draft and bottled. Solid sides range from fairly normal (tropical pineapple coleslaw) to way weird (foie-gras braised collards). Save room for cakes and pies from food truck friend Marlie's Delights. \$\$

### The Cheese Course 3451 NE 1st Ave. 786-220-6681

Not so much a restaurant as an artisanal cheese shop with complimentary prepared foods, this place's self-service café component nevertheless became an instant hit. Impeccable ingredients and inspired combinations make even the simplest salads and sandwiches unique – like bacon and egg, elevated by hand-crafted cream cheese, roasted red peppers, avocado, and chipotle Mayo. Cheese platters are exceptional, and customized for flavor preference from mild to bold, and accompanied by appropriate fruits, veggies, nuts, olives, prepared spreads, and breads. \$\$

### 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 gooey melt, served on a lacy dolly. Don't miss the royal red shrimp, or Hedy Goldsmith's desserts. \$\$\$\$

### Daily Melt 3401 N. Miami Ave. #123, 305-573-0101

Masterminded by Chef Allen Sussler, the concept is to bring diners the comfort of homemade grilled cheese – like mom's, if mom hadn't usually burned the bread and improperly melted the cheese. The Melt's custom grill press browns/melts sandwiches perfectly every time. Additionally, Sussler tested numerous all-American cheeses (no imports or artisanal products) for gooey goodness. Mom probably also didn't create combinations like cheddar with green apples and Virginia ham, or allow a simple signature grilled American cheese to be dressed up with truffle butter. Accompaniments include roasted tomato soup, chopped salads, and sweet melts like s'mores. \$

### The District 190 NE 46th St., 305-573-4199

At the house whose original restaurant tenant was One Ninety, décor has been renovated dramatically from shabby to chic, and the pan-American gastropub cuisine also matches a more mature Miami. Horacio Rivadero's dishes reflect both Latin and American influences with considerable creative flair and fun. Favorites: lobster tacos with pickled cabbage, aji Amarillo escabeche, and crisped shallots; luscious lamb tartare, featuring toasted pignolias and mustard oil; and the Black Magic mousse, with vanilla/sweet potato drizzles, housemade marshmallows, and a pistachio cookie. \$\$\$-\$\$\$\$

### 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 ambience paired with truly creative contemporary Asian-influenced comfort food from Top Chef contender Jeff McInnis (formerly of the South Beach Ritz-Carlton) at surprisingly low prices. From a menu encompassing noodle and rice bowls, steam-bun ssams, grilled goodies, and raw items, highlights include pillow-light roast pork-stuffed buns, and possibly the world's best BLT, featuring Asian bun "toast," thick pork belly slices rather than bacon, and housemade pickles. There's \$2 beer, too. \$\$-\$\$

### Harry's Pizzeria 3918 N. Miami Ave., 786-275-4963

In this humble space (formerly Pizza Volante) are many key

components from Michael's Genuine Food & Drink two blocks east – local/sustainable produce and artisan products; wood-oven cooking; homemade everything (including the ketchup accompanying crisp-outside, custardy-inside polenta fries, a circa 1995 Michael Schwartz signature snack from Nemo). Beautifully blistered, ultra-thin-crust pizzas range from classic Margheritas to pies with house-smoked bacon, trugole (a subtly flavorful – fruity, not funky – Alpine cheese), and other unique toppings. Rounding things out: simple but ingenious salads, ultimate zeppoles, and Florida craft beers. \$\$

### 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, ambience, though casual, is stylish enough for a date or dinner with friends. \$\$

### Jimmy's Kitchen 2700 N. Miami Ave. #5, 305-573-1505

No need to trek to South Beach for what many consider Miami's best classic Puerto Rican mofongo (fried green plantains mashed with fresh garlic, olive oil, and pork cracklings, surrounded by chicken or shrimp in zesty criollo sauce). This new location is bigger and better than the original, plus the mofongo is served every day, not just on weekends. But don't ignore the meal-size salads or high-quality sandwiches, including a pressed tripeleta containing roast pork, bacon, Black Forest ham, provolone, and caramelized onions. \$\$

### Joey's Italian Café 2506 NW 2nd Ave., 305-438-0488

The first new restaurant in the Wynwood Café District, this stylish indoor/outdoor Italian hangout is as casually cool as one would hope – and as affordable. There's a five-buck half-serving of spaghetti al pomodoro and respectable vino for under \$30. And few can resist delicately thin, crunchy-crust pizzas like the creative Dolce e Piccante or orgasmic Carbonara. Pastas are fresh; produce is largely local; the mosaic-centered décor is minimalist but inviting. And no need to be wary of the warehouse district at night: Valet parking is free. \$\$-\$\$\$

### Kouzina Greek Bistro 3535 NE 2nd Ave., 305-392-1825

Across the tracks from Midtown Miami, this hidden-by-hedges spot features a patio with authentically festive ambience and food by Alexia Apostolidi, also authentically Greek but known to locals for her critically acclaimed fare at defunct Ariston. The menu includes many mezes, both traditional (like tatziki and eggplant spreads) and unusual (bacalao croquettes with garlic purée and roasted beet coulis; sesame-sprinkled manouri cheese envelopes), plus limited entrées highlighted by cheese/herb-crust lamb at dinner and lunchtime's lamb pita wrap. Don't miss the semolina purée side – heavenly Greek cheese grits. \$\$-\$\$\$

### 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? \$\$\$-\$\$\$

### 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. \$

### Lime Fresh Mexican Grill Shops at Midtown Miami Buena Vista Avenue, 305-576-5463

Like its South Beach predecessor, this Lime was an instant hit, as much for being a hip new Midtown hangout as for its carefully crafted Tex-Mex food. The concept is "fast casual" rather than fast food – meaning nice enough for a night out. It also means ingredients are always fresh. Seafood tacos are about as exotic as the menu gets, but the mahi mahi for fish tacos comes from a local supplier, and salsas are housemade daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Lost & Found Saloon 185 NW 36th St., 305-576-1008

There's an artsy/alternative feel to this casual and friendly Wynwood eatery, which, since opening as a weekday-only breakfast and lunch joint in 2015, has grown with its neighborhood. It's now open for dinner six nights a week, serving Southwestern-style fare at rock-bottom prices. Dishes like piñon and pepita-crust salmon, chipotle-drizzled endive stuffed with lump crab, or customizable tacos average \$5-\$8. Also available: big breakfasts and salads, hearty soups, housemade pastries like lemon-crust wild berry pie, and a hip beer and wine list. \$

### Mandolin Aegean Bistro 4312 NE 2nd Ave., 305-576-6066

Inside this converted 1940s home's blue-and-white dining room – or even more atmospherically, its tree-sheltered garden – diners feast on authentic rustic fare from both Greece and Turkey. Make a meal of multinational mezes: a Greek sampler of creamy tzatziki yogurt dip, smoky eggplant purée, and airy tarama caviar spread; and a Turkish sampler of hummus, fava purée, and rich tomato-walnut dip. The meze of mussels in lemony wine broth is, with Mandolin's fresh-baked flatbread, almost a full meal in itself. \$\$\$-\$\$\$

### MC Kitchen 4141 NE 2nd Ave., 305-456-9948

Chef/co-owner Dena Marino calls MC's food "modern Italian" – neither an evocative description nor explanation for why this place is one of our town's hottest tickets. But tasting tells the tale.

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Marino's food incorporates her entire culinary background, from her Nonna's traditional Italian-American kitchen to a long stint in Michael Chiarello's famed contemporary Californian eatery Tra Vigne, with pronounced personal twists that make eating here uniquely exciting. Particularly definitive: lunchtime's "piadenas," saladlike seasonal/regional ingredient combinations atop heavenly homemade flatbreads. Cocktails feature ingredients from za'atar to salmon roe. \$\$\$-\$\$\$\$

### Michael's Genuine Food and Drink 130 NE 40th St., 305-573-5550

An instant smash hit, this truly neighborhood-oriented restaurant from chef Michael Schwartz offers down-to-earth fun food in a comfortable, casually stylish indoor/outdoor setting. Fresh, organic ingredients are emphasized, but dishes range from cutting-edge (crispy beef cheeks with whipped celeriac, celery salad, and chocolate reduction) to simple comfort food: deviled eggs, homemade potato chips with pan-fried onion dip, or a whole wood-roasted chicken. There's also a broad range of prices and portion sizes to encourage frequent visits. Michael's Genuine also features an eclectic, affordable wine list and a full bar. \$\$-\$\$\$\$

### Mike's at Venetia 555 NE 15th St., 9th floor, 305-374-5731

This family-owned Irish pub, on the pool deck of the Venetia condo, for more than 15 years has been a popular lunch and dinner hang-out for local journalists and others who appreciate honest cheap eats and drinks. Regulars know daily specials are the way to go. Depending on the day, fish, churrasco, or roast turkey with all the trimmings are all prepared fresh. Big burgers and steak dinners are always good. A limited late-night menu provides pizza, wings, ribs, and salad till 3:00 a.m. \$\$\$

### 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. \$\$

### Moloko 3201 N. Miami Ave. #104, 305-572-9336

Though self-subtitled "The Art of Crêpe and Coffee," this cool café, in the Shops at Midtown Miami, offers much more. Also on the free-wheeling menu are unusual items like a reinvented Hawaiian loco moco rice plate (typically topped with a hamburger patty, fried egg, and brown gravy, here featuring protein of choice, eggs any style, and spinach cream sauce). The coffee, local Panther, and plumply stuffed sweet or savory crêpes are indeed art forms, but you'll find changing exhibits by local artists, too. Special happenings include live music and kids-eat-free evenings. \$\$\$

### 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. \$\$\$

### NoVe Kitchen & Bar 1750 N. Bayshore Dr., 305-503-1000

At NoVe, the restolounge at the Opera Tower condo in NoVe (new nickname for the bayfront neighborhood north of the Venetian Causeway), the food is East-West. Meaning you can get burgers, pasta, and so on, or try the inventive Asian small plates and sushi specialties Hiro Terada originated at his past posts, Doraku and Moshi Moshi; the Atlantis roll (tempura conch with asparagus, avocado, scallions, and curry sauce); spicy, crunchy fried tofu atop kimchi salad; much more. Open 6:00 a.m. for breakfast to 3:00 a.m., it is kid-friendly and dog-friendly, too. \$\$\$

### Oak Tavern 35 NE 40th St., 786-391-1818

With a festively lantern-lit oak tree on the outdoor dining patio and stylishly playful lamps mimicking oaks inside, chef/restaurateur David Bracha of River Oyster Bar has transformed a previously cold space to warm. Food is equally inviting. The mostly small-plates seasonal menu roams the globe from supreme Vietnamese bahn mi (with pork belly and foie gras) to down-home buttermilk biscuits with bacon butter, and homemade charcuterie. If available, don't miss Hawaiian-inspired steelhead poke; substituting the salmonlike but more delicate trout for the usual tuna transports this crudo to heavenly heights. \$\$\$

### Pizza Pazza 275 NE 18th St. #109, 786-762-2238

Close your eyes while eating Naples-born Sal Matuzzo's wood-oven pies and you'll be in Naples. Crusts: Thin rather than Roman super-thin; there's just enough chewy thickness to emphasize you're eating honest bread, not a cracker. Toppings: High-quality (fresh fior di latte, not commercial mozzarella); intensely flavorful sauce featuring imported San Marzano tomatoes; garnishes including fresh black truffles) and applied judiciously enough that each bite tastes slightly different – neither ungenerously Spartan nor crassly overloaded. Prices: higher than typical neighborhood pizzerias, lower than a plane ticket to Italy. \$\$

### Pride & Joy 2800 N. Miami Ave., 305-456-9548

Behind this Wynwood warehouse façade you'll find pure Southern roadhouse, and the backyard patio is an even more relaxing place to kick back with beer, blues music, and barbecue from pit master Myron Mixon. Oddly, considering Mixon's many BBQ championships, the 'cue can be inconsistent. Our favorite choices: St. Louis ribs, tender without being falling-off-the-bone overcooked, and enjoyably fattier than baby backs; vinegar-doused pulled pork sandwiches, which, unlike meat plates, come with sides – fries, plus slaw to pile on for added juice and crunch. \$\$\$

### 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 moqueta stew, coffee/chili-rubbed short ribs, sweet pea falafel) available in affordable half-portion: small plates of big food for starving artists. \$\$\$

### 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. \$\$\$

### Sakaya Kitchen Shops at Midtown Miami, Buena Vista Avenue 305-576-8096

This chef-driven, fast-casual Asian eatery is more an izakaya (in Japan, a pub with food) than a sakaya (sake shop). But why quibble about words with so many more intriguing things to wrap your mouth around? The concept takes on street-food favorites from all over Asia, housemade daily from quality fresh ingredients. French Culinary Institute-trained Richard Hales does change his menu, so we'd advise immediately grabbing some crispy Korean chicken wings and Chinese-inspired, open-faced roast pork buns with sweet chili sauce and homemade pickles. \$\$

### Salumeria 104 3451 NE 1st Ave. #104, 305-424-9588

In Italy, salumerias started, like American delicatessens, as shops selling salumi (cured meats), but evolved into the equivalent of eat-in deli/restaurants that also serve cold and hot prepared foods. At this modern Midtown salumeria, the soups-to-salads-to-sweets range of fare is the same. Custom-sliced imported cold cuts are a main focus, especially for those who enjoy taste-testing a plate pairing Italy's two most famous prosciuttos: Parma and San Daniele. But homemade pastas are also impressive, as are hard-to-find regional entrées like fegato alla Veneziana, which will turn liver-haters into lovers. \$\$\$

### Salsa Fiesta 2929 Biscayne Blvd., 305-400-8245

The first stateside offshoot of a popular Venezuelan mini chain, this "urban Mexican grill" serves health-conscious, made-fresh-daily fare similar in concept to some fast-casual competitors. But there are indeed differences here, notably pan-Latin options: black beans as well as red; thin, delightfully crunchy tostones (available as a side or as the base for a uniquely tasty take on normal nachos). Other pluses include weekday happy hours with two-for-one beers – and free parking. \$\$\$

### S & S Diner 1757 NE 2nd Ave., 305-373-4291

Some things never change, or so it seems at this classic diner. Open since 1938, people still line up on Saturday mornings, waiting for a seat at the counter and enormous breakfasts: corned beef hash or crab cakes and eggs with grits; fluffy pancakes; homemade biscuits with gravy and Georgia sausage – everything from oatmeal to eggs Benedict. The lunch menu is a roll call of the usual suspects, but most regulars ignore the menu and go for the daily blackboard specials. \$\$\$

### 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 potted plant with dehydrated pumpkinnickel "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 housemade momo, curried potato-stuffed Tibetan/Nepalese steamed dumplings; savory pulled pork buns with kimchi and crisped onions. Noodle dishes, hot or chilled, are especially appealing. \$\$\$

### Sugarcane Raw Bar Grill 3250 NE 1st Ave., 786-369-0353

This chic indoor/outdoor space is an offspring of Lincoln Road's SushiSamba Dromo and a sibling of Sugarcane lounges in NYC and Las Vegas, but more informal than the former and more food-oriented than the latter, as three kitchens – normal, raw bar, and robata charcoal grill – make clear. Chef Timon Balloo's LatAsian small plates range from subtle orange/fennel-marinated salmon crudo to intensely smoky-rich short ribs. At the daily happy hour, select dishes (like steamed pork buns with apple kimchi) are discounted. \$\$\$

### SuViche 2751 N. Miami Ave., 305-960-7097

As its fusion name suggests, this artsy indoor/outdoor eatery doesn't merely serve a mix of Japanese sushi and Latin ceviches but a true fusion of both, largely owing to signature sauces (many based on Peru's citrus/creamy cevichado emulsion with Japanese spicing) that are applied to sushi rolls and ceviche bowls alike. Additionally there are some popular Peruvian-fusion cooked dishes

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

### Thea Pizzeria-Café 1951 NW 7th Ave., 305-777-3777

Just over the border from artsy Wynwood, this ultra-cool café (whose interior features a 30-foot Italian glass floral mosaic) isn't what you'd expect to find inside one of the medical/lab buildings in Miami's sterile "Health District." But the owner is Thea Goldman, former founding partner of Wynwood's pioneering restorlounge Joey's, which explains both the stylishness and the menu, highlighted by imaginative wood-oven designer pizzas, plus artisan charcuterie/cheese platters, creative salads, and housemade salted caramel gelato. Not your typical hospital food. Call ahead regarding dinner. At this writing, it's being served Fridays only. \$\$\$-\$\$\$

### Tony Chan's Water Club 1717 N. Bayshore Dr., 305-374-8888

The décor at this upscale place, located in the Grand, looks too glitzy to serve anything but politely Americanized Chinese food. But the American dumbing-down is minimal. Many dishes are far more authentic and skillfully prepared than those found elsewhere in Miami, like delicate but flavorful yu pan quail. Moist sea bass fillet has a beautifully balanced topping of scallion, ginger, cilantro, and subtly sweet/salty sauce. And Peking duck is served as three traditional courses: crêpe-wrapped crispy skin, meat sautéed with crisp veggies, savory soup to finish. \$\$\$-\$\$\$

### Wine Vault Miami Shops at Midtown Miami Fountain Circle #105, 786-691-2000

From a Wine Vault press release: "Over 1300 square feet of pure decadence." In fact, the soaring, two-story space, complete with glass elevator, has a look that lives up to the hype. But the most decadent thing inside is a nibble from its tapas list: chocolate-covered bacon. Go ahead and make a meal of it. We grown-ups can eat what we want. More substantial plates to accompany the roughly four dozen wines, artisan beers, or cocktails include chorizo with new potatoes, and sweetly piquant piquillo peppers stuffed with shredded tuna. Happy-hour wine prices are so low we'd better not mention them. \$\$\$-\$\$\$

### Wynwood Café 450 NW 27th St., 305-576-1105

Located inside the Wynwood Warehouse Project, an art gallery/workshop/consulting space, this alt-culture eatery is sort of a starvation-budget, working-artists' version of the Pérez Art Museum Miami's high-end café, Verde: light-bite focused, but with unbelievably low prices. Specialty is "The \$3 Sandwich," choice of quality coldcut (pastrami, salami, turkey, or ham) plus provolone, spinach, tomato, and Dijon mustard sauce. A \$5 "Monster" features three meats. Also notably tasty and cheap are coffees, desserts, and fresh-fruit smoothies (including a take on NYC's classic Orange Julius). \$

### 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. \$\$\$

### Andiamo 5600 Biscayne Blvd. 305-762-5751

With brick-oven pizzerias popping up all over town the past few years, it's difficult to remember the dark days when this part of Mark Soyka's 55th Street Station complex was mainland Miami's sole source of open-flame-cooked pies. But the pizzas still hold up against the newbie pack, especially since exec chef Frank Crupi has upped the ante with unique-to-Miami offerings like a white

(tomato-free) New Haven clam pie. Also available: salads, panini, and a tasty meatball appetizer with ricotta. There's a respectable wine and beer list, too. \$\$

### Balans Biscayne 6789 Biscayne Blvd., 305-534-9191

It took longer than expected, but this Brit import's third Miami venue finally opened, and rather quietly – which has an upside. It's easier to get a table here (and to park, thanks to the free lot on 68th Street) than at Lincoln Road or Brickell. This, along with the venue's relatively large, open-to-the-street outdoor area, contributes to a more relaxed, neighborhood-focused vibe. The fun menu of global comfort food is the same (ranging from a creamy-centered cheese soufflé through savory Asian potstickers and, at breakfast, fluffy pecan/maple-garnished pancakes) and prepared as reliably well. \$\$\$-\$\$\$

### BarMeli 725 NE 79th St., 305-754-5558

Just east of Liza Meli's defunct Ouzo's Taverna, her similarly rustic-festive tapas and wine bar/market has an extensive, mostly small-plates menu including all of Ouzo's Greatest Greek Hits (refreshingly light and lemony taramosalata carp roe spread, amazingly succulent grilled fresh sardines, her mom's lemon cake, more), plus more broadly Mediterranean creations like an Italian-inspired grana padano flan, uniquely topped crostini and flatbreads, cheese/charcuterie boards. The boutique wine selection focuses on unusual (sometimes virtually unknown, and unavailable elsewhere in town) Mediterranean varietals from family-owned vineyards. \$

### Big Fish 620 NE 78th St., 305-373-1770

Longtime locals who remember the uniquely Miamian ambience of the first Big Fish, a beloved Miami River hole-in-the-wall restorlounge, 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. \$\$\$-\$\$\$

### Blue Collar 6730 Biscayne Blvd., 305-756-0366

Like its predecessor in this space (Michael Bloise's American Noodle Bar), this working-class-themed eatery is helmed by a former fine-dining chef, Daniel Serfer, a Chef Allen's vet who now crafts casual, creative fare at prices all can afford. Dishes are eclectic. The roughly dozen veggie dishes alone range from curried cauliflower purée to maduros to bleu cheese roasted asparagus. Shrimp and grits compete with any in Charleston; pork and beans, topped with a perfectly runny fried egg, beats Boston's best. \$\$\$

### Boteco 916 NE 79th St., 305-757-7735

This strip of 79th Street is rapidly becoming a cool alt-culture enclave thanks to inviting hangouts like this rustic indoor/outdoor Brazilian restaurant and bar. Especially bustling on nights featuring live music, it's even more fun on Sundays, when the fenced backyard hosts an informal fair and the menu includes Brazil's national dish, feijoada, a savory stew of beans plus fresh and cured meats. But the everyday menu, ranging from unique, tapas-like pastels to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$\$

### B & M Market 219 NE 79th St., 305-757-2889

Don't let the rustic look of this mom-and-pop Caribbean market/eatery, or its ungentrified location, scare you. Walk to the kitchen in the back of the market, order, and then either eat-in (at two tables) or take-out some of Miami's tastiest, and cheapest, West Indian food. Celeb chef Michelle Bernstein is a longtime fan of the jerk chicken, ackee and saltfish, and pigeon peas and rice cooked in coconut milk. Rotis rule here; the flatbreads come plain or, better yet, in curry chicken, goat, or remarkably full-flavored vegetarian versions. \$

### Choices Vegan Café 646 NE 79th St., 786-803-8352

Vegan fare (not just vegetarian, but dairy-free) can be a hard sell. But not Choices' 100% plant-based breakfast/lunch/dinner dishes, even though, being also 95% organic, they're relatively pricey. Especially recommended: hefty wraps (enclosed in varied grain tortillas or, more uniquely, in collard leaves), featuring a variety of flavorful mock-meat patties plus fresh veggies, enhanced with globally inspired sauces and add-ons like savory soy chorizo. Desserts like raw chocolate mousse cake taste satisfyingly sinful. To drink: smoothies, or go wild with organic beers and wines. \$\$\$

### 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



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## 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



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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. \$\$\$

### Florito 5555 NE 2nd Ave., 305-754-2899

While owners Max and Cristian Alvarez's description of their eatery as "a little Argentinean shack" is as charming as the brothers themselves, it conveys neither the place's cool warmth nor the food's exciting elegance. Dishes are authentically Argentine, but far from standard steakhouse stuff. Chef Cristian's background at popular pop-up The Dining Room becomes instantly understandable in dishes like orange and herb-scented lechon confit (with pumpkin mash, pickled cabbage salad, and Dijon mojo) or sopa de calabaza, derived from Argentina's peasant stew locro, but here a refined, creamy soup. Many more surprises – even steaks. \$\$\$

### Flavorish Market 7283 Biscayne Blvd., 305-754-8787

As Zabar's reflects Manhattan's Upper Westside neighborhood, this smaller specialty foods shop is geared toward Miami's Upper Eastside lifestyle. The carefully curated stock ranges widely: upscale packaged foods; boutique wines/beers; artisanal cheeses and cured meats; cookbooks, kitchen utensils, more. But highlights are locally produced fare: Mimi's famed raviolis; Roc Kat's tropical ice creams; chef/restaurant Ken Lyon's prepared foods, including daily-changing dinners for two: Zak the Baker's crusty sourdough breads, plus sandwiches on same. Best-kept secret: While there's no official café component, comfy counter seats enable on-premises breakfasting, lunching, and coffee/pastry breaks. \$\$\$

### The Federal Food, Drink & Provisions 5132 Biscayne Blvd., 305-758-9559

At the Fed, expect what locals know to expect from sommelier/chef team Aniece Meinhold and Cesar Zapata, whose previous restaurant concepts have included Blue Piano (gourmet stoner snacks) and Vietnamese pop-up Phuc Yea. That is, expect the unexpected. The Fed is an updated tavern featuring creative, from-scratch takes on traditional American regional dishes: flaky Southern biscuits with sausage gravy (and crisp-coated sweetbreads, if desired); Northeastern-inspired "pig wings" (pork drumettes with homemade Buffalo sauce, blue cheese mousse, and pickled veggies). Desserts, from third partner Alejandro Ortiz, include sinful sticky buns. \$\$\$

### La Tour Eiffel 7281 Biscayne Blvd., 305-754-0014

This cute restaurant/creperie serves three meals, from traditional French breakfasts of croissants/baguettes and jam, or heftier ones including pain perdu (real French toast), to dinners featuring a chef's special \$28.90 two-course meal of classics: country pâté, Provencal fish soup, bold boeuf bourgignon, creamy-rich poulet à la Normande, a moules/frites that even comes with a glass of muscadet, and many more starter/entrée choices. But definitely don't miss the crêpes, served all day in both sweet and savory varieties – the latter made correctly, for a change, with heftier buckwheat flour. \$\$\$

### Lo De Lea 7001 Biscayne Blvd., 305-456-3218

In Casa Toscana's former space, this cute, contemporary parillada is proof that you can have an Argentinean meal and a cholesterol test in the same month. While traditional parillada dishes are tasty, they're meat/fat-heavy, basically heaps of grilled beef. Here the grill is also used for vegetables (an unusually imaginative assortment, including bok choy, endive, and fennel), two of which are paired with your protein of choice. You can indulge in a mouthwateringly succulent vacio (flank steak), and walk out without feeling like you're the cow. \$\$\$

### Magnum Lounge 709 NE 79th St., 305-757-3368

It's a restaurant. It's a lounge. But it's decidedly not a typical Miami restolounge, or like anything else in Miami. Forbidding from the outside, on the inside it's like a time-trip to a cabaret in pre-WWII Berlin: bordello-red décor, romantically dim lighting, show-tune live piano bar entertainment, and to match the ambiance, elegantly updated retro food served with style and a smile. For those feeling flush, home-style fried chicken is just like mom used to make – in her wildest dreams. \$\$\$

### Mina's Mediterraneo 749 NE 79th St., 786-391-0300

Unlike most restaurants labeled "Mediterranean," this one, decorated with restrained modern elegance, really does have dishes from countries surrounding all sides of the sea (though not necessarily from the countries' seaside regions, as boeuf Bourguignon attests). Our favorites, like owner Yasmine Kotb, whose heritage is Egyptian-via-Texas, and her mom, the chef, are those featuring exotic Eastern/North African tastes – with twists. Especially fun: Egypt's besara, a light fava-based hummus; falafel "sliders" in warm pita with Israeli salad, slaw, and tahini; and an unusual side of grilled kale with yogurt dressing and hazelnuts. \$\$\$

### Mi Vida Café 7244 Biscayne Blvd., 305-759-6020

At this indoor/outdoor vegetarian and raw-food vegan café, culinary-school-trained chef/owner Daniela Lagamma produces purist produce-oriented dishes that are easy to understand, like sparkling-fresh salads and smoothies, plus more technique-intensive mock meat or cheese items, based on soy proteins, that satisfy even confirmed carnivores. Particularly impressive on the regular menu: a superior Sloppy Joe made with mushroom confit, braised homemade seitan, spinach, and rich almond romesco sauce; and cannelloni de verdura, homemade crepes stuffed with spinach and cashew "ricotta." Do check the daily specials, too. \$\$\$

### Moonchine 7100 Biscayne Blvd., 305-759-3999

Like its Brickell-area sibling Indochine, this friendly Asian bistro serves fare from three nations: Japan, Thailand, and Vietnam. Menus are also similar, split between traditional dishes like pad Thai and East/West fusion creations like the Vampire sushi roll (shrimp tempura, tomato, cilantro, roasted garlic). But it also carves out its own identity with original creations, including yellow curry-spiced fried rice. Nearly everything is low in sodium, fat, and calories. A large rear patio is inviting for dining and entertainment. \$\$\$

### Moshi Moshi 7232 Biscayne Blvd., 786-220-9404

This offspring of South Beach old-timer Moshi Moshi is a cross between a sushi bar and an izakaya (Japanese tapas bar). Even more striking than the hip décor is the food's unusually upscale quality. Sushi ranges from pristine individual nigiri to over-the-top maki rolls. Tapas are intriguing, like arabiki sausage, a sweet-savory pork fingerling frank; rarely found in restaurants even in Japan, they're popular Japanese home-cooking items. And rice-based plates like Japanese curry (richer/sweeter than Indian types) satisfy even the biggest appetites. \$\$\$

### News Lounge 5582 NE 4th Ct., 305-758-9932

Mark Soyka's new News is, as its name suggests, more a friendly neighborhood hangout and watering hole than a full-fledged eatery. Nevertheless the menu of light bites is – along with other lures like an inviting outdoor patio and rest rooms that resemble eclectic art galleries – part of the reason visitors stay for hours. Especially recommended are fat mini-burgers with chipotle ketchup; a brie, turkey, and mango chutney sandwich on crusty baguette; and what many feel is the original café's Greatest Hit: creamy hummus with warm pita. \$

### Ni.Do. Caffè & Mozzarella Bar 7295 Biscayne Blvd., 305-960-7022

Don't let this little café's easily overlooked strip-mall location, or its informal interior, fool you. The warm welcome is authentically Italian, as are cleverly crafted antipasti, simple but full-flavored pastas, and homemade pastries (from rosemary breadsticks to fruit-topped dessert tortas) that will transport your taste buds to Tuscany. And the housemade mozzarella or burrata cheeses – truly milk elevated to royalty – will transport you to heaven. A small market area provides Italian staples, plus superb salumi and the magnificent mozz, to go. \$\$\$

### Royal Bavarian Schnitzel Haus 1085 NE 79th St., 305-754-8002

With Christmas lights perpetually twinkling and party noises emanating from a new outdoor biggarten, this German restaurant is owner Alex Richter's one-man gentrification project, transforming a formerly uninviting stretch of 79th Street one pill at a time. The fare includes housemade sausages (mid-veal bratwurst, hearty mixed beef/pork bauernwurst, spicy garlickowurst) with home-made 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. \$\$\$

### 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

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## Dining Guide: RESTAURANTS

different concept: traditional Spanish tapas with subtle creative twists... that make a big difference. Transformations come from both Rapicavoli and chef de cuisine Ryan Harrison (mastermind behind the defunct Preservation, where the focus was house-curing/pickling/smoking); classic <patatas bravas>, spicy fried potatoes made more complex by smoked tomato sauce; original patatas contentas, calmed by Eating House's truffle-enriched carbonara sauce. And homemade preserves accent many dishes, including seductive chicken-liver mousse. \$\$\$

### 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, handson 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 luscious crab ravioli with creamy lobster sauce, with occasional forays into creative exotica such as seaweed spaghetti, with sea scallops, shiitakes, and fresh tomatoes. \$\$\$

### Paprika 1624 NE 79th St., 305-397-877

This exotically decorated restaurant, serving Mediterranean cuisine from North Africa and the Middle East, has several unusual features, including Friday-night belly dancing and a hookah lounge. Food menus also feature appealing, unusual choices (za'atar-spiced seared lamb loin carpaccio with chickpea purée; stuffed boureka puff pastries; mussels in creamy saffron sauce) along with familiar hummus, kabobs, more. Lunchtime sandwich standout: merguez (intensely spiced lamb sausage) with tzatziki, hummus, salad, and fiery harissa sauce, on fresh pita. \$\$\$

## NORTH BEACH

### Café Prima Pasta 414 71st St., 305-867-0106

Who says old dogs can't learn new tricks? Opened in 1993 (with 28 seats), the Cea family's now-sprawling trattoria has added inventive chef Carlos Belon and modern menu items, including flocchi rapera (pear/cheese-filled pasta purses with truffled prosciutto cream sauce), an unlikely (soy sauce and parmesan cheese?) but luscious Italian/Japanese fusion tuna carpaccio, and fresh-fruit sorbets. But traditionalists needn't worry. All the old favorites, from

the café's famed beef carpaccio to eggplant parm and pastas sauced with Argentine-Italian indulgence, are still here and still satisfying. \$\$\$

### Tamarind Thai 946 Normandy Dr., 305-861-6222

When an eatery's executive chef is best-selling Thai cookbook author Vatcharin Bhumichitr, you'd expect major media hype, fancy South Beach prices, and a fancy SoBe address. Instead Bhumichitr joined forces with Day Longsomboon (an old Thai school pal who'd moved to Miami) at this unpretentious, authentic (no sushi) neighborhood place. Some standout dishes here are featured in the chef's latest tome, but with Tamarind's very affordable prices, you might as well let the man's impeccably trained kitchen staff do the work for you. \$\$\$

## MIAMI SHORES

### Côte Gourmet 9999 NE 2nd Ave., #112, 305-754-9012

If only every Miami neighborhood could have a neighborhood restaurant like this low-priced little French jewel. The menu is mostly simple stuff: breakfast croissants, crêpe, soups, sandwiches, salads, sweets, and a few more substantial specials like a Tunisian-style brik (buttery phyllo pastry stuffed with tuna, onions, potatoes, and tomatoes) with a mesclun side salad. But everything is homemade, including all breads, and prepared with impeccable ingredients, classic French technique, and meticulous attention to detail, down to the stylish plaid ribbons that hold together the café's baguette sandwiches. \$\$\$

### Miami Shores Country Club 10000 Biscayne Blvd., 305-795-2363

Formerly members-only, the restaurant/lounge facilities of this classy 1939 club are now open to the public — always, lunch and dinner. Not surprisingly, ambiance is retro and relaxed, with golf course views from both bar and indoor/outdoor dining room. The surprise is the food — some classic (steaks, club sandwiches) but other dishes quite contemporary: an Asian ahi tuna tower; a lavish candied-walnut, poached-pear, grilled chicken salad; and fresh pasta specials. Prices are phenomenal, with dinner entrées \$9 to \$17; drinks average \$3 to \$4. \$\$\$

## NORTH MIAMI

### Bagels & Co. 11064 Biscayne Blvd., 305-892-2435

While this place is often referred to as Guns & Bagels, one can't actually buy a gun here. The nickname refers to its location next to a firearms shop. But there's a lot of other stuff aside from bagels here, including a full range of sandwiches and wraps. Breakfast time is busy time, with banana-walnut pancakes especially popular. But what's most important is that this is one of the area's few sources of the real, New York-style water bagel: crunchy outside, challengingly chewy inside. \$

### Bulldog Barbecue/Bulldog Burger 15400 Biscayne Blvd., 305-940-9655

These adjacent restaurants are really one place with two dining areas, since they connect and diners can order from either menu. They also share a BBQ/burger master: Top Chef contender Howie Kleinberg, whose indoor electric smoker produces mild-tasting 'cue ranging from the expected pulled pork, ribs, brisket, and chicken to more unusual items like hot-smoked salmon. As for burgers, many feature unique ingredients such as mayo flavored like red-eye gravy, with strong coffee, or the bun of the infamous Luther: a sweet-glazed mock (holeless) Krispy Kreme donut. Costs are comparatively high, but such is the price of fame. \$\$\$

### Cane à Sucre 899 NE 125th St., 305-891-0123

From the Vega brothers (who pioneered the Design and MiMo districts with, respectively, the original Cane A Sucre and UVA 69), this charming artisanal sandwich bar is the perfect breakfast/lunch stop before or after ingesting visual arts at nearby MOMA. Actually, creations like El Fig (fig confit, gorgonzola cheese, walnuts, and honey on an authentically French crisp-crust fresh-baked baguette) are art in their own right. Inventive, substantial salads, sides, daily soups, and homemade sweets (including mouthwateringly buttery croissants) complete the menu. \$\$\$

### Captain Jim's Seafood 12950 W. Dixie Hwy., 305-892-2812

This market/restaurant was garnering critical acclaim even when eat-in dining was confined to a few Formica tables in front of the fish counter, owing to the freshness of its seafood, much of it from Capt. Jim Hanson's own fishing boats, which supply many top restaurants. Now there's a casual but pleasantly nautical side dining room with booths. Whether it's garlicky scampi, smoked-fish dip, grilled yellowtail or hog or mutton snapper, perfectly tenderized cracked conch or conch fritters, everything is deftly prepared and bargain-priced. \$\$\$

### 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 market not just an irresistible neighborhood draw but a worth-the-drive dining destination: Both local and cold-water fish and shellfish, including stone crab and lobster from owners Melvyn Franks and Rebecca Nachlas's own Florida Keys plant, that are always fresh, never frozen (except some shrimp). For home cooks, the market offers all delivered-daily catches on the menu. But don't miss chef Oscar Quezada's simple and perfect preparations, including lightly battered, crispy tempura shrimp; sophisticated fish and chips

(featuring Atlantic cod, not cheapo fish); bracing ceviches; and, for carnivores, shepherd's pie topped with ethereal whipped potatoes. \$\$\$

### Flip Burger Bar 1699 NE 123rd St., 305-741-3547

Casual-chic burger bars, everywhere in South Beach, are still rare farther north. One reason this easy-to-miss venue is a must-not-miss for North Miami locals: The hefty half-pounders on fresh brioche buns include a scrumptious patty with Gruyere, mushrooms, and onion marmalade. The Fireman is a jalapeño/chipotle scorcher. There are even turkey and veggie variations. Other draws are hand-cut fries, beer-battered onion rings, a top-drawer beer list, budget-priced combo specials, conversation-friendly acoustics, and a South Beach rarity: free parking. \$\$\$

### Giraffas 1821 NE 123rd St., 786-866-9007

Festooned with eye-poppingly colored panels and giraffes — subtler but everywhere — this first North American branch of a wildly popular, 30-year-old Brazilian fast/casual chain is the flagship of a planned 4000 U.S. Giraffas. Given that the steaks, especially the tender, flavorful picanha, rival those at the most upscale rodizio joints — and beat the sword-wielding grandstanders for custom cooking (because staff asks your preference) — we'd bet on giraffe domination. Overstuffed grilled sandwiches, salads, even tasty veggie options are all here, too. The cheese bread is a must. \$

### 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. \$\$

### KC Healthy Cooking 11900 Biscayne Blvd. #103, 786-502-4193

Hidden inside an office building across from Home Depot, this family-friendly spot has no fancy features — such as a sign outside. But walk through the corporate lobby and you'll find truly heartfelt, health-conscious, homemade dishes, some surprisingly sophisticated. There's no red meat on the globally influenced menu, but there are poultry and fish, along with many vegetarian or vegan choices: organic pumpkin soup, zingy Thai curried veggie soup, an elegantly layered, molded tuna/avocado/quinoa "cupcake," a real Bundt cake — vegan (no dairy) but remarkably tasty. \$

### 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

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## Dining Guide: RESTAURANTS

menu, not the plate, and fancier creations like pork filet in tangy tamarind sauce seem universal crowd-pleasers. \$\$\$

### Mama Jennie's 11720 NE 2nd Ave., 305-757-3627

For more than 35 years this beloved red-sauce joint has been drawing students and other starvation-budget diners with prodigious portions of lasagna, spaghetti and meatballs (the latter savory yet light-textured), veal marsala topped with a mountain of mushrooms, and other Italian-American belly-busters. All pasta or meat entrées come with oil-drenched garlic rolls and either soup (hearty minestrone) or a salad (mixed greens, tomatoes, cukes, brined olives, and pickled peppers) that's a dinner in itself. Rustic roadhouse ambience, notably the red leatherette booths, add to Mama's charm. \$\$\$

### Pastry Is Art 12591 Biscayne Blvd., 305-640-5045

Given owner Jenny Rissone's background as the Eden Roc's executive pastry chef, it's not surprising that her cakes and other sweet treats (like creamy one-bite truffle "lollipops") look as flawlessly sophisticated as they taste – perfect adult party fare. What the bakery's name doesn't reveal is that it's also a breakfast and lunch café, with unusual baking-oriented fare: a signature sandwich of chicken, brie, and caramelized peaches and pecans on housemade bread; peaches; pot pies; even a baked-to-order Grand Marnier soufflé. The quick sticky buns are irresistible. \$\$

### Petit Rouge 12409 Biscayne Blvd., 305-892-7676

From the mid-1990s (with Neal's Restaurant and later with Il Migliore), local chef Neal Cooper's neighborhood-oriented Italian eateries have been crowd-pleasers. While this cute 32-seat charmer is French, it's no exception, avoiding pretense and winning fans with both classic and nouvelle bistro fare: frisée salad with lardons, poached egg, and bacon vinaigrette; truite Grenobloise (trout with lemon/caper sauce); consommé with black truffles and foie gras, covered by a buttery puff pastry dome; perfect pommes frites, and equally perfect apple or lemon tarts for dessert. \$\$\$

### Piccolo Pizza 2104 NE 123rd St., 305-893-9550

Pizzas at this spin-off from family-owned Il Piccolo impress even NYC visitors, thanks to recipes proprietor Hubert Benmoussa learned from an authentic Neapolitan pizzeria. Other favorites here include subs on homemade baguettes and, surprising for a pizzeria, delightfully custardy quiche (Benmoussa is part French). But it would be unthinkable to miss the pies, especially our favorite Italia: subtly sweet tomato sauce, fresh tomatoes, mozzarella, onions, plus mixed greens and uncooked prosciutto on top – both pizza and salad. There are also nicely priced catering trays of finger subs, quiche squares, pizza bites, more. \$\$\$

### Steve's Pizza 12101 Biscayne Blvd., 305-891-0202

At the end of a debauched night of excess, some paper-thin designer pizza with wisps of smoked salmon (or similar fluff) doesn't do the trick. Open till 3:00 or 4:00 a.m., Steve's has, since 1974, been serving the kind of comforting, retro pizzas people crave at that hour. As in Brooklyn, tomato sauce is sweet, with strong oregano flavor. Mozzarella is applied with abandon. Toppings are stuff that give strength: pepperoni, sausage, meatballs, onions, and peppers. \$

### 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 salteado, 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 Fellhauer, for 28 years executive chef at Continental fine-dining spot La Paloma. Additions to the predominantly seafood menu include chateaubriand or rack of lamb for two, both carved, with old-school spectacle, tableside. Owner Michael Choido has also renovated the interior dining room, and added the Yellowfin Lounge, which features an extensive selection of artisan beers. \$\$\$-\$\$\$

### 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. \$\$\$

### El Gran Inka 3155 NE 163rd St., 305-940-4910

Though diners at this upscale Peruvian eatery will find ceviches, a hefty fried-seafood jalea, and Peru's other expected traditional specialties, all presented far more elegantly than most in town, the contemporary Peruvian fusion creations are unique. Especially recommended are two dishes adapted from recipes by Peru's

influential nikkei (Japanese/Creole) chef Rosita Yimura: an exquisite, delicately sauced tiradito de corvina, and for those with no fear of cholesterol, pulpo de oliva (octopus topped with rich olive sauce). \$\$\$-\$\$\$

### Heelsa 1550 NE 164th St., 305-919-8393

If unusual Bangladeshi dishes like fiery pumpkin patee (cooked with onion, green pepper, and pickled mango) or Heelsa curry (succulently spiced hilsa, Bangladesh's sweet-fleshed national fish) seem familiar, it's because chef/owner Bithi Begum and her husband Tipu Raman once served such fare at the critically acclaimed Renaisa. Their menu's mix-and-match option allows diners to pair their choice of meat, poultry, fish, or vegetable with more than a dozen regional sauces, from familiar Indian styles to exotica like satkara, flavored with a Bangladeshi citrus reminiscent of sour orange. \$\$\$-\$\$\$

### King Palace 330 NE 167th St., 305-949-2339

Specialties here are authentic Chinatown-style BBQ (whole ducks, roast pork strips, etc., displayed in a glass case by the door), and fresh seafood dishes, the best made with the live fish swimming in two tanks by the dining room entrance. There's also a better than average selection of seasonal Chinese veggies, like delicate sautéed pea shoots. The menu is extensive, but the best ordering strategy, since the place is usually packed with Asians, is to see what looks good on nearby tables, and point. Servers will also steer you to the good stuff, once you convince them you're not a chop suey kinda person. \$\$

### 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 Totunno'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. \$\$\$

### Laurenzo's Market Café 16328 W. Dixie Hwy., 305-945-6381

It's just a small area between the wines and the fridge counters – no potted palms, and next-to-no service in this cafeteria-style space. But when negotiating this international gourmet market's packed shelves and crowds has depleted your energies, it's a handy place to refuel with eggplant parmesan and similar Italian-American classics, housemade from old family recipes. Just a few spoonfuls of Wednesday's hearty pasta fagiola, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$\$\$

### Lime Fresh Mexican Grill 14831 Biscayne Blvd., 305-949-8800

Like its downtown and Midtown siblings, this Lime Fresh serves up carefully crafted Tex-Mex food. The concept is "fast casual" rather

than fast food – meaning nice enough for a night out. It also means ingredients are always fresh. Seafood tacos are about as exotic as the menu gets, but the mahi mahi for fish tacos comes from a local supplier, and salsas are housemade daily. Niceties include low-carb tortillas and many Mexican beers. \$

### Little Saigon 16752 N. Miami Ave., 305-653-3377

This is Miami's oldest traditional Vietnamese restaurant, but it's still packed most weekend nights. So even the place's biggest negative – its hole-in-the-wall atmosphere, not encouraging of lingering visits – becomes a plus since it ensures fast turnover. Chef/owner Lily Tao is typically in the kitchen, crafting green papaya salad, flavorful beef noodle pho (served with greens, herbs, and condiments that make it not just a soup but a whole ceremony), and many other Vietnamese classics. The menu is humongous. \$\$\$

### Oishi Thai 14841 Biscayne Blvd., 305-947-4338

At this stylish Thai/sushi spot, try the menu of specials, many of which clearly reflect the young chef's fanatical devotion to fresh fish, as well as the time he spent in the kitchen of Knob: broiled miso-marinated black cod; rock shrimp tempura with creamy sauce; even Nobu Matsuhisa's "new style sashimi" (slightly surface-seared by drizzles of hot olive and sesame oil). The specials menu includes some Thai-inspired creations, too, such as veal massaman curry, Chilean sea bass curry, and sizzling filet mignon with basil sauce. \$\$\$-\$\$\$

### Panya Thai 520 NE 167th St., 305-945-8566

Unlike authentic Chinese cuisine, there's no shortage of genuine Thai food in and around Miami. But Panya's chef/owner, a Bangkok native, offers numerous regional and/or rare dishes not found elsewhere. Plus he doesn't automatically curtail the heat or sweetness levels to please Americans. Among the most intriguing: moo khem phad nam (chewy deep-fried seasoned pork strips with fiery tamarind stir, accompanied by crisp green papaya salad); broad rice noodles stir-fried with eye-opening chili/garlic sauce and fresh Thai basil; and chili-topped Diamond Duck in tangy tamarind sauce. \$\$\$-\$\$\$

### 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 tiraditos have delightful elegance. But don't neglect Novo inventions like "trigotos," risottos substituting trigo (wheat) for rice. \$\$\$

### 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

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<i>Grilled octopus with hummus and sun-dried tomatoes</i>	
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<i>Mediterranean sea bass filet baked in the oven with cherry tomatoes black olives and capers</i>	
Cernia .....	26
<i>Parsley breaded grouper fillet sautéed in white wine and capers</i>	
Scaloppine al limone .....	20
<i>Seared beef scaloppine, sautéed in lemon sauce</i>	

Check our website for the full lunch and dinner menu

sandwiches (available with a variety of meat and mock-meat fillings). Bubble tea is the must-not-miss drink. The cold, refreshing boba comes in numerous flavors, all supplemented with signature black tapioca balls that, sipped through straws, are a guaranteed giggle. \$

**Siam Square**  
54 NE 167th St., 305-944-9697

Open until 1:00 a.m. every day except Sunday (when it closes at midnight), this relatively new addition to North Miami Beach's "Chinatown" strip has become a popular late-night gathering spot for chefs from other Asian restaurants. And why not? The food is fresh, nicely presented, and reasonably priced. The kitchen staff is willing to customize dishes upon request, and the serving staff is reliably fast. Perhaps most important, karaoke equipment is in place when the mood strikes. \$\$\$

**Soprano Café**  
3933 NE 163rd St., 855-434-9035

Sicilian native Rocco Soprano, original proprietor of South Beach's Soprano's, has transformed this Intracoastal Waterway space, formerly the enoteca Rack's, into an elegant but family-friendly restaurant featuring classic Italian dishes plus steakhouse fare, all in prodigious

portions. For an ultimate Miamian/Italian fusion experience, arrive by boat at Soprano's dock, grab a table on the water-view deck, and enjoy a coal-oven pizza – perhaps the famous truffled white pizza, or our personal fave seccchi: sopressata salami, zesty tomato sauce, provolone, goat cheese, and fresh fior di latte mozzarella. \$\$\$

**Tania's Table**  
18685 W. Dixie Hwy., 305-932-9425

A location at the tail end of a tiny, tired-looking strip mall makes this weekday lunch-only kosher eatery easy to miss. But the cute bistro, an extension of chef Tania Sigal's catering company, is well worth seeking for its unusually varied daily-changing menus – not just familiar Eastern European-derived dishes (chicken matzoh ball soup, blintzes, etc.) but numerous Latin American specialties (zesty ropa vieja), Asian-influenced items (Thai chicken/noodle salad), lightened universal Ladies-Who-Lunch classics (custardy quiches, grilled trout with mustard sauce), and homemade baked goods. \$\$

**Vegetarian Restaurant by Hakin**  
73 NE 167th St., 305-405-6346

Too often purist vegetarian food is unskillfully crafted bland stuff, spiced with little but sanctimonious intent. Not at this modest-looking vegan (dairy-free vegetarian) restaurant and smoothie bar. Dishes from breakfast's blueberry-packed pancakes to Caribbean vegetable stews sparkle with vivid flavors. Especially impressive: mock meat (and fake fish) wheat-gluten items that beat many carnivorous competitors. Skeptical? Rightly. But we taste-tested a "Philly cheese steak" sandwich on the toughest of critics – an inflexibly burger-crave six year-old. She cleaned her plate. \$\$

**Yakko-San**  
3881 NE 163rd St. (Intracoastal Mall), 305-947-0064

After sushi chefs close up their own restaurants for the night, many come here for a rare taste of Japanese home cooking, served in grazing portions. Try glistening-fresh strips of raw tuna can be had in maguro neta – mixed with scallions and dressed with habit-forming honey-miso mustard sauce. Other favorites include goma ae (wilted spinach, chilled and dressed in sesame sauce), garlic stem and beef (mild young shoots flash-fried with tender steak bits), or perhaps just-caught grouper with hot/sweet/tangy chili sauce. Open till around 3:00 a.m. \$\$

**BAY HARBOR ISLANDS**

**Betto's Ristorante Italiano**  
1009 Kane Concourse, 305-861-8166

After roughly 25 years as Caffè Da Vinci, this romantic remodeled, renamed space is now managed by Betto Di Carlo, also a 25-year Italian cuisine veteran (as former owner/effusively charming host of Surfside's neighborhood favorite Café Ragazzi). Best make reservations. Though off the tourist track, the place draws hungry hordes for homemade pastas like pappardelle ai porcini (toothsome wide noodles with fresh mushrooms). Veal piccata, lightly floured and sautéed medallions with a caper-studded lemon white wine sauce, and thicker mozzarella-stuffed chops are also popular. \$\$\$

**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 Chatters (ex-icebox Café GM) have combined their backgrounds to create a global gourmet oasis with a menu ranging from light quiches and imaginative salads to hefty balsamic/tomato-glazed 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 bubbled, uniquely flavorful crusts that can only be consistently produced by a traditional coal (not wood) oven – like those at Anthony's, which began with one Fort Lauderdale pizzeria in 2002 and now has roughly 30 locations. Quality toppings, though limited, hit all the major food groups, from prosciutto to kalamata olives. There are salads, too, but the sausage and garlic-sautéed broccoli rabe pie is a tastier green vegetable. \$\$

**Bagel Cove Restaurant & Deli**  
19003 Biscayne Blvd. 305-935-4029

One word: flagels. And no, that's not a typo. Rather these crusty, flattened specimens (poppy seed or sesame seed) are the ultimate bagel/soft pretzel hybrid – and a specialty at this bustling Jewish bakery/deli, which, since 1988, opens at 6:30 a.m. – typically selling out of flagels in a couple of hours. Since you're up early anyway, sample elaborately garnished breakfast specials, including unusually flavorful homemade corned beef hash and eggs. For the rest of the day, multitudes of mavens devour every other delectable deli specialty known to humankind. \$\$

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

**Buffalo Wild Wings**  
18721 Biscayne Blvd., 305-962-9995

Like all locations of this renowned national sports bar/grill chain – originated in 1982, when two fans of Buffalo-style chicken wings couldn't find any in Ohio – Aventura's "B-Dubs" features an astonishing array of HD TVs (64), beers, and, naturally, wings: almost two dozen sauce and dry-rub choices, from a chili-spiked buttery original flavor to Asian, Caribbean, Italian, and beyond. Additionally, there's a full menu of burgers, salads, flatbreads, and other All-American classics. An outdoor patio and WiFi tablets loaded with games contribute considerably to kid-friendliness. \$\$

**BurgerFi**  
18139 Biscayne Blvd., 305-466-0350

It's not surprising that this Florida-based "better burger" franchise

**Dining Guide: RESTAURANTS**

is one of America's fastest-growing. With décor that's relaxingly retro yet futuristically earth-friendly (think recycled Coke bottle chairs), beverages ranging from milkshakes to craft beers, and sourced hormone/antibiotic-free, grass-fed Angus burgers on branded buns, for prices rivaling those for fast-food junkburgers, what's not to love? There are also vegetarian quinoa burgers or Kobe dogs, plus "accessories" including hand-cut fries, killer crisp-battered onion rings, freshly made, all-natural frozen custard, and toppings galore. \$

**Fuji Hana**  
2775 NE 187th St., Suite #1, 305-932-8080

A people-pleasing menu of typical Thai and Japanese dishes, plus some appealing contemporary creations (like the Spicy Crunchy Tuna Roll, an inside-out tuna/avocado/tempura maki, topped with more tuna and served with a luscious creamy cilantro sauce) has made this eatery a longtime favorite. But vegetarians – for whom seafood-based condiments can make Asian foods a minefield – might want to add the place to their "worth a special drive" list, thanks to chefs' winning ways with tofu and all-around accommodation to veg-only diets. \$\$\$-\$\$\$

**Kampai**  
3575 NE 207th St., 305-931-6410

At this longtime neighborhood favorite Japanese/Thai restaurant, many come just for the slightly pricy but very generous sushi specialties. Most makis are cooked, but for raw-fish fans the tempura-flake-topped crunchy tuna/avocado roll with spicy mayo, and tuna both inside and out, is a people-pleaser. Don't neglect Thai

specialties, though, especially red and green curries customizable as to heat (mild, medium, hot, and authentic "Thai hot"). And for a bargain light lunch, try tonjiru, miso soup jazzed up with veggies and pork. \$\$-\$\$\$

**Mo's Bagels & Deli**  
2780 NE 187th St., 305-936-8555

While the term "old school" is used a lot to describe this spacious (160-seat) establishment, it actually opened in 1995. It just so evokes the classic NY delis we left behind that it seems to have been here forever. Example: Lox and nova aren't pallid, prepackaged fish, but custom-sliced from whole slabs. And bagels are hand-rolled, chewy champions, not those machine-made puffy poseurs. As complimentary pastry bites suggest, and the massive size of the succulent, sufficiently fatty pastrami sandwiches confirm, generous Jewish Mo(m) spirit shines here. \$\$

**Mr. Chef's Fine Chinese Cuisine & Bar**  
18800 NE 29th Ave. #10, 786-787-9030

Considering our county's dearth of authentic Chinese food, this stylish eatery is heaven-sent for Aventura residents. Owners Jin Xiang Chen and Shu Ming (a.k.a. Mr. Chef) come from China's southern seacoast province of Guangdong (Canton). But you'll find no gloppily sauced, Americanized-Cantonese chop sueys here. Cooking is properly light-handed, and seafood specialties shine (try the spicy/crispy salt and pepper shrimp). For adventurers, there's a cold jellyfish starter. Even timid taste buds can't resist tender fried shrimp balls described this way: "With crispy adorable fringy outfit." \$\$\$-\$\$\$

**Pilar**  
20475 Biscayne Blvd. 305-937-2777

Named after Ernest Hemingway's fishing boat, this eatery, helmed for its

first decade by chef Scott Fredel, is now under new ownership. The menu is a mix of classic dishes (grilled skirt steak with chimichurri and fries; chicken parm), today's trendy favorites (sliders, tuna tartare), and pastas including linguine with shrimp, tomato, basil, and garlic in Alfredo sauce. But executive chef Frank Ferreiro's focus remains fresh seafood, like pan-seared colossal scallops with sautéed spinach, fried onions, roasted corn, and champagne butter sauce. \$\$\$

**SUNNY ISLES BEACH**

**Alba**  
17315 Collins Ave., 786-923-9305

From bad-boy celeb chef Ralph Pagano, Sole resort's seaside Italian/Italian-American eatery has an irreverent retro Rat Pack vibe and a menu featuring "naked ravioli" from the Gnudi Bar, fresh seafood, homemade pastas, classic and contemporary pizzas, and old school "red sauce joint" entrées, some upscaled. (When lobster Française is available, why settle for chicken?) Almond-sage butter-sauced butternut squash gnudi is a best bet. And meals end with another best bet: the "Vinny D Split," a game enabling tables to win their meals for free. \$\$\$

**Basil Park**  
17608 Collins Ave., 305-705-0004

From Tim Andriola, of longtime Italian food favorite Timo 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 BT 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 satisfying. Other highlights: spicy salmon handrolls (with quinoa replacing sushi rice); deceptively decadent-tasting raw chocolate/almond pâté with berry sorbet. \$\$\$

**Copper Chimney**  
18090 Collins Ave., 305-974-0075

At this family-owned (and kid-friendly), white-tablecloth Indian restaurant, prices are more upscale than average, but so is the food's elegant presentation – plus features like a full bar, live Bollywood/belly dancing on week-ends, and, among familiar North Indian fare, dishes blending contemporary touches with traditional tastes. Especially enjoyable: starters inspired by street snacks, like bhakeri chaat (fried gram flour crisps, chickpeas, and yogurt) served with two chutneys; anything featuring paneer cheese, from classic spinach/cheese palak paneer to creative khazas-e-lazzat (sundried tomato-stuffed paneer/potato dumplings in smooth cream sauce). \$\$\$

**Epicure Gourmet Market & Café**  
17190 Collins Ave., 305-947-4581

Who even knew that the late Rascal House had an ocean view? Diners may have to eat standing up to glimpse water over the dunes from the panoramic café windows of the gourmet market that replaced the Rascal, but you know you're on a tropical beach, not Brighton Beach. The big, bright café's menu, more global diner than Jewish deli, includes daily specials ranging from spa-grilled chicken to homemade Italian sausage and peppers. But it's worth seeking out items that made South Beach's original Epicure famous: sandwiches featuring housemade rare roast beef; shrimp or chunky smoked whitefish salads; fresh baked goods. \$\$\$

**Il Mulino New York**  
17875 Collins Ave., 305-466-9191

If too much is not enough for you, this majority upscale Italian-American place, an offshoot of the famed NYC original, is your restaurant. For starters, diners receive enough freebie food – fried zucchini coins, salami, bruschetta with varying toppings, a wedge of quality parmigiano, garlic bread – that ordering off the menu seems superfluous. But mushroom raviolis in truffle cream sauce are irresistible, and perfectly tenderized veal parmesan, the size of a large pizza, makes a great take-out dinner...for the next week. \$\$\$-\$\$\$\$

**Kitchen 305**  
16701 Collins Ave., 305-749-2110

Offering eclectic American fare, this resort restaurant room, despite its contemporary open kitchen, has the retro-glam look of a renovated discotheque – which is what it was. In fact, it's still as much lounge as eatery, so it's best to arrive early if you want a relatively DJ-free eating experience. A seductive mango-papaya BBQ sauce makes ribs a tasty choice any night, but most local diners in the know come on nights when the restaurant features irresistibly priced seasonal seafood specials (all-you-can-eat stone crabs one night, lobster on another). A spacious dining counter overlooking the cooks makes the Kitchen a comfortable spot for singles. \$\$\$

**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 pignolias and brown butter; or a wood-oven three-cheese "white" pizza. \$\$\$-\$\$\$\$

<b>Monday</b> .....	<b>\$10.95</b>
1/2 Deli Sandwich and cup of Soup served with Cole Slaw or Potato Salad.	
<b>Tuesday</b> .....	<b>\$10.50</b>
Tuna Fish Appetizer or Sandwich served with Cole Slaw or Potato Salad. Choice of Bagel or Toast.	
<b>Wednesday</b> .....	<b>\$11.95</b>
Open-face Turkey Platter served with Mashed Potatoes and House Vegetables.	
<b>Thursday</b> .....	<b>\$11.95</b>
Choice of Corned Beef or Pastrami Sandwich served with Cole Slaw or Potato Salad.	
<b>Friday</b> .....	<b>\$13.95</b>
Nova Appetizer served with Lettuce, Tomato, Onion, Cream Cheese and garnish. Choice of Bagel or Bialy.	

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 <b>Laurenzos Homemade Jumbo Meatballs</b> <b>4.99lb</b> ready to cook	 <b>10 BRANDS OF PROSCIUTTO</b> Imp & Dom	 <b>HOMEMADE Frozen Large Cheese Ravioli</b> <b>2.99dz</b>	 <b>SEE OUR GLUTEN-FREE SECTION</b>
 <b>LAURENZO'S HOMEMADE SAUSAGE</b> <b>4.99lb</b>	 <b>LAURENZO'S HOMEMADE ARANCINI RICE BALLS</b> <b>2.99</b> each	 <b>LAURENZO'S HOMEMADE FRESH SAUCES</b>	 <b>SAN PELLEGRINO CHINNOTTO</b> 6pk Glass 6.75 oz Glass \$ 5.99
 <b>SOUTH FLORIDA'S BEST FRESH SEAFOOD DAILY</b>	 <b>LAURENZO'S HOMEMADE CANNOLIS</b> Mini \$ 1.50 ea Large \$ 1.99 ea	 <b>Whole Baked ARTICHOKES DELI/CAFFE</b>	 <b>CAFFE FAMOUS HOMEMADE LASAGNA / EGGPLANT</b> <b>8.99tx</b>
 <b>Fresh Farm Raised Salmon Steaks</b> <b>7.99lb</b>	 <b>Laurenzos Homemade FRIED ZEPPLES</b> made thru out day	<b>SAN GENNARO WINE SALE</b> <b>SEE OUR 50% OFF RACK</b> AISLE 1	 <b>Sausage &amp; Peppers</b> <b>6.99tx</b> bowl or w/Spaghetti <b>8.99tx</b>
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**anava@metro1cre.com**



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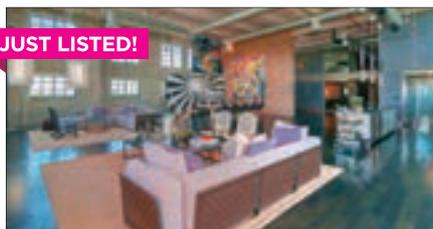


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**JUST LISTED!**

**EDGEWATER: 1749 NE MIAMI CT**  
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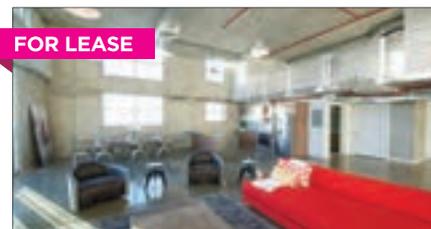


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