





2999 NE 191 ST Suite 809 AVENTURA 305-466-2809

11645 BISCAYNE Blvd. Suite 201 N. MIAMI 305-891-2015

FREE CONSULTATION



community with an exceptional footprint. 5bd/6.5ba residence leaves nothing to be desired w office, home theater, garage, impact windows & doors, expansive terraces, resortstyle pool, summer kitchen & cabana bath. Truly just bring your toothbrush.



TURNBERRY OCEAN COLONY Unequivocally this is the least expensive unit in TOC. Take advantage of this pristine, twelfth floor residence surrounded by the ocean from all rooms. 10' ceilings, Snaidero kitchen, amazing direct ocean views. Enjoy 5-star amenities in one of South Florida's most coveted communities. \$1,695,000



KEYSTONE POINT Wide bay residence with stunning Downtown Miami views, over 1/2 an acre w 265' on water & 55' protected dock & boat lift. 6bd/6.5ba, 4 car garage, rooftop terrace, bayfront pool w plenty of room to add a tennis/basketball court. Ocean & Haulover cut basically in your backyard. Guard gated community.



BAY HARBOR ISLANDS Modern new construction townhome with it's own private rooftop pool. Flexible and practical open floor plan with 2,290 sq ft, 3 bedrooms, 3 full & 2 half baths, open gourmet kitchen. Relax in the fantastic rooftop terrace with 360° picturesque views. Repriced \$1,020,000



BAL HARBOUR OCEANFRONT AT THE 101 3340 sf. 3/3.5 residence with sparking Ocean & Downtown Miami views, elegant foyer, large living & entertaining space, new sleek plank flrs, new open gourmet kitchen, separate master suite with 2 master baths & 2 walk-in closets + built-ins for extra storage. Full service bldg with excellent amenities. \$1,695,000



MIAMI SHORES Spacious 4bd/3ba MiMo home on oversized lot on coveted Grand Concourse. Open floorplan with tons of natural light, gorgeous chef's eat-in kitchen, floor to ceiling windows, high ceilings, formal dining, hardwood floors, family room overlooking tropical oasis w/ heated salt system pool and garden. Reduced \$997,000



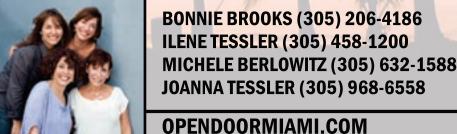
NORTH BAY VILLAGE Unparalleled views of BALMORAL, BAL HARBOUR Spacious 2bd/2ba Biscayne Bay, Miami skyline and beaches from all rooms of this exquisite flow through 3/3, private elevator, white granite floors, open kitchen, Italian cabinetry & ss appl. Expansive terraces, SE exposure, Extra storage unit & 2 covered parking spaces, \$975,000



residence, large terrace, abundance of natural light facing south with view of the ocean, Shops at Bal Harbour and more. 5 star services & amenities with valet, concierge, 24 hr security, beach/pool services, fitness center, restaurant & beauty salon, library, party room & more all with the ocean in your backyard. \$875,000



WILLIAMS ISLAND Nothing spared in this beautifully remodeled 3/2, 1945 sf Penthouse. Split floorplan, state of the art kitchen with Monogram appl, white marble peninsula, Italian cabinetry, white porcelain floors, recessed lighting, 10' ceilings, and much more. Marina, 27,000 sf spa, tennis, restaurants, \$599,000







1021 Kane Concourse Bay Harbor Islands, FL 33154



TASTE OF TURNBERRY

Join us for Local Eats & Crafted by CORSAIR, which pair our awardwinning chefs with some of Miami's most noteworthy chefs & brewmasters. Located at JW Marriott Miami Turnberry Resort & Spa.

FIND OUT MORE AT JWTURNBERRY.COM/EVENTS

CRAFTED BY CORSAIR

Four-course dinners paired with local brews

MAY 30

Due South Brewing Co.

JUNE 27

J. Wakefield Brewing

JULY 25

Cigar City Brewing



AUGUST 29

Biscayne Bay Brewing Co.

SEPTEMBER 26

Concrete Beach Brewery



BOURBON STEAK

LOCAL EATS

Five-course dinners paired with wines and spirits

JUNE 12

Executive Chef Steve Santana Taquiza, Miami Beach

JULY 17

Executive Chef Justin Flint Alter, Miami



2019 New Waterfront Pool Home - \$2.49M

New 5,300 SF Contemporary Home with Ocean Access, no bridges to Bay. 4BR, 5BA + den/office or 5th BR, 665sf



Keystone Point Pool Home - \$610,000

3 Bedrooms 2 Bathrooms, 2,253 SF, on large 11,440 SF corner lot with 1 car garage. 24hr Guard Gate Community.

1805 N Hibiscus Drive



2130 NE 124 Street - \$ 887,000

3br 2ba home with 1 car garage on 11,250 SF of land & only 800 ft away from wide Bay. Large 60ft dock and 20,0000 pound 4 post elevator boat lift. Ocean access in 15 mins.

Where Buyers and Sellers intersect every day





2045 Keystone Blvd - \$2.39M

New modern style home rests on 75 ft of waterfront, no bridges to Bay & quick ocean access. Appx 5,000 sf, 5br 5ba, pool, 2 car garage. New seawall and new dock.



2035 NE 121 Rd - \$1.150M

Beautiful 2 story waterfront property with direct Bay access in the 24hr Police Gated Sans Souci Estates that offers 4br, 3ba, hurricane impact windows and doors, with refinished real hardwood floors upstairs.

This home has a great layout with lots of entertainment areas and room for pool.



13255 Keystone Terrace - \$1.650M

Rare opportunity to find a 160 ft waterfront home with new seawall just steps to the Bay! For sale at lot

value. 160' ft on water with no bridges to Bay... Remodel this 5BR 4,589 sf home with your personal touches or build your waterfront dream home on 13,000 sf lot.



Newer Waterfront Home - \$1.750M

2110 NE 124th St. 2009 Construction with 5 bedrooms, 4 bathrooms, pool and Jacuzzi, 3,927 SF, 2 car garage on 11,250 SF lot. 75'ft of dock. Ocean Access. 24hr Guard Gated Keystone Islands!



Majorca Towers - Wide Bay Views \$240,000

North Miami Bayfront Building. Large 1br convertible,
2 full updated baths. Private Balcony - Bay Views.

Hurricane Impact Windows. Remodeled eat-in kitchen.

Unit is in excellent condition.



REAL ESTATE www.JeffKoebel.com

Montgomery
& Koebel, Inc.
12700 Biscayne Blvd.
Suite 303, North Miami, FL

305-606-2252 jeffkoebel@realtor.com



\$60 NEW PATIENT

Includes: Complete Oral Exam (D0150), Diagnostic Digital X-Rays (D0274),
Panoramic X-Rays (D0330), Adult or Child cleaning (D1110/D1120)
In the absence of Periodontal Disease
Consultation and Treatment Planning



Soltanik Dental The Art of Dentistry

- Cosmetic and Family Dentistry
- Children and Adult Orthodontics
 - Smile Makeovers
 - Veneers
- Crowns and Bridges (same day service with new CEREC technology)
 - Implants
 - Braces
 - Emergency Walk-ins Welcome
 - Most Insurances Accepted
 - Payment Plans and Financing
 - Kids Enjoy Our Pediatric Area

Teeth Whitening \$185 starting at



SOLTANIK DENTAL 2999 NE 191st St, Suite 350 Aventura, FL 33180 www.soltanikdental.com

Dr. Valeria Soltanik, DN16609

305-466-2334

We speak English, Spanish, Portuguese, French, and Russian





AVENTURA LEARNING CENTER

2320 NE 171 St. North Miami Beach, FL 33160 alcinfo@aol.com | www.aventuralearningcenter.com



REGISTER NOW! CALL 305-940-0475

PRESENT THIS
AD FOR A
SPECIAL
DISCOUNT!

SUMMER CAMP

FOR INFANTS - ELEMENTARY

JUNE 1 - JULY 31, 2019 | 7:30 AM - 6:00 PM

MEALS INCLUDED | MAGIC SHOWS | PETTING ZOOS ARTS & CRAFTS | SPORTS & GAMES MUSIC & DANCE | BOUNCE HOUSES | NEW FRIENDSHIPS!

Pricing and Tours available Monday - Friday

* Discount for registering two or more children in one family *





INSPIRED LIVING AND DESIGN

NORTH MIAIMI 1850 NE 146 ST 305.947.5451

COCONUT GROVE 3000 SW 28 LN 305,445,2244

FARREYS.COM

CONTENTS

COVER STORY

22 Allapattah's Growing Pains

COMMENTARY

- Feedback: Letters to the Editor
- Jack King: The Dumpster and the Russians **OUR SPONSORS**

BizBuzz: May 2019

- **COMMUNITY NEWS**The Demise of Royal Bavarian Schnitzel Haus
- Good Riddance Shores at Biscayne Motel 36
- Little Haiti Squirms on the Chopping Block 37
- Salacious Sign in Historic MiMo

NEIGHBORHOOD CORRESPONDENTS

- 46 North Miami's Election Could Upend the City
- Aventura's Name Is a Brand Being Exploited 48
- In the Shores, It's Time to Charge for Trash

ART & CULTURE

- Anne Tschida on a Grand Purvis Young Show 52
- Melissa Wallen's Galleries + Museums
- **Events Calendar: Moon River Meander**

POLICE REPORTS

58 Derek McCann's Biscayne Crime Beat

PARK PATROL

Janet Goodman: Two Beach Parks Revived

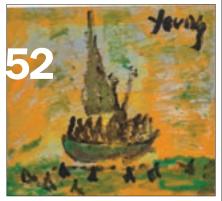
COLUMNISTS

- Picture Story: Millionaire's Row
- Pet Talk: Cancer and Dogs 62
- Family Matters: Learning for the Joy of It
- Your Garden: Make Your Own Soil Mix
- Going Green: Climate Change and Improv
- Vino: Sparkling Rosés 66
- Dish: Best Burgers

DINING GUIDE

Restaurant Listings: 249 Biscayne Corridor Restaurants







BISCAYNE /imp/

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

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

PUBLISHER & EDITOR

Jim Mullin

jim.mullin@biscaynetimes.com

CONTRIBUTORS

Erik Bojnansky, Senior Writer erik.bojnanskya@biscaynetimes.com

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

Francisco Alvarado, Geoffrey Anderson, Jay Beskin, Jacqueline Coleman, John Dorschner, Paul George, Janet Goodman, Margaret Griffis, Helen Hill, John Ise, Jack King, Derek Michael McCann, Dinah McNichols, Kim Ogren, Jenni Person, Silvia Ros, Dianne Rubin, Mark Sell. Stuart Sheldon, Jeff Shimonski, Melissa Wallen

BUSINESS MANAGER

Kenneth Cooper kenneth.cooper@biscaynetimes.com

ACCOUNT EXECUTIVES

Nancy Newhart

nancy.newhart@biscaynetimes.com 954-980-7639

Marc Ruehle

marc.ruehle@biscaynetimes.com 786-514-7080

ART DIRECTOR

Marcy Mock marseadesign@mac.com

ADVERTISING DESIGN

DP Designs

production@biscaynetimes.com

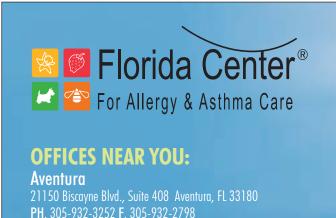
South Florida Distributors

PRINTING

Stuart Web. Inc. www.stuartweb.com

FOR ADVERTISING INFORMATION CALL 305-756-6200

All articles, photos, and artwork in the Biscayne Times are copyrighted by Biscayne Media, LLC. Any duplication or reprinting vithout authorized written consent from the publisher is prohibited



Hollywood

2699 Stirling Rd., Suite B-305 Hollywood, FL 33312 **PH**. 954-981-9180 **F**. 954-961-4752

Miami Beach

400 Arthur Godfrey Rd., Suite 504 Miami Beach, FL 33140 PH. 305-538-8339 F. 305-538-4907

North Miami Beach

16401 NW Second Ave., Suite 204 North Miami Beach, FL 33169 PH. 305-945-4131 F. 305-945-0052

Board certified physicians with extensive experience treating children & adults



17 conveniently located offices in Miami Dade, Broward and Palm Beach Counties

DISORDERS WE TREAT

Allergic Rhinitis (Hay Fever) **Anaphylaxis Asthma** Atopic Dermatitis (Eczema) **Chronic Cough and Breathing Difficulties Contact Dermatitis Drug Allergy Food Allergy Insect Allergy Oral Allergy Syndrome Pet Allergy** Pollen, Mold & Dust Mite Allergy **Sinusitis** Urticaria (Hives)

florida-allergy.com

COMING SOON

18th Location in West Palm Beach



GREAT DOCTORS CONTINUE TO YIELD GREAT RESULTS

Mount Sinai Medical Center has been named one of the nation's 100 Top Hospitals by IBM Watson Health™ for **two consecutive years**.





Mount Sinai MEDICAL CENTER

100 Top Hospitals $^{\otimes}$ is a registered trademark of IBM Watson Health $^{\text{TM}}$.



11AM - 1PM

FUNDAY POP-UP

BRING YOUR BLANKETS AND CHAIRS FOR A PICNIC AT OUR PARK!





FREE ACTIVITIES FOR YOUR KIDS TO ENJOY **TRAIN RIDES 11AM-NOON FACE PAINTING 11AM-1PM BALLOONS 11AM-1PM CARICATURE NOON-1PM MARLINS T-BALL & SPEED PITCH INTERACTIVES MARLINS MERMAIDS FUN GAMES BILLY THE MARLIN COMPLIMENTARY WATER & DRINKS* 11AM COMPLIMENTARY POPCORN & FOOD SAMPLES 11AM* LIVE MUSIC BEGINNING AT 11 AM**

Attendees will have access to exclusive pricing for tickets to Miami Marlins games on May 18th and 19th, both vs. the Mets

FOLLOW US @BAYSIDEMARKETPLACE

BAYSIDEMARKETPLACE.COM

*WHILE SUPPLIES LAST



"WATERFRONT IS MY BUSINESS"

Top 1% of Realtors Nationwide



305-895-JEFF(5333)

jeffrealtor@comcast.net - www.jeffrealtor.com



SANS SOUCI ESTATES

6 bdr 5.5bths pool 2 car garage. 6,000 Sf. remodeled 30' high ceilings wide open "great room" many custom built-ins. 3.5M



5Br/6Ba, 5,476 Sf, 2 Or 4 Car Gar. "30' High Ceilings" All Concrete Floors! Pool W/Jacuzzi Waterfall, 2'x4' Porcelain Plank Floors & Glass Tile Baths, Subzero & Wolf Appl'S, Quartz Top, Kit. Impact Glass, 75' Of Dockage! \$2.69M

SANS SOUCI ESTATES NON-WATERFRONT

4BD/3.5BA, 3,282 Sf, Completely Remodeled Brand New In 2016. **Marble Floors Throughout, Center** Island Gourmet Granite Kitchen, Huge **Media Room With Custom Home** Theatre (Stays) And 7.1 Surround Sound, Huge 8 Seat Cherrywood Wetbar, Remote Camera Security System, 24-hour Gaurdgated Community, Room For A Pool. \$799k

"BISCAYNE GARDENS" NORTH-EAST MIAMI AREA, WATERSKI. JET SKI, FISHING, CANOING. PADDLE BOARD ETC.

3BD/3BA, 1.5 Garage 2,910 Sf, Oversized 1/3 Acre Lot Completely Remodeled New 2019 All Marble Flooring Marble Baths, Large Center Island Italian Kitchen w/qaurtz top counters and White Lacquer Cabinets, Hurricane Impact Windows. Owner will Finance. Only \$599K

SANS SOUCI ESTATES BOATER'S DREAM HOUSE NEW SEAWALL & DOCK

4BD/3BA, pool, 2 car garage, new addition, high vaulted ceilings over 3,200 sf. 24" marble, 2016 granite kitchen and baths. hurricane impact windows in place. \$1.49M Also FOR RENT \$7,900/MTH





KEYSTONE POINT NEW BUILT MARCH 2019





WATERFRONT TO LAKE



BAY VIEWS - 75' DOCK & 27,000 LB. BOAT LIFT



WIDE, WIDE BAYFRONT! "SANS SOUCI ESTATES" **DOWNTOWN VIEWS!**

6BD/5BA, Pool, 8600 SF 30" High Ceilings, 3 Floors, 2 Story. Plus Grandfathered in Basement. 3 story Elevator. 102' of New Seawall. Home is priced at "Land Value" Try \$2.9M



KEYSTONE POINT WATERFRONT

3BD/2BA, Direct Ocean Access, 75' on the Water Plus Boatlift. All New Contemporary Quartz top Center Island Italian Kitchen. Remodeled Porcelain Baths Only \$859K



5BD/3.5BA, pool, 3,817 Sf. Saturnia marble flooring, huge center island kitchen, huge "great room" with hi-vaulted skylighting, huge master bath w/steamroom & jacuzzi. "New seawall and dock". hurricane impact & more!! A steal! \$1.39M



LOWEST PRICED WATERFRONT IN SUBDIVISION

OVERSIZED 1/3 ACRE CORNER LOT ESTATE, ACROSS THE STREET FROM MULTIMILLION **DOLLAR BAYFRONT** HOMES!

5BD/4.5BA, 4, 732 Sf., pool & jacuzzi, garage. 36" white quartz glass floors & glass tile baths, italian, quartztop, kit. Impact glass. huge master suite & sprawling bath, nice bay breezes 1.39M

SANS SOUCI ESTATES SECOND LOT FROM BAY

4BD/4BA, pool, 2 car garage. 3,831 Sf. Remodel existing or tear down and build new. Original home has 24" stone flooring and 12ft. high ceilings. New seawall w/75' dockage & artificial graphite wood, dock & pool deck. Excellent location priced at land value. ONLY \$1.29M







COMING SOON MET International Academy

Enrolling Now!

- Ages 2 5
- Arantxa Sanchez Vicario Athletic Program Director Former #1 World Tennis Champion
- · Fluency in Spanish, Italian, & English
- Organic Lunch & Snack as part of our Garden to Table Program
- Daily Mindfulness & Yoga
- Daily Physical Education Program
- . Fine Arts: Music & Art
- After School Program: MINI Tennis, Soccer, & Golf



Commentary: LETTERS

Water, Water Everywhere....

I was appalled to read in Erik Bojnansky's story about the Morningside Park swimming pool ("Not in the Swim of Things," April 2019) that the City of Miami has spent \$150,000 on studies that say the pool can and should be fixed, but nothing is happening.

For three years our neighborhood children have not had their local pool open for swimming lessons, summer camp programs, exercise, and for just cooling off on hot summer days.

Pools provide a very important educational service, teaching children how to swim. We have plenty of water in South Florida, and no child should be deprived of enjoying it or of being in danger of drowning in it.

Mayor Francis Suarez and Commissioner Ken Russell, please don't waste any more time or money. Please get that pool fixed!

> Alexandra De Lara Morningside

City Should Do the Right Thing

Given that the city has all the information mentioned in Erik Bojnansky's article, but that "after three years, Morningside Park pool repair remains in doubt," why are they dragging their heels over refurbishing this popular and well-loved pool in Morningside Park?

They have done a great job seeking out public opinion, they have spent money to survey the pool's condition, and on all counts, the evidence clearly points to repairing and reopening it.

The city needs to do the right thing by the community that it exists to serve. City leaders should heed the thousands of signatures gathered from park users, recognize the results of the neighborhood survey, and utilize the structural surveys that they commissioned.

Enough time and money has been spent. Allowing the pool to languish in its current condition is both detrimental to our neighborhood and to the people who wish to use it. Bickering over what should or should not be done has torn holes in the community, causing irrevocable damage to our precious neighborhood spirit.

Please fix and reopen it as soon as possible.

Deryn Cowdy Former Park Committee Chair Morningside Civic Association

Guardhouse Inclusivity

The article "Not in the Swim of Things" includes the following misstatement: "The only two vehicular access points, at NE 50th Street and NE 58th Street, have guardhouses manned by security personnel who record the license plates of any automobiles that don't belong to residents."

This is incorrect. Pursuant to the county contract with Kent Security, the security personnel record the license plates of *all* automobiles passing through the guarded entrance lane, whether they belong to residents or not.

Rachel Wagner Furst, Esq. Grossman Roth Yaffa Cohen Coral Gables

Our Seasoned Arts Writer Miswrote

I winced twice while reading Anne Tschida's cover story "Out With the Old" in the *BT* (April 2019).

Any seasoned arts writer should know that nobody "wins" the Whitney Biennial. It's a curated exhibition that you are selected to participate in. Nothing more.

Miami in many ways is still a backwater city awash in obscene amounts of money.

Kevin Arrow Bakehouse Art Complex Miami

Can't Flush Away These Horrific Problems

I just finished reading John Ise's "Toilet Troubles Ahead" (April 2019). I live in Miami Shores Estates, mentioned in the article, and have been dealing with this septic-tank issue for years.

But this last year has been worse than ever. I actually just had an emergency call yesterday for my septic tank to be emptied. And I had it emptied three weeks ago for the same thing. The tank gets completely full after only one day of rain!

Now it seems that I will have to continue to empty it on a bimonthly or so basis, and we are at the end of the road with our system.

Miami Shores should be solving this problem. I already had flooding after the last hurricane because they plugged the drain field. When the hurricane hit, it was a slow-moving, rainy hurricane, and it completely flooded my corner and entered my garage and vehicle. Some





CALL NOW 305-742-5225

Please follow us on: (1000 @ (1000)







Properties Exclusively For Sale by The Jack Coden Group



DRIPPING IN CHARM! Nestled in Miami's most desirable gated community of Morningside, this 3BR/3BA ranch features 3 FULL suites.



This stunning 4,082 sf water front estate is on the wide inter-coastal waterway. MIMO Beverly Hills ranch boasts 4BR/4BA with a 2 car garage.



This is a truly unique opportunity to buy a fully restored historic mansion below appraised value!! This "Great Gatsby" house WAS built in 1927.



Rare 4,000 + sq ft Penthouse in the sky with 14 ft ceilings! This exquisitely remodeled 4BR/2.5BA, SE corner condo is a MASTERPIECE.



This exquisite MIMO master piece has been completely remodeled. Designed by famous Architect Percy P. Turner, and located on a large corner lot.



The Cricket Club! This 2BR/3BA Rotunda features a Park! Main house is a huge 1,523 sq. ft. 2 story 3BR/3BA spacious floor plan, ALL impact windows.



Welcome to the MOST DESIRABLE corner line at ADORABLE remodeled duplex located in lush Biscayne and 2nd unit is a very spacious 850 sq. ft. 1BR/1.5BA.



Dripping in charm, this adorable Belle Meade cottage is over 1,600 sf plus a garage and 3 bonus rooms. This 2/2 has 3 family rooms!



Stunning! Totally remodeled 2BR/1BA ranch home in Miami Shores. This gem features high impact windows and doors, stone fireplace and more.



Location! This Historic Art Deco masterpiece is Dripping in charm! This spacious 3BR/2BA, single dripping with charm. Located on one of Morningside's most beautiful corner lots and has 3 beds & 3 baths.



car garage home is located in the highly sought after Historic Bayside MIMO District.



This adorable white picket fence cottage has been remodeled without losing its charm. Located in highly sought after Riverside.



Welcome to one of the most CHARMING homes in lush Biscayne Park! This custom MIMO masterpiece has 3 beds & 2 baths.



This Exquisite & Gorgeously remodeled 3BR/2BA home has it ALL! This beautifully updated Miami Shores home features a fabulous floor plan.



Amazing panoramic ocean views from this 2BR/2.5BA plus den condo home in the sky on the 38th floor of the iconic La Perla condominium.



Meticulously remodeled with no expense spared!

This Mid Century 2BR/2BA features a gorgeous kitchen with SS appliances and quartz counter tops.

Tips to Selling Your Home

Tip 3: An inexpensive way to give your home the best first impression when planning to sell is pressure cleaning. Pressure cleaning the front walks, roof, and back decks will make your home fresh and clean. Your home will sparkle!



MARTHA/MARY · YAMAHA CONCERT SERIES



SATURDAY, MAY 4 7:30pm

SALON SERIES SEATING: TIX \$50

SUNDAY, MAY 5 3pm

CONCERT SEATING: \$15 & \$25

KEVIN KENNER, renowned Chopin International awardwinning pianist, is developing two adventuresome programs for MMC, highlighting "humor" in the music of Haydn, Schumann, Chopin and Paderewski.

Set in the beauty of La Merced Chapel, Saturday night will have the elegant informality of a Salon, Sunday will be a more traditional recital format.

Both performances will be playful, lighthearted, emotionally unique experiences that will entertain, inspire, and move us.

Co-presented by The Chopin Foundation

PURCHASE TICKETS ONLINE marthamaryconcerts.org **CORPUS CHRISTI** parish office • **AT THE DOOR** as available

La Merced Chapel at Colonial Florida Cultural Heritage Center
On the grounds of Corpus Christi Church

3220 NW 7 Ave · Miami 33127 · 305.458.0111 · marthamaryconcerts.org

Commentary: LETTERS

Letters

Continued from page 12

neighbors had flooding in their homes.

Not only does this affect our daily lives, but it severely impacts our home values. Who wants to buy a home in Miami Shores and deal with this problem? No one.

Thanks for the article. I hope to hear positive news regarding this horrific problem.

Lorraine Lancri Miami Shores

We Can Guess Who Runs This House

Janet Goodman's question about who's smarter ("Brainy Cat," April 2019), is a no-brainer in my house, where I have a dog and a cat.

The Maltese thinks from Point A to B ("If I stand by the door, I get a walk," "If I bring her my toy, she'll throw it") and, when I respond, hurls himself into mindless, yipping, whole-body-wagging leaps of joy.

The house cat knows I'm capable of greater things. For example, I know not to give up until I find his preferred cat food flavor of the day; how to adjust the tap to his perfect drip; how to play his in-the-door, out-the-door game ad nauseam; how to surrender whatever newspaper, book spread, or keyboard he wants to sit on; and of course, how, on demand, to adore him as the center of the frigging universe.

A happy dog will pretty much love anyone any time without reserve. Even your soul-mate cat will remind you daily that you have won a great privilege.

I count my blessings with both.

Rebecca Schultz Westbrook

Aventura

Where's the Meat and Carbs, Jack?

I read Jack King's scripted column "On the Record" (April 2019).

Jack, there is no meat and potatoes in your article! Trump is doing a great job and still in power! He does tweet a bit too much; however, our nation is great and prospering.

You are only trying to brainwash your low-information readers. In the end, we will see in 2020 what the country believes.

Charles Jackson Sunny Isles Beach

Your Columns Are a Joke, Jack

Jack King, have you ever looked in the mirror and asked yourself why you are so jealous of Trump?

You bash this hardworking man while you sit on your ass and write your hate speeches!

Don't you have anything better to do? Guess being a communist befits you.

Get on the Trump train and stop your stupidity. People think your columns are a joke anyway.

Kat Tesauro North Miami

Simpson Park's Poison Tree

I was glad to see that Janet Goodman paid some attention to Simpson Park in her "Park Patrol" column. It is a jewel of a remnant of the tropical hardwood hammock near Brickell ("Little Remains of Brickell Hammock," March 2019).

I was distraught back in 2014, when I visited the park and found it to be in an advanced state of abandonment. I had first visited this park while in high school, when it was thriving, and wanted to see its condition.

One of my interests was to find out about a "poison tree," properly cordoned off, that was at the center of this park for its historical connotations: Natives would reportedly tie enemies to the trunk of the tree, and in a few days it would signal the demise of these poor individuals.

My visit and inquiries to the gentleman in charge at the park produced no information on this subject. He wasn't even aware that particular tree had been there. Did Ms. Goodman have any knowledge of such tree? Could it have been a poisonwood?

I learned that across from ZooMiami there were once similar trees. Most of that land was, unfortunately, sold to a developer with little regard to the preservation of Miami pine rocklands, another endangered habitat.

Relman R. Diaz Coral Gables

Editor's note: On January 5, 2009, the Crandon Park website posted a blog entry by naturalist Roger L. Hammer that included the following: "Like Gumbo Limbo, poisonwood can mature into a rather large tree, and a classic example is the national champion poisonwood in Brickell Hammock (Vizcaya) that was measured at 90 feet tall prior to Hurricane Andrew." See crandonpark. wordpress.com/2009/01/05/meet-a-native-poisonwood.

AS A FREE COMMUNITY SERVICE PROGRAM BY NORTH SHORE MEDICAL CENTER, WE ARE PLEASED TO OFFER THE FOLLOWING INFORMATIVE EVENT:

HEALTHY LIVING LECTURE SERIES

- STROKE AWARENESS -

IS IT A STROKE? THINK FAST!

F ACE

Uneven smile or expression, facial droop, numbness in face

A RM
S PEECH
T IME

One arm drifts down, weakness & numbness

Slurred, inappropriate words, mute, strange speech

Time is critical, call 9-1-1

STROKE – A MEDICAL EMERGENCY

Stroke is a disease that affects the arteries leading to and within the brain. It is the No. 5 cause of death, and the leading cause of adult long term disability in the United States.

A stroke occurs every 40 seconds and kills more than 142,000 a year. Yet, public knowledge of stroke is low.

American Heart Association / American Stroke Association "2019 Heart Disease, Stroke and Research Statistics at a Glance"

Come and join us for an interactive presentation and discussion on the signs, symptoms, and risk factors associated with stroke.

1100 N.W. 95TH STREET MIAMI, FL 33150 WWW.NORTHSHOREMEDICAL.COM



SONAL MEHTA, MD
Interventional Neurologist

MONDAY, MAY 6TH
12 Noon

NORTH SHORE MEDICAL CENTER AUDITORIUM (OFF THE MAIN LOBBY AREA)

REFRESHMENTS WILL BE SERVED.

RESERVATIONS REQUIRED, PLEASE CALL 1-833-216-2071



A COMMUNITY BUILT ON CARE

The Dumpster and the Russians

Trump, as they say, made out like a bandit

By Jack King BT Contributor

h, yes. It's been quite the time having Don "the Con" Dumpster as our president. Little did we know how many crimes he could commit in two years — and get away with.

No doubt he had lots of help from the Russian bots led by Vladimir Putin, and Republicans in the House and Senate who, as it turns out, would do anything to gain control of the political landscape in the United States.

It's not so fun to watch the ways they've beat up America for their personal gain. We'll start with our voting machines. To say the least, most are old and in terrible shape. In ten states, the machines have no paper backups or, for that matter, any backup at all. It's ironic that the ballots our forebears used a couple of centuries years ago were paper and worked well. Who knew then that when we went to paperless voting machines, and no paper backups, we'd eventually want to go back to paper? Oh yeah, or that we'd invent optical scanners that have almost a zero percent of error?

You'd think that in such a hightech country, we'd have equipment to make sure our elections — one of the most basic tenets of governance — go smoothly and are done right.

Remember, when the Founders set up the government 250-odd years ago, there was nothing yet quite like

the system they created. Now we have countries around the world that don't like the way we govern. Hey, wasn't it Russia that collapsed a few years ago and still isn't back to its old self?

And speaking of the Russians again, the Dumpster was working on a deal with the Russians to build a hundredstory Trump Tower in Moscow. Forget the fact that the Dumpster and his cronies didn't have the money to build the tower and that the word on the street (in Moscow, that is) was that Putin and his cronies had contracted to buy most of the condo units, some upwards of \$100 million. Not a bad deal for the Dumpster.

But it wasn't just a condo development fueling the Dumpster, his "branding," and his campaign. A slew of Russians were playing the Internet with anti-Hillary Clinton stories on everything from her mental health to her alleged cover-ups while secretary of state and earlier. It is unclear just how much influence the Russians had in social media, but there's no question they had significant influence — it's just that what they were doing was new and few of us even knew the word "bots."

But they found Facebook and other social media companies — which are referred to as "social media" because, for all intents and purposes, when some of them started out, they were more or less dating services. It didn't long for college kid and Facebook founder Mark Zuckerberg (along with numerous college



buddies) to realize that Facebook could be much more than a dating service, or a tool for ranking women's looks.

In short time, Facebook was grossing hundreds of million dollars but not making a nickel. Cash flow was going in both directions. So Zuckerberg brought in some realistic businessmen, and one of the things they did was start charging fees for advertising, and running ads on everybody's Facebook timelines. And the political advertising came, and so did the negative and anti-political advertising. For a small fee, you could disparage anyone you want. Hell, you could even post your sentiments for free.

It also didn't take too long before the mainstream media and the government started to notice Facebook and its very weird news dissemination program (what the company calls an algorithm). The government realized it had no guidelines for this type of news media operation and that Facebook was playing loose and fast without guidelines in place. Actually, they still don't. I don't think it will be much longer before that changes.

And, finally, the most serious issue, as far as I am concerned. It's about who or what controls the president, both legally and otherwise. The reality is that there are no rules, regulations, or laws that control the president. That's right. None.

First of all, back in the 1970s, during Watergate, the Justice Department issued an internal memo, not even a ruling, that a sitting president can't be indicted for a crime. A second memo in 2000 confirmed that opinion, but there's nothing in the Constitution that says anything even close to it.

The Constitution does say that a president can be impeached for high crimes and misdemeanors. However, there's no definition of high crimes and misdemeanors, so it's pretty much impossible to take any legal action against the president. Unless we change the Constitution. Fat chance. And even if we did, it could open another can of worms that we're not ready for.

Feedback: letters@biscaynetimes.com

RA1 NE QQ C+



\$529,500

Walk to Miami Shores Country Club from this charming midcentury 2/2 + garage. Screened porch. Private fenced yard.

1700 NE 105 St.



\$279,900

Amazing water views across the bay to Miami Beach skyline. Updated 2/2 with balcony. Secure building with 24/7 lobby attendant. Must see!

728 NE 114 St.



\$449,000

1920's Cottage Style home on quiet street. 2/1. Totally redone with new granite kitchen, new a/c, impact windows. wood floors. Big fenced yard with wood deck. Must see!

9876 NE 12 Ave.



\$895,000

Mid Century 4/3.5 on 1/3 acre lot, 1 block to the bay. 3,500 sq. feet. Open plan living/dining room. Wood floors. Huge kitchen. 2 car garage





Your Upper East Side Realtors.





NORMANDY SHORES \$2,099,000
680 S SHORE DR 4 Beds/4 Bath | 2,985 Sqft

Amazing soon-to-be done renovation of this gorgeous waterfront home in exclusive Normandy Shores in M. Beach! Contact me for more details!

Mario Ojeda 305.790.6168



GRAN PARAISO #4604 \$1,125,000 660 NE 31 ST 2 Bed/2 Bath | 1,310 Sqft

One of only a few units with expanded balcony on 46th floor! Direct views to the bay & ocean. Amazing amenities! Must See!

Mario Ojeda 305.790.6168



HARBOUR HOUSE #1011 \$699,000 10275 COLLINS AVE. 1 Bed/1.5 Bath | 896 Sqft

Best one bedroom line in building! Spacious condo with stunning ocean views. Lowest priced 11 line in the building! A must see!

Mario Ojeda 305.790.6168



360 CONDOMINIUM #1013 \$500,000 7900 HARBOR ISL DR 3 Bed/2 Bath | 1,552 Sqft

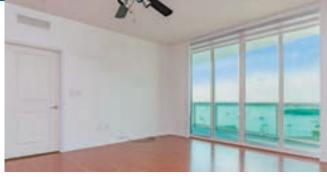
Stunning bay, island and downtown Miami views from this remodeled corner unit. Marble floors and upgrades. Best 3 bed. in the condo! Must See! Call me for details. **Cristian Caceras 786.436.1247**



360 CONDOMINIUM #613 \$475,000 7900 HARBOR ISL DR 3 Bed/2 Bath | 1,552 Sqft

Direct bay & Downtown Miami views from spacious corner unit floor plan. Private marina, gym, pools, & valet.

Mario Ojeda 305.790.6168



360 CONDOMINIUM #1016 \$359,000 7900 HARBOR ISL DR 2 Bed/2 Bath | 1,253 Sqft

Great bay and marina views from this spacious condo. Motivated seller!

Cristian Caceras 786.436.1247



360 CONDOMINIUM #1023 \$355,000 7900 HARBOR ISL DR 2 Bed/2 Bath | 1,251 Sqft

Impeccable condo with porcelain flooring and 2 parking spaces! This is the best 2 bedroom in the building!

Mario Ojeda 305.790.6168



UPTOWN LOFTS #503 \$300,000 2275 BISCAYNE BLVD 2 Bed/2 Bath | 1,065 Sqft Best priced condo in building! Gorgeous loft style condo with 10' ceilings & polished concrete floors! Located in

the trendy Edgewater area. (Tenant in unit until Oct) by Midtown.

Mario Ojeda 305.790.6168



MARINA PALMS YACHT CLUB 17301 BISCAYNE BLVD 2 Bed/3 Bath | 1,700-2,000 Sqft

GREAT OPPORTUNITY! Only 3 spacious two bedroom units under \$735,000 available. Call me for more info!

Sonia Darwich 305.342.5428



MARIO OJEDA, CEO | Managing Broker | Mario@Ojedalazar.com | 305.744.5179 | 740 NE 79TH ST, MIAMI, FL 33138

BizBuzz

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

By Margaret Griffis *BT* Contributor

ou may have noticed that
Mom has been behaving in an
exemplary fashion these past
few weeks. It's no coincidence. Mother's
Day is coming up, and she doesn't want
to land on the naughty list. All kidding
aside, Moms are great, especially when
setting aside their own feelings to
encourage their kids to do right. So treat
her right...right now.

An early treat for Mom is attending one of pianist Kevin Kenner's concerts on Saturday, May 4, at 7:30 p.m. or Sunday, May 5, at 3:00 p.m., when Kenner explores the humor in the music of Haydn, Schumann, Chopin, and Paderewski. Presented by Martha/ Mary Concerts (305-458-0111, www. marthamaryconcerts.org), the Saturday show features special salon seating, including champagne and dessert, for \$50. Sunday is the more traditional recital for only \$15 or \$25. These performances take place at the extremely beautiful La Merced Chapel (3220 NW 7th Ave.) Secure on-site parking is free.

Shortly after Mother's Day, the **Institute of Contemporary Art, Miami** (61 NE 41st St., 305-901-5272) opens a fantastic exhibition featuring native Miamian Purvis Young (1943-2010). The

artist used found objects to enhance his expressionistic drawings and paintings, which often featured angels, horses, and urban landscapes. Self-taught and of humble origins, Young exemplifies the outsider artist beloved in mainstream art circles. Admission is free with RSVP.

Dining out on Mother's Day is a tradition. Consider taking her to CORSAIR kitchen + bar at JW Marriott Miami Turnberry Resort & Spa (19999 W. Country Club Dr., 786-279-6800). There you'll find "comfort food for lighter appetites." May we suggest the brunch from 11:30 a.m. to 3:00 p.m.? That includes endless mimosas, a buffet, cook-to-order foods, and lawn games. For other resort information, such as hotel and spa services, call 305-932-6200.

Brunch at Mark Soyka's **Café Roval** (5808 NE 4th Ct., 786-953-7850) is also popular on the mom circuit. The verdant garden and coral rock architecture provide a romantic atmosphere that should still be typical of Miami but is fading fast. Enjoy culinary treats, such as chocolate babka french toast, hot pastrami sandwiches, shakshuka, eggs Benedict, and much more. Brunch is served from 11:00 a.m. to 3:00 p.m.

Another romantic place to take your favorite lady is **Palermo Restaurant** and Wine Bar (4582 NE 2nd Ave.



786-502-4460), especially if she loves a good steak. For moms requiring lighter fare, the Argentine restaurant also offers chicken, fish, and pasta. Mention the *BT* for a free glass of wine and 15 percent off your bill.

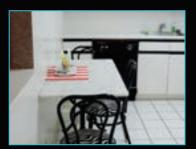
Families with a large number of kids can't always dine out on Mother's Day — unless that means picnicking or grilling. Outside or inside, you're going to need a dessert. **Nothing Bundt Cakes** (15400 Biscayne Blvd., Suite 112, 305-974-4536) offers their fare in ten flavors and several sizes, with opportunity for inspired decorations. These kosher cakes are made with real eggs, butter, and cream cheese, just like Mom would make if you were forcing her to bake her own cake — which you won't.

As lovely as being outdoors is, pollen can trigger allergies. You don't want Mom wiping your nose

on Mother's Day, so how about scheduling an appointment with a board-certified physician at the **Florida Center for Allergy and Asthma Care** (877-4-ALLERGY)? With 18 convenient locations, you can easily determine what is the source of your allergy and receive specialized services that will help you overcome this misery.

Perhaps all Mom wants and needs is a restorative staycation? **Zenmotel MiMo** (7126 Biscayne Blvd., 305-456-7233) is a new live-work-play concept in the MiMo Historic District. The meditative motif of the guestrooms is the source of their slogan, "Your *om* away from home." Despite being housed in a renovated Art Deco building, the hotel has computer access, high-speed Wi-Fi, and large-screen

Continued on page 20







Biscayne Times • www.BiscayneTimes.com

MYSTIC POINTE TOWER 500 | BEAUTIFUL, FULLY FURNISHED 2/2 WITH BRAND NEW APPLIANCES. LOCATED IN BEAUTIFUL MYSTIC POINTE, AVENTURA! GATED AND GUARDED WITH 24 HOUR SECURITY, FULL AMENITIES INCLUDING OUTSTANDING GYM, TENNIS COURTS, POOL OVERLOOKING THE BAY, JACUZZI AND MARINA, VALET AND CONCIERGE. NO SMOKING, NO PETS! ANNUAL RENTALS ONLY! \$2,150/MONTH





HOLLIE J. FINE, P.A. REALTOR-ASSOCIATE®

DIRECT: 305.710.6407 OFFICE: 305.866.4566 holliejfinepa@gmail.com



1021 Kane Concourse | Bay Harbor Islands Finrida 33154

ROCKIN' UPPER UPPER EASTSIDE REAL ESTATE FOR OVER 15 YEARS!

we are your UPPER EASTSIDE REALTORS

Whether Buying or Selling we get the job done!

Experienced. Reliable. Honest. Ethical.

Call us for a **complimentary** Buyer or Seller consultation or for info on other fabulous Upper Eastside listings!



OUR FEATURED LISTINGS



Charming historic 3BD/2BA plus large guest cottage I wood floors, fireplace, vaulted ceilings I oversized lot w/ room for pool.



N N

Fully renovated 3BD/2BA home, 1,672 SF I impact windows, newer roof I just steps to Panther or Starbucks in MIMO's urban core.



Loft-style, newly renovated, 2BD/2BA condo, 1,500 SF I spectacular bay views from every room I resort-like grounds + amenities.



3BD/2BA updated pool home in historic Bayside neighborhood I just one block to park/bay I great walkability in Upper Fast Side



JUST SOLD! Only 4 days on market, over 98% of asking price!



JUST SOLD! Only 2 days on market, sold for full price!

MARCY KAPLAN, PA REALTOR ASSOCIATE 786 543 5755 LORI BRANDT, PA
REALTOR ASSOCIATE
786 553 1962

GimmeShelterMiami.com





Our Sponsors: MARCH 2019

BizBuzz

Continued from page 18

TVs for all your work and social needs. Mention the *BT* for a friends and family discount of ten percent.

Now, this gift can't be a surprise since it definitely requires Mom's input, but you can make use of Mother's Day to let her know that you want to buy her — a *new home*. Call new advertiser **Graber Group Realty** (6701 Biscayne Blvd., 305-606-2200) for personalized assistance in finding the perfect residence for her or for yourself. Longtime *Biscayne Times* readers will recognize broker Shane Graber from his service as our former Upper Eastside correspondent, so you can be sure this team knows the Biscayne Corridor and all it has to offer.

Moms always put family first, so some deals, which aren't specific for Mom, can still make her very happy.

Looking for an affordable dental plan? José J. Alvarez & Associates (3483 NE 163rd St., North Miami Beach, 305-224-6714) just launched the facility's own Wise Choice Dental & Facial Aesthetics membership plan. The fee will cover 100 percent of diagnostic and preventive procedures for the year, with no co-pays for two dental cleanings, exams, and X-rays. Then you get 40 percent off on basic restorative treatments, surgeries, and periodontics. And large discounts on Invisalign and other cosmetic procedures. The fees are quite reasonable, starting at \$160 for individuals, \$280 per couple, or \$360 for a family of four. Bigger family? Just add \$90 for each extra member. Plus, BT readers get ten percent off the fees.

New advertiser Kids Go Kuts (2130 NE 123rd St., North Miami, 786-618-5992) makes the hair salon experience fun for kids, which means one less headache for Mom. We've all seen (or been) that kid who cries through haircuts. The staff here is trained to reduce the stress some children experience. Even in the waiting area, there are activities for children to refocus their attention: an interactive game system, sensory integration boards, magnetic play area, coloring station, and in-floor hopscotch. At the cutting stations, there are DVDs or PS4s — and even ride-on chairs for Super Hairoes who need further distraction. The salon offers various styles, braids, wash-and-blows, and kolor, and kuts. Even better: For Mother's

Day, combine any two or more of these services and earn 15 percent off during May. All guests earn a special prize, besides the great cut.

Don't forget that Hannah Lasky of **Hannah and Her Scissors** (305-772-8426) is available for haircuts, colorings, and other treatments. She recently moved her salon south on the Boulevard, so take note of the new address when booking your appointment: upstairs at 6900 Biscayne Blvd.

Older girls and young women may prefer an appointment with Bianka Martin at **Biknx Beautique** (4338-A NW 7th Ave., 305-780-9905). She can advise them on the latest street-style looks for prom season and graduation parties. Not only does she work with hair and makeup, she has her own clothing collection as well.

Speaking of proms, **Monsignor Edward Pace High School** (15600 NW 32nd Ave., 305-623-PACE) invites all Spartans to the second annual Alumni Fiesta on Saturday, May 4, at 8:00 p.m. for an evening of great food, drinks, and dancing on campus. Reminisce with your fellow grads (1964 to the present) for only \$10.

Filling the family with fresh, nutritious food is one of the top goals of every mother, and it's easy to accomplish during a weekly trip to the **Legion Park Farmers Market** (6601 Biscayne Blvd.). With 40 vendors, you can find everything from fresh-made smoothies and bee products to hot lunches, and more. The popular "Pallets in the Park" music and poetry series wraps up for the summer on May 25. The market is open Saturdays from 9:00 a.m. to 2:00 p.m.

Want to give Mom a break from all the hectic activities? The weekend after Mother's Day, Bayside Marketplace hosts its first Miami Marlins Funday Pop-Up. That's May 18, and among many family-friendly activities: Marlins T-Ball & Speed Pitch, a visit from Billy the Marlin, train rides, face painting, caricatures, and fun games. The free fun starts at 11:00 a.m., but it doesn't mean that you leave Mom at home. After you pose with her for pictures at a special photo spot set up for Mom (available throughout May), give her spending money to go shopping throughout the marketplace, then enjoy dinner and drinks at your choice among more than 30 different restaurants and bars.

Many folks think summer camp is just a treat for the kiddies, but it's also a great break for mothers now that school is letting out.

New advertiser **M&M Equestrian** Farm (1725 NE 135th St., North Miami. 954-881-5017) offers the Farm Friends Summer Camp as a substitute activity for restless kids ages 5-10 who relish making animal friends like Grandpa Opie, Little Shelley, and Hazel. Each session has a different theme, but the kids will interact with animals and focus on nature and agriculture in general. The camp, inside Enchanted Forest Elaine Gordon Park, runs from June 10 to August 9 and is open from 9:30 a.m. to 2:30 p.m. weekdays. Sign up before May 20 and the rate is discounted to \$245/week. Afterward, it hops back up to \$275/week. Siblings get \$50 off the weekly rate.

Aventura Learning Center (2320 NE 171st St., North Miami Beach, 305-940-0475) returns to the *BT* and tells BizBuzz that the school will be hosting a summer camp from June 1 through July 31. As well as providing activities such as bounce houses, magic shows, movie time, petting zoos, arts and crafts, pottery, music and dance, the camp will also offer nutritious breakfasts, lunches, and snacks as part of the package.

Parents looking for a very affordable option should call returning advertiser Miami Shores Community Church School (9823 NE 4th Ave., Miami Shores, 305-757-5866). The summer camp at this progressive Christian church offers activities such as dress-up days, splash days, cooking, art, dance, and more for kids who are PK4 through 5th grade. The camp runs from June 11 through August 21. Call for registration rates as low as \$100 per month and just \$75 for siblings. Low weekly rates also available.

Perhaps the kids are too old for summer camp and want intellectual stimulation instead. **Allison Academy** (1881 NE 164th St., North Miami Beach, 305-940-3922) is enrolling students for its summer school program, which runs from June 17 through July 25. Kids can earn high school credit or just strengthen their performance ahead of the next school year. Classes are small to allow teachers to adapt their instruction to each student's particular needs. Call for more information.

Now back over to health concerns. If Mom is a bit older, honor her by learning the symptoms of stroke, so you can save her life. The F.A.S.T. mnemonic is a good start. Face: droopiness or numbness on one side. Arm: weakness in one arm. Speech: slurred or strange speech. Time: call 911 without delay. Rushing to the ER could not only save her life, but also a lifetime of disability. For more advice and to learn the risk factors for stroke, join interventional neurologist Sonal Mehta on Monday, May 6, at noon at the **North Shore** Medical Center (1100 NW 95th St., 833-216-2071) for an interactive lecture as part of the center's Healthy Living Lecture Series.

Mom's not complaining about the weight you've gained since you two were married, of course. But she also wouldn't mind having you around for many, many more years. If you added a considerable amount of inches, the next *free* weightloss lecture at **Jackson North Medical Center** (160 NW 170th St., North Miami Beach, 305-585-TRIM) is at 6:30 p.m. on Thursday, May 9.

Congratulations go out to **Mount Sinai Medical Center** (305-674-CARE), which recently opened its 11th location, at 2504 Biscayne Blvd., convenient to Edgewater and Wynwood. Drop by at any time for free blood pressure and glucose checks, or to set up same- or next-day appointments with a skilled physician.

After your glucose check, walk next door to recharge at **Rice Mediterranean Kitchen** (2500 Biscayne Blvd., 305-705-6090), which features fast-casual versions of Mediterranean and Persian specialties. You may already be familiar with healthy favorites like spicy baba ganoush or turmeric turkey. But have you tried salmon and sweet potato cake, kubideh, or a joojeh salad? Now's the time! Clip the *BT* ad for \$5 off an order of \$20 or more, which is good until the end of the month.

Around Mother's Day, the rainy season begins in South Florida. **Miami-Dade County** reminds *BT* readers that mosquito prevention begins at home. Drain and cover any locations where water may accumulate. Use repellent on skin and clothing. And if you notice a large increase in skeeters, dial 311 to have county workers treat your area. Mosquitoes are more than just a nuisance; they can transmit debilitating diseases. Let's keep them away.

Feedback: letters@biscaynetimes.com



Live-Play-Work at the ZenMotel Mimo





- Corporate rates available
- Family friendly
- Zenworks business center
- Only minutes away from everything
 Miami has to offer
- Excellent for your 'out of town' visitors
- Great for spring break and stay-cations

Zenmotel MIMO 7126 Biscayne Blvd. Phone: 305-456-7233

www.zenmotelmimo.com

reservations@zenmotel.com

Mention the BT for a friends and family discount of 10%







The Chapel of La Merced, part of the Corpus Christi campus, hosts classical music concerts.

Tather José Luis Menendez recalls that when he was assigned as the full-time pastor to the parish of Corpus Christi, more than 30 years ago, some of his colleagues assumed it was a form of punishment. That parish includes not just the main church at 3220 NW 7th Ave. in Allapattah, but also three smaller missions in that same neighborhood, as well as the San Juan Bautisa Mission in Wynwood and the San Francisco y Santa Clara Mission in Edgewater.

Back then Allapattah, Edgewater, and Wynwood were impoverished, high-crime areas. But for Menendez, the assignment wasn't a punishment. It was an adventure. "I hate to be in a good neighborhood," he says. "You don't do anything."

Today Edgewater is full of luxury high-rises. Wynwood's old warehouse district is a thriving arts and entertainment area with new offices and high-end retail. And Allapattah? It's still a gritty neighborhood of warehouses, wholesalers, single-family homes, retail stores, hospitals, car repair shops, and at least two active cement factories.

Located between the Miami River to the south and the Airport Expressway (SR 112) to the north, and from I-95 west to NW 27th Avenue, Allapattah, whose name means "alligator" in Seminole, measures five square miles, more than twice the size of Wynwood. And by many measures, it is also Miami's most diverse neighborhood.

It's in Allapattah that you'll find the Civic Center, also known as the Hospital District, a place that includes Jackson Memorial Hospital, University of Miami Hospital, the Veterans Administration Hospital, Holtz Children's Hospital, the University of Miami Miller School of Medicine, the Bascom Palmer Eye

Institute, the Richard E. Gerstein Criminal Courthouse, the Miami-Dade State Attorney's Office, the Miami-Dade County Medical Examiner's Office, the Miami-Dade County Pre-Trial Detention Center, and more justice-related businesses. Oh, and also Converge Miami, a 252,000-square-foot office building for bio-medical startups.

Here you'll also find Little Santo Domingo, a corridor of Dominicanowned businesses along NW 17th Avenue, as well as Juan Pablo Duarte Park, named after the Dominican independence leader.

It's where you'll find wholesale trading hubs that provide food and merchandise to stores and restaurants throughout South Florida and beyond. That includes the Miami Produce Center, a sprawling eight-acre warehouse complex that's been operating at NW

13th Avenue and NW 21st Terrace for the past 84 years.

Also in Allapattah is the Chapel of La Merced, a Spanish Revival church on the main campus of Father Menendez's Corpus Christi. La Merced hosts classical music concerts and houses documents, books, and religious artworks, many from Colonial-era Peru.

There are the new restaurants, bars, and studios in Allapattah opened by entrepreneurs and artists who started in Wynwood but headed west in search of more affordable rents. Many of these happen to be along NW 7th Avenue, a corridor that's sometimes referred to as West of Wynwood, much to the annoyance of many Allapattah residents.

And it's in Allapattah that you'll find nearly 42,000 people, about 73.6 percent of whom are Hispanic, 21.2 percent





THE REAL ESTATE EXPERIENCE MADE PERSONAL

There really is a difference. Share in the thrill of our laser-focused, next-generation, boutique brokerage. We are obsessed with helping you buy and sell faster, at the best prices, with less stress. Contact us for your real estate experience. Made personal.

FEATURED LISTINGS



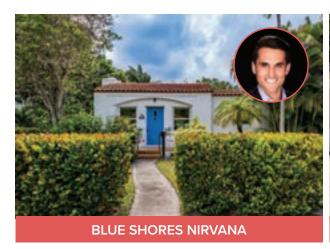
975 NE 94th St., Miami Shores Call Shane Graber @ 305.606.2200 \$1,295,000



1135 NE 89th St., Lake Belmar Call Juan Zuluaga @ 850.803.1383 \$1.099.900



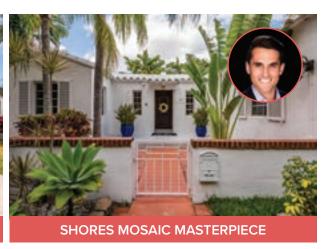
1090 NE 92nd St., Miami Shores Call Shane Graber @ 305.606.2200 \$1,335,000



10290 N. Miami Ave., Miami Shores Call Wes Pearce @ 305.790.3331 \$389,000



965 NE 72nd St., Historic Bayside Call Shane Graber @ 305.606.2200 \$829,000



747 NE 94th St., Miami Shores Call Wes Pearce @ 305.790.3331 \$579,000





305.606.2200

6701 Biscayne Boulevard | Miami, FL 33138 GRABERREALTY.COM



Very old artworks, religious artifacts, and gilded splendor at Chapel of La Merced.

Allapattah

Continued from page 24

black, and 4.1 percent white, according to Statistical Atlas, a website that uses data from the U.S. Census Bureau.

The median annual household income of Allapattah is \$22,600. According to the real estate website Trulia, 77 percent of Allapattah's households are rentals. Father Menendez notes that undocumented immigrants account for some 26 percent of area's population.

As in Edgewater and Wynwood, crime in Allapattah is much lower now than it was in the 1980s and 1990s, with the exception of crimes of opportunity, like car burglaries or (more on this later) unlicensed bars with flirty waitresses.

Father Menendez tells the *BT* that most of his Allapattah congregants aren't so worried about crime anymore. Instead they worry about having proper papers, having a driver's license, having affordable housing, having ICE not come over here. "Those are the concerns," he says, adding, "When you're scared of these things happening, you don't live in peace."

Adding to that anxiety, and some anticipation, is a wave of private investment by investors looking for deals. In recent years, some of the biggest names in South Florida real estate, including Jorge Pérez, Michael Simkins, Moishe Mana, and Lyle Stern, have been buying properties in Allapattah. Also showing increasing interest are out-of-state real estate investment funds and investors from South America.

hose property purchases have increased land prices in Allapattah from \$58 per square foot in 2014 to around \$275 per square foot in 2018, according to a recent study from Colliers International South Florida. Not all of these investors know exactly what they plan to do with their acquired land. "Some have clear visions, others are waiting a bit," observes Carlos Fausto Miranda, principal of the commercial brokerage Fausto Commercial, who has traded property in Allapattah for 11 years.

Real estate investors and art collectors Don and Mera Rubell are among those with a clear vision. The Rubells are moving their private art collection and museum, currently in Wynwood, into a 100,000-square-foot

warehouse they bought as part of a \$4 million deal that closed in April 2015. The facility is slated to open in December and will include a library, lecture hall, gardens, event space, and a restaurant, according to the Rubell Family Collection Contemporary Arts Foundation.

Andrew Hellinger, the principal developer of River Landing and Shops on the Miami River at 1500 NW North River Dr., tells the *BT* that his team invested nearly \$425 million building the 2-million-square-foot mega project of 528 apartments, big-box retail, and new offices to capitalize on an underserved market of medical professionals and attorneys who work in the Civic Center.

"We were attracted to the health district because it has a 70,000 daytime

population and the highest payroll of any submarket," Hellinger explains.

And then there's Robert Wennett, a real estate developer known for his iconic 1111 Lincoln parking garage, designed by the firm Herzog & de Meuron. Three years ago Wennett paid \$16 million for the Miami Produce Center, located near two Metrorail stops and less than a half-mile from the Civic Center. It's here that Wennett intends to build a mixed-use complex designed by renowned Danish architect Bjarke Ingles that could total 2.9 million square feet. Wennett's project will include urban farms, restaurants, vocational schools, creative work spaces, 227 hotel rooms, and up to 3037 residential units in buildings as tall as 20 stories.

Wennett's concept has been receiving attention lately, not just from local media but also architectural publications marveling at Ingle's early designs of stilt-like residential towers hovering above warehouses, public plazas, and urban farms that are growing food for restaurants operating within the complex.

Cynthia Aracena, a lifelong resident of Allapattah, likes what she sees so far. A former member of the Allapattah Neighborhood Association, she says she hopes the Wennett development will help fill the void of several longtime businesses, many of them Dominican owned, that have shut down recently owing to rising retail rents. And she hopes it will further increase property values for single-family homeowners like herself. Single-family homes and condos have already gone up 24.6 percent in value over one year, to an average price of \$190,000.

"It will be a community benefit in a sense that we will have jobs and restaurants that we don't have now," Arecena says.

Pat Gajardo, who also grew up in the neighborhood and is president of the Allapattah Neighborhood Association, has mixed opinions. On the one hand, he's thrilled that developers and new businesses are coming to Allapattah. "I tell people all the time that I'm proud of the fact that investors and outsiders are starting to realize what I've known for a long time — that Allapattah can be a great place to live, work, and play," he says.

At the same time, he fears that mega projects like River Landing and the new Miami Produce Center will further inflate home prices and rents, making



Renowned Danish architect Bjarke Ingles is designing the new Miami Produce Center, which will hover over the old produce center and could total 2.9 million square feet.



The project will include urban farms, restaurants, vocational schools, creative work spaces, 227 hotel rooms, and up to 3037 residential units.

it even harder for low-income residents, who already spend more than half of their earnings on rent, to continue living in Allapattah.

"Some people are going to be priced out, whether or not that project comes," he says. "But it's going to accelerate the process."

Ime operates differently at the sprawling produce center. Here the workday starts at 2:00 a.m., when the first trucks arrive, and tends to peak by 8:00 a.m., when restaurateurs, local store owners, and business owners or their representatives from other parts of the country and the Caribbean arrive to haggle with the 30 or so fruit and vegetable trading businesses that operate here. The vendors even haggle with each other. By noon, the produce center is practically a ghost town, except for a few employees.

The produce center is a legacy of the years when Allapattah was a predominately white farming settlement that came into existence in the late 19th century. "It has some of the richest soil in Miami-Dade County," says local historian Paul George. And that farming continued until the late 1950s, even as retail, homes, and industrial uses were built in Allapattah.

By the late 1960s, white non-Hispanic "Anglos" began leaving Allapattah for the suburbs as black residents, displaced by the construction of expressways in neighboring Model City and Overtown, moved in. Hispanics soon followed. After the 1980 McDuffie riots, wrecked Anglo-owned businesses along Allapattah's main commercial thoroughfares were taken over by

Hispanic entrepreneurs, many of them from the Dominican Republic.

But while Allapattah changed over the years, the produce center kept on running more or less as it had since 1935, except that now the fruit and vegetable wholesalers and distributors are usually Hispanic and most of the produce is grown in Latin America.

Hector Caro of Colombia and Jorge Fernandez of Cuba have been operating Eco Produce Inc. out of a produce center warehouse for the past 17 years, selling tropical fruit by the pallet, grown by contracted farmers in Colombia, Guatemala, and Ecuador. They tell the *BT* that business is good.

"We move all the produce and the merchandise for all the supermarkets in Florida," Fernandez says. "People in New York come and get produce here. From California."

Nevertheless, Eco-Produce's time in Allapattah is coming to an end, along with the dozens of other produce sellers. While Wennett says he plans to incorporate the warehouses into his mixed-use project, he won't be keeping the sellers. Instead the warehouses will be converted into retail for stores and restaurants, and workspaces for artists and other "makers."

But the transformation of the former produce center into a commercial center for Wennett's new community of apartments, schools, and hotels won't happen for a long time. "We obviously have plans for the market in the future, but as of now everyone has a lease of at least two years, and we probably anticipate at least more," says Jeff Weinstein, Miami Produce Center's director of development and a partner of Wennett's.

That's because Weinstein doesn't expect work to begin on the new Miami Produce Center for "a number of years." It was only April 25 that Wennett's special area plan (SAP) zoning was approved by the Miami City Commission. Weinstein contends that there's still an enormous amount of design work and permitting left to do before they can break ground.

Nevertheless, change is already taking place. In the summer, Bill Durney, owner and pit master of Hometown Barbecue in Red Hook, Brooklyn, will be opening up another Hometown Barbecue restaurant in a warehouse space fronting NW 12th Avenue.



After 87 years, the bustling Miami Produce Center still gets going at 2:00 a.m. every day.

Allapattah

Continued from page 27

Weinstein says the restaurant will make the complex a true 24-hour operation. "We think it will add to the site," he predicts, "and we think it will add to the character of the neighborhood."

When the new Miami Produce Center does open, he says, it'll create thousands of jobs and a unique educational and recreational destination for Allapattah. The developer claims he's received inquiries from trade schools all over the world about opening up in the complex.

Although most of the units at Wennett's project will rent at market rates, just as they do at River Landing, there is also an affordable housing component — barely. In exchange for generous building rights, the developers

will reserve 110 residential apartment units as workforce housing, meaning for individuals making between \$31,740 and \$74,000 per year. Rents will range from \$849 to \$1982 per month — unaffordable for most Allapattah residents.

Wennett has also made a formal proposal to the city to create 600 "coliving spaces," each of which would include four efficiency units with a shared kitchen area. Planners from the City of Miami hope that those 600 co-living spaces, which they noted in an April 25 report really amount to 2400 dwelling units, could be utilized as cheap rentals.

But Allapattah activist Pat Gajardo is worried that the Miami Produce Center will push rents in Allapattah even higher. It has already started, in fact; a recent study by the city's Housing and Community Development Department, whose findings were disclosed at an April 17 affordable-housing workshop, shows that the asking rate for a two-bedroom apartment increased from \$820 a month in 2008 to just over \$950 a month in 2018. While \$950 a month is still pretty cheap in most parts of Miami-Dade County, it's extremely expensive for Allapattah renters, 53 percent of whom are what the county calls "very low income" households, or households making less than 30 percent of the area's median income.

ennett's new Miami Produce Center, as well as the future Rubell Collection, will likely speed up another Allapattah trend: the displacement of wholesalers.

Alfonso Carrera, director of operations for Rex Discount Wholesale,

says his parents moved their family business to a warehouse facility at 1090 NW 12th St. in 1992 because it was near the produce center and other wholesalers. Now many of those wholesalers are gone, their spaces purchased by real estate investors. That includes Trujillo & Sons Quality Food, just across the street from Rex. which moved to a new location in Brownsville soon after the Rubells bought their property five years ago with the intent of converting it into a museum. But that's not the only purchase the Rubells made in Allapattah. They also paid \$8.6 million for another former Trujillo warehouse at 1101 NW 23rd St. in March 2016. And, Carrera tells the BT, the Rubells tried to buy the Rex Discount warehouse as well.

KIMBERLY O'MAHONY PRESENTS

MIAMI LUXURY HOMES

OF THE HIGHEST QUALITY







720 NE 69TH STREET #4N - Design

Excellence at its best. Dazzling no-expense-spared, architect-designed 3-bedroom unit in the exclusive Palm Bay Towers. Breathtaking bay views. Feel like you are on the ultimate luxury cruise listening to calming sound of water. European marble throughout the expansive 3,000sf open floor plan embellished with curved walls and unique details. Italian imported kitchen, luxurious baths and professionally designed lighting. With only three units per floor, this home offers ultimate privacy and luxury.\$1,295,000

2-story 4/2 historic estate home and full 1/1 guest residence w/charm of yesteryear but w/every convenience of the modern age. In the heart of the Upper Eastside's super chic historic Bayside neighborhood. Steps from the bay but not in a flood zone. Volume ceilings, crown molding, fireplace, original wood floors, gourmet kitchen, designer baths. Luxurious master suite w/private terrace. Electrical/plumbing updated. Security system w/cameras. Impact windows/doors. Lots of natural light \$1,195,000.

9250 N BAYSHORE DRIVE - Sunshine and water and an A+ location define this stylish and spacious 3/3 home w/large open spaces and many upgrades throughout. Move-in condition yet unlimited possibilities for more. Huge bedrooms allow for relaxed poolside living. Enormous great room as well as second and separate living area. Polished marble floors. Luxurious master suite w/sleek modern baths. Light, bright and airy, this home centers around swimming pool and is directly across the street from Biscayne Bay in serene East Miami Shores.

\$999.989



1575 NE 108TH STREET - Charming, light, bright and airy Mid-Century 2-bedroom 2-bath home on almost 13,000sf lot in quiet pocket of unincorporated Dade near Miami Shores, east of Biscayne Boulevard, steps from the bay. Lovingly cared-for and beautifully updated. Impeccable terrazzo flooring, new kitchen, light quartz counters, elegant backsplash, updated designer bath, new roof, lots of windows and natural light, bonus room for office or family room, 1-car garage. Sprawling yard w/patio for enjoying bay breezes. Rare find!



10825 N BAYSHORE DRIVE - Smashing views from this 10,787 sq. ft. lot on Biscayne Bay. Build your dream home with 107 feet of waterfront in the Biscayne Shores area of unincorporated Miami-Dade. Centrally located with easy access to Downtown, the Design district, Miami Beach, and Aventura. This large lot is a boater's dream and perfect for a developer or end user with grand plans for an estate home on the glimmering waters of the wide bay. \$1,995,000



8260 NE 12TH AVENUE - Stunning 4-bed 4-bath pool home on corner lot in Shorecrest in the Upper Eastside. Personal residence of one of Miami's top landscape designers. Volume ceilings and lots of windows infuse this home with radiant sunlight and breezes off of Biscayne Bay. Gourmet granite/wood/stainless steel kitchen. Great room is perfect for everyday living as well as elegant entertaining. Media room unparalleled in any home. Bay windows overlook and French doors lead to lushly landscaped pool patio fenced for privacy. **\$889.000**



Kimberly O'Mahony EWM Realtors

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















Alfonso Carrera with his mother Zoraida at their Rex Discount Wholesale warehouse, 1090 NW 12th St.

Allapattah

Continued from page 28

"But we had the right of first refusal," Carrera says. Following the Rubells' inquiry, in June 2016 the Carrera family immediately bought the property they had been leasing for the past 27 years for \$4.5 million. (The Rubell Collection declined to comment to the *BT*.)

Carlos Fausto Miranda of Fausto Commercial Realty, who brokered Wennett's purchase of the produce center, notes that many of these Allapattah food distributors have been moving to other parts of Florida for several years.

Still, Caro and Fernandez of Eco-Produce aren't thrilled about the prospect of leaving Allapattah. "We move 12 or 13 [cargo] containers a week," Fernandez says. Plus the hundreds of employees who work at the produce center live in Allapattah. "They will have to find new jobs in different places," he says.

Produce distributors the *BT* spoke to had no idea where they'll move. Fernandez says the produce center is built specifically for the producerseller needs, particularly its spacious coolers. Another hitch is that for their business model to work, at least 17 of the wholesalers that operate in the complex have to move together. Each produce business has its own contacts, explains Denia Olguin, co-owner of Olguin Family Inc., and those businesses often trade with one another or cooperate to help fill customers' orders. "We need to go all together," she says. "We can't go alone. We're not

going to do even half of the business."

Alfonso Carrera says his parents may have felt the same way 20 years ago. Early on, Rex Discount's strategy was to capture the spillover of customers purchasing from the produce center. But that's not the case anymore. Not only does Rex supply small convenience stores, it now provides merchandise for large chain stores like Winn Dixie and is exporting products into the Caribbean. "The business has been amazing," he says.

Carrera adds that he's actually thrilled there will be a museum across the street from Rex, and he's pleased about Wennett's project. Both developments help Rex Discount's property values, although the 30-year-old predicts that value hike will eventually lead to the

family business moving elsewhere.

"In the long term, it won't be a feasible operation to run a business out of here because the value of the land won't go with the type of products we sell," Carrera says, later adding: "It's going to get us to a place and time where it's better to build another building four times as big."

Pat Gajardo actually doesn't mind that the produce center will be replaced by Wennett's future project. In fact, that's the part of the development plan he likes.

"That area, ever since I was a kid, was always an eyesore, and over the years it's gotten worse," says Gajardo, who lives less than a mile from the produce center.

305-493-5100 HondaofAventura.com





HABLAMOS ESPAÑOL





SERVICING HONDA AND ACURA

PRICE MATCH

We will match any competitors price. Price quote must include the use of Genuine Honda Parts.

OIL CHANGE & TIRE ROTATION \$3995

OFFERS END May 31, 2019

FIRST TIME CUSTOMER ONLY

10% OFF

First time for labor only. Coupon not valid with any other offer. Hondas and Acuras only. Valid at Honda of Aventura. Offer ends May 31, 2019

Service Includes: Install new factory oil filter

- Install up to 5 quarts of oil Rotate tires Inspect tire condition
- Top off fluids as needed FREE brake inspection FREE multi point inspection • FREE battery test • FREE car wash • Coupon not valid with any other offer. OW20 extra, Hondas and Acuras only. Valid at Honda of Aventura. Offer ends May 31, 2019

2150 NE 163rd Street . North Miami Beach, FL 33162



Aerial view of Rex Discount Wholesale (foreground), looking east toward the Edgewater neighborhood.

Allapattah

Continued from page 30

He's also glad to see the disappearance of what he calls "dive bars," drinking establishments that operate as cafeterías in the daytime but by dusk, convert into unlicensed bars where friendly waitresses and bar girls encourage male customers to buy them overpriced drinks. Such places, Gajardo contends, were havens for drug activity and prostitution.

"The Miami Police Department has been cracking down on them," he says, "and kudos to them."

Tames Quinlan, a sales associate with Central Commercial Real Estate, says Las Rosas Bar at 2898 NW 7th Ave. used to be one of those shady drinking spots until Cesar Morales, owner of the successful Wood Tavern in Wynwood, took over the space and turned it into a popular bar and live music venue in November 2016. Quinlan should know — he's been one of Las Rosas landlords since October 2014.

"It was a place where... [pause]
...working-class gentlemen would
find companionship," says Quinlan,
who is also chairman of the Rhythm
Foundation, the local non-profit that
produces world-music concerts and
events at the North Beach Bandshell
and elsewhere. "There was kind of a
friendship aspect to it," he continues.
"There were companionship ladies there
who entertained the guests." But that's
over now, he says, after Morales made "a

lot of upgrades on every level."

Quinlan, Central Commercial Real Estate founder Ari Dispenza, and Miami Beach investor Doug Levine spent \$4.3 million obtaining several properties at NW 29th Street and 7th Avenue. Besides Las Rosas, those properties include a breakfast and lunch spot called Jacky's Café, a boutique athletic shoe store called Daily, Laguna Restaurant, a dance school, a parking lot, and a former lumberyard.

That lumberyard, at 728 NW 28th St., almost became a food and craft venue run by Cesar Morales called Allapattah Market — that is, until the city shut it down in February 2017 after Morales failed to obtain the proper permits. It's been closed ever since, although a new group from Venezuela

is looking to reopen Allapattah Market with the help of Ken Lyon, the caterer and chef who helped run Wynwood Yard prior to its recent closing, and helped revive South Beach's Lincoln Road when he opened the food market Lyon Frères et Compagnie in 1992.

Quinlan says he's bought properties in Wynwood and Little Haiti in the past. But now it's Allapattah's NW 7th Avenue corridor that has his focus. "NW 7th Avenue, which I really do believe in, that was the original north-south highway before I-95, and I think its days are coming back," he says. "We just went through a two-and-a-half-year road improvement project. And we've been experiencing great new tenants."

Rose and Rose Real Your Realtors with Integrity, Credibility and Vitality

FOR ALL YOUR REAL ESTATE NEEDS



MAKING YOUR REAL ESTATE TRANSACTIONS FLOW SMOOTHLY

ROSE and ROSE ั่น**ฐี949-218**1

305-949-2181

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



Broker Associate 305-733-2485

Broker 305-335-8428

\$242,900 / Wide-Bay / Intracoastal Views

NORTH MIAMI BEACH EDEN POINT NORTH 2 BR 2 BTH

Great opportunity to have the best water views in all of Eastern Shores. Direct wide-bay and Intracoastal views. Tiled flooring in living, kitchen, bathrooms and terrace - Laminate wood in bedrooms. Very spacious unit - Storm Impact windows in place excluding sliding door in Living room. Association allows owner to install washer/dryer in unit. Great location - Walk to shopping, dining and iPic theater at Intracoastal Mall. 24/7 guard-gated.



Great place to live -- Direct on the ocean in beautiful AKOYA. Beautiful ocean and Intracoastal views from your terrace. Marble and wood floors thru-out this amazing unit. Kitchen with stainless Steel appliances and nice cabinets. Unit has washer/dryer in place. Common areas include state of the art fitness center, heated pool. racquetball court, Billiards, Sauna, Jacuzzi & Beach access.



ON OUR WEB SITE

EASTERN SHORES 2 BR 2 1/2 BTH

Rare Opportunity to purchase in highly sought after Pelican Landing located direct on the Intracoastal waterway in 24/7 guard-gated community of Eastern Shores. Spacious corner 2 story TH with direct Intracoastal views from open terraces, kitchen, living room and master bedroom. Marble floors thru-out including staircase. Open spacious kitchen with white cabinets, granite counters & Stainless appliances. 2 Covered Garage parking spaces included. Pool & Gym.

EASTERN SHORES NORTH MIAMI BEACH 6 Bedroom / 6 Bathrooms \$2,600,000

80 FT on Waterfront with **Ocean Access and No Fixed Bridges to Haulover Inlet**

Custom home with best of interior/exterior materials & visual design used with nothing spared. 2 BR down and 4 BR upstairs. 1 BR downstairs currently set up as a full pub/bar atmosphere w/ walkin chilled wine room. Theater room w/ 9 recliners. Huge master suite has office/sitting rm. Chef's Kitchen w/ Viking gas stove & Traulson commercial cooler/fridge. Large formal dining rm. Amazing murals in place on ceilings in main living area. Custom wood work thru-out. Patio area has covered BBQ area.



SAN SOUCI ESTATES

4 BR 4 BTH Boaters Paradise -- 2 story waterfront home. All bedroom suites have private bathrooms. 75FT on the water, minutes to Haulover Inlet with direct ocean access. Large entry foyer opens to spacious living room with cathedral ceilings, views of the water and custom designed heated pool with glass mosaic spa. Open island kitchen w/ stainless steel appliances. Master suite has bathroom with Jacuzzi tub & jetted shower. Located in 24/7 guard-gated community.





HIGHLAND GARDENS 3 BR 2 BTH

Nicely renovated house with eat-in kitchen with beautiful cabinets and stainless steel appliances. Impact windows and doors, new modern tile and bamboo wood floors thru-out. Garage converted to family room. Spacious yard with pool/patio area with privacy fencing in place. Walk to parks and schools. Great location. Minutes to Aventura Mall -- dining and shopping. Close to houses of worship.

Waterfront / Ocean Access Hollywood

HOLLYWOOD LAKES 4 BR 3 1/2 BTH

Great opportunity to purchase 2 Story Hollywood lakes home on ocean access lake on the Intracoastal waterway. Dock your large boat behind your home and enjoy the South Florida waterfront lifestyle. Waterfront restaurants less then a minute from the boat dock. Large lot approx ½ acre. Beautiful pool patio area overlooks South Lake. Minutes to the Famous Hollywood boardwalk & beach.





JEFFREY R. ROSE General Contractor, CGC# 1523526 8851 Froude Avenue

Surfside, FL 33154 jeff@gcrose.com ROSE www.gcrose.com ROS



Allapattah

Continued from page 32

NW 7th Avenue is also just a short distance from Wynwood. Here on this Allapattah street, you'll find Wynwoodstyle murals, businesses with names like the Wynwood Bike Repair Shop, and even artists who helped turn Wynwood's depressed warehouse region into a bustling arts district.

Parancisco "Paco" de la Torre made the move from Wynwood to Allapattah when he bought a 79-year-old, two-story retail and storage building at 2928 NW 7th Ave. seven years ago for \$325,000.

"I came here out of a desire to have my own space, to own instead of rent," says de la Torre, founder of Butter Gallery, whose old space in Wynwood is now a clothing store. "I was in Wynwood before the explosion of Wynwood, then I got priced out, so I wanted to stay as close to Wynwood as I could, figuring that the art scene would stay there somehow — which it didn't — and I decided to establish myself here and also give the opportunity to the people that are here who were also neighbors of mine from the Wynwood days."

Indeed, his modest building not only houses his own studio and exhibition space, but also provides a home for graphic artist collectives like Project 81 and Cushy Gigs. Spinello Projects, a contemporary art gallery, is moving in. Space is being sublet for Acosta & Lichter, a law firm specializing in family and criminal law. And there's a garden where de la Torre grows plants that he often uses in his artwork.

Wynwood Radio is here, too, occupying a space on the second floor. Prior to the move to Allapattah back in 2012, musician and sound engineer Adrian Olivares ran the online radio station, which he describes as a "love art project," mainly in his Midtown Miami apartment, although he also used to do public podcasts from a barber shop located in Goldman Properties' zebra-painted Wynwood Building. That barber shop has since been replaced by a tattoo parlor.

Olivares says he feels at home in Allapattah: "It's kind of like what the old Wynwood was, more off the beaten path. Artists look for places like that."

When he first moved here, de la Torre says, the street was a desolate



Cesar Morales, owner of Wood Tavern in Wynwood, turned a sketchy NW 7th Avenue hangout into Las Rosas, a popular bar and live music venue.



Las Rosas exterior: "It was a place where... [pause] ...working-class gentlemen would find companionship."

commercial corridor. And it nearly became desolate again when the street was ripped apart during the renovation of NW 7th Avenue. "That's what killed commerce here," he recalls. "I saw them [small stores, restaurants, and shops] going out of business one by one."

Now that the roadwork is over, the street is starting to grow active once again, although de la Torre notes that there are still plenty of empty buildings, including the auto repair shop next door.

Indeed, real estate broker Carlos Fausto Miranda notes that property values aren't going up everywhere in Allapattah, just in some spots. "Allapattah is a large neighborhood, with many moving parts and sub-markets," he explains. "Some areas have tripled in price, others have stayed the same, others have jumped in value and then receded." For example, closing prices along the NW 7th Avenue corridor have actually decreased in the past three years, he tells the *BT*. On the other hand, land prices have been going up between 5 percent and 15 percent annually in the Little Santo Domingo/NW 17th Avenue corridor. Miranda also notes that land prices in the Civic Center have increased

5 percent to 12 percent annually over the past five years.

Developer Andrew Hellinger actually doesn't even consider the Civic Center/Health District, where he's building River Landing, to be in Allapattah. And he's unsure that Allapattah, outside the Civic Center, is a good place to build new multifamily buildings. "It seems that land prices are still inflated for condominium asking prices," he says, "and we're not seeing the market right now for apartment development."

As for Robert Wennett's project, Hellinger opines that it is "an incredible plan, although it begs the question, can the market afford that kind of development and that amount of construction?"

Father Menendez says he still sees plenty of vacant lots and empty buildings. That leads him to believe Allapattah isn't quite the next frontier for real estate developers, at least not yet. Instead they'll continue to seek opportunities on the east side of I-95 in places north of booming Edgewater and Wynwood, like Little Haiti.

"Sooner or later they [developers] will come here, but I think they'll keep going north," Menendez says. "I think it's the east that's going to be developed. Then it will affect us over here."

Feedback: letters@biscaynetimes.com



It takes courage to change. Making the choice to have gastric sleeve surgery isn't easy, but once you do, you begin to see the possibilities. Don't let old habits or routines hold you back any longer. Make the change for you, your health, and your future. Start now by registering for a FREE seminar at Jackson North.

CHANGE IS LIFE.

FREE GASTRIC SLEEVE **WEIGHT-LOSS SEMINAR**

Thursday, May 9 at 6:30 p.m.

Jackson North
MEDICAL CENTER Miracles made daily.

Call 305-585-TRIM or visit JacksonCanHelp.org.

Individuals featured are paid actors and not Jackson Health System patients. Individual results may vary.











The Final Course

Royal Bavarian Schnitzel Haus closure explained

By Mark Sell *BT* Contributor

or 15 years, until the locks were changed February 2, Royal Bavarian Schnitzel Haus won raves for the recipes owner Alex Richter attributed to his mother's kitchen and his childhood in Munich.

Richter, 68 years old, had built up the establishment at 1085 NE 79th St. with drive, skill, obsession, and sheer cussedness. He opened Schnitzel Haus in 2004, after closing its predecessor, Edelweis, after an eight-year run at Biscayne Boulevard and 26th Street. Tall and slim, with close-cropped white hair and a light goatee, he greeted customers right up to the end with a smile and his signature black T-shirt.

Visit YouTube, and you'll see the 2011 broadcast of chef Michelle Bernstein's *Check Please! South Florida*. with guest reviewers singing praises for Richter's subtly realized schnitzels, wursts, apple fritters, and potato pancakes, and comments on the friendly vibe, prompt service, and "kitschy but cool" ambiance (a disco ball hangs incongruously from the ceiling).

But over the past few years, Richter has had to battle rent increases, Hurricane Irma, two strokes, a mild heart attack, dizzy spells, sudden seizures, and changing tastes.

In his last Facebook entry dating from June 2018, Richter posted a picture of himself with record producer Frank Farian, flashing a smile and wearing a black T-shirt inscribed: "Rule 1: Never Quit. Rule 2: Never Forget Rule 1."

As his fortunes took a turn, Richter tried to tighten his grip. He had to let go of staff and did all the cooking himself from March 2018. He gave up his black 2000 Pontiac Firebird. Then last October



Royal Bavarian Schnitzel Haus owner Alex Richter has lost his restaurant to a prominent landlord, former Miami Beach Mayor Alex Daoud.

came an eviction complaint, and in February the actual eviction.

Richter has battled the distress with willpower. He first tried to get his restaurant back, then refined plans for a catering business. He wanted to take out an ad thanking his customers. He was showing signs of stress but resisted entreaties to check himself into a hospital.

"When you go to a hospital, who's going to run the restaurant?" he said April 22, just before catching a ride to

Continued on page 40

Motel Mow-Down

Miami Shores says good riddance to a dangerous neighbor

By Francisco Alvarado *BT* Contributor

iami Shores homeowners won't have to worry about running into escapees of the Shores at Biscayne Motel anymore. In late March, a demolition crew hired by the property's out-of-state owner tore down the two one-story buildings that had served as a crime hub for nearly a quarter century.

In recent years, the motel has been the scene of two rapes, a cold-blooded murder, and multiple shootings. It also had a reputation as a prostitution den and welcomed a pimp who forced a 13-yearold girl to perform sex acts for money and tattooed his name on her eyelids.

"It's a relief that the motel is finally gone and all that crime is not over there anymore," says Janet Goodman, a Biscayne Times contributor whose home is adjacent to the motel property. "I lived with it for almost 20 years. I had a lot of incidents from people at the motel. I'm glad the bad guys left."

In 2006 and again in 2015, individuals staying at the motel scaled the high concrete wall between the property and Goodman's in attempts to evade police. One of them, a man named Quincy Watkins, had shot another man five times at the motel in an argument over a woman. He is currently serving a life sentence for homicide.

So when the company Thunder Demolition reduced the motel to rubble in late March, it finally closed the chapter on one of the ugliest sagas in Miami Shores history, Goodman says. And in early April, shortly before the village election, her neighbors held a celebration, she added.



Where once there was endless trouble, there is now passive grass — at least until the owner builds another motel.

"My neighbor hosted a block party, the first one I can recall since I moved in," she adds. "A lot of people turned out, including some of the candidates. This motel has been a thorn in our side for a long time."

Throughout its existence, the motel, which is located at 10500 Biscayne Blvd.,

has had several owners, who would initially clean up the property but then neglect it and allow criminals to return, Miami Shores Police Chief Kevin Lystad tells the *BT*. "It would get better and then go back to the way it was," he says.

Opportunity Zone — but for Whom?

Little Haiti squirms on the chopping block

By Erik Bojnansky BT Senior Writer

wo proposed immense projects in the vicinity of Little Haiti may be headed for public hearings within the next few months.

If both projects are approved by the Miami City Commission, nearly 14 million square feet of new structures will be built between two high-rise communities within one mile of each other.

That prospect has some residents and business owners of Buena Vista, the Upper Eastside, and Little Haiti nervous. Among their concerns are congested streets, an increase in latenight entertainment establishments, the displacement of lower-income residents, and the erasure of Haitian culture in an enclave that has been settled by immigrants since the 1970s.

"A really bad hurricane needs to come and scare them off. That's what it's come down to," says Naomie Payen, a third-generation resident of Little Haiti who is opposed to the projects.

To placate residents, the development teams of both projects are offering community benefits agreements (CBAs) that include preferred hiring for Little Haiti residents, public open plazas, and new roads. The developers of both projects also want train stations in their respective future communities. And they've offered a combined \$41 million



The Magic City Innovation District would include renovation of the historic DuPuis Building on NE 2nd Avenue.

for the Little Haiti area, the distribution of which would be determined by two separate advisory boards. However, the exact form of those community benefits, as well as the developments themselves, are still being negotiated as they head toward public hearings, says Miami's planning and zoning director, Francisco Garcia. Those hearings could be delayed, Garcia adds.

One of those two projects, the Magic City Innovation District, is close to being approved. It would be built on a 17.8-acre assemblage in Little Haiti that includes

Continued on page 38

It's Miami, Sex Sells

Hot lips, long tongue — bon appetite!

By Francisco Alvarado *BT* Contributor

raveling northbound on Biscayne Boulevard, it's hard to miss the vinyl poster tied to the chainlink fence surrounding the old Royal Motel, which is now a construction site at NE 74th Street. The sign prominently features the bottom half of a woman's face with devil red lips. Her outstretched tongue touches the tip of an unpeeled banana. A tagline reads: "You cannot taste me until you undress me."

The rest of the poster heralds the pending arrival of a "kitchen and craft bar" called Love & Spice, to be located in a renovated and renamed Knoxon Motel. For some denizens of Miami's Upper Eastside, the sign's cryptic messaging is a callback to Biscayne Boulevard's bygone era as a red light district where hookers

and johns strolled the strip.

"Those are the emotions it brought up," says Jessica Sanchez, owner of Loba restaurant across the street. "I wasn't offended by it, but I also know it's meant to draw attention. And my initial thought was that the sign *wasn't* for a restaurant."

According to Love & Spice CEO Sami Rodriguez, he fully intended to create a provocative poster that left people guessing about what will be going on inside the Knoxon, one of several historic motels in Miami's Historic MiMo District owned by developer Avra Jain. The property is adjacent to Jain's Vagabond Motel, one of the neighborhood's more popular destinations.

"When we designed the banner, I wanted people to think, 'Is it a cabaret? Is it a sex shop?" Rodriguez says. "It was to grab their attention and create some noise."



The sign's cryptic messaging is a callback to the Boulevard's bygone era when hookers and johns strolled the strip.

The Puerto Rican chef says he and his boyfriend and business partner, Argentine chef Eduardo Martinez, are planning to open an upscale restaurant and bar that caters to couples who enjoy indulging their palettes.

The Love & Spice concept began as a pop-up eatery at the Untitled Art Fair during Art Basel Week in 2017, Rodriguez explains. "We continued doing the pop-up ever since," he says.

"We took in about 1200 guests a day [at the fair]. People seem to love it."

The restaurant and bar will be located on the Knoxon's ground level, and a second phase calls for opening a speakeasy-style piano lounge upstairs that Rodriguez hopes will capture the spirit of the shuttered Magnum Lounge a few blocks north.



Aerial view rendering of the Magic City Innovation District minus any high-rise buildings.

Little Haiti

Continued from page 37

the former Magic City Trailer Park at 6001 NE 2nd Ave., the historic DuPuis Building, and a couple of dozen warehouses.

The developers of the Magic City Innovation District want zoning that would allow them to build a new 8.2-million-square-foot community that will include 2600 residential units, 432 hotel rooms, 335,000 square feet of retail, and 1.9 million square feet of office space.

Approved at first reading by the Miami City Commission on March 29, the Plaza Equities-led Magic City project is scheduled to be heard by the elected body for a second and final reading June 25, but *only* if the state's Community, Planning, Development, and Services division completes its review.

In exchange for generous zoning, Magic City's developers are offering \$31 million, paid over 15 years, for affordable housing to be built elsewhere in Little Haiti, the funds of which would be administered by the Miami City Commission under the guidance of an advisory board of five voting members, with one being appointed by the city manager and the other four named by the city commissioner of District 5, an elected position now occupied by Keon Hardemon.

The second project, the 5.4-million-square-foot Eastside Ridge, is tentatively scheduled to be heard by the city's Planning Zoning and Appeals Board on May 15. It would include as many as 3370 residential units, 400 hotel rooms, and around 390,000 square feet of non-residential commercial space.

If approved, Eastside Ridge would replace the 400-unit, 22-acre Design Place apartment complex at 54th Street and NE 2nd Avenue, just south of the city's officially designated Little Haiti neighborhood.

Under the proposed Eastside Ridge development agreement, submitted to the planning department on March 20, the New York-based Podolsky family is offering community benefits that include ten percent of the project's units being reserved for workforce housing, defined as housing for residents whose earnings disqualify them for government-subsidized housing but who struggle with rising rents (under the county's ordinance requirements, their earnings are 60-140 percent of the county's median household income of \$52,300).

The Podolskys have pledged \$10 million for "promoting the Little Haiti community," if they are allowed to build all 3370 residential units. That "promotion," according to the draft agreement submitted by the developer, includes creating affordable housing offsite, "advancing educational

opportunities," helping efforts to retain Haitian culture, "promoting Haitian-owned & operated businesses," and providing legal assistance with immigration and naturalization issues.

The draft agreement also envisions the funds being distributed by a seven-person board, with four appointed by the developer and three by the District 5 city commissioner.

Both applications are being made under the city's special area plan, or SAP, provision of the Miami 21 zoning code, which allows real estate developers with control of nine contiguous acres of land to submit plans for a new urbanely planned community.

Since Miami 21's passage in May 2010, there have been seven SAPs approved in the City of Miami, including projects built on slightly less than nine acres of land, like Robert Wennett's

Little Haiti

Continued from page 38

Miami Produce Center in Allapattah, within city Commissioner Willy Gort's District 1 (see this issue's cover story).

Of those seven SAPs approved by the city, three are located in District 5. One of those SAPs is just across the street from Design Place: the 20-acre "empathic village" at Jewish Health Systems, a senior care facility. The other two are the Craig Robins-led Miami Design District Retail Street SAP, which enabled the ongoing redevelopment of the 22-acre commercial district within Buena Vista, and Moishe Mana's planned 9.7-million-square-foot Mana Wynwood in western Wynwood.

Garcia, the city's planning director, contends that SAPs can be useful in that they encourage developers to provide publicly accessible open space in a municipality where parks are scarce, as well as other infrastructure improvements, like transportation enhancements, new roads, and even affordable housing. They're also a great tool for urban planning, he says, since the development agreements specify how and where they will be built.

"These large assemblages of land presented an opportunity in the interaction between the city and private developers to go beyond the minimum standard [of Miami 21]," Garcia tells the *BT*.

But SAPs are generating enough backlash from City of Miami residents that the Planning and Zoning Department is reviewing regulations governing how SAPs are approved. On



Eastside Ridge at FEC tracks and NE 54th Street: The family developing the project is having problems in New York.

April 25, the Miami City Commission unanimously approved an ordinance banning SAPs within single-family zoned properties. Garcia says the city commission has also asked for the drafting of an ordinance that requires public input on future SAPs.

That's not enough for Buena Vista Heights homeowner Geina Veillard, who was born in Little Haiti. She's pushing for an outright ban on SAPs, using an online petition that, as of deadline, had gathered 413 signatures.

"They are harming our quality of life by...destroying affordable housing and replacing it with insane high-rise overdevelopment, displacing long-time residents, and making horrible traffic much worse," writes Veillard in the petition.

Her neighbor Ulysee Kemp, who has lived in Buena Vista Heights since 1963, says the traffic is already so horrendous that he has trouble getting on the I-95 ramp that's right by his house.

"They've got several SAPs going on, which is going to encompass this entire neighborhood in high-rises," Kemp tells the *BT*. "If we wanted New York we would have lived there. This is not New York. This is Miami, and we don't need another New York in Miami. The infrastructure can't support it."

Marleine Bastien, a prominent Haitian activist and executive director of the Family Action Network Movement, says she would prefer that approvals of the Magic City and Eastside Ridge SAPs be postponed until after the city creates a master plan for Little Haiti. "There's no impact study to look at the results of the development," she says.

At the very least, Bastien says, a new Magic City Innovation District agreement needs to be redone. She denounces the current deal as the result of private meetings between

Continued on page 42

Sex Sells

Continued from page 37

The Love & Spice duo are not the first new restaurateurs in the MiMo District to startle the neighborhood with bold marketing stunts. In December the owners of La Placita, a Puerto Rican restaurant in the Balans building, painted half the structure's exterior as a Puerto Rican flag. The controversial move sparked outrage among historic preservation activists angry that La Placita's owners did not first seek permission from the Miami Historic Preservation Board. The controversy also led to volatile confrontations between La Placita's patrons and neighboring



Chef Jessica Sanchez: "I wasn't offended by it, but my initial thought was that the sign wasn't for a restaurant."

homeowners upset about vehicular traffic the restaurant brought to their quiet street.

Rodriguez admits he felt the need to make an audacious statement in teasing the Love & Spice opening. "I didn't make a big old Puerto Rican flag, but I had to do something," he says. "I was doing it to pique people's curiosity."

Although, at least for one female Upper Eastside resident, putting up a sign sexualizing women in a neighborhood where prostitution once flourished is not a good idea, especially in the age of the #MeToo movement. Lori, who asked that her last name not be used because she works for a

Schnitzel Haus

Continued from page 36

the restaurant with a reporter from the *BT*, to check his mail. "Tight margins are part of this business, and you have to reinvent, reinvent. We brought in music videos. I could direct catering, cook for people, go to houses."

Just after pulling his mail from the box, Richter suddenly called, "Help!" as he fell face-first onto the pavement in a sudden seizure, scattering his mail. Although his face was bloodied and bruised, he refused an ambulance or the seven-mile drive to Jackson Memorial Hospital, but ultimately relented and stayed there four days under observation. When he was discharged, it was with instructions to avoid further stress.

When Richter first signed his lease on the Schnitzel Haus property, he was paying \$2000 a month and agreed to pay half the annual property taxes. In March 2014, he signed a five-year lease with rent increases from \$3354 for 2014-15 to \$4077 for the year ended this March 31, followed by three ten-year options.

"That was to be my retirement," says Richter, who says he put \$120,000 into the property to twice repair the roof of the 1940 building, install new toilets, floors, and the Biergarten in



The festive dining room at Richter's Schnitzel Haus.

back, and remove the forbidding iron gates from the stretch that was dark and crime-ridden in 2004.

"The neighborhood went from horrible to nice in the past 15 years," he says. "It's residential and pretty safe, with new people moving in. But German food is not trendy food. Models don't ask other models if they want to go out for sausage."

The property rental is now listed at \$8000 a month, marked down from

\$9500, with 40 seats in front, 60 in the outdoor Biergarten in the rear, and 22 parking spaces behind it. The menu for \$26 schnitzel dishes is still posted by the

Continued on page 44

Shores Motel

Continued from page 36

"Crime would spike up and then go calm when we spoke to management."

Lystad explains that Miami Shores officials decided that enough was enough when a police officer from Golden Beach was shot while assisting the village's small police force track down a wanted man who had been holed up at the motel in February 2017.

"We would move on the people staying in the motel and they'd come back again," Lystad says. "We took a new direction and focused on the motel owner and management."

On one front, the Miami Shores Police Department and the federal Bureau of Alcohol, Tobacco, Firearms and Explosives began a year-long criminal probe to build strong cases against individuals who were using the motel as a base of operations. Meanwhile, the village's code enforcement office filed multiple liens between 2016 and 2018 against ICUC



Bad old days: It was mayhem and murder until October 2018, when police and feds arrested 16 people and officials forced closure.

Holdings, the Santa Ana, California, company that owns the property, for failing to address a number of permitting and code violations. According to village records, ICUC currently owes Miami

Shores \$868,640 in fines.

On May 3, 2018, Han Tran, ICUC's president, appeared before the village code enforcement board and told Miami Shores officials that he wanted to

demolish the motel and build a new one in its place. However, the board denied Tran's request to settle the fines for just \$5000. Tran did not return multiple messages requesting comment left on his cell phone.

In October of last year, the police department and ATF arrested 16 people residing at the motel on a number of state and federal charges. The village forced the motel to close for good until Tran presented a plan to the Miami Shores building department to bring the property back up to code.

"During the investigation, Miami Shores police were doing surveillance from behind the wall on my property," Goodman recalls. "I had ATF agents interviewing me about the motel."

Goodman's neighbor who threw the block party explains that it took a coordinated effort between village permitting and code enforcement personnel, the police department, and ATF to bring the Shores motel under

VOTE BY MAIL. VOTE EARLY. VOTE MAY 14, 2019

Philippe Bien Aime FOR NORTH MIAMI MAYOR

As your next Mayor, I am committed to investing in our infrastructure improvements, to protecting our environment and making North Miami resilient in our approach to climate change and sea level rise. I will continue to fight along side residents to save our Arch Creek East Preserve from those who threaten it.

I am deeply committed to the creation of affordable housing and using smart development to grow our economy and move us forward.

I AM COMMITTED TO:

- UPGRADE THE CITY'S WATER, SEWER, AND DRAINAGE SYSTEMS
- PROMOTE THE NORTH MIAMI OPPORTUNITY ZONE FOR ECONOMIC GROWTH
- BE FISCALLY RESPONSIBLE WITH OUR TAX DOLLARS
 LOWER YOUR PROPERTY TAX TO AT LEAST 6500 MILEAGE
- SPUR AFFORDABLE HOUSING
- INVEST MORE IN COMMUNITY POLICING TO ERADICATE PETTY THEFT CRIME IN OUR CITY

LET'S KEEP NORTH MIAMI MOVING FORWARD

WEBSITE: PHILIPPEBIENAIMEFORMAYOR.COM

PHONE: (305) 399-3338

FOR DONATION: PHILIPPEBIENAIME.COM

POLITICAL ADVERTISEMENT PAID FOR AND APPROVED BY PHILIPPE BIEN AIME

Little Haiti

Continued from page 39

Commissioner Hardemon and Magic City's developers.

There's also some apprehension about the makeup of the Little Haiti Revitalization Trust board pushed by Hardemon. Leonie Hermantin is a board member of Concerned Leaders of Little Haiti, a coalition of Haitian activists who generally support the Magic City project. She fears that by being able to appoint four members of the five-member board, Hardemon can shut out Haitian activists like herself to determine how the money should be spent.

"There's no room for community input as to who the members of the board are," Hermantin says. "It's at the discretion of the commissioner."

Nevertheless, the Miami City Commission unanimously approved the Little Haiti Revitalization Trust board during its April 25 meeting. (Hardemon's office did not respond to e-mail messages from the *BT* by deadline.)

Bastien and other critics of the Magic City deal question why the project no longer offers affordable and workforce housing on site. Prior to the first reading of the Magic City SAP, the developers promised to designate 14 percent of the project's units as workforce housing and 7 percent as affordable housing. Under county regulations, affordable housing is housing designated for those who make 30-80 percent of the county's median household income.



Critics complain that the Innovation District, which will include buildings as tall as 25 stories, would be out of scale with the surrounding area.

Neisen Kasdin, an attorney for Magic City, insists that mixing subsidized housing among the market-rate apartments will be impractical. Market-rate units are built larger than affordable units, Kasdin explains, yet they both cost the same to construct if they're included in the same building. "So as soon as you try to put affordable units in a market-rate building, it will drive up the construction costs for everything, both the affordable and the market rate, and therefore it is not feasible," Kasdin says.

But by providing \$31 million for affordable housing, Kasdin claims that money can be leveraged by the city and/ or affordable housing builders for more money to build housing attainable by Little Haiti's poorer residents on public land within Little Haiti. "This fund actually provides the opportunity to spend more on affordable housing," he says.

Planning and zoning director Francisco Garcia, however, is also skeptical of the \$31 million offer. "I am on record saying at the [March 29] city commission meeting that we thought the \$31 million proffer did not quite measure to our standards for affordable housing," Garcia tells the *BT*.

During the meeting, the developers were urged to improve their community benefits agreements prior to second reading, Garcia adds.

The commission also directed the developers to hold community meetings, and the first of two was held at Notre

Dame d'Haiti Church on April 23, which was attended by more than 150 people.

In the early part of the meeting, Max Sklar, vice president of Plaza Equities, a development firm with a portfolio that includes the twin 25-story Marina Yacht Club and Residences in North Miami Beach, offered a PowerPoint presentation on the potential benefits the project could bring to the community.

Sklar emphasized that the project's office district will be a hub for educational facilities and startups that will provide training and well-paying jobs. He pointed out that the development partners are already renovating the warehouse spaces, which are being utilized by such tenants as tech companies OnPoint and Motorsport Network. And he touted the work of Magic City partner Guy Laliberte, the founder of Cirque du Soleil, who helped create a hub for startup companies in Montreal.

There was no mention of Bob Zangrillo, CEO of the investment firm Dragon Global, whose MDC Dragon LLC owns the largest share among the project's four partners. MDC Dragon LLC, which is majority owned by 52-year-old Zangrillo and a trust for his three daughters, has a 35 percent ownership in the innovation district venture. Individuals affiliated with Plaza Equities, the managing partner, hold 25 percent interest. Guy Laliberte and his family have a 25 percent interest. And Tony Cho, CEO of Metro 1 Properties, has 15 percent.

This past March, Bob Zangrillo was among the 33 parents charged by

Continued on page 45

Sex Sells

Continued from page 39

national finance firm, notes that the stretch of Biscayne Boulevard between the Vagabond Motel and Gold Rush Cabaret at 77th Street "has been fighting the image of streetwalkers and hookers since the beginning of time."

"Now that things have been cleaned up, maybe the sign is a wink to what it used to be," she said. "I worry the context is something that's not portraying women in a positive way."

Ironically, a master plan that Rodriguez shared with the *BT* proclaims that the restaurant's interiors are partially inspired by



Sami Rodriguez: "When we designed the banner, I wanted people to think, 'Is it a cabaret? Is it a sex shop?"

the feminist movement. "It is a very sexy concept, and you will see a lot of photographs of sexy girls, as well as of sexy boys," Rodriguez says. "But we're celebrating the feminist movement of the '60s. My intention wasn't to offend anybody."

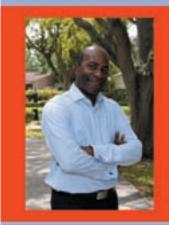
In Rodriguez's defense, Loba's Sanchez says the MiMo District welcomes risk-takers, even though she describes the Love & Spice sign as "typical Miami, using sex" as marketing gimmick. "There is so much traffic in front of that building, it was smart to do something eye popping," Sanchez says. "People passing through can see it easily. And hate it or love it, sex sells."



★★★VOTE MAY 14, 2019 ★★★

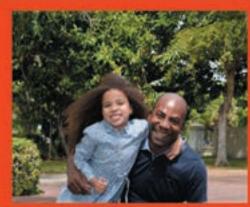
MAC-KINLEY LAURISTON FOR MAYOR OF NORTH MIAMI











AS MAYOR, I WILL...

- Eliminate wasteful spending
- ★Improve city services for residents & businesses
- ★Improve city infrastructure
- *Foster job creation & economic development
- *Strengthen police presence & community relations

MY EXPERIENCE

- ★ Chief of Staff Office of the Chair, Miami Dade Board of County Commissioners
- * Assistant to the Vice Mayor -City of Miramar
- * Administrative Director -District 2, Miami Dade Board of County Commissioners
- * Financial Analyst/Senior Accountant - Fortune 500 Global Corporation

I am proudly endorsed by...

MY EDUCATION

- ★ Master's Degree in Public Administration - Florida International University
- * Bachelor's Degree in Organizational Behavior -St. Thomas University
- ★ Graduate Certificate in HR Policy and Management -Florida International Univerity
- * Diploma Miami Edison Sr. High School



Democratic Haitian American
Caucus of Florida



VotersOpinion.com

For Freedom And Responsible Government

Accountable. Trustworthy. Transparent.

www.votelauriston.com

POLITICAL ADVERTISEMENT PAID FOR AND APPROVED BY MAC-KINLEY LAURISTON FOR NORTH MIAMI MAYOR

Schnitzel Haus

Continued from page 40

locked Biergarten entrance. Richter's equipment, artwork, wine and beer, and mementos remain inside, and he wants it all back.

Richter has a green card but no Medicare, no Social Security, no income anymore, and dwindling savings. He lives alone in an apartment that costs \$1500 per month. The real signs of home are inside the locked Schnitzel Haus premises.

Agent of record for the new listing: Sins of South Beach Realty and Alex Daoud, Miami Beach mayor from 1985-91, ex-lawyer, ex-felon, and author of the 2006 book *Sins of South Beach: The True Story of Corruption, Violence, Murder, and the Making of Miami Beach.* Call the number on the sign, and there's a good chance that Alex Daoud himself will answer.

Richter says Daoud drove him out so he could double or triple the rent in the fast-rising neighborhood. As real estate has boomed in the area, so have property taxes, which have risen 65 percent in five years to \$8153. The assessed value is listed as \$571,420, more than double that of a year earlier.

Says Alex Daoud: "I like Alex and tried to do everything I could to keep him afloat. He'd been there 15 years, but he owed \$30,000 in back rent and back taxes. I had to borrow to pay the taxes and couldn't carry him anymore."

"It was just downhill," explains
Jerrold W. Engelman, the Miami Beach
attorney who filed the eviction complaint
last fall. "Alex [Daoud] just wanted to
carry him. He'd been a tenant for 15 years.
So we worked out plans. For the last
one, we saw the handwriting on the wall.
Everybody knew it was just a Band-Aid
to carry him through the end of the year."



The outdoor Biergarten in back at Schnitzel Haus.

Richter says Daoud would sometimes hold on to his checks for months and deposit them all at once, causing cash-flow crises. When such a series of deposits landed shortly before the eviction and bounced, Richter said, he could only manage a \$9600 cashier's check of the \$12,000 owed. By then it couldn't save him.

Since his release in 1995, after 17 months in federal prison following a conviction on bribery and other corruption charges, Daoud has not stayed far from controversy. He has yet to take down a website with venomous attacks on his daughter, Kelly Daoud Hyman, an attorney, who sued to evict her father from the three-bedroom house in the 1700 block of Michigan Avenue. In late 2014, a judge upheld

Daoud's right to live out his days in the house. Daoud is about to turn 76, says he is in poor health, has difficulty walking, and lives almost entirely on Social Security.

That house was purchased in 2005 through Bouganvilla Investments Inc., a corporation registered in his daughter's name, because, Daoud has acknowledged, he had little income and no credit at the time. He is a partner in the corporation. Bouganvilla sued the seller for changing his mind about the sale; that case was settled for \$637,500, and Alex Daoud moved from the one-bedroom apartment across the street into the house.

Real estate consultant Michael Maxwell, a longtime Schnitzel Haus customer, says Richter's restaurant was one of a kind but was hobbled by its location, an ever-more competitive restaurant market, and the grueling challenges of the business.

"The location was a problem,"
Maxwell says of the site on the north
side of 79th, just west of the John
F. Kennedy Causeway. "It's really
secondary, even tertiary, right in the path
of traffic coming right off the causeway.

"Alex has been a South Florida staple for 20, 30 years," says Maxwell. "My kids grew up there. He was actually flying beer over here from Germany. He had the best damn beer in town.

"There was no German food like it in South Florida," he adds. "Alex is a sweetheart and we love him to death."

Feedback: letters@biscaynetimes.com

Shores Motel

Continued from page 40

control. "The village has done an outstanding job," he says. "They haven't let up."

The neighbor, who requested anonymity because he's assisting the police department in ongoing investigations, adds that residents remain concerned because Tran still owns the property and former denizens of the motel are popping up at the Hacienda Motel at 9101 Biscayne Blvd. and

at homes being used for short-term vacation rentals.

"The owner has a terrible track record," Goodman's neighbor says. "He left a bad taste in everyone's mouths. And the crime element is still in the surrounding areas."

According to meeting minutes for the last two code enforcement board meetings, staff have been unable to contact Tran. Meanwhile, the liens are still pending. Ronny Herrera, Thunder Demolition's president, tells the *BT* that Tran is a hard man to reach. "He does

it on purpose," he says. "He contacts you when he wants to. Right now, we're trying to close out the permit, but he doesn't want to remove the fence he had to put up for the demolition." (The fence has since come down and most of the property has been sodded.)

Alice Burch, who was recently elected to her second term on the village council, says that Miami Shores authorities don't know what Tran plans to do with the property. "Communication has been difficult and we haven't had that discussion," Burch

says. "Other than issuing fines and trying to collect the fines, we have no authority over the property. Any discussion of what should be built on the property is premature at this point."

Goodman fears Tran will try to build another motel. "Right now it's in limbo and we don't know what the next step will be," she says. "If the same company is allowed to build something else, that worries me. Its owner didn't mind at all that there was illegal activity at the motel."

Little Haiti

Continued from page 39

the federal government in an organized scheme run by William Singer, CEO of a college prep business called Key Worldwide Foundation, to get affluent children into top universities through fraudulent means. Federal prosecutors state that, in an effort to get his daughter Amber into the University of Southern California, Zangrillo paid Singer \$200,000 to "make his daughter look like an accomplished rower, falsify her high-school transcripts, and arrange for a [Key Worldwide Foundation] employee to take a biology class for her," according to an April 9 Miami New Times report. Zangrillo faces 20 years in prison for charges that includes money laundering and conspiracy to commit fraud.

Kasdin says Zangrillo is no longer a voting member of the Magic City Innovation District's board of directors. His MDC Dragon LLC vote has been given to New York real estate investor Zachary Vella, according to a *Miami Herald* report.

Zangrillo isn't the only real estate investor involved with Magic City who has had a brush with controversy. Venture capitalist Neil Kadisha, reportedly the 37th richest person in Los Angeles, has a 3.3 percent interest in MDC Dragon LLC. In 2007, Kadisha was ordered to pay the family of Dafna Uzyel \$100 million after a judge ruled that Kadisha had embezzled money from her since 1988 to "replenish his Union Bank credit line, buy real estate, and acquire Qualcomm stock," according to the Los Angeles Times.

As for Eastside Ridge's developers, the Podolsky family has its own controversial past. In 1986, brothers Stuart and Jay Podolsky pleaded guilty to charges of grand larceny and coercion for their part in forcing rentcontrol tenants out of apartments of three buildings the family owned. The brothers are now under investigation by the U.S. Attorney's Office for tax evasion related to the family's hotel company, Amsterdam Hospitality Group, which receives millions of dollars from New York City to house homeless people on their properties, according to a January 9 article in the Wall Street Journal. The Podolsky family's dealings with New York Mayor Bill de Blasio are also under scrutiny by New York media outlets like the New York Daily News.

Yet it wasn't the developers' reputations that were discussed during the community meeting — it was the impact the Magic City project will have on Little Haiti and the surrounding area. There were fears expressed that more businesses and low-rent apartment buildings would be torn down by property owners in anticipation of future deals sparked by the Magic City Innovation District. (Little Haiti also happens to be located within an Opportunity Zone, a new Trump administration IRS tax break for developers who build within those lowto moderate-income areas.)

There were tales told at the meeting of mailings and real estate agents repeatedly urging homeowners to sell their houses. There were complaints about how the planned project, which will include buildings as tall as 25 stories, was out of scale with the surrounding area, and complaints about the developers' \$31 million trust fund scheme. More than one speaker compared the developers to colonizers. When Warren Perry, a Little Haiti renter, suggested non-violent acts of protest to stop the project, he was met with applause.

Michael Loveland, a homeowner from the Upper Eastside neighborhood of Palm Grove, asked about the "multiple liquor licenses that are being asked for" in the project. Sklar confirmed that ten 5:00 a.m. liquor licenses were being requested. "The objective is to have some bars and clubs in the project." Sklar said. "We would like to have some of those. Not outdoor entertainment or the 24/7 type of environment that you see in downtown." Loveland didn't like that answer, and urged the developers to reconsider any scheme to have 5:00 a.m. bars.

Following the meeting, Kasdin said he still felt that his client has offered "a very good agreement" that "provides a lot of benefits to the neighborhood."

"I think what you heard tonight were some legitimate neighborhood concerns," he told the *BT*, "[and] some people just want to hear themselves speak."

The next community meeting on the proposed Magic City Innovation District will be held on May 6 at the Notre Dame d'Haiti Catholic Church at 130 NE 62nd St. Registration starts at 5:00 p.m. The meeting is expected to last until at least 9:00 p.m.

Feedback: letters@biscaynetimes.com



WE CAN HELP YOUR BUSINESS GROW!



FOR ADVERTISING CALL 305-756-6200

New Election, Old Problems

May 14 vote could shake up the city — and what then?

By Mark Sell BT Contributor

s North Miami's May 14 election's bears down with a June 4 runoff likely, brace for murder as usual. Five out of six seats are in play, with three, including the city clerk's, wide open, meaning incumbent-free. Four of those elections have at least three candidates, raising the chances of a runoff. Only the race between 20-year incumbent Scott Galvin and challenger Vanessa Pierre promises a clear result May 14.

A throw-the-bums-out sentiment runs high as the election lurches from the vegetarian to the carnivorous phase. Political attack dogs for hire, at \$5000 a month, are hunting for meat, with nasty mailings, robo calls, Creole radio shade throwing, and character assassination in full swing. Pray for thick skins and short memories.

The city is at a crossroads and events are moving quickly, with lots of money and interests at work, both in plain sight

and under the radar. Money problems, aging infrastructure, rising water tables and saltwater intrusion, and the fate of city management are colliding with pet projects, community celebrations, trips, and community centers.

Distrust is palpable. Many voters see a city that throws great parties, blows its budgets, hires too many unqualified friends and family, responds too slowly when sewage seeps into the living room or the street floods, lives with a culture of entitlement, and cannot distinguish needs from wants. Last May's 72% to 28% failure of the bungled \$120 million bond issue pounded that home like a jackhammer.

The twin Tyrannosaurs in the room are the city's money, or possible lack of it, and its 60-year-old water and sewer systems, now going through accelerating whack-amole repairs, which city manager Larry Spring is trying to conclusively address.

Still, it is plausible, if not likely, that incumbents of one sort or another will occupy all five council seats.



Must be election season: 15 candidates are running for 5 seats, with three of those wide open.

Suppose that Scott Galvin keeps northeast District 1 against Vanessa Pierre, and that Alix Desulme holds west District 4 against campaign operative Nacivre "Charlie" Charles (who missed the April 18 candidates' forum) and educator and businessman Claude Rivette.

Then say that city clerk Michael Etienne takes central District 3 against businesswoman and personnel board chair Mary Estime-Irvin, security

company owner Wancito Francius, and ex-Councilman Jean Marcellus.

Then imagine that District 3 Councilman Philippe Bien-Aime gets elected mayor over challengers Mac-Kinley Lauriston, recent county commission chief of staff; former doctor Hector Medina: and tai chi instructor Danielle Beauvais.

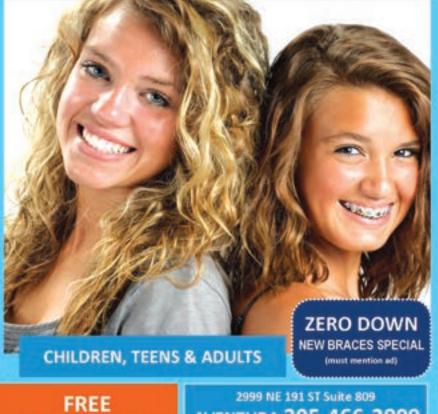
That leaves southeast District 2 Carol Keys serving out her final two years.



CLEAR BRACES TRADITIONAL METAL BRACES INVISALIGN TEEN® INVISALIGN®

WE ACCEPT MOST DENTAL INSURANCES AFFORDABLE PAYMENT PLANS





CONSULTATION

Dr. LINDSAY RINGDAHL Dr. OSURI YAU

AVENTURA 305-466-2809

11645 BISCAYNE Blvd. Suite 201 N. MIAMI 305-891-2015

Does that mean more of the same? Let's hope not.

That restlessness has spurred insurgent candidacies, such as the mayoral bid from Lauriston, a fiscal hawk and MPA who has gained strong traction on the east side; the brash, self-funded, candidacy from Etienne, who is feuding with Spring and wants to fire him; and from Rivette, who suggests the city is not listening to the cries of its residents for cleaner, safer, well-paved streets.

One could stipulate that each council member and departing Mayor Smith Joseph are individually honorable, hardworking, reasonably civil on the dais, and believe they are acting in the best interest of the city. The dais is far more collegial than in the early 2010s, when council members exchanged insults.

Spring, who took the job three years ago, answers questions with fluency and sophistication, and teams well with city attorney Jeff Cazeau, who retains the council's confidence even if Spring and deputy city manager Arthur Sorey III face increasing scrutiny.

Then, too, there the city's piggy bank ex machina: SoLeMia, the massive \$4

billion project developed by the Soffer and LeFrak real estate dynasties and brought into being under most of those sitting on the dais. The city almost considered shaking money out of that bank in late April, but drew back.

A quick look at the numbers may provide one reason. Visit the Citizens Transparency Portal, and the city's numbers look red and redder. Total April 2019 fiscal year-to-date revenues: \$58.7 million. Expenses: \$77.9 million. Deficit: \$19.2 million. April 2018 year-to-date deficit: \$12.5 million.

Check the reserves, and they seem to shift from one fund to another, prompting more questions than answers. Leave the portal, and it feels a bit like walking away from a threecard monte game.

A city manager could say that the city is waiting for money to come in; the trendline deceives, and citizens and even elected officials don't know how to read it; and that a larger picture tells the truer story. But the prism's bright part is well obscured.

That brings us to the most reliable arbiter: the city's annual audited

CAFR (Certificate of Achievement and Excellence in Financial Reporting) report submitted to the state every March 31 for the fiscal year ended September 30. The city has yet to release it at this writing. Last year it did so in late April.

Why can't the city release it before the May 14 election, or at least well before the June 4 runoff, so people can make a more informed decision at the ballot box and candidates can address the issues on surer footing?

Failing to release the CAFR could prompt some loaded questions:

- Is it crazy to declare a fiscal emergency and go under virtual state receivership, as ex-county manager Merrett Stierheim posited to the BT last fall after an admittedly cursory review of evidence from assistant budget director Terry Henley's firing?
- Henley's personnel board hearings, chaired by District 3 candidate Estime Irvin, were suddenly put on hold after January 24, following Sorey's lamentable performance and Henley's credible one. Word is that the hearings are to resume in September. So what's that about?

- Would a Chapter 9, Title 11 bankruptcy restructuring be worth considering?
- Must SoLeMia save the day to meet payroll?

That may be far-fetched, but on April 18, SoLeMia circulated plans for a community meeting April 22, the day before the April 23 council meeting, the last such meeting before the election. The developers wanted to exercise their option to buy 20 acres from the city for \$400,000 an acre, or \$8 million, and swap five acres closer to the Costco for a bit more, and bump the total figure up closer to \$13 million.

After word rippled among the city's nine homeowner associations, the whole thing stank of an 11th-hour, bargainbasement stunt before a sterner or less-informed council took office. It was quickly yanked amid the outcry.

We wish the winners rest and renewal, for summer will be eventful as they figure out how to make the city meet payroll, replenish its reserves, and serve its businesses and residents.

Feedback: letters@biscaynetimes.com



WILLIS WILSON & ASSOCIATES

"Let our 20+ years of experience help you find or sell your perfect home"

Donald Wilson 305-335-5722 Bill Willis 305-790-5249 WillisWilson.com



MIAMI SHORES

9780 NE 5th Ave. Rd. - Mid-Century Miami Shores 3 bedroom 3.5 baths with a two car garage. 3693 sqft sprawling home on a 13,962 sqft corner lot. Huge open living spaces surround a private pool area with a master suite that occupies the entire second floor. Just Listed for \$949,000



SOUTH BEACH

1225 W AVE - Nicely Renovated 2/2 on South Beach, Travertine Floors, Granite Counters and Stainless Appliances, Nice Balcony and Parking, Walk to Whole foods and Several Neighborhood Restaurants. Large Pets ok. Rentable. Reduced to \$339,900!



CLOSED - BISCAYNE PARK

660 NE 120 ST - Beautiful 4/3 in Biscayne Park, Located at the end of a cul de sac, Huge Lot, Beautiful Pool, A real Tropical Oasis, Granite and Stainless in Open Kitchen, Travertine, Terrazzo and Hardwood Floors. Oversized Detached 2 Car Garage. Closed \$590,077

What's in a Name?

Be proud of the Aventura brand

By Jay Beskin *BT* Contributor

ompanies don't like it much when you use their names for your own purposes, especially if those purposes include puffing up your ego or your wallet. They are likely to sue the pants off you, and what good is a fat wallet without pants to hold it?

So for example, if you put together a nice series of basketball films, you probably don't want to name it something catchy like "Netflix." Felicity Huffman is in enough trouble for poisoning the Ivy League, but if, as the wife of William H. Macy, she decides to open a chain called Macy's, she would likely encounter even more turbulence.

Even if you don't use the name exactly, recognizable appropriations of

the branding will still be actionable in the eyes of most judges. If you set up a website with racy photographs and call it Go Ogle, Google will no doubt chew you up for breakfast and spit you out for lunch; by dinnertime you will be firmly ensconced at the local soup kitchen.

You might recall that some clever character decided to market kosher hamburgers under the banner of MacDavid's, and Ronald MacDonald failed to see the humor, ultimately obtaining a court injunction instructing MacDavid to cease and, furthermore, to desist. And if they insist you desist, you don't resist and you don't persist.

There was even a lawyer in New Jersey named Brown who tried to use the UPS marketing slogan "What can Brown do for you?" He was slapped with a lawsuit until he was black and blue.



Our president, whether you endorse his policies or (like me) not, is a master at creating and protecting a recognizable brand. Arguably, he has proved that a business brand can be turned into a political brand. Indeed, Mr. Howard Schultz, the coffee salesman, considering a presidential run, may well be kicking himself for naming his chain of stores Starbucks. Had he called

them Schultz (yes, but would you buy a coffee called Schultz?), he might have the kind of brand recognition that would translate into victories at the ballot box. Instead, the Trump golf course guy is puttering around the White House Rose Garden while the coffee guy daydreams in Seattle.

Part of Trump's success with his name brand is attributable to his fierce



and litigious protectiveness. Here in Aventura, the Williams Island development on 84 acres was the work of another Trump family, Orthodox Jews transplanted here from South Africa. Shortly after they began the project, they were surprised to be served papers for a lawsuit by one Donald J. Trump, accusing them of using his name without authorization or recompense.

The suit eventually sputtered ineffectually (pause here to imagine DJT's reaction) to a halt when the defendants demonstrated that their name back in South Africa was indeed Trump.

All of which brings us to Honda of Aventura and Aventura Chrysler Jeep Dodge Ram, two side-by-side car dealerships located along NE 163rd Street in North Miami Beach. I don't mean to single them out; there are other shops using Aventura in their names without being located inside the city limits of Aventura, but these two are the most noticeable because of the wide expanse of their lots. We ask a simple question: Are they benefiting from the Aventura brand to make a profit inside a different tax district?

The City of North Miami Beach has been around since 1926 and was given its current name in 1931. Aventura was incorporated in 1995, with a definite idea of fashioning a more upscale image, and many of its original residents viewed it more as "not North Miami Beach" than almost any other identity. So to see a large sprawling display of automobiles in the heart of North Miami Beach under the banner of Aventura seems like a thumb in the eye of the City of Excellence as it approaches its quarter-century mark.

In legal terms, a city does not have ownership over its name in a copyrightable way (this is not intended as a legal opinion, just sharing the general impressions of the broader populace). Government logos and slogans can be protected to a certain extent, but the name is held to be fair game. There must be New York delis all over the country, as well as Chicago pizza shops. We even have a store in Miami named Manhattan Chicago Pizza. A name like Aventura, a Spanish word meaning adventure, can hardly be monopolized by one location. Indeed,

there is a big car dealership in the Hamptons, the tony Long Island vacation spot, known as Aventura Motors, and they certainly were not trying to evoke the vibe of a city in Florida.

Still, it opens up an interesting area of law and ethics to ponder. If one city works hard to create a successful brand, connoting excellence or luxury or neighborliness or all of the above, should it be entitled to some degree of ownership of that name?

Libertarian types like to complain that government gets to function without many of the constraints of business, even that a government's control of making the rules for business can be corrupted to give itself unfair advantages. In 2016, for example, when poor federal land management resulted in a nasty oil spill, there were none of the punitive consequences attendant to British Petroleum's oil spill a few years earlier. We get the problem in that, but do we ever consider that government may have some unfair disadvantages as well?

In fact, a few weeks ago, someone correctly pointed out that Trump golf courses shouldn't be selling White

House replicas. This certainly gives an unseemly impression of cashing in on the presidency. But what about the flip side? Why should *anyone* be allowed to market White House replicas without paying a royalty to the federal government?

I wish the Aventura car guys well in North Miami Beach, but picture the following absurd scenario: Someone contracts with Honda for a dealership in Aventura, then applies to the State of Florida for a business license as Honda of Aventura. The state sends back a refusal for the application, because the name is taken already — by a dealership in North Miami Beach! He can choose to reapply under a new name, such as... Honda of North Miami Beach!

As an Aventura resident and a former commissioner, I am proud that we have created this kind of brand, enough that using Aventura in a venture brings *ventura*, or good fortune. We cannot control how it is used beyond our borders, but let's be sure to keep up the good image at home.

Feedback: letters@biscaynetimes.com







ENROLLMENT OPEN FOR SUMMER SCHOOL JUNE 17th - JULY 25^{th *earn 2} credits



PROGRAM

- *Courses taught by certified and experienced teachers.
- *Customized tests and placement to meet students' academic needs.
- *Low student to teacher ratio allowing maximum individualization.
- *Optimal class size for greatest learning achievement.
- *For our qualified prospective student: This school is authorized under Federal Law to enroll nonimmigrant students.
- *96 % of graduates attend colleges and universities.
- *AP classes available.
- *After school: tutoring program, sports, music, art, and robotics.



Founded in 1983

OPEN ENROLLMENT

ALLISON ACADEMY

305.940.3922

1881 NE 164TH STREET N. MIAMI BEACH, FL 33162 WWW.ALLISONACADEMY.COM

ACCREDITED BY: AISF, SACS/CASI, AdvancED, MSA, Ai, and NCPSA

Crunch Time for Recycling

Like wattage and water, we should pay for our share of trash

By John Ise *BT* Contributor

hen you throw something away, what does "away" mean? This is an important question to ask as you toss your trash twice weekly into your garbage can. We're a notoriously wasteful bunch.

According to a UK survey, women wear the average piece of clothing about seven times before they discard it. We Americans also produce about 4.4 pounds of garbage daily. We throw out 150,000 tons of food, one pound per person every day. And those Publix plastic bags we use for ...say...15 minutes?

How much garbage do you create? How many coffee cups, sandwich wrappers, and other items do you toss daily?

Much of all this ends up in landfills that, however visually sanitized, are toxic. The Mt. Trashmores of the world are responsible for 16 percent of methane emissions, a more potent greenhouse gas than carbon dioxide.

"But I recycle!" we squawk.

Recycling's a great virtue and one we should encourage, but it's a mere drop in the ecological bucket. Much of the work of U.S. recycling facilities has been devoted to packaging and shipping recyclables to China, which performs the actual recycling and then sells the recycled materials to vendors worldwide.

But China stopped accepting many of our recycled materials months ago, claiming that they weren't properly decontaminated. As reported by the *New York Times* and by *BT* contributor John Dorschner on his Miami Web News website, contaminated materials included certain metals, pizza boxes, and the like intermixed with appropriate recyclables like paper, glass, and aluminum.

As Dorschner points out, it all results in a contracting market for the very narrow



universe of domestic recycling companies who pass costs on to municipalities to accept their recyclings. If the costs of recycling programs continue an upward trajectory, the prospect of South Florida municipalities giving up their recycling programs is a distinct possibility. Recycling programs are costly and getting ever more expensive.

Fortunately, there's a firm commitment at the administrative and political levels across all three Villages

to maintain recycling programs; the Miami Shores program is estimated to have an 85 percent participation rate.

Recyclables in Miami Shores are delivered to Waste Connections Recycling. Paper products are still sent to China, metals to the northern United States, and plastics are kept local to be ground into pellets. Village staff note that recycling contamination is lower in Miami Shores due to having open recycling bins, as opposed to the county's





larger closed bins with covers. Open bins allow public works staff to immediately exclude non-recyclables during pickups.

Yet if citizens are sincere about tamping down on the throwaway mentality and promoting a greener ethos, we need to change the economic reality. Ralph Nader said we need to tax what we burn, not what we earn. Make it economically viable to be green — and economically punishing to be the polluter.

An interesting albeit longshot development in the Florida Legislature is a proposal to levy a 20-cent deposit on bottles and cans. California and nine other states already do this. If you came here from elsewhere, you may remember collecting empty aluminum cans and bottles, and returning them to the store to make good on the nickel or dime "deposits" that the original purchasers made.

An extra financial incentive would in theory mean less litter and substantially higher recycling rates, while putting money in the pockets of people willing to do the right thing.

Or so it would seem. Most bottle deposit programs were devised before curbside recycling programs took root and might just segment the recycling market, rather than expand it.

The Natural Resources Defense
Council has opted for a more targeted
approach with "deposits" on hard-torecycle products, such as electronic
waste, heavy glass, and metals.
These products that often end up
"contaminating" our recycling stream
need to be separated by individual dogooders and returned/recycled for profit.
Create a recycling market for these
products, and good things may happen.

Yet focusing on recycling alone misses the broader point. The mantra "reduce, reuse, recycle" has "recycle" last for a reason. If we focused as much of our energies on reducing and reusing consumer products (the technical term, I believe, is "crap") as on recycling, we'd be significantly better off.

"Your trash is your private property," wrote John Tierney in a 1996 New York Times Magazine article titled "Recycling Is Garbage." "You should be responsible for getting rid of it. You should have to pay to get rid of it — and you should pay whatever price it takes to ensure that your garbage doesn't cause environmental problems for anyone else."

And to this end, perhaps a national movement promoting "pay as you throw" is worthy of local support. The basic concept is you pay for the equivalent volume of waste your household produces. The more trash you produce, the more you pay for its disposal. The less trash — well, you get the idea.

It's the same motivation for turning off lights and the water tap. With our current flat rate of municipal garbage pickup, everyone pays the same, irrespective of the volume of waste, and there's no economic nudge toward conserving or recycling.

Pay-as-you-throw programs use brightly colored, custom-designed trash bags as the way to "meter" trash.

- Residents must dispose of their trash only in the official trash bags, which they purchase at Village Hall or local retail stores.
- The bags usually cost a few dollars (depending on size), which covers the cost of the bag, as well as the collection and disposal of trash.
- Money collected from the sale of the official trash bags is delivered back to the Village, which uses it to provide trash collection.

- The bags are a distinctive color, with the Village seal, so to be easily identified by collection workers. These bags, and only these, are collected by public works.
- Thus we villagers would be economically prodded to throw away less and recycle more because we can see and control what we're paying for.

Got it?

Neil Seldman, of the Institute for Local Self-Reliance, points to the proven success of pay-as-you-throw, writing, "Decatur, Ga., has cut trash by 42 percent with PAYT and doubled its recycling rate. When Worcester, Mass., began its PAYT program in 1993, the recycling rate increased from 2 percent to 38 percent *in the first week.*"

It seems money is a more primal driver of human behavior than morality.

Maybe it will behoove us all to return to the old Scouting outdoor principal of "leave no trace," but extend that ecological philosophy beyond the campground to our entire planet. And then we will profit from that ethos.



Purvis Writ Large

Rubell exhibit highlights the scope of his vision and output

By Anne Tschida *BT* Arts Editor

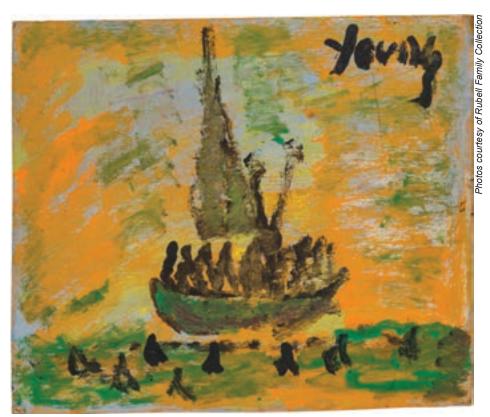
rtist Purvis Young is the best known and most cherished artist Miami has produced. This is not hyperbole. The prolific native of Overtown and Liberty City observed his rough and rich surroundings, and told stories, often on found objects and refurbished materials, in artworks that are now in local and national collections.

Born in 1943, Young lived through the Jim Crow and the civil rights eras, the destruction of his community due to the freeways that carved up black neighborhoods, and later the drug epidemics that left populations spiritless and sometimes literally lifeless. Young furiously painted these tribulations while infusing the images with a vision of hope and redemption, until his death in 2010.

His works were bought up by locals, at times by people who owned



From the "Pregnant Women" gallery: "The way I feel about it, they all giving birth to angels."



From the "Boat People" gallery: Young had an affinity for boat people — Cubans, Haitians, Vietnamese.

very little other art, and were shown in exhibits and collected by celebrities, including Jane Fonda and Dan Aykroyd. In 1999, one of Miami's most prominent collectors, the Rubell family, purchased more than 3000 of the artist's pieces and has since donated about 500 of them to museums and institutions, giving Young an expanded international presence.

Despite this familiarity and his prominence, the depth and diversity of the subjects Young depicted might still surprise a Miami audience, and we can take it all in, thanks to a solo exhibit of more than a hundred of Young's works at the Rubell Family Collection in Wynwood (the last show in the pioneering space, as the Rubells will move into larger complex in Allapattah in the fall).

While Young painted a specific urban world during turbulent times, his themes were universal in their portrayal of life and death, and unfold in the delineated sections of each gallery.

The first room, appropriately, is dedicated to paintings of pregnant women, kicking off the exhibit with a note of hope, if still through his somber, signature palette of dark green, burnt yellow, rust, and gray. According to the description of the exhibit (the Rubells produced a 364-page catalogue), Young once said, "The way I feel about it, they all giving birth to angels. They giving birth to a new nation,

they gonna start us a new kingdom." These givers of life were often drawn on found wood (pieces of doors or walls, scrap plywood, as so many of his works were) in elongated shapes, and depicted with halos and wings. (All of Young's works are untitled.)

But this new nation would gestate in a grim environment. For instance, one woman with an exaggerated belly also wears a syringe on her head.

Other galleries grow darker, divided into topics like "Slaves" and "Prisoners." His slaves live in a brutal reality, shown shackled together as cargo, as do the prisoners, whose paintings emerge from behind square grids, resembling jail cells.

Young himself spent time in prison for burglary, starting in 1961, where he also started drawing (most of the works here were created between 1980 and 1999). He became inspired to paint by the protests surrounding the civil rights movement and the Vietnam War, and was drawn especially to the urban murals being created in Chicago and elsewhere (one section is labeled "Protesters").

Juan Roselione-Valadez, director of the Rubell Family Collection, tells *Cultured* magazine that self-educated black artists are often described as "outsider" artists, as though they came up outside a "normal" tradition. But Roselione-Valadez points out that



From the "Funerals" gallery: "I paint funerals and graveyards because I see a lot of my friends pass."

Young was a voracious consumer of information he gleaned from public radio and television, and in public libraries. He familiarized himself with the works of Van Gogh, Rembrandt, El Greco, and Picasso, and with contemporary artists, coming up with his own style of an abstract impressionism.

This style jumps out in the section "Eyes" — these orbs staring out at us are surrounded by protesters or slaves, as if to say the oppressive system is always watching even if the general population is neither watching nor caring. And in "Faces," with works that are commonly associated with Young. These portraits of real people and composites are worldweary and melancholy, looking straight at us and letting us see that what they see is very real, while the paintings themselves can be blurred and abstracted.

Maybe the most dramatic, and traumatic, gallery is called "Funerals." Overtown and Liberty City have been plagued by violence and untimely death for decades. "I paint funerals and graveyards because I see a lot of my friends pass," he wrote. "I been to a lot of funerals, guys carrying caskets

sometimes. ...Death to the people."

These are grim depictions, filled with crosses and processions.

It comes as no surprise that an earlier gallery is titled "Drugs," the cause and result of so much of the death. But even there, Young floats in symbols of redemption — angels pick up the used needles. These images appears directly in the section "Holy Men and Angels." While Young said he was someone who followed no actual religion, he was a spiritual person, someone who did have faith that all is not rotting and dying.

Young paints this more hopeful vision in paintings, that are some of his best known, of wild horses. Obviously, these animals are not found in inner-city Miami, but to Young they represented freedom, and reference another topic he visits, the history of Native Americans. Although the African-American experience was Young's main focus, he broadened that interest to native traditions, the Vietnam War, and the plight of people of many different origins, all fleeing oppression.

This is the focus of an interesting gallery titled "Boat People." Like a rural countryside populated with wild horses, the ocean-faring world was never part of Young's background, but

he had an affinity for boat people, which Miami knows well. Not just Cubans and Haitians, but also the Vietnamese boat people migrations that grabbed the world's attention in the 1970s, and the "boat people" who landed in the New World on slave ships. It is thought Young's own grandmother came over on a boat from the Bahamas. While including the devastating experiences of leaving a home by boat (he depicts people drowning, for instance), his images of boats also seem somewhat untethered from the concrete harshness of the city.

The exhibition ends on a note of ultimate freedom, that of the realm of the skies and universe, in "Planets and Stars." Young said that the cosmos represented a higher purpose, where he could look to the heavens for help and guidance. This Purvis Young survey also ends the run of the Rubells' private museum in Wynwood on a high note, by helping us rediscover the talent and the significance of one of Miami's best.

"Purvis Young" runs through June 29 at the Rubell Family Collection, 95 NW 29th St., Miami, FL 33127, 305-573-6090, rfc.museum.



From the "Prisoners" gallery: Young himself spent time in prison for burglary, where he also started drawing.

WYNWOOD GALLERY WALK & DESIGN DISTRICT ART + DESIGN NIGHT SATURDAY, MAY 11, 2019

GALLERIES

&GALLERY

6308 NW 2nd Ave., Miami www.andgallerv.net info@andgallery.net

"Fresh Out of the Oven" by Patricia Schnall Gutierrez

BAKEHOUSE ART COMPLEX 561 NW 32nd St., Miami

305-576-2828 www.bacfl.org Through May 31: "Another Beautiful Day in Miami" with Maritza Caneca, Gabriela Gamboa, Jacqueline Gomez, and Adler Guerrier

BILL BRADY GALLERY

7140 NW Miami Ct., Miami www.billbradygallery.com Through June 1: Anthony Rianda

BRIDGE RED STUDIOS / PROJECT SPACE 12425 NE 13th Ave. #5, North Miami 305-978-4856

www.bridgeredstudios.com Contact gallery for exhibition information

1226 Normandy Dr., Miami Beach 917-306-1218 www.centralfine.com Through May 31: "Brother Ass" by Blake Rayne

DAVID CASTILLO GALLERY

420 Lincoln Rd., Miami Beach 305-573-8110 www.davidcastillogallery.com Through June 15: "Ojalá" by Maria de los Angeles RJ

DIANA LOWENSTEIN GALLERY

98 NW 29th St., Miami 305-576-1804 www.dianalowensteingallery.com Contact gallery for exhibition information

DOT FIFTYONE GALLERY

7275 NE 4th Ave., Unit 101, Miami 305-573-9994 www.dotfiftyone.com Through May 1:

"On the Altars of Vanity" by Harold Garcia V and Grethell Rasúa

EMERSON DORSCH

5900 NW 2nd Ave., Miami 305-576-1278 www.emersondorsch.com May 10 through June 22:

"Alosugbe: A Journey Across Time" by Onajibe Shabaka

FABIEN CASTANIER

45 NE 26th St., Suite A, Miami 305-602-0207 www.castaniergallery.com Through May 4 "Shape & Tone" by Jan Kaláb

FREDRIC SNITZER **GALLERY**

1540 NE Miami Ct., Miami 305-448-8976 www.snitzer.com May 10 through June 22: "The Recovery of Openness, Intimacy, and Trust" by Hiejin

"Infected" by Erika Malzoni Reception May 10, 7 to

GARY NADER ART

CENTER 62 NE 27th St., Miami 305-576-0256 www.garynader.com Ongoing: "Nader Contemporary" with various artists

LAUNDROMAT ART SPACE

5900 NE 2nd Ave., Miami www.laundromatartspace. com Through May 6: "To the Letter" with various

LOCUST PROJECTS

3852 N. Miami Ave., Miami 305-576-8570 www.locustprojects.org Through June 8: The Language Must Not Sweat" by Shikeith "Kitchen with a View" by Carolina Fusilier

MINDY SOLOMON GALLERY

8397 NE 2nd Ave., Miami 786-953-6917 www.mindysolomon.com Through May 25:

"It Only Counts If You Take A Big Piece" with Super Future Kid, Jennifer Lefort, Jiha Moon, and Kiyoshi

NINA JOHNSON GALLERY 6315 NW 2nd Ave., Miami

305-571-2288 www.ninajohnson.com May 18 through July 20: "Gifted, the self-taught genius of Creative Growth" with various artists Through May 11:

"Silence" by Nicola L.



William Scott, Encounters, acrylic on canvas, 2013, at Nina Johnson.

305-397-8530 www.robertfontainegallery.com Through June 1: 'Color & Form" with various artists

SPACE MOUNTAIN MIAMI

774 NE 71st St., Miami www.spacemountainmia.org Through May 2: 'Selected Works 2013-2018" by Sarah

SPINELLO PROJECTS: THE ANNEX

Gesamtkunstwerk Building 2930 NW 7th Ave., Miami www.spinelloprojects.com Contact gallery for exhibition information

SUPPLEMENT PROJECTS

230 NE 44th St., Miami www.supplementprojects.com Through May 26: The Body as a Centerpiece" with various

TILE BLUSH

8375 NE 2nd Ave., Miami office@tileblush.com www.tileblush.com Contact gallery for exhibition information

WYNWOOD WALLS

NW 2nd Avenue between 25th and 26th streets 305-573-0658 www.thewynwoodwalls.com Ongoing: "Beyond Words" with various artists

MUSEUM & COLLECTION EXHIBITS

THE BASS MUSEUM OF ART

2100 Collins Ave., Miami Beach 305-673-7530 www.thebass.org Through September 29: "Campo Abierto (Open Field)" by Sheila

PAN AMERICAN ART PROJECTS

6300 NW 2nd Ave., Miami 305-751-2550 www.panamericanart.com Through May 4: "Candies: Homage to Félix González-Torres" by José Manuel Fors, curated by Alejandro Machado

PIERO ATCHUGARRY GALLERY

5520 NE 4th Ave., Miami 305-639-8247 www.pieroatchugarry.com Through May 19: "Room for Failure" with various artists

ROBERT FONTAINE GALLERY 415 Española Way, Miami Beach

DE LA CRUZ COLLECTION

23 NE 41st St., Miami 305-576-6112 www.delacruzcollection.org Through November 15, 2019: "More/Less" with various artists

FLORIDA INTERNATIONAL UNIVERSITY: PATRICIA AND PHILLIP FROST ART MUSEUM 10975 SW 17th St., Miami

305-348-2890 Thefrost.fiu.edu May 11 through August 4: "Observing Life" with various artists Through May 19: "Asian Crossroads" with various artists Through May 26: "Risk" with various artists

Institute of Contemporary Art, Miami

Free Admission icamiami.org @icamiami

54

Tues-Sun 11am-7pm **Closed Mondays**

May 2019





Shelia Hicks, Escalade Beyond Chromatic Lands, installation detail, 2016-17, at the Bass Museum.

Melissa's Pick

Throughout her nearly 60-year career, Sheila Hicks's technical skill and sensitivity has produced work that deconstructs the traditions of weaving and color theory. A reverent rainbow weaver, Hicks's sculptures and installations are often playful, illustrating environmental and social realities. Founding workshops in Mexico, Chile, and South Africa, and working in Morocco and India, Hicks's personal travels inform her rich understanding of the indigenous textile practices and patterns of these regions. "Campo Abierto (Open Field)" explores works from various periods of her career that examine and transform architecture and landscape. A centerpiece of the exhibition, Escalade Beyond Chromatic Lands, 2016-2017, is a towering installation originally commissioned for the Venice Biennale, now recontextualized in Miami. Enveloping the upstair galleries of the Bass Museum, Sheila Hicks's intimate tapestries and massive forms are transformative to the space. — Melissa Wallen

Ongoing:

"Connectivity" with various artists

INSTITUTE OF CONTEMPORARY ART, MIAMI

61 NE 41st St., Miami 305-901-5272

www.icamiami.org

Through May 12:

"The Coffin They Carry You Off In" by William N.

Through June 9:Robert Grosvenor

Through October 6:

"Ettore Sottsass and the Social Factory" by Ettore

Through November 3:

"Hól?? — it xistz" by Eric-Paul Riege

JEWISH MUSEUM OF SOUTH FLORIDA, FLORIDA INTERNATIONAL UNIVERSITY

301 Washington Ave., Miami Beach 305-672-5044

www.jmof.fiu.edu

Through May 21

"Through the Hat" by Steve Marcus

"Shtetl in the Sun: Andy Sweet's South Beach 1977-1980" by Andy Sweet

LOWE ART MUSEUM, UNIVERSITY OF MIAMI

1301 Stanford Dr., Coral Gables

305-284-3535 www.lowemuseum.org

Through May 19:

"Imaginative Things" by Elsie Kalstone

Through June 9: "Contra Naturum/Against Nature" by James Prosek

MIAMI-DADE COLLEGE MUSEUM OF ART + **DESIGN**

Freedom Tower 600 Biscayne Blvd., Miami

305-237-7700

www.mdcmoad.org

Through April 21: "Where the Oceans Meet"

with various artists

MUSEUM OF CONTEMPORARY ART NORTH MIAMI

770 NE 125th St., North Miami

305-893-6211 www.mocanomi.org

Through August 11:

"PÒTOPRENS: The Urban Artists of Port-au-Prince" with various artists

NSU ART MUSEUM FORT LAUDERDALE

1 E. Las Olas Blvd., Fort Lauderdale

954-525-5500

www.nsuartmuseum.org

Through May 19:

"Affinities and Distraction" by William J. Glackens and Pierre-Auguste Renoir

Through June 30:

"Remember to React: 60 Years of Collecting" with various artists

OOLITE

924 Lincoln Rd., 2nd Floor, Miami Beach 305-674-8278 www.artcentersf.org

Through June 30:

"Altered States of Consciousness" with various artists, curated by Claire Breukel

OOLITE: WINDOWS @ WALGREENS

7340 Collins Ave., Miami Beach

Through May 26:

"Drifting Lines" by Luis Garcia Nerey

Through June 9:

"Ripplings" by Monica Lopez De Victoria

PEREZ ART MUSEUM MIAMI

1103 Biscavne Blvd Miami

305-375-3000 www.pamm.org

May 24 through June 5:

"History Painting" by Zhao Gang Through May 5:

"Ebony G. Patterson...while the dew is still on the

roses..." by Ebony G. Patterson

Through June 30:

"Invasive Species" by c

"El hombre con el hacha y otras situaciones breves"

by Liliana Porter July 28:

"A Moridada" by Pedro Neves Marques

September 1

"For Those in Peril on the Sea" by Hew Locke

"American Echo Chamber" by José Carlos Martinat

THE MARGULIES COLLECTION

591 NW 27th St., Miami 305-576-1051

www.margulieswarehouse.com Contact gallery for exhibition information THE RUBELL FAMILY COLLECTION

95 NW 29th St., Miami 305-573-6090

www.rfc.museum

Through June 29:

"New Acquisitions" with various artists

THE NATIONAL YOUNGARTS FOUNDATION

2100 Biscayne Blvd., Miami 305-377-1140

www.voungarts.org Contact gallery for exhibition i

nformation

THE WOLFSONIAN-FIU 1001 Washington Ave., Miami Beach

305-535-2622 www.wolfsonian.org

Through May 26:

"Bringing the Empire Home" by Frank Brangwyn

Through May 31: "Enter the Design Age" with various artists

Through August 11:

"The Art of Labor" with various artists

Ongoing: "Art and Design in the Modern Age: Selections from

the Wolfsonian Collection"

with various artists

Compiled by Melissa Wallen Send listings, jpeg images, and events information to





A Nation of Immigrants

Chicago's Griffin Theatre Company brings its much-traveled production *In to America* to the Miami-Dade County Auditorium (2901 W. Flagler St.) for two performances only, **Friday, May 10**, at 10:30 a.m. (yes, morning) and 8:00 p.m. Taken from actual letters, public records, and other historical writings, and with multimedia accompaniment, the performance features 13 actors who bring to life 60 immigrants from nearly 30 countries across the span of U.S. history. E pluribus unum indeed. Tickets: \$20. www. miamidadecountyauditorium.org.

Laugh Lines, Italian Style

Award-winning actor Toni Servillo stars in *Let Yourself Go*, the latest entry of Shelly Isaacs' Aventura International Film Festival and winner of the 2017 Italian Golden Globe for best comedy. Servillo (who also starred in *The Great Beauty*, winner of the 2014 best foreign film Oscar), stars here as a middle-age psychotherapist who's uptight and not over his ex-wife. When his doctor orders him to get back in shape, enter the comely, much younger trainer with ex-problems of her own. The film screens Tuesday, May 7, 7:30 p.m. at the Aventura Arts & Cultural Center (3385 NE 188th St.). The lobby opens at 6:30 p.m. Tickets \$12. www.aventuracenter.org.

It's On the Wall

The Soundscape Cinema Series continues through May, with free outdoor films screening every Wednesday at 8:00 p.m. in SoundScape Park at the New World Center (400 17th St.) in Miami Beach. The month's lineup beginning today, May 1, includes: *Ida* (from Poland, winner of the 2015 foreign film Oscar); Rebel Without a Cause, the 1955 James Dean classic; Sorcerer (with Roy Scheider), an overlooked classic from the 1970s crushed by the release of Star Wars that year; The Last Resort (the 2018 documentary of Miami photographers Andy Sweet and Gary Monroe who captured Miami Beach retirees of a certain era); and Sergio Leone's 1968 spaghetti western Once Upon a Time in

the West with Henry Fonda and Charles Bronson, Free, www.nws.edu.

Nu Deco Closes Its Season at the Light Box

Miami's own **Nu Deco Ensemble** closes out another eclectic season with final concert dates **Thursday through Saturday, May 9-11**, 8:00 nightly. The program will feature compositions by Andy Akiho (a new work), Nico Muhly (*Doublespeak*), and Aaron Parks, plus a guest artist not yet announced. All concerts are at the Light Box (404 NW 26th St.). Tickets Thursday and Friday, \$45-\$70; Saturday, \$55-\$90. VIP tickets include extras. www.nu-deco.org.

Orchidian Overload? No Way...

A major event for flower lovers and growers alike, the Redland International **Orchid Festival** is set for **Friday** through Sunday, May 17-19, from 9:00 a.m. to 5:00 p.m. each day at Fruit & Spice Park (24801 SW 187th Ave.) in the Redland. The festival promotes local, state, U.S., and international (five continents are represented) nurseries and is an official judging event of the American Orchid Society. For the rest of us, it's the chance to walk in beauty, as the poet says. Take your foldup shopping cart, and don't miss the multitudinous lectures and demos to help you care for your new little beckoning bundles. Lots of food, from beef jerky to burgers, and free parking. Tickets \$10 or \$25 for a threeday pass. www.redlandorchidfest.org.

Compas Fest at Wynwood

It's the 21st Annual Haitian Compas Festival and its second year at Mana Wynwood Convention Center (318 NW 23rd St.), with nonstop music, lots of Haitian food, and the celebration running Saturday and Sunday, May **18-19**, from 4:00 p.m. to 3:00 a.m. Headliners include Gabel, Harmonik, Zenglen, Enposib, Djakout #1, Nu Look, T-Vice, Kai, Kreyol La, Vayb, Rutshelle, Tamara S, Roody Roodboy, Chiwawa, TonTon Bicha, Anie, and honorary guest Skah Shah de Cubano, along with deejays Tony Mixx, Power Mixx, Nicky Mixx, and DJ FMA. There will be VIP pre- and after-party packages. Tickets start at \$30. haitiancompasfestival.com.

Moon River Meander

HistoryMiami's resident historian Paul George (and BT contributor) hosts a cruise along our namesake river and unlocks Miami's heritage, narrating our backstory. from the early Tequesta settlers to the railroad's arrival and subsequent building boom — stories from another world, it may seem, as you glide past today's neon-lit downtown. This two-hour "Moon Over Miami" river cruise will take place Saturday, May 18, 7:00 p.m. You'll be aboard an Island Queen Cruises vessel, leaving from Miamarina at Bayside Marketplace (401 Biscayne Blvd.). Snacks and drinks will be available for purchase. Members \$50; non-members \$60; kids 12 and under \$25. Registratration: www.historymiami.org.



Dance Like Tetris

Arch8, based in the Netherlands, isn't your typical dance company. The group stages performances in unexpected places that engage audiences ages six and up and which have won the company multiple awards, including a 2016 People's Choice in Montreal. They bring their most famous piece of choreography, *Tetris*, which has all the physicality of the arcade game. The performance is "for the kids who can't sit still, for the ones who like to climb the walls, and those who can imagine further than they can see," and takes place Saturday, May 11, 11:00 a.m. at the Miami Shores Theater Center (9806 NE 2nd Ave.) Tickets: \$12. www. mtcmiami.org or 305-751-9550.

Thrills and Noise at Air and Sea Show

The boldest, loudest, most testosteronepacked Memorial Day events of the weekend will, beyond all doubt, occur during the Hyundai Air and Sea Show, set for Sunday and Monday, May 26-27, in Lummus Park along Ocean Drive (11th through 14th streets) on the Beach. Just a few highlights: morning sea demos, racing, and extreme water sports; afternoon military aircraft fly-bys, precision exercises, parachutes, sea rescues; an Action Zone featuring motocross sports and intense lumberjack competitions, and Kids Zone; military displays and exhibits; first responders exhibits; a Music Explosion on Sunday, featuring FLO RIDA, military bands and drill teams; and nighttime fireworks. Look nice — there'll be film crews taking it all in, too. Free, but VIP tickets (\$25-\$65) will get you exclusive perks. For complete roundup: usasalute.com.

Compiled by BT contributor Dinah McNichols. Please send information and images to calendar@biscaynetimes.com.



Summer Shorts Are Being Unpacked

It's a new season of **Summer Shorts**, the immensely popular program of ten-minute plays (mini comedies, dramas, and musicals) submitted by writers nationwide and presented by City Theatre in just one two-hour sitting. The season run at the Adrienne Arsht Center's Carnival Studio Theater (1300 Biscayne Blvd.), opens **Thursday, May 30**, and continues through Sunday, June 23, with performances Thursdays through Sundays (and some matinees in the mix). Recommended for ages 16 and up. Tickets \$35-\$70. www.arshtcenter.org.

Millionaire's Row, Miami Beach

A view of our past from the archives of HistoryMiami

By Paul George *BT* Contributor

Miami Beach has been an alluring destination for visitors and residents alike. Many affluent visitors who couldn't get enough of the island's weather and waters decided to make it their winter home. Among them were leaders of industry, finance, and communications, the nouveau riche millionaires hailing primarily from the Midwest.

In the process of building winter homes on large lots and, in some cases, multiple lots, they created a Millionaires' Row stretching from 44th Street to 59th Street along Collins Avenue.

With the ocean at the rear of their properties, this enclave of homes, 41 in total, began taking shape in the 1910s and

reached its completion by the late 1930s. Two significant properties anchored Millionaires' Row: the Snowden estate (later owned by Harvey Firestone) on the south, and the exclusive Bath Club to the north.

The ostentatious homes were designed by the most prominent South Florida architects of the era, many of them in the popular Mediterranean style, featuring barrel-tile roofs, arches, and balconies.

Residents of Millionaires Row included John D. Hertz, founder of his namesake car rental business; Albert Lasker, president of one of the world's largest advertising agencies; and transportation and newspaper tycoon Charles A. McCullough.

Millionaires Row was the venue for high-society parties, colorful lunches, and lavish receptions for special guests, including political dignitaries.



Onlookers gather to witness the demolition of the Firestone mansion, with the Fontainebleau under construction, circa 1954.

But following World War II, zoning changes in Miami Beach paved the way for new hotel construction along Millionaires' Row, which had already lost many of its denizens through death.

By the mid-1950s, the Fontainebleau, Eden Roc, and other hotels took their places on the old Millionaires' Row, a forest of hostelries not seen elsewhere, while ensuring the status of Miami Beach as America's premier resort.

Paul George is historian at HistoryMiami Museum. To order a copy of this photo, contact HistoryMiami archives manager Ashley Trujillo at 305-375-1623, atrujillo@historymiami.org.

Feedback: letters@biscaynetimes.com







FARM FRIENDS SUMMER CAMP An Agricultural Educational Experience

June 10 - August 9, 2019 Mon-Fri 9:30 a.m. - 2:30 p.m.

Ages 5 - 10

Cost \$275.00 / week Registration \$100 (includes a t-shirt & water bottle)

Sibling discount of \$50 per week Sign up before May 20, for a reduced rate of \$245.00.

Sign up at : mmequestrianfarmprograms@gmail.com or text: Tel (954) 881-5017

1725 NE 135th Street, North Miami, FL

Children will interact, and care for our animals. They will learn about their needs, and behaviors.



- * They'll explore the wonders of nature in the Enchanted Forest
- * Each week brings a new adventure
- * Crafts inspired by natural elements

www.mmequestrianfarm.com

Biscayne Crime Beat

Compiled by Derek McCann

Who Gets the Friends?

400 Block of NE 75th Street Being friends with a couple can be a blast, but sometimes relationships end, and in Miami, usually badly. There were two break-ins of a home over a week, with the latest occurring on this day. Entry was made via a shattered, small window on the right side of a door, and the door pried open. So much for those pretty door aesthetics, Miamians: they just lead to burglary. A neighbor who knows the couple gave a conflicting account of what the female victim told police, rendering him not credible as a witness. The flustered victim, after hearing this, left before ID techs arrived.

Crime Scene Contamination

3400 Block of Biscayne Boulevard While staying at a motel on the Boulevard, an intruder entered our

victim's room while he was not present, ransacked the contents, and stole his Louis Vuitton wallet with \$300 cash inside. Unfortunately, during a feverish 45-minute attempt to locate his wallet, he contaminated the room with his own DNA and fingerprints, which caused police not to bother with CSI. So if you find your dwelling disturbed, you may want to invest wearing gloves, or just call police, as Law & Order knowledge is not enough.

The Big Heist

4700 Block of Biscayne Boulevard This crime was well thought out. Our culprit, armed with a pick ax and screwdriver, jumped on top of a Dumpster and, ankle deep in garbage, used the debris (he'd waited for it to be full) to pry open the second-floor window and made entry into the building. In lieu



of the hackneyed office heist, where the money is, he went for the break room. He popped some microwave popcorn, then grabbed his desired loot: Gold Peak Green Tea bottles and Nestlé Water. The alarms had already gone off and police saw him running scared from the scene shortly after, with screwdriver and gloves dangling out his back pockets. The chase

was short. The popcorn bag remained at the scene and was "processed."

Be on Your P's and Q's

400 Block of NE 26th Terrace At this rooming house, there is limited privacy and not even basic security. With no CCTV cameras and former residents having keys,

PACK · WRAP · SHIP

WE ACCEPT DROP OFFS FOR ALL MAJOR CARRIERS



Est. 1980 Barbara Zeeman & Nancy Goldring

- MAILBOX RENTAL
- 24-HOUR ACCESS
- PACKING SUPPLIES
- NOTARY \$5 EACH
- STAMPS
- PASSPORT PHOTOS
- FAX & COPY SERVICE
- SCANNING







Authorized Ship Center

Authorized Shipping Outlet

Authorized Shipping Center

12555 Biscayne Blvd. North Miami, FL 33181-2597 Tel: 305-895-6974 | Fax: 305-891-2045 Email: ppspost@earthlink.net



Have You Paid Your Property Taxes?

Your home is one of your most valuable assets, and the Miami-Dade County Tax Collector's Office wants to help you understand the consequences of not paying your property taxes.

- Property taxes became delinquent on April 1st.
- If your taxes remain unpaid on June 1st, your taxes will be sold as a Tax Certificate.
- A Tax Certificate represents a lien that is sold to the investor that will accept the lowest rate of interest for your taxes. The interest will be included to the amount that you owe.
- If your taxes remain unpaid for two years after a Tax Certificate has been issued on your property, your property could be sold at a future date.

To avoid additional charges and interest, and the potential risk of losing your property, your payment must be in our office by May 31, 2019. Mailed payments must be in the form of a cashier's check or money order. Postmarks will not be honored for delinquent taxes.

You may pay in person at: Miami-Dade Tax Collector's Office

200 NW 2 Avenue, Miami, FL 33128 (Cash Payments are accepted)

The Tax Collector's Public Service Office is open from 8:00 a.m. to 4:30 p.m.

Please note the office will be closed in observance of the legal holiday, Memorial Day, Monday, May 27, 2019.

On-line payments (e-checking and credit cards) will be available for real estate and tangible personal property through, Friday, May 31st, 11:59 p.m.

(Funds must be available for immediate withdrawal for e-checking from a regular checking account)

Credit Card Payments are accepted online. Visa, MasterCard, and Discover are accepted.

(A non-refundable convenience fee of 2.21% will be applied to each credit card transaction) For additional information, please call 305-270-4916



it's surprising these folks don't appear in "Crime Beat" every month. We welcome you now. A tenant was awakened by another at 8:00 a.m. and asked point-blank where the television was. All this exhausted man knew is that he wanted a few more hours of sleep, as he had a glaring headache after drinking with his roommate, and falling asleep around 4:00 a.m. The television and the more sober roommate have not returned.

Break Time It Wasn't

1300 Block of N. Miami Avenue
The owner of a bar was taking some much-needed time to himself and sat at the bar he created, sipping on a drink.
That must have felt really good until he heard a loud explosion coming from his roof. He ran outside to investigate and saw a man on his roof — and he wasn't there for the beer on tap. Our victim yelled and demanded he leave. The man did so, running down NW 13th Street. Upon inspection, the vulture had stolen copper wiring from the airconditioning unit.

Tip of the Day

5100 Block of Biscayne Boulevard
The next time you have that awkward
moment when you want to leave a tip
but want the counter person to see you
doing so, think about those who do not
want this transparency. A man walked
in, placed an order, and took the tip jar
without anyone noticing until it was gone.
Video surveillance was fuzzy and could
not identify the Flash that took all those
one-dollar bills. It is unknown how much
money was in the jar.

Yes, This Is Real

50 NE 11th St.

You have to hand it to Miami's Finest at times. They respond, no matter what. This woman left her Dooney and Bourke wallet containing her driver's license, debit card, and benefits card on the DJ booth at approximately 3:00 a.m. When she "woke up" at 7:00 a.m. outside the club, she at least had the ability in her stupor to remember where she'd put her wallet. But it was gone. She called police. There is possible video from the club, which will likely wind up on YouTube and not be used effectively by police.

Who Checks Under the Bed?

200 Block of Biscayne Boulevard Way It's so easy to blame the cleaning crew, but maybe you can also question your own common sense. A couple staying at this hotel left a stack of \$20 bills under their bed. The stack just lay there, despite housekeeping having to come in, strip the bed, and then replace the linens. Lots could go wrong, such as that money winding up in a bed skirt, accident or not. When it was discovered missing, police were called, and with good video surveillance at this hotel, all personnel were interviewed, but no money found. They looked inside those big bins and didn't find even a penny, let alone 45 twenty-dollar bills.

And It Continues...

401 Biscayne Blvd.

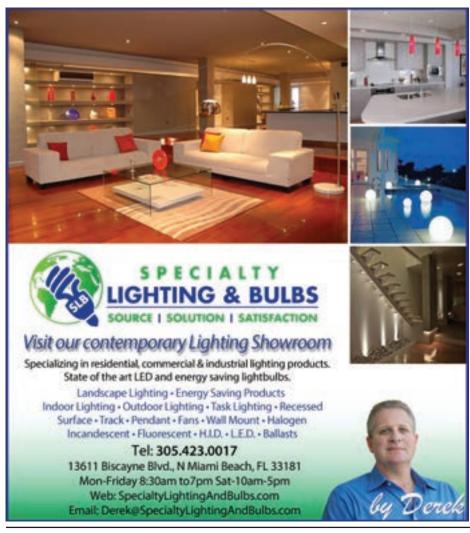
Police were called to a Starbucks after an incident involving Russian tourists. They were enjoying a famous cup of Starbucks java when they were stymied by the fact their black backpack was stolen containing all sorts of important items. I mean, why not put your important items in a backpack, leave the backpack on a

chair, and turn around and forget about it like a true American? Police were kind enough to transport the Russian tourists to their hotel at the Hampton Inn. There was no known surveillance of the incident that is reportable.

Officer Writes Up His Own Report?

600 Block of Biscayne Boulevard Our police try to live normal lives outside the rigors of their arduous work. This officer, in an effort to unwind in his civvies, attended a Heat game. To demonstrate his human nature, he left his phone on his seat and went to the bathroom, and when he returned, he had entered a "Crime Beat" blurb. He searched for that phone for 2.5 hours with the help of arena security. Numerous calls to the phone led to his voicemail. Phone tracker showed it was still in the building and likely one of the cleaning crew had it and turned it off. That officer is not going to give up on this one.

This column first appeared in April 2017.





Look at Them Now

Two Miami Beach neighborhood parks are improved

By Janet Goodman *BT* Contributor

elle Isle is a natural barrier island in Biscayne Bay that was enlarged with sand dredged from the digging of Collins Canal in the early 1900s. Located at the easternmost end of the Venetian Causeway, this South Beach community in Miami Beach is home to roughly 2000 residents, with many living in high-rise condominiums.

In 1913 the mangrove hammock on the island was removed by John S. Collins and Carl G. Fisher, making space for a road connecting to the Collins Bridge. Then the world's largest wooden bridge, it ran from the main island of Miami Beach to Miami in the west. Years later, the bridge would become today's Venetian Causeway.

In 2010 the Venetian Streetscape Project began, and along with it for the next few years, construction improvements on the bridge and drainage pipes on Belle Isle.

In the middle of this circular island is Belle Isle Park, 3.3 acres surrounded by high-rises, that went through a major renovation in 2006, part of Miami Beach's Capital Improvement Plan, costing \$600,000. Landscape

improvements, sidewalks, park lighting, and a dog park were central to the park project.

Some parking spots can be found around the park, but you won't find an official Miami Beach park sign. Citi Bike rentals are on the north side of the park along the causeway, and are popular with locals and tourists.

From sunrise to sunset, bicyclists, mothers pushing children in strollers, and dog walkers take the wide, pink, concrete walkways that loop through the park. It's quiet enough to hear songbirds among the native oaks and gumbo limbos. Palms, flowering trees, and a large banyan also provide a bit of shade and lovely landscaping to look at along the park's perimeter. Many of the trees are braced, and each one is mulched along its base. Large enough for impromptu games like Frisbee and catch, the main open space is an oval-shaped lawn, very green and well mowed.

The park's pleasant landscape design offers some nooks for relaxation, with benches, garbage receptacles, water fountains, and pet waste stations at different points along the walkways. The *BT* didn't see any litter or dog poop on a visit in late March.



In the middle of this circular island is Belle Isle Park, 3.3 acres surrounded by high-rises.



Bicyclists, mothers pushing strollers, and dog walkers use the walkways that loop through the park.

BELLE ISLE PARK Park Rating 52 Venetian Way Miami Beach, FL 33139 305-673-7000 **Hours:** Sunrise to sunset elle Isle Park Venetian Way Picnic tables: No Barbecues: No. Picnic pavilions: No Swimming pool: No Athletic field: Yes Night lighting: Yes Dog park: Yes Playground: Yes

Most dogs and their owners here head southwest to the fenced-in dog park, with its two separate runs for large and small dogs. They come from all the Venetian Islands, not just Belle Isle, to visit this dog park.

From March 4 to April 1, the large bark park was closed for maintenance, in particular, re-sodding. During that time, big dogs shared the small-dog run, which now could use sod repair as well.

Ground cover around the high-traffic gate entrances to the dog areas is crushed shell, and the attractive metal fencing with double safety gates that actually lock in place are smart choices for the bark park. There are pet waste stations with bags and human/dog water fountains.

In March 2017, the Miami Beach Neighborhood and Community Affairs Committee voted to approve the building of a children's playground at Belle Isle Park. The following month, \$230,000 was amended in the 2016/2017 Miami Beach budget, transferring those funds from the \$1,453,000 appropriated for the nearby Maurice Gibb Park Redesign project. The proposed Belle Isle Park playground would serve as a temporary play area during the Maurice Gibb Park closure.

In February 2018, Miami Beach Mayor Dan Gelber hosted the ribboncutting ceremony for the new playground. The installation includes a Supernova spinner, jungle gym with a climbing net, and climbing wall, slide, two sets of



Palms, flowering trees, and a large banyan provide a bit of shade and lovely landscaping.

benches and trash receptacles, and new fencing, sod, and trees."

Three-hour parking is permitted in front of the park, and there are plenty of parking spaces. Most of the park is a large four-court tennis center. All hard courts in very good shape, as are the metal benches and ten-foot chain-link fencing with netted shades to keep one protected from the sun.

The new outdoor fitness gym has six machines installed on rubber safety flooring under a broad canvas-topped pavilion. There is a water fountain, and although no dogs are allowed at the park, Miami Beach has installed a pet waste station on a grassy spot in front of the tennis courts. A five-foot-wide pink concrete path now makes a circuit around the park.

Many young trees at Normandy



Most of Normandy Shores Park is a four-court tennis center: all hard courts in very good shape.

swings, and two shade structures. Metal fencing keeps the playground totally enclosed. Mulch flooring and very little grass cover the ground surface here. There are a few trees within the fencing, but they and the shades provide only a little protection from the summer sun. One bench gives parents a place to sit while watching their kids.

Melissa Berthier, Miami Beach assistant director of marketing and

communications, tells the *BT* that the total cost of these playground improvements was \$209,169, paid through a Parks & Recreation Beautification Fund.

A little more than seven miles away in the North Beach area of Miami Beach is a small park that has also gone through recent positive changes.

Normandy Shores Park and Tennis Courts at 2600 Biarritz Dr. is only two



Normandy Shores may be only two acres in size, but it has a mammoth view of Biscayne Bay.

acres in size, but has a mammoth view of Biscayne Bay with approximately 250 feet of waterfront. It is located across from Normandy Shores Golf Club.

According to Berthier, the Normandy Shores Park project's \$135,000 estimated cost was approved in September 2012, paid for out of the 2013 capital budget. In an e-mail exchange with the *BT*, Berthier wrote, "The scope of the improvements covered demolition of the existing storage building/restroom, which was in poor condition, as well as the installation of a fitness circuit, park furnishings, such as

Shores Park are braced, probably the result of Hurricane Irma. Queen crepe myrtles, Spanish stopper, and wild tamarind trees, cocoplum shrubs, and coontie are now gracing the park and its seawall. Once a prolific plant throughout South Florida but ravaged for starch production in Miami's pioneer days, coontie is the host plant of the endangered Atala butterfly. Nectar plants are also needed here to help the butterfly thrive.

A Rough Diagnosis

Hearing the "C" word is hard for dog owners

By Janet Goodman *BT* Contributor

Like most Americans, I've been through it with acquaintances, clients, friends, and members of my own family. No matter how many times I've experienced their grim news, it's never easy to take.

The emotions run all over the place when you find out. There's shock, sadness, guilt, anger, fear, hope, worry, a foggy uncertainty about the future, followed by a clear certainty of what's to come. These were the things I felt when I recently learned that my dog Bo could have hemangiosarcoma (HSA), a malignant form of cancer.

I say *could have* because for several days there wasn't a definitive diagnosis of the disease from a biopsy. The first signs of something wrong came on a Tuesday afternoon in March, when Bo lay down when I let him outside. That in itself was unusual, but he was reluctant to get up, and something told me to check the color of his gums. Sure enough, they were white, an indication of either anemia or internal bleeding, of which I suspected the latter.

I rushed him to my local veterinarian, who took a set of X-rays of his chest and abdomen, as well as blood samples. Tests showed he was anemic and had an irregular heartbeat. X-rays revealed what appeared to be fluid in the abdomen. As it was late in the workday, the vet suggested I take him to an emergency animal hospital for further treatment.

Later in the emergency room, the attending vet thought Bo could have a bleeding tumor, but as the dog's numbers had begun to stabilize, they wanted to take better X-rays, ultrasound, and more blood tests to re-evaluate him the next day. Of course, I agreed. On Wednesday, a surgeon removed both his spleen, which had a one-and-a-half-inch mass, and a lobe of his liver, which contained a ruptured tumor — the source of the abdominal bleeding. This vet saw additional masses in the liver, as well.

Hemangiosarcoma develops in blood vessel cells and quickly spreads to other areas of the body, most commonly the spleen, liver, lungs, heart, and skin. According to the American College of Veterinary Internal Medicine (ACVIM), this type of aggressive malignant cancer is seen mostly in middle-age and geriatric dogs, and only rarely in other species of animals. Golden retrievers, Labrador retrievers, and German shepherds are more commonly afflicted with hemangiosarcoma than other breeds. Bo was an 11-year old blue heeler mix.

The emergency animal hospital vets explained to me that there are usually no symptoms of this disease until the tumors have spread. Blood from the tumors can seep and accumulate in the abdominal cavity, causing anemia, pressure on the organs, and often collapse.

"Hemangiosarcoma of the spleen or liver is the most common tumor to cause hemorrhage in the abdomen," writes veterinarian Wallace Morrison in *Cancer* in *Dogs and Cats*.



The ACVIM notes on its online "Hemangiosarcoma Fact Sheet" that diagnosis is only achieved through a biopsy examined by a pathologist, and that there is no foolproof blood test for the disease. Surgery is the best treatment of HSA. Life expectancy of those positively diagnosed and who had surgery to remove tumors (except for those with skin tumors) is a few months at best, depending which organ is affected. Chemotherapy can extend life expectancy by only weeks or months. HSA of the skin has the best chance of being cured.

After Bo was sewn up and in recovery, I got the surgeon's call and the probable diagnosis of malignant, metastatic cancer. It would be Saturday when I would get the histopathology biopsy report from a veterinary pathologist in College Station, Texas, with the confirmation: *Microscopic Findings: All Nodules: Metastatic hemangiosarcoma*. Unfortunately, I was handed the pathologist report minutes after Bo was euthanized.

No professional that week had ever counseled to euthanize. At first,

I had clung to the hope that maybe it was only a benign bleeding tumor in his spleen, which is what happened to a dog I owned several years earlier. She, too, was 11 years old and had lived an additional six years after her splenectomy. This was one reason I opted for surgery for Bo.

In the end, Bo had a good 36 hours at home after surgery. He was rushed back to the same emergency vet hospital for euthanasia on St. Patrick's Day night, after he suffered what appeared to be a seizure or a stroke.

A diagnostic blood test for HSA is currently being developed, according to the ACVIM. This blood screening will save dogs and their brokenhearted humans from unnecessary surgery to diagnose a disease that quickly spreads and is most often incurable.

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

Feedback: letters@biscaynetimes.com



WE HAVE A NEW HOME! LOCATED IN THE EL PORTAL & MIAMI SHORES AREA

Boutique practice in a cozy and warm atmosphere. Late evening hours every Monday and Thursday.

Kidstown Pediatrics • Margaret Okonkwo, MD, FAAP
211 NE 89th Street, El Portal, FL 33138 • Phone: 305-576-5437 • www.KidstownMiami.com



Schooled for Scandal

No one can buy you a real education

By Jenni Person *BT* Contributor

ver the past couple of months, the buzz in the atmosphere around me has been distinctly college-related. And not because my kid is about to be a rising high school junior exploring her next move. My social media, news feeds, and e-mail inbox have been popping with academic and alumni remorse and discourse in relation to the recent news about a leading progressive college, Hampshire College, hitting a wall.

And then the college admissions "scandal" broke, in which wealthy, influential, and celebrity parents paid for all sorts of ways to get their kids into colleges. However scandalous it seemed, this is how the world has worked for generations. Also this is helicopter parenting on steroids, and as such is completely consistent with much of my generation of fellow parents and of that immediately before ours.

So I'm not sure why this was a surprise to anyone. Even as a (not proud) product of a certain level of privilege myself, I am well aware that privilege begets privilege even indirectly, no surprise there.

What surprised me was that anyone was surprised. What disappointed me was not the deceit that left so many aghast, but the sad truth that certain kinds of institutions remain — and perhaps have increased — as prime status symbols in our culture.

So now my head is spinning with the collision of both situations: the

challenges faced by institutions rooted in progressive pedagogy, and the misappropriation of college — what should be higher learning — solely for social status. My thoughts at this moment have settled into my gleanings of these two quotes:

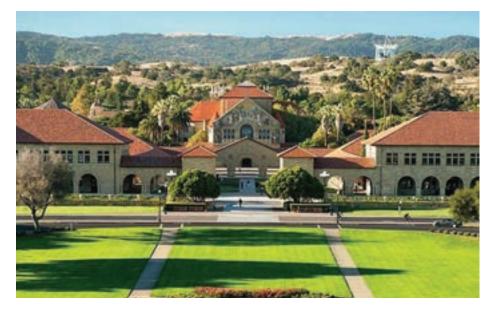
"They're hardworking conformists," a reference to students at these status-centric institutions, from the *Time* article "There's a Larger Lie Beyond the College Admissions Bribery Case," by Bryan Caplan, about Operation Varsity Blues, the media-friendly title appointed to the scandal.

The goal of college admission is no longer "where can I feel at home academically and learn what and how I want to learn?" but rather, "what do I have to do/say/repeat to get an A, meet the right people, flaunt the right alma mater, and land the right corporate job?"

And the point that parents in guiding their kids toward college are "looking for a more direct link between college and career," from a *New York Times* article, "Alternative Colleges and Their 'Radical, Communal Ideas' Fight for a Future," by Anemona Hartocollis about the enrollment challenges at Hampshire College, Goddard College, Bennington College, and other institutions within the progressive education movement. In looking for that "direct link," there's a dismissal of our kids' curiosity and independent identity.

First, learning should be about thinking, not about making money, which comes with knowing how to think.

Second, one of the saddest things about both situations is the status of the Ivy



League and such prestigious institutions. I've always believed, seriously since high school, that these schools are empty calories, big fancy desserts with fancy designer fondant exteriors. With all due respect to friends and family who attended, attend, will attend, and/or are on the faculty and staff of these institutions, there is *so much* more to education.

It's not a secret that I am a proponent and product of progressive education, a choice I made at 16 after getting a taste of Bennington College during its former high school summer program. A terrible, "failing," and utterly bored student in any school I attended, I surprised myself that summer by falling in love with learning.

It was the fire under my ass needed to get me through the mind-numbing, soul-stripping rote requirements of high school and off to college, where my own ideas and responses were acceptable locations for inquiry. It was where experiential learning was paramount, and for me that resonated — learning through my being, landing it in my cells, in the blood running through my veins,

and propelling me into and preparing me for life beyond school.

This is progressive education. And this should be more broadly elevated in our culture, rather than always defaulting to the blind adoration of the Harvards and Dukes and Stanfords in our midst. I know I am not alone in imagining a world in which more of our population receives a progressive education, learns how to think critically in ways multidimensional and multidisciplinary, and grounded and compassionate. Process versus product: what a world this could be.

In that spirit I heartily encourage parents to promote the alternatives. Education is a broad spectrum, as are learning styles. Just as we should be up in arms, in revolution, about our kids being taught what to know for tests — whether to get high scores on state exams or to place into the "right" private school — instead of to think critically, we should aim to shift away from the cultural norm of "conforming" and of status.





Mix It Up Naturally

Your best media mix may be in your yard

By Jeff Shimonski *BT* Contributor

ears ago, when growing bromeliads in containers was gaining popularity, there was almost a religious fervor about having the precise soil or media mix. One had to have equal parts peat moss, perlite, and tree fern. If you didn't use these ingredients, then you weren't a proper grower.

Soil mixes for different species of orchids and other plants were also exotic and pricey. I couldn't afford these specialized mixes, so I always made up my own.

For many years at the Parrot Jungle, we ran a composting operation and used the finished product as a soil mix for the container plants in our nursery and in the landscape when we needed more soil. This worked out well for the plants and saved the park lots of money since we weren't buying truckloads of commercial soil mixes.

Remember, nursery plants are grown for production purposes, with a soil mix or special media mix designed to produce the best product in the shortest time and most cost-effective way. Often these soil mixes begin to decompose after a few years and will create anaerobic conditions for the roots. This isn't good for the long-term containerized plant.

We solved that problem for our nursery plants by adding sand (that we'd removed from our petting zoo) into the compost. This made the soil mix very heavy and well drained. We grew plants sometimes for years in the same containers that we would rotate in and out of our gardens when they were in bloom. It was a perfect situation, costeffective and long lasting.

The photo that accompanies this article is one of my favorite little bromeliads, *Neoregelia lilliputiana*, a diminutive species that grows as an epiphyte on trees. I grow many of my containerized bromeliads and orchids in a mix of decomposing palm trunk or crushed old and decomposing coconuts. These epiphytic plants thrive in this media mix. The bromeliads and orchids that naturally grow as terrestrial plants in the ground grow best in my finished compost.

I accumulate old coconuts from my garden and allow them to begin to break down. They don't take much space. When they're brittle enough to crush or break with a good stomp of my work shoe, I break up the pieces further by hand and stuff them into pots. The pots are probably filled about 50-60 percent with fiber, and the rest is space. This media allows for excellent drainage and aeration since it's porous, and there are no waterlogging or disease issues.

By the time the coconut is completely broken down, the bromeliad or orchid is usually growing outside the pot and too large for it. Sometimes when the roots of the plant are still attached to the pot, I carefully break the pot into several pieces without breaking the roots and replant the entire old pot and root mass into a larger pot with new coconut fiber media. This works best with clay or



One of my favorite little bromeliads growing in palm fiber.

ceramic containers, but I've broken up plastic pots, too.

I've had to cut down palms in my garden for various reasons, from lightning strikes that killed some of the taller coconut palms to the trees growing too close to powerlines. I'd stack the trunk sections in a small pile, and after a couple of years the mass inside the trunks would become soft and pliable enough to break up by hand. This also makes an excellent soil medium for bromeliads and orchids.

When we used to rotate large beds of bromeliads at the park, we'd always save the mulch from chipping the palm fronds and trunks to plant the bromeliads into raised beds. We discovered this by accident. We always used the cleanest-looking tree chipping mulch in the park just because it looked better, and we saved the stringy fibrous palm mulch for the nursery area, where it wasn't so important to look "clean" and tidy.

It quickly became obvious, though, that the bromeliads grew better in the

palm fiber mulch. It didn't break down so fast, which meant the bromeliad roots wouldn't get waterlogged when there was lots of rain. When the bromeliads finished blooming, we'd take the best plants back to the nursery, and mix the remaining decomposing mulch and old bromeliads back into our compost pile to be reused as soil for our nursery or garden.

So what does all this mean? It means that when growing plants — and, in this case, epiphytes like bromeliads and orchids that normally grow on the trunks and branches of trees and palms in nature — try to emulate natural conditions. Bromeliad roots need good aeration.

Actually, all plant roots need good aeration.

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

Feedback: letters@biscaynetimes.com



Eliminate Your Pain and Restore Your Healthy Energy

MASTER MASSAGE

- Meridian Massage
- Accupressure Massage
- Sports Massage
- Pregnancy Massage
- Swedish Massage
- Deep Tissue Massage
- Reflexology Massage
- Lymphatic Drainage Massage

BENEFITS

- General Pain Relief
- Hypertension
- Chronic Fatigue
- Digestive Problems
- Sleep Disorders
- Anxiety and Stress
- O PMS
- Increase Circulation



Just Say Yes

Improv is the medium for climate change discourse

By Kim Ogren *BT* Contributor

around what we residents of Miami-Dade County can do about the ongoing dilemma of climate change. I know, I know, you're overwhelmed. There are too many options already, from recycling to driving an electric car to Meatless Mondays to, like me, having no kids. And the scenarios about the future, and what's going to happen when, are vague.

All this can leave the most well-meaning citizens paralyzed and hand-wrung. It can make your brain want to kick the can down the road, and it can fill you with existential angst.

But I got it. I've got the thing than can transform this dizzying array of variables into something we can work with. It's as practical and elegant as it is simple: Say "yes!" to sea level rise.

That's right, welcome sea level rise with open arms. What on earth, you ask?

Well, because by doing so, we free our brains to tackle the actual work of protecting our individual and collective assets, including our homes and businesses, and the costly infrastructure that keeps it all afloat.

By saying "yes!" to sea level rise, you align yourself with others who've already done so and generate more of the forward momentum our community desperately needs.

Many cities in Miami-Dade have followed through with the Southeast

Florida Regional Climate Compact recommendation to incorporate its unified sea level projections into their plans.

Broward County has taken the next step to adopt the projections by ordinance, along with a "future conditions" map. By embracing a future scenario to this degree, as a matter of law, the Broward County Commission made community engagement and decision making more productive. It has created the opportunity to ask the next sets of questions, like where to put the pump stations and when.

You're probably familiar with one of the first rules of improv: "Yes, and..." You agree first, and then you add another line. The premise is that by accepting and working with what's offered, you not only move the narrative forward, you also improve the collaboration and creativity. In June 2018, as part of its "Science and the Arts" series, the Washington Post examined the secrets of improvisation and found that in live performance, "comedians draw on their training to focus on listening, openness, and persistence."

With climate change, a new style of decision making is required of our city leaders. Training them and ourselves the same way improv comics learn can help habituate creative thinking and reduce reliance on "political will" to make something happen.

The private sector is already banking on sea level rise projections. I learned how much a few weeks ago, at the third annual sea level rise conference hosted



in Miami by the law firm Hinshaw and Culbertson. There I met one of the speakers, Nancy Watkins, a principal with Millman-San Francisco, the firm in charge of redesigning the National Flood Insurance Program (NFIP).

Ultimately, NFIP 2.0 will better reflect risk and manage liabilities to achieve savings for residents and cities. "I answer some questions so that we can ask the next set of questions," says Watkins. "And so, measuring the risk doesn't solve the problem, but it defines it better."

Flip the script to climate change, and you can create an entirely new conversation. Embrace some clarity for now.

I also heard Jennifer Jurado, Broward County's chief resilience officer, point out that the sea level rise projections "are not self-actualizing." It's essential, she adds, to translate the future conditions map into regulatory requirements so public investments will meet the new standards. The sooner cities line up on this, the better. "We can't afford a single dollar not to be invested in this effort," she says.

And as is the case in southeast Florida, where our lives are inextricably

linked to our built and natural environment, and the investments we've made in them, saving money means saves lives.

Here are some of the unified projections; now run them through your own personal scenario:

"In the short term, sea level rise is projected to be 6 to 10 inches by 2030 and 14 to 26 inches by 2060 (above the 1992 mean sea level). In the long term, sea level rise is projected to be 31 to 61 inches by 2100.

"For critical infrastructure projects with design lives in excess of 50 years, use of the upper curve is recommended, with planning values of 34 inches in 2060 and 81 inches in 2100."

Once you think about where you want to be in 2030 or 2060, just "yes, and ..." your way to City Hall, and ask the staff for a copy of Broward's ordinance. Ask your council members to do the same thing. Then turn down the noise, and get on to more important matters, like your pocketbook and your city's.





Bring Out the Sparkling Rosé for May

Red, white, and you: Agreeable wine for \$15 or less

By Jacqueline Coleman *BT* Contributor

Rosé all day? Long gone are the days when rosé was synonymous with the super-sweet White Zinfandel. We now live in a time when everyone wants to be seen with a bottle of rosé, and it's no longer a sign of an underdeveloped palate.

Whether hosting guests at home, going out on the boat, brunching, or enjoying a drink after work, rosé wines have proved to be more versatile to wine drinkers than their reputation and availability in the American market allowed for, even five or ten years ago. From sweet to bone dry, still and sparkling, there is a rosé for everyone.

When we think about the month of May, a few holidays and celebrations come to mind, and what better way to celebrate Mother's Day and the unofficial Memorial Day weekend start to summer than by popping a bottle or two of refreshingly chilled *sparkling* rosé?

The great thing about these seven sparkling rosés is that they won't put a big dent in your wallet. You can *rosé all day* on a budget.

A beautiful rosé for a spring day, the **Antoine Muller Brut Rosé** is a French wine made in the traditional method like Champagne, but without the steep price tag. This wine from Alsace is a light salmon pink with a bright nose bursting with elegant hints of strawberries and spring flowers. It's a light-bodied beverage that is balanced and fresh. Nothing overpowers throughout this lovely bubbly. In fact, its elegance may convince you that this is a perfect go-to bottle.

Another charming French *Crémant* is the **Prince Alexandre Crémant de Loire**, a 100-percent cabernet franc rosé from the Loire region. If you take a taste of Prince Alexandre, your senses will be dominated by ripe red berries, followed by a crispness throughout the palate. You'll find this wine to be on the drier side, but that's exactly what makes it more sophisticated than other sparkling rosés, and at this prince point, it's a great value.

For a French-inspired sparkling Argentine wine, check out **Domaine Bousquet's Brut Rosé** out of Mendoza. This is a blend of 75 percent pinot noir and 25 percent chardonnay that is made from 100 percent organic grapes. Pay attention to the subtle red fruit flavors that mingle with the citrus of the chardonnay peeking through, and be pleased with how this fresh and balanced bubbly delicately entertains the palate.

Heading back over to Europe, La Vostra Extra Dry Rosé is an Italian brand that currently claims the No. 1 sparkling wine title at Total Wine. For a wine that is regularly under \$12, this slightly sweeter bottle of bubbly will be a crowd pleaser at your next spring event, I am

sure. Bright, ripe cherries and strawberries enchant the nose and delight the mouth as they glide through with the help of crisp acidity leading to a refreshing finish.

If you're in the mood for a domestic bubbly, don't be confused by the French name of Maison Jolie Sparkling Rosé from California. The label is beautiful and looks like a centerpiece, and the wine inside works just fine as an afternoon aperitif. Refreshing and clean, with flavors of strawberries and peach, this might be another nice addition to your May celebrations.

Cava lovers, I haven't forgotten you. The **Berberana Gran Tradición Brut Rosé** is a lovely choice for your next cava craving. Ripe cherries, strawberries, and raspberries dance throughout the fine bubbles in this light, fruit-forward wine. The word *cava* means "cave" in Spanish, but you won't want to hide this bottle underground, as it also has a lovely label worth displaying as you indulge.

When I say rosé, you say, yes way, rosé! This fun bottle I found at

The Berberana Gran Tradición Brut Rosé Cava is \$11.99; the Maison Jolie Sparkling Rosé is \$10.99 until May 5, then \$13.99; and La Vostra Sparkling Rosé is \$8.99 until May 5 and then \$10.99 at the North Miami Total Wine & More (14750 Biscayne Blvd., 305-354-3270). Whole Foods Market in downtown Miami (305-995-0600) carries the Antoine Muller Brut Rosé for \$12.99. The North Miami Target carries Yes Way Rosé for \$14.99. (305-944-5341). The Prince Alexandre Crémant de Loire and the Domaine Bousquet Brut Rosé are both \$12.99 at the North Miami ABC Fine Wine and Spirits (14025 Biscayne Blvd., 305-944-6525).

Target is sure to be the star of your guests' Instagram as they imbibe. Yes Way Rosé Bubbles is a fun and flirty peachy-pink sparkling wine with some stone fruit and orange flavors that surprise throughout traditional red berries of this Grenache rosé from the south of France. As a perfect brunch bubbly, Yes Way just may be your answer the next time someone says rosé!





Where to Find a Tasty Burger

Food news we know you can use

By Geoffrey Anderson Jr. and Dianne Rubin

BT Contributors

Summer will be here before you know it, and most people are putting the finishing touches on their beach bodies. Not us. We're salivating just thinking about seasonal staples like the almighty burger. Fortunately, we don't have to wait until grilling season to enjoy one.

Across South Florida there are plenty of restaurants putting their own spin on the classic burger or just serving a darn good one. Five pounds later, we've managed to narrow down some of our favorites.

Over in Brickell, **B Bistro + Bakery** (600 Brickell Ave., 305-330-6310) is destroying diets with its BBB Swag Burger during brunch service. It's the definition of decadence: a multi-patty monster with cheddar cheese, bacon jam, onion soubise, dill pickles, and secret "swag" sauce — all on a brioche bun. It's made for Instagram and tastes as great as it looks. Just don't tell your doctor about it.

Up north in MiMo, curious foodies will find a satisfying burger in an unassuming place: an old seedy motel. **Blue Collar** (6730 Biscayne Blvd., 305-756-0366) gets a lot of attention for its gigantic sandwiches, but it's their dry-aged cheeseburger that deserves more of the spotlight. Expect a prime New York strip on a Portuguese muffin with lettuce, tomato, and onion. That's

all there is to it, but that first bite makes quite the impression.

Looking for a bit more variety in your burger lineup? Look just a few blocks away at **Blvd Baes** (7244 Biscayne Blvd., 786-615-9661). Aside from a succulent beef burger, guests have options like a melty turkey burger and a veggie burger. There's even a Roquefort burger on focaccia if you're feeling a little fancier. For even more selections, come during breakfast or brunch. The Benedict burger is a sight to behold (and devour). Prices for all of these are in the mid- to high teens.

Sometimes, you don't want to drop a lot of money on a burger. You just want something fast, cheap, and good. Enter Jelly and Burger (17010 W. Dixie Hwy., Suite H, 305-760-2149) in North Miami Beach. The Venezuelan spot offers creative burgers at an incredible value. Sure, you could get a classic cheeseburger for nine bucks, but for a few more dollars, you could opt for something like the tropical "jelly" burger, with pineapple, caramelized onions, mushrooms, red pepper, arugula, and Swiss cheese. It sounds like a lot (and it is), but you'll quickly find that all those ingredients play well together.

OPENINGS

Burgers aren't the only thing we're excited about this month. Thanks to some big announcements, foodies have much to celebrate when it comes to upcoming restaurants.



B Bistro + Bakery's BBB Swag Burger.

Central Fare (600 NW First Ave.), the food hall inside the Virgin MiamiCentral train station, has announced a slew of new vendors, including La Estación American Brasserie, the hall's anchor restaurant from Juvia Group. The 10,000-square-foot concept will feature offerings that run the gamut from soups and salads to larger plates, like steak frites and barbecued ribs. It will be joined by local favorites, such as World Famous House of Mac and 800 Woodfired Kitchen. Opening dates are still TBD.

Casa D'Angelo (2906 NE 207th St.), a Fort Lauderdale staple, will be making its way south to Aventura later this year. Slated to open this summer in Aventura Park Square, this fourth outpost will feature a more fish-forward menu than its peers. What won't change is the roster of house-made pastas that put the chef's name on the map.

One place that's already open is **Laid Fresh** (250 NW 24th St., 305-699-0601) in Wynwood. Developed by the team behind Kyu, this all-day breakfast joint cooks up eggy sandwiches galore,

like the soft scrambled with melted brie and avocado, as well as the crispy bacon and eggs. While you wait for your food, play with some Legos or grab the headphones hanging from the ceiling to listen to some meditative music — or some heavy metal.

CLOSINGS

The biggest closure last month: **Bazaar Mar**, which went out with a whimper. The
Brickell seafood restaurant from José
Andres closed its doors quietly, with just
a small announcement on social media.
Down the street, **Pincho** also closed down
taking its uniquely Miami burgers with it.

Geoffrey Anderson Jr. and Dianne Rubin are co-founders of Miami Food Pug, an award-winning South Florida food blog that fuses the couple's love of dogs and food.

Send us your tips and alerts: restaurants@biscaynetimes.com







The Biscayne Corridor's most comprehensive restaurant guide. Total this month: 249

Restaurant listings for the BT Dining Guide are written by Geoffrey Anderson Jr. and Dianne Rubin of Miami Food Pug (MFP), Andrew McLees (AM), Mandy Baca (MB), and the late Pamela Robin Brandt (PRB) (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.

\$ = \$10 and under \$\$ = \$20 \$\$\$ = \$30 \$\$\$\$ = \$40 \$\$\$\$ = \$50 and over

MIAMI

Brickell / Downtown

ADDIKT 485 Brickell Ave., 305-503-0373

So long, 15th and Vine. The now-shuttered W Miami restaurant has been replaced by a more playful, approachable spot: ADDiKT. While the dishes have cheeky names like Banh-Who? Banh-Me" (a Vietnamese pork belly sandwich) and "Juan in a Million" (shrimp tacos), this is some serious international cuisine. The view alone is worth the visit any seat offers a breathtaking look at Brickell. Breakfast, brunch, lunch, and dinner. No matter the meal, the creative menu will keep you on your toes. \$\$-\$\$\$ (MFP)

Alloy Bistro

154 SE 1st Ave., 786-773-2742
Deep within the bowels of an otherwise unspectacular swath of urban sprawl lies a small but wondrous urban oasis where the food is fresh, creative, and presented with playful finesse. Chef Federico Genovese's imagina tive Mediterranean fusion menu rotates daily, and fea-tures fresh, seasonally driven recipes whose ingredients are sourced both locally and overseas. On a recent visit, nothing fell short of divine: the 24-hour short rib served over aged white cheddar and topped with mashed potatoes was expertly prepared. A show-stopping take on a classic blueberry tart dessert served with coconut foam garnished with powdered green tea was an inspired way to end the night. Even the bread was baked to perfec-tion and served with the most fragrant olive oil I've ever had the pleasure of tasting. If there is an oyster's pearl to be found in the heart of downtown Miami, this is it. \$\$\$ (AM)

All Day
1035 N. Miami Ave., 305-699-3447
Here is a stroke of inspired insanity: an artisanal coffee shop and all-day breakfast bistro at the edge of downtown Miami's clubland corridor. Fans of breakfast have town Miami's clubland corridor. Fans of breakrast have plenty to fawn over, including a delicious baked egg and leek skillet served with a side of toasted baguette, and a curiously exotic poached egg and congee bowl. Sandwiches and salads are also available. The space is bright and accented with beautiful natural woods, and sports some seriously hip flourishes including a neon drink menu illuminating the coffee station. Single-origin offee is a specialty here and the barietsa prepare it with coffee is a specialty here and the baristas prepare it with effortless finesse. For the weekend warriors, after the all-night EDM bender, thankfully there is All Day. \$\$ (AM)

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. \$\$\$.\$\$\$ (PRB)

American Social
690 SW 1st Ct., 305-223-7004
The gastropub grows up, offering a huge modern playground for the social butterfly to enjoy all aspects of
life. From indulgent chicken and waffles at brunch to
open-faced short rib flatbreads at dinner, dozens of craft beers and a long list of cocktails for happy hour, flat-screen TVs to watch all the important games, and even an area to dock your boat. Your most difficult task will be choosing between plush indoor seating and outdoor riverside seating. \$\$-\$\$\$\$ (MB)

104 NE 2nd Ave., 786-717-6711

James Beard-nominated chef Deme Lomas is known for his Spanish tapas restaurant NIU Kitchen in downtown Miami, but his latest venture is poised to steal the spotlight. Located just a stone's throw from NIU Kitchen, Arson remedies some of that restaurant's shortcomings a tight space and limited menu – to craft a distinct yet familiar experience that will appeal to NIU fans and first timers alike. The Josper charcoal oven makes meats like the Patagonian lamb chops and Angus grass-fed skirt steak come out perfect; one bite of either will entice you to order a second round. \$\$\$ (MFP)

Balans

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

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 citizue draped) is lebetor either programment. citrus-dressed side salad), a lobster club on onion toast, some surprisingly solid Asian fusion item s, and a cocktail is one of Miami's more relaxing experiences. \$\$-\$\$\$ (PRB)

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 cafe has survived and thrived for good reason. The homey cooking is delicious, and the friendly family feel encourages even the timid of palate to try something new. Novices will want Indonesia's signature rijsttafel, a mix-and-match collection of small dishes and condiments to be heaped on rice. Note: bring cash. No plastic accepted here. \$-\$\$ (PRB)

Bengal Indian Cuisine 109 NE 1st St., 305-403-1976

To say that there's a lack of Indian restaurants in South Florida would be an understatement. Thankfully, Bengal Indian Cuisine in downtown Miami helps holster the county's slim offerings with tasty classics like chicken tikka masala, pakora (lentil-based vegetable fritters), and naan bread. Although they warrant their prices, the à la carte offerings for dinner can quickly put a dent in your dining budget. Instead, take advantage of the generous lunch buffet that won't break the bank. \$-\$\$ (MFP)

Big Easy 701 S. Miami Ave., 786-866-9854

If you visit Big Easy with expectations of po'boys, muffulettas, and beignets, you're going to be very disappointed. The restaurant has nothing to do with New Orleans — it's actually the nickname for South African golf pro Ernie Els, one of the restaurant's partners. Here's what you can expect: delectable South African cuisine incorporating a wealth of flavors and spices. Start with the Boerie Bites — they look like minihot dogs but elevated — then work your way to the bison ribeye and the toasted couscous risotto, which can double as a meal. \$\$-\$\$\$ (MFP)

NEW THIS MONTH

MIAMI

BRICKELL / DOWNTOWN

Pairings by Tomás Cuadrado 900 Biscayne Blvd., Suite 105, 786-475-1811

We're usually hesitant to recommend a restaurant with a chef's name in it — we think the food should do the talking. But Pairings by Tomás Cuadrado is the real deal. Given the chef's Spanish background, the menu unsurprisingly features an array of tapas like shrimp croquettes, baby octopus, and fried quail eggs. These flavorful selections are accompanied by an extensive list of satisfying mains like roasted Spanish rabbit and baked red snapper that are sure to turn you into a regular. \$\$\$ (MFP)

MIDTOWN / WYNWOOD / DESIGN DISTRICT

250 NW 24th St., 305-699-0601

Wynwood has a laundry list of restaurants, but very few of them cater to the morning crowd. Thanks to Laid Fresh, early risers (and all-day breakfast lovers) have a wide selection of eggy sandwiches and other treats to start the day. The soft scrambled sandwich with brie and avocado is heaven on a plate, while the egg whites and avocado is less rich and more cardiologist-friendly. Ready for the weekend? Enjoy a mimosa (or two) in the restaurant's signature mug. \$ (MFP)

Pummarola Pizzeria Napoletana 3328 N. Miami Ave., 786-535-4988

Proof in Midtown Miami may be long gone, but good pizza is not. Pummarola — a Coral Gables favorite

you. This is nigh-quality cuisine. Just a taste of their margherita pizza, gnocchi pasta, or meatballs is evidence enough. Best of all, you won't be waiting long; most items take just a few minutes to come out. \$\$\$ (MFP)

- has taken over Proof's former location, pumping

out pies and pastas that are far more affordable than its predecessor. Don't let the low prices fool

you: This is high-quality cuisine. Just a taste of their

Manjay 8300 NE 2nd Ave., 305-542-2971

When you're craving Caribben cuisine, keep Manjay top of mind. This establishment inside The Citadel food hall may have a small menu, but its flavors are anything but. The jerk chicken bites with plantain fries are a substantial starter that should be succeeded by the Kreyol Bib, a Creole-style slow braised pork sandwich. Sides like red beans and rice and mofongo (crushed sweet plantains) guarantee that you leave with a full belly. Get some Haitian-style beignets to go if you have room. \$-\$\$ (MFP)

UPPER EASTSIDE

NORTH MIAMI BEACH

Kuten Inclusive Kitchen 3507 NE 163rd St., 305-944-3189

Kuten Inclusive Kitchen takes its name seriously:
All diets are welcome. This charming breakfast and lunch spot's offerings lean on the healthier side, so expect tartines, salads, soups, and other lighter fare (including vegetarian options). Most items can be made gluten-free, such as its hearty bacon and egg roll as well as the pasta auvergne with roasted eggplant (one word: yum). Customers in a hurry should opt for fun bakery selections like almond keto cookies, popcorn cake, and cheese bites. \$ (MFP)

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 car-paccio; an elegant nest of mee krob (sweet, crisp rice noodles); blessedly non-citrus-drenched tuna tataki, drizzled with spicy-sweet Juneo and wasabi cream sauce; greed-inducing "bags of gold," deep-fried wonton beggar's purses with a shrimp/pork/mushroom/ water chestnut filling and tamarind sauce. \$\$ (PRB)

255 Biscayne Blvd. Way, 305-421-8800
Those mourning the loss of db Bistro Moderne in downtown Miami now have reason to smile. Renowned chef Daniel Boulud hasn't given up on South Florida. He's brought down his popular Mediterranean concept Boulud Sud to fill the space. Items like lamb flatbread, grilled octopus, and Baharat chicken have replaced the French-focused fare of Sud's predecessor. Although much of the restaurant has changed, one thing hasn't: It's still home to one of the best happy hours in the city. \$\$.\$\$\$ (MFP)

Café Bastille 248 SE 1st St., 786-425-3575

Anyone looking for brunch, a quick lunch or dinner would be remiss to snub Café Bastille, a quaint bistro that practically vanishes against downtown Miami's dreary cityscape. Once inside, however, this modern French eatery oozes charm and boasts seriously hearty portions, especially during brunch. The ham and salmon benedicts as well as the crèpes are phenomenal, and no French meal is complete without sampling dessert. For dinner, try the filet mignon de to ask about daily specials; it's easy to overlook the tiny board located in the back of the restaurant. \$\$ (AM)

Café at Books & Books 1300 Biscayne Blvd., 305-695-8898 Adding unique literary/culinary arts components to the Arsht Center, this casual indoor/outdoor café, directed by Chef Allen Susser (arguably Miami's earliest and most dedicated local-ingredients booster), serves fresh and fun farm-to-table local-ingredients booster), serves fresh and fun farm-to-table fare all day, everyday — unlike the Arsht's upscale Braval, open only for pre-performance dinners. Especially delightful vegetarian/vegan dishes range from snacks like cornmeal-battered "urban pickles" with dill tsatziki to a hefty curried cauliflower steak. Major breakfast pluses include heritage pork hash, eggs with Miami Smokers bacon, and free parking till 10:00 a.m. (in Lot C). \$\$\$\$ (PRB)

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 achiote/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, delectibly 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. \$\$\$ (PRB)

Casa Tua Cucina
70 SW 7th St., 305-755-0320
Casa Tua, the Miami Beach institution, has made its way to the mainland. Unlike the South Beach location, this outpost of Casa Tua isn't an Italian restaurant — it's an Italian food hall. Located inside Saks Fifth Avenue at Brickell City Centre, the first-floor concept is made up of various dedicated stations. Those craving pasta can

choose from several delicious white- and red-sauce dishes, while guests in the mood for pizza have no shortage of selections. Portions are big, so come hungry. \$\$-\$\$\$ (MFP)

Cipriani

A65 Brickell Ave., 786-329-4090
Derived, like all Cipriani family restaurants worldwide, from legendary Harry's Bar in Venice (a favorite of Truman Capote, Hemingway, and other famous folks since 1931), this glamorous indoor/outdoor riverfront location in Icon has two absolutely must-not-miss menuitems, both invented at Harry's and reproduced here to items, both invented at Harry's and reproduced here to perfection: beef carpaccio (drizzled artfully with streaks of creamy-rich mustard vinaigrette, not mere olive oil) and the Bellini (a cocktail of prosecco, not champagne, and fresh white peach juice). Venetian-style liver and onions could convert even liver-loathers. Finish with elegant vanilla meringue cake. \$\$\$\$ (PRB)

Clove Mediterranean Kitchen 195 SE 3rd Ave., 786-717-6788 Clove Mediterranean Kitchen whips up affordable and healthy fare for the businessperson on the go. Streamlined counter service offers a selection of basic building blocks: a base (pita, bowl, or salad), a dip or spread, proteins and veggies, and toppings and dressings, including smoked paprika mustard, honey and orange tahini, and creamy feta. Although the cuisine tends toward the light side of Meditoranean earlier in the proteins and the salary and the salary proteins the salary proteins and the salary prote feta. Although the cuisine tends toward the light side of Mediterranean cooking, portion sizes are undeniably hearty, making Clove a serious value. With its hip, clean, fast-casual appeal and above average cuisine, this is a welcome addition to the bustling downtown neighborhood, where people are hungry for exciting alternatives to the brown bag lunch and leftovers. \$-\$\$ (AM)

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 Thaimarinated 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. \$\$\$ (PRB)

Crust

668 NW 5th St., 305-371-7065 Chef-restaurateur Klime Kovaceski is back, and we are oh so glad. Not only does his pizza-focused restaurant fill a hole in the neighborhood, it offers a cozy space that feels more like someone's rustic home. A lot of thought went more like someone's rustic nome. A lot of thought went into their crusts, and it shows — sturdy enough to hold less traditional ingredients like perfectly cooked octopus and steak, and still doughy on the inside. The medium at 14 inches and 6 slices is large enough for two, and there will still be leftovers. Delivery available. \$\$ (MB)

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 ro*coto (sliced fish in citrus-spiked chili/cream sauce). But traditional fusion dishes like Chinese-Peruvian Chaufa fried rice (packed with jumbo shrimp, mussels, and calamari) are also fun, as well as surprisingly affordable. \$\$ (PRB)

CVLTVRA
1100 Biscayne Blvd., 305-808-3507
The old STK space at ME Miami now belongs to CVLTVRA, an eatery where Latin and European influences collide. Leading the kitchen is Sebastian La Rocca, whose international résumé makes his food a great fit for this melting pot of a neighborhood. Expect a long list of tempting items like a pan fried king salmon with maple smoked plantain and miso purée, plus some succulent sticky pork baby ribs with guava glaze. Utter these five words for dessert: "Dulce de leche panna cotta." \$\$-\$\$\$ (MFP) sert: "Dulce de leche panna cotta." \$-\$\$\$ (MFP)

900 S. Miami Ave. #125, 786-235-8033
DIRT, South Beach's popular clean-eating concept, has brought its talents to Mary Brickell Village. The restaurant's third location features an extensive menu that has Brickell diners covered from morning to evening. Breakfast is served all day here, so if you want a frittata tostada or matcha pancakes at 3:00 p.m., DIRT can make it happen. Tasty toasts — including the ever-present avocado variety — and sandwiches abound, but it's the seasonal platters that will keep you coming back. \$\$ (MFP)

Dolores, But You Can Call Me Lolita 1000 S. Miami Ave., 305-403-3103 From the stylish setting in Miami's historic Firehouse No. 4,

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

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 jewela layered construction to continue archasted in a Jewei-bright green pesto crust, atop red piquillo sauce stripes and salad; lobster corn soup packed with sweet lobster meat; more) and a farm-to-table produce emphasis make this one steakhouse where those who don't eat beef have no beef. \$\$\$\$-\$\$\$ (PRB)

1300 S. Miami Ave., 305-912-1729
Fi'lia ("daughter" in Latin) is the newest edition to
James Beard Award-winning chef Michael Schwartz's foodie empire. Here, Italian cuisine is treated with a deli-cate twist, as Old World offerings and regionally specific recipes are prepared with exquisite attention to detail. Fi'lia finds a warm home in the ultra sleek and modern SLS Brickell, handsomely designed by Philippe Starck. Touches of teak and twine give this sophisticated dining experience a rustic touch. Service is thoughtfully choreographed to welcome and engage with diners. This being a Michael Schwartz restaurant, fresh ingredients are paramount; oregano is freshly snipped to season olive oil, and caesar salads are served tableside. Cocktails are sublime, and the kitchen makes no short use of their brick oven, churning out dishes such as charred eggplant spread, wild mushroom pizza, and braised short rib crespelle. With comfort food this hip and fresh, Fi'lia just June be well on its way to becoming your new favorite date-night haunt. \$\$\$-\$\$\$\$ (AM)

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 new-comers feel at home. At lunch it's almost impossible to resist panini, served on foccacia or crunchy ciabatta; resist parilini, served on locacia or crunchy clabatta, 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. \$\$-\$\$\$ (PRB)

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. \$-\$\$ (PRB)

Hokasan 21 SW 11th St.
Chinese restaurants are few and far between in Brickell.
Enter Hokasan, a low-key dim sum spot where dumpling lovers have plenty of reasons to rejoice. This Brickell locale specializes in the doughy bundles of joy, which comprise most of the menu. You know the drill: Fill out the form with your picks — make sure to throw in some classic pork and cabbage dumplings — and prepare for some flavofrul fare. Chilled tapas like yuzu miso mushrooms and okra will help round out your appetite. \$-\$\$ (MFP)

II 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 beyond the typical meat market, thanks in part to the flood of freebies that's a trademark of Manhattan's II Mulino, originally run by II 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. \$\$\$\$ (PRB)

Jaguar Sun 230 NE 4th St., 786-860-2422 Jaguar Sun might seem like a standard lobby bar. It's not. This is a menu that both welcomes and challenges guests. Pastas like bucatini and rigatoni make up most of the large plates here, with smaller plates like 'nduja toast and Parker house rolls rounding out the satisfying food offerings. On the cocktail side, Jaguar Sun juxtaposes familiar spirits with out-of-the-box selections that will keep you coming back to not only imbibe but also learn. \$-\$\$ (MFP)

Rataya 8 SE 8th St., 305-859-0200 Fans of Miami Beach's Katsuya no longer have to cross the bridge to get their sushi fix. Located at the SLS Lux in Brickell, this latest branch of the popular Asian restaurant features many of its sister location's favorites, along with new soon-to-be favorites like A5 fried rice with wagyu beef and tea-smoked duck confit leeks. Although the design of this Brickell beauty may be minimalist, the food is not — it speaks volumes, and you'll want definitely want to listen. \$\$\$-\$\$\$\$ (MFP)

DINE IN, TAKE OUT, DELIVERY & CATERING





DINE IN ONLY (NOT AVAILABLE FOR DELIVERY) (MUST PRESENT THIS AD TO REDEEM)

NEW EDGEWATER 2500 BISCAYNE BLVD

CORAL GABLES 164 GIRALDA AVE SOUTH MIAMI 5818 SOUTH DIXIE HYW NORTH MIAMI 14480 BISCAYNE BLVD

SOUTH BEACH 1318 ALTON ROAD BRICKELL 50 SW 10 ST DORAL 1450 NW 87 AVE

ONE TIME OFFER ONLY

EXPIRES: 05/31/19

Komodo 801 Brickell Ave., 305-534-2211

Accommodating a whopping 300 seats, this contemporary three-floor behemoth blurs the line between restaurant and lounge. An indoor/outdoor layout festooned with floating bird-nest pods creates a treehouse ambiance enhanced only by Southeast Asian fusion of tuna porterhouse, lobster onion rings, skewers of miso black cod, and wasabi shrimp. \$\$\$\$ (MB)

601 S. Miami Ave.

There's no such thing as too much Italian food at La Centrale, the three-floor Brickell City Centre dining hall. Each floor houses a variety of themed concepts: Meat and seafood lovers should head to the second floor, where Pesce and Carne, respectively, will hit the spot, while pizza fans can find satiety at Pizza e Pasta on the first floor. In a hurry? Head to the Mercato for grab-andgo bites or to do a little ingredient shopping for a hearty meal at home. \$-\$\$\$\$ (MFP)

La Loggia Ristorante and Lounge 68 W. Flagler St., 305-373-4800 This luxuriantly neo-classical yet warm Italian restaurant was unquestionably a pioneer in revitalizing downtown. With alternatives like amaretto-tinged pumpkin agnolloti 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. \$\$\$ (PRB)

La Mar by Gastón 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 varied and supinsticated. Reserve a path 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 cevi-ches, 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. \$\$\$\$-\$\$\$\$ (PRB)

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 incom parable Dijon mustard vinaigrette. Additionally the larger branch has an interior, with a kitchen enabling hot foods (quiches and croques), plus A/C. \$-\$\$ (PRB)

La Petite Maison 1300 Brickell Bay Dr., 305-403-9133

On any given night, you're sure to find a lively crowd at La Petite Maison. The internationally acclaimed French and Mediterranean restaurant has unsurprisingly garnered a loyal following since its opening. Don't expect out-of-the-box creations here: La Petite Maison focuses on getting the classics right. Items like the tuna carpac-cio, grilled veal chop, roasted baby chicken, and rack of lamb may sound simple on paper, but once they hit your palate, you'll realize what all the fuss is about. \$\$\$\$\$\$ (MFP)

Latin Café 2000 1053 Brickell Plaza, 305-646-1400

In a sea of upscale restaurants, Latin Café 2000 is a breath of fresh air in Brickell. The Cuban café stands out for all the right reasons: low prices, big plates, and familiar fare. Steak sandwiches, fried pork chunks, and other Cuban classics are all available here along with a full bar. Unlike its other locations with old-timey decor, this Brickell outpost is full of modern flourishes that make the place pop. One thing hasn't changed, though: the sight-for-sore-eyes ventanita serving Cuban coffee. \$-\$\$ (MFP)

Lost Boy Dry Goods 157 E. Flagler St., 305-372-7303 After 6:00 p.m., downtown Miami tends to be a ghost town. That's not the case at Lost Boy Dry Goods, a former clothingstore-turned-bar that offers a generous happy hour. Throughout the evening (and well into the night), Lost Boy's welcoming staff pours gin and tonics, junglebirds, and other classic libations at affordable neighborhood prices. Complementing these drinks is an extensive bar bites menu featuring cheese boards, German pretzels, and hefty sand-wiches paired with delicious Zapp's potato chips. For a quieter time, come for lunch. \$\$\$ (MFP)

Luke's Lobster Brickell City Centre, 701 S. Miami Ave., #353, 786-837-7683

Lobster rolls are tiny, sometimes overpriced slices of luxury, especially when portions run about as small as your average New York City apartment. This is not the case at Luke's Lobster, the venerable New England fast-casual chain championing traceable, sustainable seafood. Luke's understands the key to its destination status involves copious amounts of fresh lobster (1/4 pound, to be exact) as well as a healthy dose of disarming simplicity. True to its simple charm, Luke's Lobster is about as cheap and cheerful as seafood gets. All of the rolls – lobster, crab, and shrimp – are delicious, but it's the signature buttery lobster roll with its split top bun and mysterious seasoning that is an absolute must-try for the uninitiated. Considering its limited seating, it's safe to say this playfully rustic yet diminutive eatery gets hit hard dur-ing peak lunch rush at Brickell City Centre. \$\$ (AM)

Lutong Pinoy Filipino Cuisine

195 SE 3rd Ave., 786-717-6788
For the adventurous epicurean of Asian persuasion, Lutong Pinoy offers a deep dive into authentic Filipino cuisine, an otherwise unmapped territory to a great majority of South Florida's bon vivants. Influenced by Malay-Indonesian, Indian, Japanese, Chinese, Spanish, and American cuisines, Lutong Pinoy crafts plates showcasing ingredients indigenous to the Philippines, and offers an extensive menu touching upon a full spectrum of exotic flavors. Some of the highlights at this diminutive hole-in-the-wall include the boneless lechón belly (roasted pig), kare-kare kawali (Asian vegetables cooked in peanut sauce), and the Sinigang na Hipon (shrimp in sour broth). For many, however, the main event is the halo-halo, a popular Filipino dessert made with shaved ice and evaporated milk, topped with a mélange of ingredients, including sweet red and white beans, bananas, coconut, sweet potato, coco jellies, leche flan, and milk. The boodle fight platter is piled high with an assortment of meat, rice, and vegetables on a bed of banana leaves. First conceived in the mess halls of the Filipino military, the boodle fight platter encourages eating with your hands. When checking in, remember to keep your mind and stomach wide open. \$-\$\$ (AM)

Marion
1111 SW 1st Ave., 786-717-7512
Third time's the charm for this behemoth space that works best when broken up into different offerings. In this case, this rose-colored Mediterranean palace by the guys behind Bâoli Miami is a café, restaurant, bakery, and oyster bar all at once. Save space for French classics like whole rotisserie organic chicken (large enough for two) and whole fish baked in Normandy sea salt and filleted tableside. Other (smaller) standards included priville perpent tune hely rib. (smaller) standouts include piquillo peppers, tuna belly ribbons, and of course, dessert. \$\$\$\$ (MB)

Meraki Greek Bistro 142 SE 1st Ave., 786-773-1535 Tucked away in an unassuming and quaint nook of downtown Miami, Meraki Greek Bistro is a pleasant surprise for anyone hunting for an urban hideaway. With a pride that is palpable, this bright little bistro boasts friendly service and delicious Mediterranean medium to large plates. Sample Mediterranean fare à la carte from Meraki's souvlaki (skewer) bar, or share a poikilies (family meal). Specials are also served daily, further expounding upon all of the wonderfully slow-cooked options on the menu. Meraki Greek Bistro offers everything you'd hope for in casual dining at a reasonable price. When it comes to Greek, the proof is in baklava — and these guys nail it. \$-\$\$ (AM)

Mirabelle

114 SE 1st St., 786-440-6561
Plane tickets to France can get expensive. If you're on a budget, get whisked away to Europe at Mirabelle. The downtown Miami French eatery features sweet and savory staples like chocolate mousse, almond croissavory staples like chlocolate mouses, almond chois-sants, croque monsieur, and more. It's a place that works for a quick workday lunch or a nice, romantic din-ner. Feeling extra fancy? Splurge on a wine and choco-late tasting at the bar, where you'll find a wide range of ports, dessert wines, and other grapes. \$-\$\$ (MFP)

Momi Ramen

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 ones 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. \$\$\$ (PRB)

My Ceviche

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 kirky roasted islane@o/lime luneo). but including a kicky roasted jalapeño/lime Juneo), 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. \$\$ (PRB)

661 Brickell Key Dr., 305-947-6263

Like local secret-star chef Kevin Cory's dinner-only Naoe, newer lunch-only N by Naoe shares a reservations-only, omakase-only (chef's choice) policy— and actually shares the same door. Turn left for Naoe, right for N. Main differences: N has one elegant communal table, perfect for impressive power lunches (vs. Naoe's intimate individual seating), and prix fixe lunches are \$80 vs. \$200 for dinner. Admittedly, lunch is abbreviated: soup and multi-course bento box plus one dessert, without the dozen or so sushi dishes. But bentos are much bigger (seven compartments vs. four), and equally unique. Think of N as a relatively bargain-priced introduction to Naoe, or as a revelatory dining experience on its own. \$\$\$\$\$ (PRB)

661 Brickell Key Dr., 305-947-6263 Chances are you've never had anything like the \$200 prix-fixe Japanese dinner at Kevin Cory's tiny but internationally acclaimed oasis, but trust us: It's one of those rare, exhilarating, instantly revelatory Eureka! dining adventures that II keep you thinking about it for years. The reservations-only, omakase-only (chef's choice) meals begin with a subtly inventive seasonal soup true to both Japanese tastes and local terroir (like miso/fresh Homestead corn) and a four-course bento box of the chef's creations, proceed to about a dozen sushi dishes eons above others in Miami, and end with three desserts. Always changing, always astonishing. \$\$\$\$ (PRB)

NIU Kitchen

134 NE 2nd Ave., 786-542-5070

This contemporary Catalan eatery is located, according to its three playful proprietors, "somewhere between Dali's moustache and Gaudi's Sagrada Familia." 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 derlut yet servously shined twists of trapas. Integral this card 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. \$\$\$ (PRB)

900 S. Miami Ave, #111, 786-475-9100
The former Oceanaire location at Mary Brickell Village has been taken over by North Italia, replacing seafood with modern Italian cuisine. You'll find all the usual suspects here, such as pizzas and pastas alongside classics like chicken parmesan. The first thing you'll notice, though, is the size of the venue; the restaurant can seat over 300 people. The space makes quite the first impression — and so do the strozzapreti and burrata tortelloni. Don't forget to order the tiramisu. \$-\$\$\$ (MFP)

Novecento

1414 Brickell Ave., 305-403-0900

For those who think "Argentine cuisine" is a synonym for "beef and more beef," this popular eatery's wide range of more cosmopolitan contemporary Argentine fare will be a revelation. Classic parrilla-grilled steaks are here for traditionalists, but the menu is dominated by creative Nuevo Latino items like a new-style ceviche de chernia (lightly lime-marinated grouper with jalapeños, basil, and the refreshing sweet counterpoint of watermelon), or crab ravioli with creamy saffron sauce. Especially notable are the entrée salads. \$\$-\$\$\$ (PRB)

Novikov 300 S. Biscayne Blvd., 305-489-1000 When we first heard of Novikov, we thought the upscale downtown Miami restaurant was all about Russian food. We were wrong. Although the restaurant gets its name from Russian restaurateur Arkadiy Novikov, the menu is composed of Chinese and Japanese favorites. Everything is shareable, and most patrons should find satiety with two to three dishes each. If you only order two dishes, the rainbow naruto roll and duck salad are must-tries — especially the latter, with its deliciously crispy skin. \$\$ \$\$ (MFP)

Obra Kitchen Table 1331 Brickell Bay Dr., 305-846-9363 Latin restaurants are a dime a dozen, but few challenge your palate like Obra Kitchen Table. At this Brickell hotspot inside the Jade, chef Carlos Garcia and his team craft an assortment of Venezuelan delights that also incorporate global influences. The result: unique bites like grouper confit with fried arepa, yuca and bacon millefeuille, and octopus bucatini carbonara unlike anything you've tasted. Sit at the 25-seat bar for a more intimate dining experience, where you'll see these creations come to life. \$\$-\$\$\$ (MFP)

Fega Grill
15 E. Flagler St., 305-808-6666
From Thanasios Barlos, a Greek native who formerly owned North Beach's Ariston, this small spot is more casually contemporary and less ethnic-kitschy in ambiance, but serves equally authentic, full-flavored Greek food. Mixed lamb/beef gyros (chicken is also an option), topped with tangy yogurt sauce and wrapped, with greens and tomatoes, in fat warm pita bread, are specialties. But even more irresistible is the taramasalata (particularly velvety and light carp roe dip), available alone or on an olive/pita-garnished mixed meze platter. \$\$ (PRB)

Pez 20 W. Flagler St., 305-570-3440

Baja-Med" cuisine has found a home in downtown Miami. At Pez, customers will find a delightful fusion of Mexican and Mediterranean flavors. The menu skews toward seafood: wahoo, sea urchin, octopus, and corvina are among the many proteins found throughout the restaurant's extensive offerings. Don't let intimidating names like tlayuda and tuetano scare you, as curious diners will be rewarded with satisfying bites. Just make sure to order the Tijuanero taco; the mix of grilled octo-pus, carne asada, and shrimp is divine. \$-\$\$\$ (MFP)

1451 S. Miami Ave., 305-808-7888

If you can overlook a name as unenlightening as most in-jokes (it evidently refers to a favorite character of owner Claudio Nunes's kids — we assume the Pokemon Psyduck), you'll experience pretty perfect pizza. Sadly, not all brick ovens turn out perfectly char-blistered crusts, crisp outside and airy/chewy inside, but that's what you'll consistently find here and a newer take-out/ delivery-only Midtown branch. And unlike many artisan pizzerias, Pieducks doesn't get cheesy with cheese quantity (though we like that extra cheese is an option). Elaborate salads complete the menu. \$\$ (PRB)

Pilo's Street Tacos 28 SW 11th St., 305-800-8226 Three words describe Pilo's Street Tacos in Brickell: good, fast, and filling. The area already has its fair share of taco shops, and Pilo's is among the pricier offerings, but that's because of the quality — and quantity. These tacos are filled to the brim with proteins like "drunken chrime." brigket strips and given wheria Don't mire. shrimp," brisket strips, and crispy chorizo. Don't miss out on the salsas: There are ten different ones from which to choose, and they range from sweet to spicy to "Somebody call a fire truck." \$-\$\$ (MFP)

Poké 305 169 SE 7th St., 305-563-3811

Hawaiian poké is currently enjoying a nice long moment in the sun, and if you're even the slightest bit excited by the thought of sushi, it's easy to understand why. This exotic raw fish dish is front and center at Poké 305: seven exotic signature dishes and a trendy buildyour-own-bowl option, served fast-casual style amid a spartan smattering of industrial décor. The signature "Big Mao" Alaka'i bowl — salmon, tuna, and crab salad drizzled with wasabi aioli — is the biggest and baddest bowl of the bunch, but all the dishes are equally adept at satisfying a raw fish craving. Word of advice: skip the overpriced drinks. \$\$ (AM)

Quinto La Huella
788 Brickell Plaza, 786-805-4646
Uruguayan beef is in a class of its own, but it requires serious skill and the right tools to prepare it the way Uruguayan parrilleros do. Located within the hulking steeled Brickell City Centre, Quinto La Huella brings a dark, moody ambiance and the prestige of one of South America's best restaurants, Parador La Huella, to the complex. The centerpiece of this rustic eatery is an authentic wood fire parrilla, an essential component to grilling meat like a true gaucho. It should come as no surprise then that the beef — ordered medium rare, of course — is the main attraction here. Other options represent typical steakhouse fare, with some standout wood-fired seafood entrées and pastas that deserve a try wood-fired searood entrees and pastas that deserve a try. Snag a seat outdoors during the more temperate Miami months; otherwise, opt to sit near the heart of the controls: the parrilla. Bring a liberal side of patience with you while dining room service sorts itself out. \$\$\$\$ (AM)

Raja's Indian Cuisine 33 NE 2nd Ave., 305-539-9551

Despite its small size and decor best described as 'none," this place is an institution thanks to south Indian specialties rarely found in Miami's basically north Indian restaurants. The steam-tabled curries are fine (and nicely priced), but be sure to try the custom-made dosai (lacy rice crepes with a variety of savory fillings) and uttapam, thicker pancakes, layered with onions and chilis, both served with sambar and chutney. \$\$ (PRB)

Raw Juce

Raw Juce
901 S. Miami Ave., 305-677-3160
Brickell's Raw Juce is making healthy living easy with a colorful array of cold-pressed "juce." Fruit-forward and vegetable-forward creations not only refresh but also give customers a quick vitamin boost. Despite the name, Raw Juce isn't just about juices: acai bowls, oatmeal parfaits, and salads are available to get patrons ready for their workful to their health procedure from a graeling. for their workout or help them recover from a grueling one. For those of you in need of a serious detox, Raw Juce's cleanse packages have you covered. \$-\$\$ (MFP)

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 ovster fans will find it difficult to resist stuffing themselves silly on the unusually large selection, especially since oysters are served both raw and cooked – fire-roasted with sofrito butter, chorizo, and manchego. There's also a thoughtful wine list and numerous artisan beers on tap. \$\$\$ (PRB)

Seaspice Brasserie & Lounge 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 gar) has an owner who had a south Deadr's Indices 1990s inightspots, so expect celebrity sightings with your seafood. What's unexpected: a blessedly untrendy menu, with simply but skillfully prepared wood-oven-cooked fish and clay-pot, shellfish casseroles. Standouts include luxuriant lobster thermador, as rich as it is pricey. \$\$\$-\$\$\$\$ (PRB)

Sokai Sushi Bar 350 S. Miami Ave., Unit #CU-B, 786-667-3061 When it comes to Peruvian-Japanese fusion, Sokai Sushi Bar pulls out all the stops. This Brickell outpost is the brand's fourth location, and it features many of the same delicious bites that fans have come to know and love. That includes delightful pork by buns, tuna pizza (it tastes better than it sounds) and a body feeting true sushi. Don't better than it sounds), and a bevy of signature sushi. Don't sleep on the Asia roll: The salmon, cream cheese, and truffle oil creation is packed to the brim with flavor. \$-\$\$ (MFP)

Soya & Pomodoro

120 NE 1st St., 305-381-9511

Life is complicated. Food should be simple. That's owner Armando Alfano's philosophy, which is stated above the entry to his atmospheric downtown eatery. And since it's also the formula for the truest traditional Italian food (Alfano hails from Pompeil), it's fitting that the menu is dominated by authentically straightforward yet sophisticated Italian entrées. There are salads and sandwiches, too. The most enjoyable place to dine is the secret, openair courtyard. Alfano serves dinner on Thursdays only to accompany local musicians and artists. \$-\$\$ (PRB)

Sparky's Roadside Barbecue
204 NE 1st St., 305-377-2877
This cowboy-cute eatery's chefs/owners (one CIA-trained, both BBQ fanatics nicknamed Sparky) eschew regional purism, instead utilizing a hickory/apple-wood-stoked rotisserie smoker to turn out their personalized style of slow-cooked, complexly dry-rub fusion: ribs, chopped pork, brisket, and chicken. Diners can customize their orders with mix and match buseomed course; sweet france. with mix-and-match housemade sauces: sweet/tangy tomato-based, Carolinas-inspired vinegar/mustard, pan-Asian hoisin with lemongrass and ginger, tropical guava/ habanero. Authenticity aside, the quality of the food is as good as much higher-priced barbecue outfits. \$-\$\$ (PRB)

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 origi-nal choices served in 19th-century Naples, but pies like the Limone (fresh mozzarella, pecorino, lemons, arugula, EVOO) prove some rules should be broken. \$\$ (PRB)

Station 28 91 SE 2nd St., 305-905-0328

91 SE 2nd St., 305-905-0328

A little paradise in the heart of downtown Miami, complete with hidden patio, lush greenery, long communal tables, tropical juices like papaya and lucuma, and extra large Peruvian sandwiches and burgers. This oasis offers a more casual taste of the cuisine, the comfort foods that will remind you of home, no matter where you come from. Their \$10 daily special includes your choice of a sandwich or burger with fries, salad or soup, and dessert. Delivery available. \$ (MB)

Tacology 701 S. Miami Ave., 786-347-5368

Tacology, the latest concept from Cantina La Veinte's execu-tive chef Santiago Gomez, is a more approachable and affordable ode to Mexican food. Unlike its dimly lit upscale

amordable due to Mexican 100d. Unite its dirinji it upscale sibiling. Tacology embraces a bright color palette and vibrant décor that is undeniably enticing — a description that also applies to the cuisine. As the name suggests, delicious tacos abound on the menu, but they shouldn't be the only items you order. The Mexican nachos and crispy pork skin are other standout dishes that should be on every diner's mind at this Brickell City Centre restaurant. \$\$-\$\$\$ (MFP)

Toro Toro 100 Chopin Plaza, 305-372-4710

Back before Miami's business district had any "there" there, the InterContinental's original restaurant was an executive lunch/dinner destination mainly by default. This replacement, from restaurant empire-builder Richard Sandoval, brings downtown power dining into this decade. As the name suggests, you can go bullish with steakhouse fare, including an abbreviated (in variety, not quantity) "rodizio experience." But the place's strongest suit is its pan-Latin small plates — upscaled refinements of classic favorites: crisp corn arepas with short rib. guantity and proceed and proper frequently fifty expenses as and cornel of the control of the co camole, and crema fresca; fluffier cachapas pancakes with tomato jam; more. \$\$\$-\$\$\$\$ (PRB)

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 finocchiona (a regional fennel salami); an authentic-tasting "fiorentina" porterhouse, with smoked potato puree plus more traditional veggies. A budget-conscious boon: changing three-course lunches and early-bird dinners. \$\$\$-\$\$\$\$ (PRB)

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 seafood that, during several visits, never tasted less than impeccably fresh, plus that greatest of Miami restaurant rarities: informed and gracious service. \$\$\$-\$\$\$\$ (PRB)

Whole Foods Market

299 SE 3rd Ave., 305-995-0600
From the minute you walk through its doors or pull into a spot in the underground garage, you'll notice this Whole Foods is a bit different. Not only have local artists outfitted its walls in graffiti art, but also half of the store is ted its walls in graffiti art, but also half of the store is dedicated to grab-and-go food and an ample and comfortable seating area, including casual counters and tables. Grab a coffee for energy at MET café, because you June be there awhile. Options include items from Jugofresh, Zak the Baker, and pre-made desserts by Versailles restaurant. There's also La Churrasqueira, Sushi Maki, Pizza Bar, and a soup bar featuring 20 soups like stone crab and chicken corn chowder. Parking is free for one hour with the purchase of an item. \$-\$\$ (MB)

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 primegrade 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 baron 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. \$\$\$\$ (PRB)

200 Biscayne Blvd., 305-374-9378

Cindy Hutson finally has a home in the neighborhood with her "cuisine of the sun." If you can manage to order the entire menu, from cast-iron charred calamari to 50/50 meatballs and conch scampi, do it. You won't be disappointed in food that is so perfectly matches the city's weather and overall culture. The décor also screams Miami, in lively lime green, orange, and neutrals with pops of blue in between. Don't forget the tropical drink.

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 Junebe 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 meltin-your-mouth pork belly with yuzu/mustard miso dip, but even the exquisitely-garnished tofu rocks. \$\$\$\$ (PRB)

Zuuk Mediterranean Kitchen 1250 S. Miami Ave. #105, 305-200-3145

Middle Eastern cuisine receives the fast-casual treatment at this build-your-own-meal concept focused on serving quality salads, pita wraps, and customizable rice and grain bowls. It's refreshing that executive chefs Sam Gorenstein and Danny Ganem deliberately chose to eschew fried and Danny Ganem deliberately chose to eschew fried foods; all of Zuuk's offerings sit pretty on the "fresh, fast, and light" side of dining. Star-making dishes include a delicious spiced lamb kefte, slow roasted beef, and baked falafel, replete with regional Mediterranean sauces, spreads, and other flavorful toppings that add character to your meal. Table service is practically nonexistent, but the financier with 15 minutes to spare will appreciate the fact that courter service is about as prisk and placeart as a that counter service is about as brisk and pleasant as a cool Mediterranean sea breeze. \$-\$\$ (AM)

Midtown / Wynwood / Design District

3 Chefs Chinese Restaurant 1800 Biscayne Blvd. #105, 305-373-2688

Until this eatery opened in late 2010, the solid Chinese restaurants in this neighborhood could be counted on the fingers of no hands. So it's not surprising that most people concentrate on Chinese and Chinese/American fare. The real surprise is the remarkably tasty, budget-priced Vietnamese fare. Try pho, 12 varieties of full-flavored beef/ rice noodle soup (including our favorite, with well-done flank steak and flash-cooked eye round). All can be customized



GET TIKI WITH IT!

THURS-SAT 7PM-CLOSE SUNDAY 12-10PM







HAPPY HOUR 7 DAYS

5808 NE 4TH CT. MIAMI, FL 33138 (786) 953-7850



with sprouts and fresh herbs. Also impressive: Noodle combination plates with sautéed meats, salad, and spring

Amara at Paraiso

Amara at Paraiso
3101 NE 7th Ave., 305-702-5528
Edgewater isn't usually a neighborhood that comes up in discussions of Miami's food scene. Amara at Paraiso could change that soon, however. This Latin America-inspired concept from chef Michael Schwartz overlooks Biscayne Bay, providing guests with a beautiful backdrop for an equally alluring menu. The stars of the show are the restaurant's wood grill and Josper oven that turn out an array of items like grilled lamb ribs, beef short rib, and hefty meat and seafood platters. The view alone is worth a visit.

223 NW 23rd St., 305-573-5996

Award-winning chef Brad Kilgore offers some of the most exciting food in town, with menu items like soft egg with sea scallop espuma, chive, truffle pearls, and Gruvere; and sea scallop espurina, crinic, truling pearls, and druyere, and grouper cheeks with black rice, shoyu hollandaise, and sea lettuce. Novices don't fret — the staff will guide you through your eating journey. The warehouse vibe speaks to the neighborhood's appeal while letting the food speak for itself. Grab a spot at the chef's counter, the best seat in the house. Reservations a must. \$\$\$\$ (MB)

Astra

2121 NW 2nd Ave., 305-573-5778

Rooftop bars are a rare sight, so when one opens, we pay attention. Case in point: Astra, the latest rooftop venue in Wynwood. A post-workday must, Astra is an inviting space that can hold more than 300 people and serves a wide range of tasty Greek fare. It can get crowded, so stick to quick bites like the grilled calamari, crudos, and kebabs; Astra is more of a spot to hang out and drink ouzo than to enjoy an intimate sit-down dinner. \$\$-\$\$\$\$ (MFP)

Beaker & Gray 2637 N. Miami Ave., 305-699-2637

Named after essential tools in the kitchen, you can't miss the restaurant, with its rooftop orange neon sign. Inside industrial meets rustic chic, as is the standard in Wynwood. All menus are expertly labeled and separated into fun, yet useful categories like Bites, Colds, Strange, and Shaken. The sandwichito with pork belly and watermelon rind on plantain brioche, and adult-friendly chicken nuggets with avocado and sweet 'n' sour have become quite iconic. The wine list includes lesser-known vineyards. \$\$-\$\$\$ (MB)

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. \$\$-\$\$\$ (PRB)

Buena Vista Deli
4590 NE 2nd Ave., 305-576-3945
If there's one word to describe your experience at
Buena Vista Deli, it's relaxing. There's something so
pleasant about the charming French café and its
satisfying selections, of which there are many. BVD
serves breakfast, lunch, and dinner daily, so expect
to see everything from fluffy croissants and hearty
sandwiches to sizeable steaks and homemade lasagnas.
Because there's so much to try, you'il have to keep
coming back. And you certainty will — especially for the
weekend dinner offerings. \$\$\$ (MFP)

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. \$\$-\$\$\$ (PRB)

C Si Bon 350 NE 24th St., 786-615-4820

On the ground floor of an Edgewater condo, you'll find one of Miami's best-kept secrets: C Si Bon. The French restaurant's concise menu wastes no time making guests salivate over classics like French onion soup, croque madame, and mussels and frites. If the weather is nice, take advantage of the outdoor dining space — especially during brunch. C Si Bon's salmon eggs Benedict, a mimosa, and clear skies are all you need for a tasty close to the weekend. \$\$-\$\$\$ (MFP)

Carrot Express Midtown

3252 Buena Vista Blvd. #108, 786-312-1424
In the past few years, healthy fast-casual concepts have become a dime a dozen in Miami. Predating many of them is Carrot Express, a Miami Beach staple that's been serving up lean and green offerings for roughly half a decade. The latest Carrot Express outpost in Midtown finally brings favorites like poke bowls and stuffed sweet potatoes to the mainland. Herbivores, in particular, have reason to rejoice: Vegan burgers and sausages are just a few of the plentiful meatless options available. \$\$ (MFP)

Cerveceria 100 Montaditos 3252 NE 1st Ave. #104, 305-921-4373 Student budget prices, indeed. A first-grader's allowance would cover a meal at this first U.S. branch of a popular Spanish chain. The 100 mini sandwiches (on crusty, olive oil-drizzled baguettes) vary from \$1 to \$2.50, depending not on ingredient quality but complexity. A buck scores genuine Serrano ham, while top-ticket fillings add import ed Iberico cheese, pulled pork, and tomato to the curedham slivers. Other options revolve around pâtés, smoked salmon, shrimp, and similar elegant stuff. There's cheap draft beer, too, plus nonsandwich snacks. \$\$ (PRB)

Charly's Vegan Tacos

Trainy's Vegan Tacos

172 NW 24th St., 305-456-8202

For plant-based eaters, Charly's Vegan Tacos is an easy sell. For carnivores, the name might be an instant turn-off. Give it a chance: Charly's makes some tasty tacos, many of which resemble their meat counterparts to the T. For example, there's the "carne asada" taco that uses grilled seitan steak; and the "chicharron prensado," which uses "porkles" cracklings for that recognizable crunch. Get a few of either plus a bowl of pozole (Mexican stew), and you've got yourself quite the meal. \$-\$\$ (MFP)

2300 NW 2nd Ave., 305-573-8228
If you go to this affordable Mexican street-food-themed joint expecting one of today's many fast-casual, healthyjoint expecting one of today's many fast-casual, healthy-type Mexican taco/burrito chains, where the attraction is mainly just that fillings are fresh, you'll be pleasantly sur-prised. Here tortillas are handmade and fillings are either genuinely traditional (like cochinita pibil) or delightfully original — and sometimes satisfyingly sinful, like duck con-fit with enough skin and fat to scandalize all the health-obsessed places. There are first-rate vegetarian fillings, too, like mushroom/huitlachchle with cotiia cheese; tasty churros for dessert; and beer and margaritas. \$-\$\$ (PRB)

Crazy Poke 312 NW 24th St., 786-401-7542

Crazy Poke, Wynwood's latest poke spot, is joining a crowded landscape; the neighborhood is already full of places that serve the Hawaiian specialty. Fortunately, the restaurant has one big advantage: flexibility. Guests who make their own bowl have a laundry list of ingredients available, including over one dozen mix-ins and an array of sauces like creamy miso and wasabi aioli. Signature selections like the Citrus Shrimp take the guesswork out of ordering, but we suggest you let your creativity run wild. \$\$ (MFP)

Dr. Smood

2230 NW 2nd Ave. 786-334-4420

Its large windows and corner location will draw you in, but the comfortable and expansive minimalist interior with Carrera marble, walnut wood, and hotel-like seating will keep you. While their motto is "smart food for a good mood" in the form of mylks, smoody's, and organic live juices, the menu also includes coffee, soups, salads, sandwiches, spreads like cacao mushroom tahini and seasonal berry jam, and non-traditional desserts with flax, almond meal, and coconut butter. Most of the items can be grabbed to-go, but expect to wait in line. \$-\$\$ (MB)

The Daily Creative Food Co.
2001 Biscayne Blvd., 305-573-4535
While the food formula of this contemporary café is familiar – sandwiches, salads, soups, breakfast food, and pastries, plus coffee and fruit drinks – a creative concept differentiates the place. Signature sandwiches are named after national and local newspapers, including Biscayne Times giving digres comething to that ing Biscayne Times, giving diners something to chat about. Sandwiches and salads can also be do-it-yourself projects, with an unusually wide choice of main ingredients, garnishes, breads, and condiments for the creatively minded. \$ (PRB)

Eat Greek

3530 Biscayne Blvd., 305-456-2799

Sometimes, you're in a hurry and can't enjoy a sit-down meal. Other times, all you want is to sit down, relax, and enjoy some good grub. Eat Greek is perfect for either situation. Here, those in a rush can pick up a lamb gyro pita wrap or falafel platter for the road. Or if you have the time, grab a seat and indulge in pork chops, grilled salmon, and other large plates. There's no wrong decision here. \$-\$\$

Ella
140 NE 39th St., 786-534-8177
Located off of the Design District's upscale Palm Court, this sun-filled, airy café with pops of sea foam and blonde maple, is Michael Schwartz's newest eatery, inspired by his daughter, Ella. A breakfast and lunch spot, it focuses on simplicity with perfectly honed sandwiches, salads, and pastries. Offering only eight seats indoors the majority of the seating is outdoors under indoors, the majority of the seating is outdoors under large café umbrellas providing an excellent view of the courtyard. \$\$-\$\$\$ (MB)

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 Junebe a bib. \$ (PRB)

Fireman Derek's Bake Shop & Café

Fireman Derek's Bake Shop & Café 2818 N. Miami Ave., 786-449-2517
As a genuine City of Miami firefighter, Derek Kaplan puts fires out, but since age 15 he's also been lighting fires — in his oven. The decades of baking experience shows in both his locally award-winning signature pies, especially Key lime and salted caramel "crack," and in changing produce-based seasonal selections. For full, balanced (i.e., all-pie) breakfasts and lunches, there are also savory options like mac 'n' cheese pie, or satisfyingly rich, totally non-sissy quiches. \$-\$\$ (PRB)

Ghee Indian Kitchen

3620 NE 2nd Ave., 786-636-6122 Chef Niven Patel, the talent behind the wildly successful Ghee Indian Kitchen in Dadeland, is giving Design District foodies a reason to salivate. Cypress Tavern's former space is now home to his restaurant's second outpost, where patrons can enjoy mouthwatering bites like smoked chicken samosa, turmeric marinated grouper, and turkey kofta. Although you can order à la carte the three-course, family-style tasting menu for \$55 is a steal and deserves your consideration; it's one of the most affordable tastings in the area. \$\$ (MFP)

GK Bistronomie
218 NW 25th St., 786-477-5151
First and foremost a seafood restaurant with nautical style and aqua tones throughout, GKB and its chef, Rafael Pérez, add global flavors like gamey Cornish hen, lamb, and foie gras to Peruvian classics like ceviches, tiraditos, and anticuchos. Refreshing cocktails like the Chilcano — ginger ale, lime juice, bitters, and Pisco — highlight an ample Pisco selection, while an indoor/outdoor bar and breezy courtyard offer a great respite from the Miami heat. \$\$\$ (MB)

GLAM Vegan 3301 NE 1st Ave. #103-1, 786-864-0590

Whether you're a full-fledged vegan or just experimenting with plant-based fare, GLAM Vegan experimenting with plant-based fare, GLAM vegan serves up enough unique culinary twists to keep you coming back. The Midtown Miami establishment takes what you know about "green eating" and turns it on its head with dishes like jackfruit tacos and spaghetti and meatless balls, both of which look, taste, and feel like they contain meat. Thirsty? Choose from a selection of vegan-friendly wines and beers or treat yourself to the Palm Springs Date Shake. \$-\$\$ (MFP)

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-crusted 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. \$\$ (PRB)

Joey's Italian Café

Joey's Italian Cafe
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-crusted 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. \$\$.\$\$\$ (PRB)

151 NE 41 St., Unit 217, 786-409-5591

James Beard-nominated chef Brad Kilgore has another hit on his hands with Kaido, his beautiful Design District cocktail lounge. While Kaido is touted as a drinking den, its cocktails and food get an equal share of the limelight The Alter chef's offerings include small plates such as blue crab rangoon, a curry cobia summer roll, and lemongrass duck sausage. Feel like splurging? An A5 wagyu katsu sandwich can be yours for \$125. Pair it with a sakura-infused negroni, and you're golden. \$\$-\$\$\$\$ (MFP)

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? \$\$-\$\$\$ (PRB)

251 NW 25th St., 786-577-0150

The Asian-inspired restaurant wholly encompasses the creative vibe of the neighborhood with a raw space outfitted in murals by 2Alas, micro green centerpieces, and lots of concrete features as well as a balanced menu of wood-fired items and refreshing ingredients. Roasted cauliflower comes with goat cheese salad and shishitoherb vinaigrette; tuna tataki takes a spicy turn with fire-roasted peppers, fermented chili, and citrus; and white ponzu, green chili, and herbs accompany sliced Hamachi. There's also sweet soy and garlic short ribs, Korean fried chicken, and Thai fried rice in a stone pot. Open for brunch on Sundays. \$\$ \$\$ (MB)

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 comfie mismatched furniture, over extensive wine/heer choices and laidback live music. No cover, no attitude. \$\$ (PRB)

Le Chick 310 NW 24th St., 305-771-2767 Out of the ashes of Dizengoff and Federal Donuts rises Le Chick, a rotisserie-chicken spot that should hopefully avoid its neighbors' fate. While chicken is the restaurant's signature protein, it's not the only standout. A delicious Royale With Cheese is sure to please burger fanatics (and Pulp Fiction) fans with two hefty patties, cheddar, pickles, and secret sauce. The best value, though, is the Why Not platter that comes with all the hits: rotisserie chicken, fried chicken, pork ribs, and onion rings. \$-\$\$ (MFP)

Lemoni Café 4600 NE 2nd Ave., 305-571-5080

The menu here reads like your standard sandwiches/ salads/starters primer. What it doesn't convey is the freshness of the ingredients and the care that goes into their use. Entrée-size salads range from an elegant spinach (goat cheese, pears, walnuts, raisins) to chunky homemade chicken salad on a bed of mixed greens. Sandwiches (cold baguette subs, hot pressed paninis, or wraps, all accompanied by side salads) include a respectable Cuban and a veggie wrap with a deceptively rich-tasting light salad cream. \$-\$\$ (PRB)

Love N' Gyros 2814 N. Miami Ave.

2814 N. Miami Ave.
Wynwood is full of elevated dining spots like Alter, KYU, and Hiden. But what if you just want something casual?
Enter Love N' Gyros, a cool Greek joint that's easy on the wallet. The concise street-food menu should look familiar to fans of Mediterranean cuisine: Pitas are plentiful and first-timers should start with the OG, a delectable mix of pork and tzatziki. Other filling proteins are available, too just make sure to save room for the Fortomenes loaded fries. John Schotch Beaven \$\(\frac{VMED}{MED} \) fries - aka cheese heaven. \$ (MFP)

Mad Lab Creamery
140 NE 39th St.
Pastry chef Soraya Kilgore, known for her desserts at Alter, now has her own place dedicated to sweets: MadLab Creamery. Located in the Design District's Palm Court, the ice cream store features a wealth of Instagram-worthy creations, many of which can be addread with your choice of over two which can be adorned with your choice of over two dozen toppings. Among those toppings: sprinkles, chocolate honeycomb, and cotton candy (a must). Here, no order is complete without a Japanese cheesecake or chocolate slab. Prepare to kiss your diet goodbye. \$ (MFP)

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. \$\$.\$\$\$

Maska 3252 NE 1st Ave., Suite 109, 786-971-9100 Thanks to Maska, your search for great Indian food in Miami is now a lot easier. The Midtown Miami establishment is big on sharing; prepare to split dinner highlights like the tandoori prawns, butter chicken, and

dosas (Indian crêpes). Maska pulls influences from different regions of India, so the menu is expansive — this is a place where all palates are welcome. Whether you like spice or prefer your food more subdued, Maska will fill the Indian food-size hole in your life. \$-\$\$ (MFP)

Michael's Genuine Food and Drink

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 hecelets reduction to simple comfort food doviled. 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 fre-quent visits. Michael's Genuine also features an eclectic, affordable wine list and a full bar. \$\$-\$\$\$ (PRB)

Mignonette

Mignonette
210 NE 18th St., 305-374-4635
From Day One this Old Florida/New Orleans fusion oyster bar, from Blue Collar's chef/owner Danny Serfer and food blogger Ryan Roman, received myriad raves for its cuisine and informed service. All manner of oysters (roughly six superb selections available raw daily, and cooked choices including subtly brandy-sauced oysters Bienville), plus other superb seafood and Blue Collar's famous veggie creations — even a dynamite prime rib — is of a caliber that catalyzes its own neighborhood gentrification, rapidly. \$\$-\$\$\$ (PRB)

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 hangout 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. \$\$\$ (PRB)

Mister-01

2315 N. Miami Ave., 786-991-9343
With pizza this good, it's hard to remain hidden Mister-01, the once-secret pizzeria in a Miami Beach office building, is embracing its mainstream success with a third location — this time in Wynwood. The restaurant knows not to mess with a good thing, so expect to see all its beloved classics on the menu. The burrata and Barbara salad are still must-eats, as is the literal star of the show: the Star Luca, a star-shaped pie with spicy salami, ricotta and mozzarella. \$\$ (MFP)

Morgans Restaurant

Norgans Restaurant
28 NE 29th St., 305-573-9678
Housed in a beautifully refurbished 1930s private home,
Morgans serves eclectic, sometimes internationally influenced contemporary American cuisine compelling enough
to attract hordes. Dishes are basically comfort food, but ultimate comfort food: the most custardy, fluffy French toast imaginable; shoestring frites that rival Belgium's best; mouthwatering maple-basted bacon; miraculously terrific tofu (crisply panko-crusted and apricot/soy-glazed); even a "voluptuous grilled cheese sandwich" — definitely a "don't ask, don't tell your cardiologist" item. \$\$-\$\$\$ (PRB)

No. 3 Social Club

50 NW 24th St., 305-748-4540

Rooftop restaurants and bars are common in Downtown Miami and other neighborhoods with a skyline. But elsewhere, it's slim pickings. Thankfully, that hasn't stopped No. 3 Social Club in Wynwood from letting patrons enjoy craft cocktails and shareable plates under the stars. Items like BBQ mushroom lettuce wraps, lamb sliders, and conch fritters are the perfect complements to boozy libations like the mezcal-loaded Cactus Flower. Miami nights can get hot, so cool off and dehydrate responsibly with an alcoholic rosé popsicle. \$-\$\$ (MFP)

NOA Café 2711 NE 2nd Ave., 305-573-2557

2711 NE 2nd AVe., 305-5/3-255/ Originally just a catering company, tiny NOA (initials of Israeli-born chef/owner Adi Kafri's three daughters) gradu-ally became a "best-kept secret" lunch spot for its budget-friendly fresh focaccia sandwiches, plus perfectly dressed full-meal MediterAsian salads. The cute Edgewater oasis now serves dinner, too. Highly recommended: the big, beautiful Middle Eastern mezze platter (with falafel balls, silky hummus, tahini, grape leaves, heaps of grilled veg-gies, more), or lavishly veg-studded pad Thai (with an unusual lemongrass/orange peel-spiked sauce), either enough for two to share over wine. \$\$-\$\$\$ (PRB)

160 NE 40th St., 786-953-7620
Coffee, breakfast, sandwiches, and yoga, anyone? Yes, there's now such a place, and it's naturally in the Design District. OTL is an ambitious concept pushing light bites and strong coffee, courtesy of an auspiciously motley troika of influencers, including the team behind The Smile NYC, LIV impresario David Grutman, and Miami Design District braintrust Craig Robins. Coffee shops are oftentimes the beating hearts of creative hubs, and OTL is no different; expect to see plenty of over-caffeinated

designers, artists, developers, and retail employees on their lunch breaks. The place is bright and clean, and could double as a white cube gallery with its pastel chairs, light wood accents, blue chip artwork, and upstairs multipurpose space reserved for performance and pop-ups. The food, while flavorful, is mildly overpriced, but it's an afterthought when you realize that good coffee has finally arrived in the Miami Design District. \$-\$\$ (AM)

Ono Poké Shop 2320 N. Miami Ave., 786-955-6894 A casual, clean, and vibrant little eatery, Ono Poké Shop is the latest eatery to catch the trending "poké fever" that's hit some of Miami's most up-and-coming neighborhoods. Greatly influenced by traditional Japanese cuisine, the menu consists of tried and true combinations, such as spicy ahi tuna tossed in a spicy soy dressing, as well as flexible options to customize your own poke bowl to taste. Quality ingredients and fresh fish make for a satisfying, healthy meal when lunch o'clock rolls around. \$\$ (AM)

Palatino

3004 NW 2nd Ave., 786-360-5200

When longtime favorite Jamaican joint Clive's fell victim to gentrification, few expected to find similarly skilled old-school Caribbean-American soul food in Wynwood again, school Caribbean-American soul food in Wynwood again, especially not at old-school prices. But that's what this small, super-friendly mom-and-pop spot serves up: breakfasts like ackee and salt fish, fried dumpling and callaloo, or an egg/maple sausage/cheese grits combo; plates (with sides) of oxtails, curry goat, jerk chicken; richly crusted piquant chicken or meat patties that contend with Miami's best. Surprises include homemade pastries, and \$1 ice cream cones in tropical flavors like soursop. \$-\$\$ (PRB)

Yalat Wilami
4702 NE 2nd Ave., 786-953-7577
When you're craving Italian food, where do you go?
Palat Miami should be on your shortlist. The neighborhood Italian-fusion restaurant is serving flavorful food that hits the spot no matter the occasion. Small bites like piquillo peppers are perfect for splitting with friends over a bottle of wine, whose budget-friendly pricing may tempt you to order a second. Larger appetites are welcome, too, and they can indulge in braised rabbit tagliatelle and other hearty items. \$\$-\$\$\$ (MFP)

Palermo Restaurant & Wine Bar 4582 NE 2nd Ave., 786-502-4460 When it comes to cooking up delicious Argentine cuisine, Palermo Restaurant & Wine Bar succeeds on all fronts. At Palermo, you can expect quality and value; prepare for big portions and flavors across the board. Since this is an Argentinean restaurant, your order should include one of their many cuts of meat. We suggest the oh-so-tender skirt steak plus a few empanadas for good measure. If you're not big on steak, the restaurant also serves up a variety of Italian dishes. \$-\$\$ (MFP)

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. \$\$\$ (PRB)

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, hearly entrées (Brazilian seafood moqueta stew. coffee/ hearty entrées (Brazilian seafood moqueta stew, coffee/ chili-rubbed short ribs, sweet pea falafel) available in affordable half-portions: small plates of big food for starving artists. \$\$-\$\$\$ (PRB)

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 rot generically italiant. Still, the reason to come nere: 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. \$-\$\$ (PRB)

Sabor a Peru

2923 Biscayne Blvd., 305-573-6736 Opened many years before ceviches became a staple on every Miami hipster-bar menu, this formerly tiny family run Peruvian place serves food that's traditional, not trendy. That includes ceviches, simple and servicable. But Sabor's strong suit - and why it has not only



survived but thrived (as a recent expansion attests) — is its cooked dishes, always fresh, flavorful, and served in prodigious portions. Our personal fave: jalea (a delicately breaded, crisp-fried mix of tender marinated fish and shellfish, with yucca and criolla onion sauce); one order feeds at least three diners. Note: Open for big breakfasts, as well as lunch/dinner, \$-\$\$ (PRB)

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. \$\$ (PRB)

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 equivalent or eat-in deil/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, espe-cially 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, \$\$-\$\$\$ (PRB)

Sergio's Cuban Café + Grill

40 SW 12th St., 786-500-0201

Cuban cuisine expands its footprint in Brickell with the addition of Sergio's Cuban Café + Grill. This branch of the popular chain leans on the ubiquitous "healthy bowl" concept. Guests have full freedom to create their perfect meal from an assortment of proteins, including turkey and beef. Sizeable sides like black beans and mojo yuca ensure you get your money's worth. Craving more traditional Cuban food? Their pan con lechon and croqueta preparada sandwiches have you covered. \$

Sette Osteria 2103 NW 2nd Ave., 305-576-8282

Eagle-eyed visitors will find an unassuming Italian restaurant at the southern end of Wynwood: Sette Osteria. The Washington, D.C., transplant is located away from the hustle and bustle of the neighborhood, but it's only a matter of time before word gets out about this culinary gem. Earthy tones and an open kitchen welcome diners, who will fall in love with signature dishes like seafood linguine and veal scallopini. A bevy of Italian wines await to quench your thirst as well. \$\$-\$\$\$ (MFP)

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. \$\$-\$\$\$ (PRB)

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. \$\$-\$\$\$ (PRB)

SuViche

SuYIChe
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 citusy/creamy acevichado emulsion with Japanese spicing) that are applied to sushi rolls and ceviche bowls alike. Additionally there are come penuls. Peruwan fusion cepted dichely there are some popular Peruvian-fusion cooked dishes like Chifa (Peruvian-Chinese) Iomo 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. \$\$-\$\$\$ (PRB)

St. Roch Market

140 NE 39th St.
Food halls are all the rage, and the Design District isn't missing out on the fun. St. Roch Market, the popular New Orleans multi-vendor establishment, has opened a Palm Court outpost that features something for everyone. Sushi (Itamae), fried chicken (Coop), and banh mis (Tran An) are just a few of the market's standouts, all of which pair nicely with a sazerac or another signature cocktail from St. Roch's Mayhaw bar. With so many options available, you'll quickly become a regular.

3252 NE 1st Ave. #101, 786-864-0194
With all the growth that Midtown Miami has seen, there's been one type of restaurant sorely missing in the neighborhood: a decent sports bar. Tap 42, which recently took over the short-lived Apeiro location, runs with this idea and complements it with a flavor-forward mentality. The eatery started as a Fort Lauderdale watering hole and has since expanded to Coral Gables — and now Midtown Miami. Staples like the Prohibition burger and Drunken Goat burger make an appearance, but so do locationspecific items like the grilled salmon Zen bowl that serves as a lighter alternative for guests. \$\$ (MFP)

The Taco Stand 313 NW 25th St., 786-580-4948

We know what you're thinking: "Oh great, another taco

version of the Pérez Art Museum Miami's high-end cafe, 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). \$ (PRB)

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

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. \$\$ (PRB)

The Anderson 709 NE 79th St., 305-757-3368 "Come for the drinks. Stay for the food." That should be the sign outside The Anderson, the neighborhood watering hole from the team behind Miami Beach's award-winning bar Broken Shaker. To complement the outstanding drink menu (which is full of South Florida-inspired concoctions), the venue offers a just-asoutstanding list of snacks and mains that includes the likes of smoked wings, queso dip, and a fried chicken sandwich. If you only order one thing, make it that last one — it's heaven on a plate. \$\$ (MFP)

Battubelin

749 NE 79th St., 786-391-0300
Shorecrest gem Mina's Mediterraneo is long gone, having been replaced by another soon-to-be neighborhood favorite: Bartubelin. The Italian eatery the best of the state of checks all the boxes when it comes to a memorable checks all the boxes when it comes to a memorable dining experience: appetizing cuisine, friendly service, and lots of wine. The menu isn't reinventing the wheel—just refining it. Plates like the gnocchi pesto pasta and the burrata and prosciutto pizza are items we've seen before, but rarely at a caliber like this. Word of advice: Save room for tiramisu. \$-\$\$ (MFP)

Blue Collar

6730 Biscayne Blvd., 305-756-0366

6730 Biscayne Bivd., 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. \$-\$\$ (PRB)

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 nosts an informal fair and the menu includes Brazil's national dish, feljoada, a savory stew of beans plus fresh and cured meats. But the everyday menu, ranging from unique, tapas-like pasteis to hefty Brazilian entrées, is also appealing – and budget-priced. \$\$ (PRB)

Café Royal 5808 NE 4th Ct., 786-279-6800

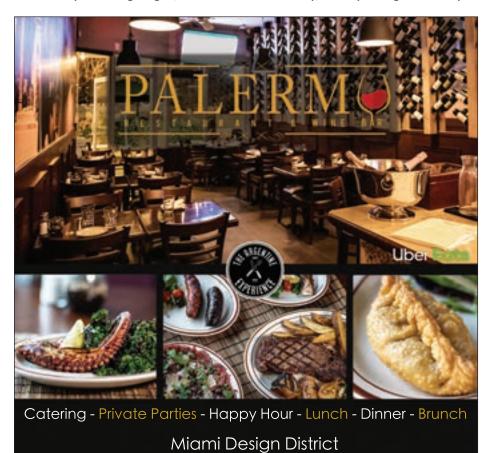
Café Roval's Old World flourishes set the perfect mise-en-scène for magic. Restaurateur Mark Soyka of News Café, the Van Dyke, Andiamo, and Soyka Restaurant made a bold move opening his latest restaurant in the storied pumphouse building just north of his 55th Street Station property. The subtly anachronistic décor casts an ambiance suspended in time. Coral-rock walls extend toward a beautifully vaulted ceiling in the dining room adorned with antique chandeliers. Elsewhere, quirky touches abound throughout the dining room and into the outdoor seating area. During the cooler months, dining is best experienced by candlelight on the backyard patio, comfortably nestled between lush gardens and a reflecting pool. The restaurant's menu is influenced by a savory fusion of Mediterranean, Asian, French, and American cuisine. Lots to try here, including caviar, tuna crudo, grass-fed lamb burgers, oxtail buns, and some vegetarian options such as sprouted chickpea cakes and the vegan dish du jour. Selections from the bar include playful cocktails eschewing liquor in favor of wine, beer, and sake. \$\$\$-\$\$\$\$ (AM)

Cake Thai Kitchen

7919 Biscayne Blvd., 305-534-7906
Helmed by a perfectionist young chef (formerly from Makoto) and his host/dessert-maker mom, this hip hole-in-the-wall serves typical Thai street food. Many dishes are astonishingly ambitious, like peanut/garlic chip/cilantro-sprinkled roast duck noodle with Chinese broccoli, and intense pork fat-enriched broth. Other unique specialties include spicy house-cured pork/crispy rice sausages, soy and whisky-marinated steak jerky, swoonfully sinful pork belly with basil sauce, and citrus/curry-tinged fried chicken wings. Arrive early to score the wings. Surprisingly scrumptious tofu and veggie preparations, too. \$\$\$ (PRB)

Cream Parlor

8224 Biscayne Blvd., 786-534-4180
Don't let the name fool you: This eclectic eatery is a lot more than just ice cream. At this cozy neighborhood spot, you can enjoy breakfast items all day or nosh on house specialties like the grilled smashed potato — the name says it all — for lunch or brunch. Dessert is a must at Cream Parlor, and first-timers need to experience Unicorn Poop ice cream (much more appetizing than it sounds). Even if you're not hungry stop in to admire the vintage décor and crack a smile. Check out the patio in back. \$-\$\$ (MFP)



4582 NE 2nd Ave. Miami, FL 33137

786-502-4460

shop in Wynwood." The neighborhood is certainly not lacking in options, but this San Diego transplant is sure to give its neighbors some healthy competition. Those familiar with the brand know that the seafood offerings like the Baja taco (battered fish) and spicy shrimp taco are winners; just one bite is all the proof you need. Another must: a mountain of carne asada and fries, which can feed a group of four. \$ (MFP)

5020 NE 2nd Ave., 305-405-7547

The husband-and-wife team behind Italian restaurant
Fratelli Milano has struck gold again. Vista, the latest
venture from Roberto Bearzi and Fiorella Blanco, builds on
the best parts of the downtown Miami favorite and infuses them with a Latin flair. There's a bigger emphasis on seafood at Vista, so expect to find a variety of crudos, fresh fish, and other selections that will perk up your palate. Pastas haven't gone anywhere: gnocchi, rigatoni, risotto, and more are available to scratch that itch. \$-\$\$\$ (MFP)

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'

combos, so non-carnivores, as well as diners keeping Kosher, luck out. \$\$ (PRB)

Upper Eastside

Andiamo 5600 Biscavne 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. \$\$ (PRB)

6927 Biscayne Blvd., 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

Doggi's Arepa Bar 7281 Biscayne Blvd., 786-558-9538 MiMo residents, rejoice: Doggi's Arepa Bar has brought its Venezuelan street food offerings up north. The restaurant's second location features everything that regulars have come to know and love about the place: giant portions, reasonable prices and an extensive menu. If it's your first foray into this type of cuisine, start with the shredded beef arepa — essentially a corn flour pocket of flavor. The cachapa — a corn pancake with cheese and cream — is another beloved specialty that's not to be missed. - \$\,\(\text{SFP}\)

Dogma Grill 7030 Biscayne Blvd., 305-759-3433Since opening, this hot dog PLUS (capital letters intended) joint has had several owners and menu changes. Currently it's in a "Best of" phase. Main draw remains 100% beef dogs with numerous regionally inspired topping combos (our favorite: the elaborate, authentic Chicago), but vegetarians can access process process of the point of the process can again enjoy the original menu's veggie franks, absent for several years, topped identically. More recent adds worth sampling are regional specialty sandwiches, like New Orleans shrimp po'boys. And though there's no indoor seating, current owner Diego Villamedi has expanded the outdoor area and spruced up its landscaping for better insulation from Boulevard traffic, making picnicking more pleasant. \$ (PRB)

East Side Pizza
731 NE 79th St., 305-758-5351
Minestrone, sure. But a pizzeria menu with carrot ginger soup? Similarly many Italian-American pizzerias offer entrées like spaghetti and meatballs, but East Side also has pumpkin ravioli in brown butter/sage sauce, wild mushroom ravioli, and other surprisingly upscale choices, including imported Peroni beer. As for the pizza, they are classic pies, available whole or by the slice, made with fresh plum tomato sauce and Grande mozzarella (considfresh plum tomato sauce and Grande mozzarella (considered the top American pizza cheese). Best seating foing is at the sheltered outdoor picnic tables. \$ (PRB)

Ferraro's Kitchen
1099 NE 79th St., 786-534-2136
Seasoned restaurateur Igor Ferraro, who's honed his chef chops here and abroad in Italy, has opened a new eatery for those seeking two of life's tastiest pleasures: pasta and wine. The inviting dining room is also spacious, and you'll find ample room at the bar as well; saddle up to the latter for a better view of the kitchen, where Chef Ferraro is busy creating homemade pappardelle, lasagna, and other Italian classics. Complement your meal with a bottle other Italian classics. Complement your meal with a bottle from the expansive wine selection, then order the signature tiramisu for a sweet ending. \$\$\$ (MFP)

Fiorito
5555 NE 2nd Ave., 305-754-2899
While owners Max and Cristian Alvarez's description of their eatery as "a little Argentinean shack" is as charming as the brothers themselves, it conveys neither the place's cool warmt or 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 lorch but here a refined cream from Argentina's peasant stew locro, but here a refined, creamy soup. Many more surpris es — even steaks. \$\$-\$\$\$ (PRB)

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; butting wipper Manager artisangle aborese and guide month. 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/restaurateur 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, comfie counter seats enable on-premises breakfasting, lunching, and coffee/pastry breaks. \$-\$\$ (PRB)

Firito Taco

1071 NE 79th St., 305-793-6676
Nestled between Tap 79 and Royal Bavarian Schnitzel
House, this low-key taco shack features two sections — one
for eating and one for playing bocce. The menu is limited to ten overstuffed tacos (two per order), quesadillas, des-serts like churros and paletas, and floor-to-ceiling fridges of ice-cold beer. The most popular tacos are the carne asada with tomato, onion, cheese, garlic chili aioli, and cilantro and the Tinga Club with chicken, avocado cream, bacon, tomato, queso, garlic chili aioli, and scallions. \$\$ (MB)

Ironside Pizza

7580 NE 4th Ct., 305-531-5055From the team behind Brickell's upscale Toscana Divino,

this casual indoor/outdoor pizzeria (hidden inside Little River's artistic Ironside complex) retains the strengths of it predecessor, Ironside Pittzza — an award-winning Neopolitan pieucessor, include ritzza — an awardwillniig neupbilain pizzoalo; mouthwatering wood-oven crusts; vegetarian/vegan and gluten-free toppings. But the expanded menu, including impeccable cured meat options, is a vast improvement. Especially recommended: housemade porchetta; nduja Calabrese (salami spread); the Regina pizza with prosciutto crudo, buffala mozzarella, perfectly ripe tomatoes, and arugula; involtini (stuffed pizza rolls); an unusual carciofi salad with pine nuts and mint slivers. \$\$ (PRB)

Jimmy's East Side Diner
7201 Biscayne Blvd., 305-754-3692
Open for more than 30 years and still regularly packed with locals, Jimmy's respects the most important American diner tradition: breakfast at any hour the place is open — though that's only through mid-afternoon. Menu highlights include pecan waffles, biscuits with sausage gravy, and eggs any style, from old-school western omelets to trendy frittatas. Among sides, truly crispy hash browns are neighborhood legend, with creamy grits a satisfying second. For those who like lunchier fare, hot open-faced turkey sandwiches feature the real deal, not gelatinous deli-type turkey roll. \$ (PRB)

La Placita

6789 Biscayne Blvd., 305-400-8173
La Placita, the new Puerto Rican restaurant from local chef José Mendin, made massive headlines at its opening, all due to a controversial flag mural on its exterior. Don't let this squabble with the city distract you from the food, which continues the Pubbelly chef's hot streak. Key West conch salad, seafood stew, and tamales are among the many highlights here, but the crowd favorite is the mofongo. Get the mashed plantain dish with ropa vieja, and watch your taste buds perk up. \$-\$\$\$ (MFP) including bok choi, 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. \$\$-\$\$\$ (PRB)

Ms. Cheezious 7418 Biscayne Blvd., 305-989-4019 This brick-and-mortar location of Miami's most awarded food truck has an expanded menu, featuring favorites like mac 'n' cheese, but what you'll mostly want is just grilled cheese. Which is a misnomer. "Just grilled cheese" sandwiches are what your mom made. Here you'll find cunning creations like Frito Pie Melts (the Southwestern classic corn chip/cheese/jalepeño/onion/chili combo, served on sourdough instead of in a Frito bag), or the Croqueta Monsieur (ham croquettes, tavern ham, Swiss cheese, béchamel). A welcome expansion: the spacious backvard featuring lawn chairs and sizable shade trees, is definitely a more relaxed dining area than a hot sidewalk. \$\$ (PRB)

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,

full-service restaurant and pizzeria is bright and inviting, and its menu is home to an array of pizza selections sure to please the pickiest of palates. A standout: the San Daniele, which masterfully mixes mozzarella, fresh arugula, shaved Parmesan, and cured ham. Diners not in the mood for pizza can opt for pastas like a linguine with clams or a spaghetti cacio e pepe with prawn; a small selection of meat and seafood entrées is available as well. \$\$-\$\$\$ (MFP)

Organic Bites
7010 Biscayne Blvd., 786-542-9654
Too often healthy eating is associated with deprivation, but not at this breakfast/lunch/dinner bistro. Co-owners Andres and Ana Reid's concept focuses mainly on people-pleasing dishes that are 100% chemical/GMO-free, not on calorie-counting. The ingenious international comfort food menu of ex-José Andres Bazaar chef Goncalo Costa does include vegetarian/vegan dishes but ranges far beyond: menu of ex-Jose Andres Bazaar cher Goncalo Costa does include vegetarian/vegan dishes but ranges far beyond: deceptively decadent-tasting eggs Florentine (with tomato and avocado hollandaise); Portuguese bacalhau cakes with black-eyed pea salad; big juicy certified-organic burgers with smoked truffle mozzarella on onion brioche buns, with sweet potato fries. To accompany: fresh juices or organic wines. Ambiance is kid-friendly; prices, atypical of many organic eateries, are parent-friendly. \$\$ (PRB)

Phuc Yea!

7100 Biscayne Blvd., 305-494-0609
When renowned pop-up Phuc Yea quietly folded back in 2011, restaurateurs Ani Meinhold and Cesar Zapata refused to let their innovative "Viet-Cajun" cuisine become another Miami memory. Fast forward several years and patience has undoubtedly paid off: Phuc Yea is back, sporting a swanky new permanent home and a as back, sporting a swariky new perinarient notine and a menu that not only expands upon but improves what the restaurant did right the first time. The new multi-story restaurant is effortlessly hip, featuring neon signs and weathered rustic wood furniture throughout. The menu leans toward smaller tapas-style plates, which are sure to infuriate Miami's gourmands, but make up for diminutive portion sizes with flavor for days. The signature Cajun woks are superb, while the smaller dishes such as the woks are superb, while the smaller dishes such as the fragrant yet mild-tasting eggplant curry and the stellar "Broken Rice" — saucy caramelized pork belly served over short grain rice — are great for sampling when friends or family join in on the fun. If you order dessert, opt for the extremely popular bread pudding, or the mung bean pudding if you're feeling adventurous. \$\$\$ (AM)

Sandwich Where? 36 NE 54th St., 786-419-2772

Don't let the cute name fool you. Sandwich Where? takes its namesake item seriously. The homey shop offers tasty sandwiches at affordable prices — a lunch special with half a hoagie, chips, and a drink will set you back roughly \$6. That's a bargain, as are their regular sandwich offerings like prosciutto mozzarella, turkey and brie, and soppressata. Pair one with a delectable smoothie like the Tevez (pineapple, orange, and rasp-berry), and you have yourself a great lunch. \$ (MFP)

Siam Rice

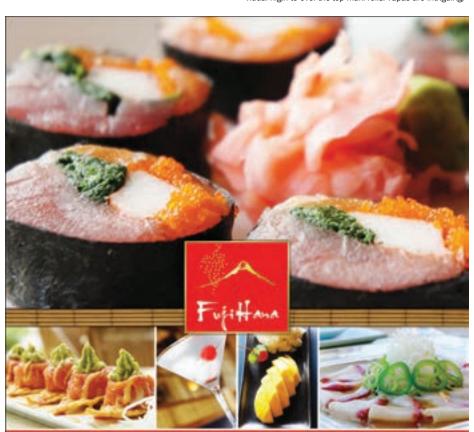
Siam Rice
7941 Biscayne Blvd., 305-758-0516
You'll find all the familiar favorite Thai and Japanese
items here, and prices for curries and noodle dishes (all
customizable regarding choice of protein, preparation, and
heat level) are especially good at lunch. But don't overlook
somewhat pricier specialties like a deep-fried yet neargreaseless 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. \$\$\$\$ (PRB)

Sherwood's Bistro & Bar
8281 NE 2nd Ave., 786-359-4030
Little Haiti isn't exactly known for its culinary options, but the new food hall at The Citadel will change that perception by year's end. Until then, Sherwood's Bistro & Bar is doing its part in filling the neighborhood's void. Expect larger-than-life plates like rabbit pot pie, gnocchi with other larger and he will believe at this comfort food. with oxtail ragu, and bouillabaisse at this comfort-food-centric restaurant. The word "homey" immediately comes to mind: Sherwood's could literally be someone's house (we're fairly certain it was), and the fascinating design just adds to the eatery's allure. With convenient parking all around, there's no reason not to visit. \$\$-\$\$\$ (MFP)

Soyka
5556 NE 4th Court, 305-759-3117
Since opening in 1999, Mark Soyka's namesake restaurant has often been credited with sparking the Upper Eastside's revival, providing the neighborhood's first comfortably gentrified gathering place — and simple but satisfying comfort food. Old fans needn't fret; the signature humbles platter remains but much of the menu. hummus platter remains, but much of the menu, like the neighborhood, is more sophisticated, with fare ranging from shareable snacks (fried Brussels sprouts with pecorino and parsley, smoked salmon/dill deviled eggs) and salads (mango/quinoa with almonds) to hearty retromodern entrées (slow-roasted short ribs with balsamic/fig reduction). \$\$-\$\$\$ (PRB)

Sushi Siam

5582 NE 4th Ct., 305-751-7818
On the menu of sushi-bar specialties plus a small selection of Thai and Japanese cooked dishes, there



Bringing Asian delights and authenticity to Aventura with exotic Japanese and tasty Thai dishes. Open daily for lunch and dinner starting at 12pm

AVENTURA: 2775 NE 187th Street #1 **PH:** 305-932-8080 **KENDALL:** 11768 North Kendall Drive **PH:** 305-275-9003

7420 Biscayne Blvd., 786-536-6692

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 menuic colostic rapping from South American (the proposition of the proposition o 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. \$\$-\$\$\$ (PRB)

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, 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. \$-\$\$\$ (PRB)

Ni.Do. Caffe & 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. \$\$ \$\$\$ (PRB)

O Munaciello

6425 Biscayne Blvd., 786-907-4001
Neapolitan pizza is the star of the show at 'O Munaciello Miami, whose roots originate in Florence, Italy. The

May 2019 Biscayne Times • www.BiscayneTimes.com

are a few surprises, such as a unique lobster maki that's admittedly huge in price (\$25.95), but also in size: six ounces of crisp-fried lobster chunks, plus asparagus, avocado, lettuce, tobiko (flying fish), masago (smelt) roes, and special sauces. Thai dishes come with a choice of more than a dozen sauces, ranging from traditional red or green curries to the inventive, such as an unconventional honey sauce. \$\$\$ (PRB)

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 chefowned restaurants to bring casual culinary sophistication to the downtown/midtown Biscayne Corridor, does the same for still-transitional 79th Street with this convivial restroyle, which has a similar sharable pates mean, but 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 Junetag blue cheese. \$\$-\$\$\$ (PRB)

Via Verdi Cucina Rustica 6900 Biscayne Blvd., 786-615-2870 After years of critical acclaim cooking the cuisine of their native Piedmontat ultra-upscale Quattro, on Lincoln Road, twin brother chefs Nicola and Fabrizio Carro decided to work for themselves, hands-on renovating the former space of MiMo District pioneer Uva 69. Cuisine here is similarly authentic, with creative twists. But there are important differences: emphasis on local, rather than mostly imported, ingredients; inspiration from all Italian regions; and best, astonishing affordability. Housemade spinach/ricotta gnudi baked in an ocean of burrata is a delight, but it's hard to go wrong here. \$\$-\$\$\$ (PRB)

Winewood

7251 Biscayne Blvd., 305-754-8282
Along the Upper Eastside's Biscayne Corridor best known for its historic MiMo architecture, this darkly known for its historic MiMo architecture, this darkly wooden and quirky neighborhood wine bar stands out. Although a lucky few will appreciate the tiny rustic dining area, the majority of guests will sit outdoors at the mercy of Miami's grueling summer heat. The menu leans heavily upon Argentinean staples and Italian cuisine, echoes of Devita's Restaurant and Che Soprano, which previously occupied this space. Entrées such as lomito, seafood tablas, and fresh pastas and stuffed raviolis are generously portioned and delicious. Exploring the wine menu will take patience as the list promotes a thoughtfully diverse terroir from regions all over the world. Those reeling from weekend withdrawal can opt for a glass of wine with a side of live entertainment beginning Tuesday through Saturday. \$\$-\$\$\$ (AM)

NORTH BAY VILLAGE

222 Taco
1624 79th St. Cswy., 833-222-8226
At first glance, the menu at North Bay Village's 222 Taco
may look like that of your standard taco joint. But a deeper
dive into the selections reveals more than just tacos, quesadillas, and other traditional fare. "Coco-Ceviche" and Mexican pizza are just a few tasty ways that 222 Taco is making a name for itself. Larger parties can opt for a one-pound al pastor taco platter and other affordable family-style options. Fun fact: They also serve breakfast. \$-\$\$ (MFP)

Black Sheep 1884 79th St. Cswy., 305-763-8468 From the masterminds of Morgans in Wynwood comes this snug eatery that serves an all-day menu full of comfort this sing eatery that serves an airday inent that of control food favorites. Blink, and you'll miss this intimate addition to North Bay Village's dining scene: The only signage outside is the restaurant's namesake animal. Starting at 9:00 a.m. every day, you can indulge in sizeable brunch dishes like the Dutch Baby and the chicken and waffle, which pack as much flavor as they do calories. Lunch and dinner entrées like the duck tacos and short rib pot pie are just as filling. Here, your diet starts tomorrow. \$\$ (MFP)

Oggi's Caffe 1666 79th St. Cswy., 305-866-1238 This cozy, romantic spot started back in 1989 as a This cozy, romantic spot started back in 1989 as a pasta factory (supplying numerous high-profile restaurants) as well as a neighborhood eatery. And the wide range of budget-friendly, homemade pastas, made daily, remains the main draw for its large and loyal clientele. Choices range from homey, meaty lasagna to luxuriant crab ravioli with creamy lobster sauce, with occasional forays into creative exotica such as seaweed spaghettini, with sea scallops, shitakes, and fresh tomatoes. \$\$-\$\$\$ (PRB)

Rico Sandwich Café

HICO Sandwich Care
1440 79th St. Cswy., Suite 1402, 305-867-4977
Two adjectives describe Rico Sandwich Café perfectly:
good and fast. This low-key North Bay Village shop cooks
up satisfying Latin food in a jiffy. The men include grilled palomilla steak, chicken parm, short ribs, pastas, pizzas, omelettes — basically everything except the kitchen sink. Despite the eclectic mix of food, there is one constant: quality. \$-\$\$\$\$ (MFP)

Shuckers Waterfront Grill
1819 NE 79th St. Cswy., 305-866-1570
Sometimes accidents can lead to better things. Case in point, this North Bay Village waterfront institution is back with their casual, no-fuss service, cheap beer, special grilled wings (that require no sauce), and raw oysters. The revamped space makes the entire experience just a little fresher and a little happier. Speaking of happy, their happy hour deals are still as good as ever. \$\$ (MB)

Sushi Siam 1524 NE 79th St. Cswy., 305-864-7638 (See Miami / Upper Eastside listing) (PRB)

Tacos vs Burritos Cantina 1888 79th St. Cswy., 305-868-2096

When you pit tacos against burritos, everyone wins. Despite its competitive name, Tacos vs Burritos Cantina shows equal love to both culinary vessels. In fact, diners will find a lot more than just tacos and

grilled cheese sandwich and gnocchi mac and cheese that will have you hating yourself — but they're oh so worth it. Balance these out with some vegetables like the baby carrots with honey and ricotta, one of the restaurant's many highlights. Our suggestion: Throw caution — and your diet — to the wind and get the burger, a double-patty monster with porcini mayo and the kitchen sink. \$\$\$\$

MIAMI SHORES

Côte Gourmet
9999 NE 2nd Ave., #112, 305-754-9012
When it comes to Miami's dining scene, neighborhoods
like Wynwood and Brickell tend to get all of the
attention. Côte Gourmet, however, is putting Miami Shores on the map. This locals spot specializes in appetizing French cuisine, such as staples like escargots and foie gras. Brunch is a highlight, featuring

traveling through every coffee-growing country in the world. Brews like signature smooth yet exotic Ethiopian Yirgacheffe don't even need cream or sugar, much less frappe frou-frou. All beans are house-roasted. There's solid food, too: brickoven pizzas, salads, sandwiches, and pastries. \$-\$\$ (PRB)

Amarone

15400 Biscayne Blvd., Ste. 107, 305-440-0766

Amarone touts four things in their logo: wine, pasta, pizza, and spirits. Where to start? Try the brick-oven pizzas. While they don't break new ground in the creativity department, this North Miami Italian restaurant gets the classics right — even your basic margherita is impressive. Decadent pastas with truffle oil and other rich ingredients make this place a carb lover's dream. Wine connoisseurs will also have their hands full with selections from all over Italy. \$-\$\$ (MFP)

Basilic Vietnamese Grill

14734 Biscayne Blvd., 305-944-0577
Those who say great pho is few and far between are in for a treat: Basilic Vietnamese Grill offers a stunning take on the subtle majesty of this humble noodle soup. It June be enough for some restaurants to rest on the laurels of one spectacular dish, but brothers and co-owners John, Chuck, and Vince Vu aim for the bleachers, offering a broad selection of delicious contemporary and traditional Vietnamese foods that aim to please. The bahn mi sandwich is only served during lunch, but is alone well worth the trip to this wonderful addition to North Miami. \$\$\$\$\$ (AM)

Bagel Bar East 1990 NE 123rd St., 305-895-7022 Crusty outside (even without toasting) and substantially

chewy inside, the bagels here are the sort homesick ex-hew Yorkers always moan are impossible to find in Miami. For those who prefer puffed-up, pillowy bagels? Forget it. Have a nice onion pocket. There's also a full menu of authentic Jewish deli specialties, including especially delicious, custom-cut – not pre-sliced – nova or lox. Super size sandwiches easily serve two, and they'll even improvise a real NJ Sloppy Joe (two meats, Swiss, coleslaw, and Russian dressing on rye) if you ask nice. \$\$ (PRB)

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. \$ (PRB)

Barok Café

12953 Biscayne Blvd., 305-456-0002
Barok Café forgoes the usual pomp of upscale eateries and focuses on simple, delicious, and effective French cuisine. The middling décor and surrounding sunbleached strip malls leave something to be desired, but all is easily excused when the food is this good. The morel dishes — large, spongy mushrooms in a fragrant sauce served with meat or pasta — steal the show, and are worth the considerable uptick in price. Meanwhile, everything from the pasta to the seafood is fresh, and the service makes up for its slight inattentiveness with affability and charm. The wine menu, while diminutive, is diverse enough to pair well with the meats, pastas, and sauces with aplomb. Considering the quality of the food, Barok Café is a bona fide sleeper hit. \$\$\$.\$\$(AM)

Café Crème

750 NE 125th St., 786.409.3961You don't have to circle the world in search of sweet and savory treats from the City of Lights. Situated adjacent to the Museum of Contemporary Art, Café Crème is a French bistro helmed by Buena Vista Café proprietors Claude Postel bistro neimed by Buena Vista Care proprietors Claude Posti and Cory Finot. Open for breakfast, lunch, and dinner, their selection of tartines, croissants, soups, salads, and daily quiches won't disappoint diners seeking simple dishes in this spacious and welcoming dining room. Service is attentive and friendly, allowing you plenty of space to linger over your velvety latte. A word of caution: Those with an indomi-table sweet tooth, beware! Pastry chef Romain Soreauto has made it near impossible to resist the pastries, all baked on-site daily. They will leave visions of coffee éclairs, tarts, macarons, and Napoleon cakes dancing through your mind for days to come. Très bon! \$-\$\$ (AM)

Cane á Sucre 899 NE 125th St.,305-891-0123

From the Vega brothers (who pioneered the Design and MiMo districts with, respectively, the original Cane A Sucre and UVA 69), this charming artisanal sand-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-crusted 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. \$-\$\$ (PRB)

Chéen-huvae

15400 Biscayne Blvd., 305-956-2808
Diners can get some Tex-Mex dishes here, if they must.
But the specialty is Junean-rooted Yucatan cuisine.



burritos: tostadas, quesadillas, and tortas can also be filled with your protein of choice. While you could load up on the usual suspects like carne asada and chorizo, you're better off being adventurous and going for less traditional (and harder-to-find) fillings like tongue and tripe. \$ (MFP)

NORTH BEACH

Café Prima Pasta

Care 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 fiocchi rapera (pear/
cheese-filled pasta purses with truffled prosciutto cream
sauce), an unlikely (soy sauce and parmesan cheese?)
but luseique Italian/lapanee fue 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. \$\$\$-\$\$\$\$

Silverlake Bistro

1211 71st St., 786-803-8113 At Silverlake Bistro, American influences abound. The

cozy eatery features an array of rich items like the Napa

more casual cuisine like crêpes and a decadent croque madame to fill you up. Regardless of whether you visit for brunch, lunch, or dinner, expect reasonable prices, service with a smile, and oh-so-satisfying food. \$-\$\$\$

PizzaFiore 9540 NE 2nd Ave., 305-754-1924

9540 NE 2nd Ave., 305-754-1.924
Owned by Arcoub Abderrahim, who opened South
Beach's original PizzaFiore way back in 1996, this café
serves the kind of nostalgic, medium-thin crusted, oozingwith-gooey-cheese pizzas reminiscent of our childhood
pies in northern NJ Sopranos' territory, except now there
are options for today's toppings — sundried tomatoes,
buffalo mozzarella, etc. But there's also a full menu of Italian-American classics, including antipasto salads,

NORTH MIAMI

subs, and particularly popular, pastas. Garlic rolls are a must, but we didn't have to tell you that. \$-\$\$ (PRB)

Alaska Coffee Roasting Co.
13130 Biscayne Blvd., 786-332-4254
When people speak of the West Coast as the USA's quality coffeehouse pioneer territory, they're thinking Seattle — and then south through coastal California. North to Alaska? Not so much. But owner Michael Gesser did indeed open this hip place's parent in Fairbanks back in 1993, after years of

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. \$\$-\$\$\$ (PRB)

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,
homemand dishes some surprisingly sophisticated homemade dishes, some surprisingly sophisticated. There's no red meat on the globally influenced menu, but there are poultry and fish, along with many vegetar ian or vegan choices: organic pumpkin soup, zingy Thai curried veggie soup, an elegantly layered, molded tuna/ avocado/quinoa "cupcake," a real sond: (no dairy) but remarkably tasty. \$\$ (PRB)

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 truftrains and other sweet treats (like creamy one-bite trui-fle "follipops") 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 cafe, with unusual baking-oriented fare: a signature sandwich of chicken, brie, and caramelized peaches and pecans on housemade bread; quiches; pot pies; even a baked-to-order Grand Marnier soufflé. The pecan sticky buns are irresistible. \$\$ (PRB)

Petit Rouge

12409 Biscayne Blvd., 305-892-7676
From the mid-1990s (with Neal's Restaurant and later with II 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. \$\$\$ (PRB)

Piccolo Pizza 2104 NE 123rd St., 305-893-9550

Pizzas at this spin-off from family-owned II Piccolo impress even NYC visitors, thanks to recipes proprietor Hubert Benmoussa learned from an authentic Neapolitan pizzaolo. Other favorites here include subs on homemade baguettes and, surprising for a pizzeria, delightfully custardy quiche (Benmoussa is part French). But it would be unthinkable to miss the pies, especially our favorite Italia: subtly sweet tomato sauce, fresh tomatoes, mozzarella, onions, plus mixed greens and uncooked prosciutto on top — both pizza and salad. There are also nicely priced catering trays of finger subs, quiche squares, pizza bites, more. \$-\$\$ (PRB)

Pinecrest Bakery 13488 Biscayne Blvd., 305-912-4200 Pinecrest Bakery has opened up shop in North Miami and brought an extensive selection of Cuban specialties to the other side of town. As you'd expect, pastelitos, empanadas, and other traditional delights are on the menu, but the bakery also doubles as a café. This means you'll also find sandwiches galore, including sta-ples like the Cuban sandwich (ham, pork, swiss cheese, pickle) as well as Philly cheesesteaks and turkey melts And of course, there's no shortage of cafecito. \$ (MFP)

Ricky Thai Bistro 1617 NE 123rd St., 305-891-9292 Named after the Thai/Italian owners' son, this "best kept secret" neighborhood eatery is regularly packed by food-savvy locals for good reason: Southeast Asian herbs grown right outside the bistro, plus locally made rice noodles and precision cooking make the Thai fare among the most sparkling fresh, and authentically spiced/ spicy in town. Must-haves include Pad Kee Mow (called "drunken noodles," but a more accurate translation is drunkard's noodles," for their assertive and alcohol-free chili/ basil flavoring); duck or whole hog snapper, both crisp outside, juicy inside; succulently sour ground beef larp salad. Portions are unusually generous. \$\$

Sergio's Cuban Café + Grill 1821 NE 123rd St., 305-702-7211

AB21 NE 123rd St., 305-702-7211

Abuela's Cuban cooking can make us feel all warm and fuzzy. Unfortunately, it can also make us fat. Enter Sergio's Cuban Café + Grill, a somewhat healthier approach to the beloved cuisine. Guests can create their own bowls and add healthy mix-ins like lean ground turkey and cauliflower rice for a satisfyingly "skinny" meal. Of course, the usual suspects like the Cuban sandwich and even a Cuban cheesesteak make an appearance for those not watching their waistline \$ (MFP) Cuban sandwich and even a Cuban cheesesteak make

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. \$ (PRB)

Sushi Lucy 1680 NE 123rd St., 786-391-2668

1680 NE 123rd St., 786-391-2668
One of the worst parts about dining out is the wait. At North Miami's Sushi Lucy, waiting for your food is a foreign concept. The Asian eatery sends out items by the boatload — literally — so guests pick out their dishes as they pass by on a conveyor belt. If you're not in the mood for sushi, rest assured you won't leave hungry. Hot kitchen entrées like the shrimp dumplings, called a rice bouls, and chiefun skrayers round out the salmon rice bowls, and chicken skewers round out the establishment's extensive menu. \$-\$\$ (MFP)

Tatore

15180 Biscayne Blvd., 305-749-6840

Meet the fugazzeta, a regional Argentinian specialty that is essentially a white pizza with mozzarella, onions, and oregano. And although simple, it's hard to come by in town. FYI: You can find it here. An ample outdoor space is popular on the cooler days, and inside, the great red oven takes center stage. You can go traditional with your starter for any order. From there, you can pick from an extensive selection of gourmet hot sandwiches, juicy burgers, and big platters with proteins like beef medallions and pulled pork. Wash all of that down with

Urbano Steak House

2114 NE 123rd St., 786-637-7711

If you're vegetarian, Urbano Steak House is not for you; the "Let's Eat Meat" sign inside this Argentinian establishment is a dead giveaway. Once you sit down, you'll see a variety of different eath as the many along with a characteristic action of the properties. of different cuts on the menu along with native staples like empanadas and sweetbreads. There are non-carnivore options, but you're not here for a salad. Instead, get the "parillada" — the gigantic meat platter comes with steak, short rib, blood sausage, and an assortment of other proteins. Good luck finishing it by yourself. \$\$-\$\$\$ (MFP)

Whole Foods Market

12150 Biscayne Blvd., 305-892-5500 (See Brickell / Downtown listing.)

Vicky Bakery 1973 NE 163rd St., 305-816-6197

This beloved Cuban bakery recently opened a new location in North Miami, and — judging by its long lines around the clock — it's already a neighborhood hit. To keep your wait time to a minimum, stop in right when they open or at an off time after lunch. Otherwise you'll likely run into other hungry diners clamoring for guava-filled pastries and other

their craft beer selection, which leans local. \$-\$\$ (MFP)



Asia Bay Bistro

1007 Kane Concourse, 305-861-2222

As in Japan's most refined restaurants, artful presentation is stunning at this Japanese/Thai gem. And though the voluminous menu sports all the familiar favorites from both nations, the Japanese-inspired small plates will please diners seeking something different. Try jalapeño-sauced hamachi sashimi; toro with enoki mushrooms, bracing ooba (shiso), tobiko caviar, and a sauce almost like beurre blanc; rock shrimp/shitake tempura with a delicate salad; elegant salmon tartare with a mix-in quail egg. And spicy, Juneo-dressed tuna rock makis are universal crowd-pleasers. \$\$\$ (PRB)

Bay Harbor Bistro

1023 Kane Concourse, 305-866-0404
Though small, this ambitious European/American fusion bistro covers all the bases, from smoked salmon eggs Florentine at breakfast and elaborate lunch salads to steak frites at dinner, plus tapas. As well as familiar fare, you'll find atypical creations: caramelized onion and goat cheese-garnish ed leg of lamb sandwiches; a layered crab/avocado tortino; pistachio-crusted salmon. A welcome surprise: The bistro is also a bakery, so don't overlook the mouthwateringly buttery croissants, plumply stuffed empanadas, or elegant berry tarts and other homemade French pastries. \$\$-\$\$\$ (PRB)

Open Kitchen 1071 95th St., 305-865-0090 If we were on Death Row, choosing a last meal, this very chef-centered lunchroom/market's PBLT (a BLT sandwich with melt-in-your-mouth pork belly substituting for regular bacon) would be a strong contender. Co-owners Sandra Stefani (ex-Casa Toscana chef/owner) and Ines Chattas (ex-lcebox Café GM) have combined their back-grounds to create a global gournet oasis with a menu ranging from light quiches and imaginative salads to hefty balsamic/tomato-glazed shortribs or daily pasta specials (like wild boar-stuffed ravioli). Also featured: artisan grocery products, and Stefani's famous interactive cooking class/wine dinners. \$\$-\$\$\$ (PRB)

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 pimentos. This clas-sic (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. \$\$\$\$\$ (PRB)

NORTH MIAMI BEACH

Area Code 55 Brazilian Steakhouse

16375 Biscayne Blvd., 305-947-6202 Area Code 55 Brazilian Steakhouse's name is a mouthful – and so are its meats. The all-you-can-eat establishment puts you in total control of the experience. A flip of a card signals to the restaurant's gauchos that you're ready to chow down on everything from filet mignon and lamb chops to baconwrapped chicken and pork sausage. Eat until you're full or hate yourself; nobody's stopping you. A word of advice: Don't fill up on the restaurant's super-addictive cheese bread, no matter how tempting. \$\$-\$\$\$ (MFP)

Ají Carbón 16978 NE 19th Ave., 786- 955-6894Embracing a decidedly contemporary take on traditional Peruvian dishes, Ají Carbón serves up tacu tacus, rice Peruvian dishes, Aji Carbón serves up tacu tacus, rice lomos, and chaufas, risottos, soups, and salads with an artful twist. Among the many standout entrées is the arborio, made with rocoto sauce and panko shrimp, embellished with a surprisingly welcome drizzle of sweet passion fruit reduction. Fans of Peru's most treasured seafood treat, ceviche, will appreciate the variety: in addition to the traditional leche de tigre, guests can sample eviches made with various sauces including sample ceviches made with various sauces, including rocoto, yellow pepper, and cilantro. \$\$-\$\$\$ (AM)

The Alchemist
17830 W. Dixie Hwy., 786-916-3560
It's impossible to walk into The Alchemist without smiling. The cafe is gorgeous, with plenty of indoor and outdoor seating for all, including pets. Inside, the coffee shop lives up to its name with cool containers and quirky art that befit a mad scientist's office. Open-face conduiches and privates made an most of the most. sandwiches and pizzettas make up most of the menu, which also includes risotto, escargot, and other fun items not typically found at your usual java joint. Plus, there's beer and wine for unwinding. \$-\$\$ (MFP)

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



pizza or try the Nicanora, which has caramelized onions and bacon. The restaurant opens early enough to serve the breakfast of champions — empanadas. \$-\$\$ (MB)

Tomato & Basil 653 NE 125th St., 305-456-1193

This rustic Italian eatery with reds, whites, and lots of light wood, will instantly transport you to the carefree streets of Italy, Vespa included — so will the thin pizza, creamy polenta, and carefully curated wine list. Their complimentary rolls with homemade tomato sauce are extra heavenly. Delivery available, but if you decide to dine in, there is plenty of free parking. \$\$ (MB)

Top Notch Bistro

2210 NE 123rd St., 786-452-0398 Bolivian food is hard to find in Miami, but Top Notch

Bistro does its part to fill that void — and then some – by mixing it with American influences. Saltenas, the eatery's Bolivian baked empanadas, are an essential

Cuban fare. Then again, Vicky Bakery's hefty breakfast special (Cuban toast, coffee, two eggs, ham or bacon, and fries) and pan con lechon (pork sandwich) are well worth braving the crowds any time of day. \$-\$\$ (MFP)

Zaika Indian Cuisine 2176 NE 123rd St., 786-409-5187

This friendly and dateworthy-cute spot features "Modern Indian" cuisine — both North Indian-type traditional favorites interpreted without the oiliness and heavy sauces typical of westernized curry houses, plus refined reinventions using authentic (though heat-adjustible) spicing in original creations and/or less familiar South Indian coastal dishes: coconut-rich Konkan fish curry, irresistible lasooni jhinga (yogurt/garlic-marinated chargrilled shrimp). Vegetarian dishes featuring paneer cheese are outstanding, but even samosas sparkle, with peas still popping-fresh. Multi-course lunch specials (\$9-\$13) - custom-cooked, not old steam-table buffet stuff — are a terrific deal. \$\$ (PRB)

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. \$\$-\$\$\$ (PRB)

CY Chinese

1242 NE 163rd St., 305-947-3838

1242 NE 163rd St., 305-947-3838

Szechuan cuisine is a fascinating and sometimes polarizing art — not everyone is a fan of the pain wrought from the distinctive mouth-numbing heat. But if spicy pain is the name of your game, there's plenty of joy to be found at CY Chinese, a worthy Chinese restaurant specializing in regional southwestern cuisine with a kick. Dishes range from typical Chinese fare (dumplings, egg rolls, pork, and duck served a million-and-one different ways to excite (signature dury note Szachuan dichec) different ways) to exotic (signature dry pots, Szechuan dishes) to adventurous cuisine (tip: don't order the mung bean jelly if you're on a date, and if you don't already know and love tripe, you might want to pass). All of the dishes sampled were delicious and unequivocally authentic, although perhaps a little bit too oily. All meals can be made to taste, so specify how much salt, oil, and spice you'd prefer with your server while ordering. If you can excuse the shabby interior and idiosyncratic yet strangely charming table service, the real deal is waiting for you at CY Chinese. \$\$-\$\$\$ (AM)

Eat Green
14881 Biscayne Blvd., 305-948-6006
What does it take to be the most eco-friendly, health conscious, and accessible restaurant in the city? Eat Green, a minuscule blip relegated to the sidelines of Biscayne Commons shopping plaza, June have the answers. Tiny but beautiful in a sleek minimalist way, Eat Green deserves credit for its thoughful decign customable hamboo. credit for its thoughtful design: sustainable bamboo decor, pleasant lighting, and chemical-free diningware make eating clean seem like an infinitely more attractive proposal. Expect standard organic and farm-raised fare, including salads, wraps, quesadillas, soups, cold-pressed juices, and coffee. While this June seem like more of the same, it's in no way disappointing, and should be noted that everything not only tastes good, but is affordable, too. Eat Green succeeds at paying respect to the earth while soothing the body, soul, and wallet with equal aplomb. \$\$\$ (AM)

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). \$\$\$-\$\$\$\$ (PRB)

Empire Szechuan Gourmet of NY 3427 NE 163rd St., 305-949-3318 In the 1980s, Empire became the Chinese chain that swallowed Manhattan – and transformed public perceptions of Chinese food in the NY metropolitan area. Before: bland faux-Cantonese dishes. After: lighter, more fiery fare from Szechuan and other provinces. This Miami outpost does serve chop suey and other Americanized items, but don't worry. Stick with Szechuan crispy prawns, Empire's Special Duck, cold sesame noodles, or similar pleasantly spicy specialties, and you'll be a happy camper, especially if you're an ex-New Yorker. \$\$ (PRB)

Fat Boy's Wings & Tings
1562 NE 165th St., 305-209-2533
At Fat Boy's Wings & Tings, you know what you're getting yourself into: wings — and a lot of them. These are some meaty wings, so six pieces should be enough for most folks at this North Miami business (but you can order up to 100). They're tasty on their own, but they really ships with flavor entions like lemon penper and really shine with flavor options like lemon pepper and pineapple jerk. As for other "tings," Fat Boy's offers entrées like jerk shrimp pasta, oxtail, and curry goat. Be prepared for leftovers. \$-\$\$ (MFP)

Ginza Japanese Buffet 16153 Biscayne Blvd.,305-944-2192 Highlighting the lunch and dinners spreads at this all-you-can-eat Japanese buffet are a hibachi station (where chefs custom-cook diners' choice of seafood or meat), plus many types of maki rolls and individual nigiri sushi, both featur-ing a larger variety of seafood than at many sushi bars - not just salmon and tuna but snapper, escolar, surf clam snow crab, and more. But there are also steam-tabled hot Japanese and Chinese dishes; an array of cold shellfish and salads with mix-and-match sauces; and desserts.
Selections vary, but value-for-money is a given. \$\$ (PRB)

Hiro Japanese Restaurant

3007 NE 163rd St., 305-948-3687 One of Miami's first sushi restaurants, Hiro retains an amusing retro-glam feel, an extensive menu of both amusing retro-glam feel, an extensive menu of both sushi and cooked Japanese food, and late hours that make it a perennially popular after-hours snack stop. The sushi menu has few surprises, but quality is reliable. Most exceptional are the nicely priced yakitori, skewers of succulently soy-glazed and grilled meat, fish, and vegetables; the unusually large variety available of the last makes this place a good choice for vegetarians. \$\$ (PRB)

Hiro's Sushi Express 17048 W. Dixie Hwy., 305-949-0776 Tiny, true, but there's more than just sushi at this mostly take-out spin-off of the pioneering Hiro. Makis are the mainstay (standard stuff like California rolls, more complex creations like multi-veg futomaki, and a few unexpected treats like a spicy Crunch & Caliente maki), available à la carte or in value-priced individual and party combo platters. But there are also bento boxes featuring tempura, yakitori skewers, teriyaki, stir-fried veggies, and udon noodles. Another branch is now open in Miami's Upper Eastside. \$ (PRB)

Holi Vegan Kitchen
3099 NE 163rd St., 786-520-3120
Science confirms that eating an exclusively plant-based vegan diet is unequivocally the healthiest and most ecofriendly lifestyle around. Unsurprisingly, Miami turned a blind eye to science for years, forcing the wandering vegan to settle on steakhouse salads of ill repute and other questionable dishes. Today after years of comother questionable dishes. Today, after years of compromise, we have another vegan restaurant in town: Holi Vegan Kitchen, a fast-casual oasis of plant-based treats intended to satisfy the minds, bodies, and souls of earth's most conscious foodies. Expect vegan and gluten-free options for breakfast, lunch, and early dinner, as well as a selection of wine, beer, cold-pressed juices, and delectable plant-based desserts. \$\$\$ (AM)



Ivan's Gastro

14815 Biscayne Blvd., 305-944-4826
Diners who remember Haitian-born, Le Cordon Bleutrained Miami chef Ivan Dorvil's lightened/brightened Caribbean dishes at pioneering Nuvo Kafe already know how French technique and gentle global (mainly Asian) touches can elevate homey island fare. A decade later, at the Chopped champion's hip yet blessedly affordable new gastropub, the remarkably refined Haitian/Carib/ Asian fusion dishes remain revelatory: rich yet clean-tasting shrimp mofongo; dainty akra (grated malanga fritters, crisp outside, creamy inside), served with purfed watercress sauce; oxtail, slow-braised in a red wine-enriched sauce — as sophisticated as the best boeuf Bourguignon, but more decadent. \$\$-\$\$\$ (PRB)

Jelly Bakery

Jelly Bakery
17010 W. Dixie Hwy., Suite H, 305-760-2149
Despite the name, Jelly Bakery is more than just sweets.
Savory fare gets an equal share of the limelight here with breakfast items like a spinach and brie English muffin, ham and cheese omelet, and Venezuelan perico-style scrambled eggs. On the other side of the flavor spectrum are options like French toast, waffles, and pancakes. Regardless of what you order, a Jelly Coffee is warranted — the mix of espresso, milk, and Nutella is addicting. \$ (MFP)

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. \$\$

Korean Kitchen
1661 NE 163rd St., Ste. A, 954-766-5558
It may not look like much on the outside, but delicious
Korean food awaits inside this North Miami Beach gem.
Korean Kitchen cooks up a wealth of familiar dishes like
beef bulgogi and sweet and spicy wings — things you
may encounter at similar spots. The real winners are the
"less accessible" items like fish cake soup, squid stir fry,
and steamed eggs; you'll be hard pressed to find those
selections elsewhere. Go in with an open mind and
you'll have a great time. \$ (MFP)

Laurenzo's Market Café 16385 W. Dixie Hwy., 305-945-6381 It's just a small area between the wines and the fridge counters – no potted palms, and next-to-no service in this cafeteria-style space. But when negotiating this international gourmet market's packed shelves and crowds has depleted your energies, it's a handy place to refuel with eggplant parmesan and similar Italian-American classics, housemade from old family recipes. Just a few spoonfuls of Wednesday's hearty pasta fagiole, one of the daily soup specials, could keep a person shopping for hours. And now that pizza master Carlo is manning the wood-fired oven, you can sample the thinnest, crispiest pies outside Napoli. \$-\$\$ (PRB)

Lettuce & Tomato 17070 W. Dixie Hwy., 305-760-2260 Despite its inauspicious location, this unassuming gastropub is a certified gem, priding itself on using fresh, seasonal ingredients to create inspired takes on salads, sandwiches, burgers, and gourmet bites. An earnest labor of love for husband and wife team Roy and Agostina Starobinsky, this cozy spot presents a thoughtful selection of flavorful offerings, including a quinoa cremosa adorned with truffle oil and microgreens, a house-cured salmon tosta, braised pork belly buns, and grilled octopus. Drink selections include a Tokyo Bloody Mary, mimosas, and a delightfully satisfying Asian take on a classic mojito, made with sake instead of traditional rum. Lettuce & Tomato deserves credit for crafting an unpretentious menu that doesn't skimp on quality or inventiveness. A most welcome surprise. \$\$ (AM)

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 namese classics. The menu is humongous. \$-\$\$ (PRB)

Merkado 31 by Cholo's 1127 NE 163rd St., 305-947-3338 Merkado 31 is a welcome update to the Peruvian spot for-merly known as Cholo's Ceviche & Grill. Apart from its spiffy new digs, there's a new menu, including an entire section called Merkado Green, aimed at healthy eaters, vegetarians, and vegans — the citrusy quinoa is a must-try. But if you're looking for something a little more traditional, the piled-high causas and Ceviche Clasico are mainstays. \$-\$\$ (MB)

Moon Thai Intracoastal Mall 3455 NE 163rd St., 305-974-5129
The original Moon Thai opened in Coral Gables in 2000, and the restaurant has since expanded with Kendall, Coral Corestaurant Coral Corestaurant Coral Corestaur Coral Springs, and Weston locations (to name a few). One of its newest outposts is in North Miami Beach, where guests can dig into a variety of Thai and Japanese specialties. Whether you choose the organic Japanese menu or the organic Thai menu, there's no shortage of options for any palate. If you're only a little bit hungry, then the à la carte seafood selections are the way to go. Otherwise, the noodles and curries are your best bets. \$\$-\$\$\$ (MFP)

Nothing Bundt Cakes 15400 Biscayne Blvd., Suite #112, 305-974-4536 Nothing Bundt Cakes is saying something with their satisfying sweets. The bakery behemoth's new location in Aventura offers Nothing's signature item in a wide range of sizes and flavors. Want to indulge without hating yourself later? A bitesize red velvet or pecan praline bundtini is the way to go. Otherwise, dig into a mini confetti bundtlet or go all out with a bundtlet tower or a tiered cake. If you have a particular bundt cake in mind, they likely have it. \$\$\$\$\$ (MFP)

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. \$\$-\$\$\$ (PRB)

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 most khem please Americans. Among the most intriguing: moo khem phad wan (chewy deep-fried seasoned pork strips with fiery tamarind dip, accompanied by crisp green papaya salad); broad rice noodles stir-fried with eye-opening chili/garlic sauce and fresh Thai basil; and chili-topped Diamond Duck in tangy tamarind sauce. \$\$-\$\$\$ (PRB)

Paquito's

16265 Biscayne Blvd., 305-947-5027
From the outside, this strip-mall Mexican eatery couldn't be easier to overlook. Inside, however, its festivity is

impossible to resist. Every inch of wall space seems to be covered with South of the Border knickknacks. And if the kitschy décor alone doesn't cheer you, the quickly arriving basket of fresh (not packaged) taco chips, or the mariachi band, or the knockout margaritas will. Food ranges from Tex-Mex burritos and a party-size fajita platter to authentic Mexican moles and harder-to-find traditional preparations like albóndigas - spicy, ultra-savory meatballs. \$\$-\$\$\$

PhoMi2Go 17010 W. Dixie Hwy., 786-916-2790 Run — don't walk — to this hidden North Miami Beach gem that boasts a bevy of Vietnamese staples like pho and bahn mis. Given the name, such selections should come as no surprise. What is surprising, though, is the pricing. The majority of items cost less than \$10, but their quality warrants a higher valuation. No meal here is complete without an order of 5-spice chicken wings or egg rolls, either of which can be had for less than a Lincoln. \$ (MFP)

Siam Square 54 NE 167th St., 305-944-9697 This 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. \$-\$\$ (PRB)

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 hall 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. \$\$ (PRB)

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 competiwheatgater has that beat harry cannot use on performance tors. Skeptical? Rightly. But we taste-tested a "Philly cheese steak" sandwich on the toughest of critics — an inflexibly burger-crazy six year-old. She cleaned her plate. \$\$ (PRB)

Yakko-San

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 nuta – 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. \$\$ (PRB)

SUNNY ISLES BEACH

AQ Chophouse 17875 Collins Ave., 305-918-6888

AQ Chophouse may have a small menu, but the plates are anything but. All appetites are welcome here. In the mood to nibble? Tuna tartare and seafood ceviche have your back to nibole? Fund tartarie and searood cevice have your back. Craving carbos? A short in ravioli with sage and butter will hit the spot. Just plain hungry? AQ's signature 18-ounce NY strip is calling your name. A concise selection of sushi rounds out the dinner offerings, any of which goes well with a black cherry Old Fashioned or another delicious libation. \$\$+\$\$\$\$ (MFP)

Biella Ristorante

Tosa Collins Ave, 305-974-0174

Romantic dates and family outings are just a few of the situations where a visit to Biella Ristorante is a good idea. This Sunny Isles Beach restaurant welcomes patrons with a vast menu of high-quality Italian favorites. Harissa tuna a vast ment of migraphic training and the starters and beef carpaccio are notable starters that prepare the palate for an onslaught of fun flavors. Entrées like Biella's pear ravioli and black truffle risotto are full of said flavors, and a dessert menu featuring tiramisu, gelato, and more ensures a memorable evening. \$\$.\$\$\$ (MFP)

Chayhana Oasis

250 Sunny Isles Blvd., 305-917-1133
Sampling traditional Uzbeki cuisine brings to mind a confluence of several Eastern styles, including the best flavors from Turkish, Russian, and Chinese cooking, cherry-picked and mixed to surprising effect. Chayhana Oasis, a bold mid-size restaurant that manages to look opulent without seeming gaudy, showcases Uzbekistan's diverse cultural heritage in its food, which has a comforting, understated simplicity to it. Vegetarians might have trouble navigating the menu, which skews heavily in favor of carnivorous appetites. If you're game for a

meaty dish, try the deliciously authentic pilaf, the Eastern salad made with cucumbers and fried beef, the lamb filled Manty dumplings, and any one of the many kebabs. Service is also friendly and above average. \$\$-\$\$\$ (AM)

II Mulino New York

17875 Collins Ave., 305-466-9191
If too much is not enough for you, this majorly upscale Italian-American place, an offshoot of the famed NYC original, is your restaurant. For starters, diners receive enough freebie food — fried zucchini coins, salami, brus chetta with varying toppings, a wedge of quality parmi-giano, 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. \$\$\$-\$\$\$\$ (PRB)

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.

Kyoto Nikkei Cuisine 18146 Collins Ave., 305-466-6775 Fusion cuisine can be hit or miss, but the combination of Peruvian and Japanese flavors is usually a good time. Kyoto Nikkei Cuisine takes these two cultures and puts the best parts of each on your plate. Sushi rolls are a given here — as is ceviche — and both deserve room at your table. What caught us off guard, though, were the wallet-friendly specials. strip mall location is deceptive: Kyoto is worth a look. \$-\$\$\$ (MFP)

Mozart Café

Tal Collins Ave., 305-974-0103
This eatery (which serves breakfast as well as lunch and dinner) is a kosher dairy restaurant, but not the familiar Old World type that used to proliferate all over New York's Lower Eastside Jewish community. Décor isn't deli but modern-artsy, and the food is not blintzes, noo-dle kugel, etc., but a wide range of non-meat items from pizzas to sushi. Our favorite dishes, though, are Middle plzzas to sustin. Our lavorite dishes, though, are whitche Eastern-influenced, specifically Yemenite malawach (paratha-type flatbread sandwiches, savory or sweet), and shaksuka (nicknamed "eggs in purgatory"; the spicy eggplant version will explain all). \$\$-\$\$\$ (PRB)

Saffron Indian Cuisine
18090 Collins Ave. #T-22, 786-899-5554
Saffron Indian Cuisine makes us happy. Miami is lacking in Indian food, and this Sunny Isles Beach addition helps fill that void. The restaurant replaces another Indian eatery — Copper Chimney — and fans of that place will find plenty to love here. Garlic naan and veggie samosas are musts as snacks, but don't overdo it. The lamb tikka masala and kebabs deserve a spot on your order as well.

Sumo Sushi Bar & Grill

17630 Collins Ave., 305-682-1243 Sushi June well have been served in Sunny Isles before vas the neighborhood favorite opened, but Sumo was the neighborhood's first sushi bar to double as a popular lounge/hangout as well as restaurant. Ladies' nights are legend. While Thai and Chinese dishes are available, as well as purist night, few can resist the truly sumo-wrestler-size maki rolls, the more over-the-top, the better. Our bet for biggest crowd pleaser: the spicy Pink Lady (shrimp tempura, avocado, masago, cilantro, and spicy Juneo, topped with rich scallop-studded "dynamite' sauce. \$\$-\$\$\$ (PRB)

Sushi Zen & Izakaya 18090 Collins Ave. 305-466-4663 In an area with no lack of Chinese, Japanese, and Thai cuisine, it's hard for yet another Asian restaurant to stand out. But Sushi Zen & Izakaya succeeds by offering variety and lots of it. Name any traditional dish, and they probably have it here: ramen, fish balls, udon, pad thai, tuna poke ... the list goes on (and on). Don't miss their Japanese lunch specials. At \$12.\$14 for a sizable Bento Box, you'll leave with your stomach and wallet full. \$\$ (MFP)

Tire 24 Collins Ave., 305-936-1008
Since opening in 2003, the inventive yet clean and unfussy Italian/Mediterranean-inspired seasonal unrussy italian, Mediterranean-inspired seasonal food at this hot spot, created by chef/owner Tim Andriola (at the time best known for his stints at Chef Allen's and Mark's South Beach), has been garnering local and national raves. Don't bother reading them. Andriola's dishes speak for themselves: a salad of crisp oysters atop frisée, cannelloni bean, and pancetta; foie gras crostini with a subtle caramelized programment and the grast closer and the crab raviolo with toasted pignolias and brown butter; or a wood-oven three-cheese "white" pizza. \$\$\$.\$\$\$ (PRB)

AVENTURA / HALLANDALE

19129 Biscayne Blvd., 786-279-2260
You come to Amaize for one thing only: an arepa. At this fast-casual establishment, the popular Venezuelan/Colombian corn-meal pockets can be customized with different proteins and other fillings. Those new to arepas should try a classic Mechado Mix (shredded beef, black beans, baked plantains, and shredded white cheese), which serves as a satisfying introduction. Other more out-of-the-box selections include the Shaggy (pulled beef and gouda) and the Beauty Queen (avocado chicken salad). Order them all if you want; they're only \$6-\$9 each, \$ (MFP)

Anthony's Coal Fired Pizza
17901 Biscayne Blvd., 305-830-2625
When people rave about New York pizzas' superiority, they don't just mean thin crusts. They mean the kind of airy, abundantly burn-bubbled, 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. \$\$ (PRB)



Araxi Burger

17861 Biscayne Blvd., 305-952-3143
If you're in Aventura and find yourself craving a burger, head to Araxi Burger. The low-key restaurant is a burger fanatic's paradise: There are 20 bun-and-patty combos to choose from, including a Greek burger with lamb and tzatziki sauce as well as a Venezuelan burger with garlic mayo and fried egg. Although it's easy to stuff your face with a burger and Araxi's signature BBQ chicken wings, you'll want to save some room for their decadent hazelnut and red velvet milkshakes. \$-\$\$ (MFP)

Bagel Cove Restaurant & Deli

1903 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 sellir out of flagels in a couple of hours. Since you're up out of flagels in a couple of nours. Since you fe 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. \$\$ (PRB)

Bourbon Steak 19999 W. Country Club Dr. (Turnberry Isle Miami), 786-279-0658

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 butterpoached prime rib, all cooked to perfection. \$\$\$\$\$ (PRB)

Cantina Laredo

501 Silks Run, 954-457-7662 When that craving for tacos or fajitas hits, Cantina Laredo at the Village at Gulfstream Park should be top of mind. The modern Mexican joint serves up all the familiar classics from guac and queso to quesadillas, tamales, and flautas. Feeling particularly hungry? Ask about their daily fish selection; the seafood here is no joke (especially the ceviche). For dessert, the Mexican

apple pie with brandy butter is all you need to cap a fantastic meal. \$-\$\$\$ (MFP)

19999 W. Country Club Dr. (Turnberry Isle Resort)

786-279-6800 Celeb chef Scott Conant has moved on, but Corsair remains a lively place. Lately they've been promoting their Saturday and Sunday brunches, every week of the year, along with special events tied to holidays. But any day of the week, the restaurant's patio is the place to be, with its ourself of the special events the staurant of the special events. with its sweeping views of Turnberry Isle's Jushly landscaped golf course. Full review coming soon. \$\$\$-\$\$\$\$

CVI.CHE 105

CVI.CHE 105
19565 Biscayne Blvd., 786-516-2818
CVI.CHE 105 has made its way up north, opening a location inside Aventura Mall's latest expansion. This is the Peruvian brand's third restaurant, and it follows a tried-and-true formula: "Don't mess with a good thing." The ceviches, tiraditos, and other Peruvian fare that diners have fallen in love with are available here, including the ever-popular lomo saltado. The one major difference: Diners up north no longer have to make the trek to Brickell or Miami Beach. \$\$ (MFP)

Dr. Smood
19501 Biscayne Blvd., 786-334-4420
It's no secret that dining out adds up — both in terms of calories and costs. Dr. Smood is focused on controlling the former by providing customers with "Smart Food for a Good Mood." That healthy motto has gotten the company far. This beautiful Aventura branch follows successful openings in Wynwood and South Miami. While Dr. Smood is mostly known for its juices and detox programs, this branch at Aventura Mall also provides visitors with grab-and-go grub befitting its setting. The free wireless internet here is the icing on the cake. \$-\$\$ (MFP)

Etzel Itzik

18757 W. Dixie Hwy., 305-937-1546
Though this homey kosher oldtimer, self-described as a deli but really more of an Israeli/Middleterranean restaudeli but really more of an Israeli/Middleterranean restaurant (think kebab on pita, not pastrami on rye), opened in 1997, it's still something of a locals' secret due to its location in a nondescript strip mall. But it's worth seeking out even by diners not restricted by religious laws; food is both highly flavorful and hugely fun — starting with the array of free veg appetizers that appear before you even order: herbed chickpeas, pickled salads, more. Especially recommended: shakshuka (eggs poached in complexly spiced and spicy chunky tomato sauce), a breakfast dish but available later, too. \$-\$\$ (PRB)

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 seafoodbased 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 allaround accommodation to veg-only diets. \$\$-\$\$\$ (PRB)

Genuine Pizza

19565 Biscayne Blvd. #956, 786-472-9170

Local celebrity chef Michael Schwartz continues to grow his culinary empire with an Aventura location of his new Genuine Pizza concept, inside Aventura Mall. his new Genuine Pizza concept, inside Aventura Mall. At first glance, the pizzeria's menu may look familiar — especially to fans of Harry's Pizzeria down south. Genuine Pizza is Harry's 2.0; all of the latter's locations are being rebranded into GP. While the restaurant's design has changed, the food hasn't. Guests can still enjoy favorites like the rock shrimp pizza, polenta fries, and warm chocolate chunk cookies. \$\$ (MFP)

Holi Vegan Kitchen 19501 Biscayne Blvd., Space 69, 305-343-9656 Holi Vegan Kitchen's North Miami Beach outpost is a hotspot for all things plant-based cuisine. Now you can find them inside Aventura Mall. Unlike its sister can find them inside Aventura Mail. Unlike its sister location, this spot is more designed for the grab-and-go crowd. Those in a rush can stock up on quick bites like mushroom empanadas, while others can leisurely enjoy items like "no-fish" tacos and vegan sandwiches. Curious carnivores, take note: This place will turn your opinion of vegan food on its head. \$-\$\$ (MFP)

International Smoke 19565 Biscayne Blvd., Suite 946, 786-254-0422

International Smoke—a collaboration between television personality Ayesha Curry and chef Michael Mina—takes barbecue seriously. The Aventura Mall establishment fuses American and international influences for a unique take on BBQ, a cuisine that Aventura sorely lacks. Get messy with the signature smoked St. Louis cut pork ribs and then dive into smoked Korean bone-in short rib, grilled Moroccan spiced lamb chops, and other mouthwatering bites from around the world — all for much less than a plane ticket. \$\$-\$\$\$ (MFP)

Le Pain Quotidien
19565 Biscayne Blvd., 786-629-5056
At Le Pain Quotidien, diners get the best of both worlds.
Those on the run can grab LPQ's ready-to-go croissants, scones, and soups, while guests who'd rather sit back

can enjoy hot dishes like croque monsieurs and crispy quinoa cakes at their leisure. Regardless, both types of diners should make it a point to order the bakery's signature drinks, which range from healthy to downright decadent. The Belgian mocha — available hot or iced is the perfect post-dinner treat. \$-\$\$ (MFP)

18841 Biscayne Blvd., Ste. 130, 786-654-2194

When you get a hankering for pizza, Midici has your back (and stomach). Neapolitan pies are this chain's claim to fame, and you'll understand why at first bite. Perfect for a quick meal — pizzas are done in 90 seconds — Midici's offerings come with a variety of tasty toppings. Opt for classics like margherita pizza or embrace decadence with the truffle and prosciutto or the egg n' bacon pizza. Diets have no place here. \$\$\$ (MFP)

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. \$\$ (PRB)

Mr. Chef's Fine Chinese Cuisine & Bar 18800 NE 29th Ave. #10, 7, 86-787-9030

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." \$\$.\$\$\$ (PRB)

Poke + Go
2451 NE 186th St., 305-705-3784
It seemed like only yesterday that South Florida suffered from a lack of decent poke restaurants. In just one year, though, the diced raw-fish specialty has popped up everywhere — including here. Poke + Go's fast-casual vibe is perfect for scarfing down the flavorful Hawaiian seafood bowl, which can feed at least two people here. Mix and match to your tastes or opt for a combo like the Slammin' Salmon, which features the namesake fish and adds Asian slaw and white garlic sauce for good measure. Either way, you'll leave full. \$-\$\$ (MFP)

Rok:Brgr 800 Silks Run Rd. (Village at Gulfstream Park), 954-367-3970

Though northern Miami-Dade County has become something of a "better burger" capital, this third location of Rok:Brgr "burger gastropub" chain, just north of the Broward County border, offers attractive upgrades, including nightclub/bar ambiance instead of a fast-casual feel, and food with more dramatic devotion to artisan and/or local ingredients (deviled local eggs; sourced Duroc pork belly) as well as cheffie taste trends: candied bacon, a bacon jam-topped burger, chicken 'n' waffles with bacon/bourbon syrup). More than 40 craft beers, too. \$\$-\$\$\$ (PRB)

Serafina 19565 Biscayne Blvd., #1944, 786-920-0989

New York's Serafina is now open at Aventura Mall, and this location is a pizza lover's dream. Pies are a big part of the menu, which also includes a bevy of Italian classics and more creative fare. Skip the basic margherita and get the tartufo nero with black truffles your sense of adventure will pay off with this pizza that's the very definition of richness. Also, save room for the panna cotta, whose simple description hides some mind-blowing flavor. \$\$-\$\$\$ (MFP)

Sr. Ceviche

2576 NE Miami Gardens Dr., 786-440-7851
While northern Miami-Dade County has other Peruvian places, none serve award-winning ceviches like those of chef/co-owner Alonso Jordan, who took top honors at the first International Day of Ceviche festival. Varieties range from traditionally based (albeit with distinctive personal tweaks) flash-marinated raw fish preparations to contemporary creations like Lima-style fried ceviche, crisp-coated like jalea but sauced/garnished in ceviche's more complex style; sampler platters feature several choices, and serve a small army. Also a standout on the full Peruvian menu: pescado a lo macho, precision-fried whole fish showered in an unusually luxurious assortment of seafood. \$\$-\$\$\$ (PRB)

Sushi Siam 19575 Biscayne Blvd., 305-932-8955 (See Miami / Upper Eastside listing)

Whole Foods Market 21105 Biscayne Blvd., 305-682-4400 (See Brickell / Downtown listing.)



In Need of **Dental Care?**

Put your smile in the hands of Dr. José J. Alvarez and his associates. Multi-specialty practice, doctors with top education, who pay unparalleled attention to detail, always the best materials and technology, utilizing top 1% of USA laboratories, never compromising quality and working with highly trained and experienced auxiliary personnel in a state-of-the-art dental office.

ALL YOUR DENTAL NEEDS UNDER ONE ROOF



Board Certified Dental Implant Diplomate U. PENN GRADUATE / 24 YEARS' EXPERIENCE

DENTAL IMPLANT PACKAGES

All-on-4, All-on-6 & All-on-8 packages



Dental implants with fixed zirconia or porcelain crowns, hybrid bridges and removable implant retained dentures

FROM \$7890 - PER ARCH

Offer expires 6/15/19

NEW PATIENT SPECIAL

Dental Exam X-rays & Cleaning*



D1110, D1050, D0210 *In absence of gum disease - Offer expires 6/15/19

ZOOM TEETH WHITENING

One Hour In-House



D9972 Offer expires 6/15/19

3483 NE 163rd Street, N. Miami Beach FL 33160 (East of Biscayne Blvd.) • 305-224-6714





