

MODERN LUXURY

# MIAMI

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# KERRY WASHINGTON

*Daring & Beautiful On Screen & Off*

FOOD & DRINK

## THE GUIDE

The following pages present a rotating list of Miami restaurants sorted alphabetically and by neighborhood. Prices reflect the average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

vanilla-scented boniato foam and microgreen salad. An adjoining market offers grab-and-go sandwiches, soups and salads. 200 S. Biscayne Blvd., Miami, 305.374.9378 \$\$\$

**Zuma** 🍷 At the first U.S. location of Rainer

Becker's Japanese *izakaya* dining concept, the real star power is found in dishes like scallop tartare with fresh wasabi ponzu, beef skewers and Key lime pie. The venue offers brunch both Saturday and Sunday. *Epic Hotel*, 270 Biscayne Blvd., Wey, Miami, 305.577.0277 \$\$\$

### DESIGN DISTRICT/ MIDTOWN/ NORTH MIAMI/ UPPER EASTSIDE & WYNWOOD

**Alter** 🍷 Chef Brad Kilgore plays with international flavors at this Wynwood eatery, where standouts include the soft egg with sea scallop foam, chives, truffle pearls and Gruyere—and topped with Beluga at the diner's request. Also of note is the Okechobee oyster mushroom with smoked soy glaze. 223 NW 23rd St., Miami, 305.573.5996 \$\$

**Amara at Paraiso** Michael Schwartz's latest establishment is all about Latin American flavor and coastal ingredients. Menu highlights include the banana leaf-wrapped cobia and the grilled beef short rib with shaved cabbage. 3101 NE Seventh Ave., Miami, 305.702.5528 \$\$\$

**Boia De** From the creators of the beloved La Pollina food truck in the Design District, this neighborhood eatery focuses on thoughtful dishes such as potato skin with stracciatella and caviar. 5025 NE Second Ave., Miami, 305.967.8866 \$\$\$ (SEE FOOD & DRINK REVIEW)

**Estefan Kitchen** Based on the family recipes music moguls Gloria and Emilio Estefan grew up eating, this fine dining Cuban restaurant is helmed by chef Odell Torres. Highlights in the menu include pork flatbread, *sucra*

*frita* and seafood paella. Live entertainment is part of the experience. *Palm Court*, 140 NE 39th St., Miami, 786.843.3880 \$\$\$

**Guy & the Bird** Authentic yakitori cuisine paired with hardwood rotisserie offerings is what this place is all about. 17070 W. Dixie Highway, North Miami Beach, 305.742.9815 \$

**Joey's** 🍷 This authentic, unassuming Italian cafe in Wynwood counts on chef Ivo Mazzon of Veneto to transport patrons' palates back to Italy. The menu features imported Italian wines, affordable pizzas and delectable pastas. 2506 NW Second Ave., Miami, 305.438.0488 \$\$

**Kaido** Chef Brad Kilgore's take on Japanese cuisine is full of surprises, not least of which is the uni fondue with aged Parmesan. 151 NE 41st St., Miami, 786.409.5591 \$\$\$

**KYU** 🍷 Restaurateur Steven Haigh and chef Michael Lewis have given Miami an Asian bistro where the emphasis is on barbecue and grilled dishes, and the city can't get enough. Every dish here is stellar, but the roasted cauliflower with goat cheese and *shibito* is a true original. 251 NW 25th St., Miami, 786.577.0150 \$\$\$

**L'Atelier de Joël Robuchon** Long awaited, this latest entry from late chef Joël Robuchon's team features most of the iconic dishes from other locations, as well as new standouts such as Les Tomates et Le Crab Royal, a masterpiece of king crab, zebra tomatoes and fresh basil. 151 NE 41st St., Miami, 305.402.9070 \$\$\$

**Le Chick Rotisserie** Inspired by Rotisserie Amsterdam in The Netherlands, this is a deviation for comfort food and a warm atmosphere. The star dish on the menu? The rotisserie chicken, of course, although the slow-roasted baby back ribs are not to be missed. 310 NW 24th St., Miami, 305.771.2767 \$\$

**Le Jardinier** This restaurant from the late chef Joël Robuchon's team features vegetable-driven dishes such as bœuf with fennel, Meyer lemon and tomato confit. 151 NE 41st St., Miami, 305.402.9060 \$\$\$

**Mandolin Aegean Bistro** 🍷 Set in a 1940s house between the Design District and historic Buena Vista neighborhood, this Aegean restaurant transports diners to the Greek Isles. Be sure to try traditional dishes like *kefti* (beef and lamb meatballs), *spanakopita* (spinach and feta pie) and *menusaka* (eggplant with beef). Fight post-meal lethargy with a potent shot of authentic Turkish coffee. 4312 NE Second Ave., Miami, 305.576.6066 \$\$\$

**MC Kitchen** Since its opening in 2012, this restaurant has established itself as one of the Design District's best. Standout dishes by executive chef Victor Toro include flocchi filled with roasted pear balanced with robiolo, grana padano, taleggio and white truffle cream. 4141 NE Second Ave., Miami, 305.456.9948 \$\$\$

**Michael's Genuine Food & Drink** With a James Beard Best Chef: South award under his

VENUE PREVIEW

## Ice Cream SOCIAL

Ice cream lovers, mark your calendars. Come spring 2020, **Salt & Straw** ([saltandstraw.com](http://saltandstraw.com)), the beloved Portland-based ice cream brand, will be expanding to the East Coast and has chosen Miami for its first two shops, which will land in Wynwood and Coconut Grove. The venues will serve handmade classic and seasonal ice creams with new flavors rotating on a monthly basis. "Miami is a pivot point," says Tyler Malek, co-founder and head ice cream maker. "Within the next few years, I think it will be known as one of the best food cities in the world and we want to be here for it." —MM



Chocolate scoops from Salt & Straw