

in the mix

We've got the scoop on what's hot and happening in Miami and beyond.

THINGSTODO

• Sunday Brunch at The Ritz-Carlton, South Beach

Ongoing

Embark on a sensory odyssey at Sunday Brunch in The Ritz-Carlton, South Beach where delicious cuisine, free flowing Champagne, and world-renowned service combine to create the perfect way to indulge on a leisurely Sunday afternoon. The creation of Hotel Executive Chef Bernd Schmitt, Sunday Brunch at The Ritz is designed to be indulgent, relaxing, and awing—the unbelievable start to an unbelievable day.

• Summer Nights at The Setai

Fridays and Saturdays

Savor the summer at The Setai with complimentary hors d'oeuvre and a live DJ every Friday and Saturday in The Bar & Courtyard from 8-10pm. As the music embraces and moods lift, whet the palate with creative cocktails with an Asian twist, such as the signature Chili Passion Martini, along with small plates perfect for sharing. Whether for an aperitif, nightcap, or dinner among friends, the open-air courtyard is the ideal backdrop for whatever a summer night may bring.

{setai.com}

• March of Dimes Signature Chefs Auction

October 6

Miami's 2011 auction and fest will give guests an opportunity to sample the delicious fare of more than 20 local chefs—co-hosted by the eminently talented Chef Paula DaSilva of 1500^o. It's certainly not just about the food, though. March of Dimes has long been an advocate for the health of young children and newborns—dating back to FDR days. Since its inception, March of Dimes has helped children overcome illness and live strong, productive lives by building awareness and growing public understanding of childhood diseases and ailments. The long and the short: attending this event benefits a very good cause.

{marchofdimes.com}

NEWINTOWN

Egg & Dart

{4029 North Miami Avenue; 786.431.1022}

Gracing the Design District with Greek cuisine, Egg & Dart is a chic, yet rustic restaurant serving soulful classics with a modern inspiration. Co-Owners Costa Grillas and Niko Theodorou are no strangers to the business—Grillas hails from the acclaimed Coral Gables institution, Maria's, and Theodorou's family operates the Sea Satin Market in the heart of Mykonos. This 202-seat restaurant features organic clay walls, polished concrete floors, and a dramatic wood and glass chandelier. Perhaps the best feature of all is the whole fresh fish for two, grilled to perfection and dramatically presented on an elevated glass tray.



Peacock Garden Café

{2889 McFarlane Road; 305.774.3332}

Peacock Garden Café is just as lush and lovely as it sounds, nestled appropriately in a snug corner of Coconut Grove. The garden is perfect for sipping Prosecco, and the dining room is just as inviting. A soup calendar and daily specials join a fresh and bright menu—a pear and blue cheese salad is served with mixed baby greens, dried cherries, and walnuts, and a fresh fish casserole is prepared with herbs, white wine, and tomato. Guided by esteemed South Florida Historian Arva Moore Parks, Peacock Garden Café was designed to capture the essence of Coconut Grove. The restaurant is a tribute to the personalities and history of the beloved neighborhood.

Catharsis Restaurant and Lounge

{1644 Southwest 8th Street; 305.479.2746}

An unexpected delight has popped open on *Calle Ocho*, and it is the ever-captivating Catharsis Restaurant and Lounge. Situated on this bustling street, Catharsis is a cozy little jewel of a restaurant, with soft lighting, white arched walls, and live music on weekends. It's also home to the best Latin Fusion cuisine Miami has seen in some time. The mixed fish ceviche is exquisitely prepared and presented, and the corvina is grilled to perfection, topped with a green onion emulsion, and served with homemade carrot mash. Catharsis is truly “the hidden gem.”

NoVe

{1750 North Bayshore Drive; 786.871.7727}

NoVe, which stands for “North of Venetian,” is also the name of one of the hottest new kids on the block, serving up masterfully created Japanese fare in a breezy casual setting. Chef Hiro Terada comes to us with many signature dishes under his belt from other local establishments, and, previous to those, from Kochi, Japan, where he earned a reputation for his fast knife skills, attention to detail, divine presentation, and ability to create new dishes and accents based on traditional Japanese cuisine.

Cibo Wine Bar

{libertygroup.com}

Cibo Wine Bar will bring rustic Italian cuisine with an authentic flare to Miracle Mile. Scheduled to open in October 2011, this Italian eatery and wine bar will be a cozy nook to unwind with stone oven pizzas and homemade pastas from the various culturally rich regions of Italy, paired with a 300-plus label global wine list. The menu is being created to offer patrons a true taste of Italian cuisine, and the space is one of unpretentious sophistication, where every detail, every piece of furniture, and every bite promises to be finely crafted with authenticity.

Savarin

{9700 Collins Avenue, Bal Harbour; 305.993.5563}

“Tell me what you eat, I will tell you who you are”—Brillat Savarin, *Physiology of Taste*, (1825). Savarin effectively founded the whole genre of the gastronomic essay and revealed the essence of the finest gastronomy. We welcome his divine branding of epicurean French dining to the Shops at Bal Harbour, and are eager to savor elegantly prepared dishes such as the Tourmedos Rosini, topped with foie gras, Duck Magret, Lobster Ravioli, Smoked Salmon with blinis and cream, and of course, a large selection of caviar and Champagne.

Mister Collins

{10295 Collins Avenue, Bal Harbour; 305.455.5460}

There’s a new guy in town, perched atop the Haulover Inlet, overlooking the Atlantic Ocean, and his name is Mister Collins. This gorgeous addition to One Bal Harbour offers creative American fare that can be enjoyed casually on the breezy seaside terrace, or inside the dramatic dining room with unique panoramic ocean views and billowing white curtains. The menu is peppered with bold favorites such as a well-seasoned prime New York Strip, Jumbo Lump Crab Cakes served with farmer’s market greens, and a Seven-Spiced Ahi Burger. Every aspect of the meal is hand-crafted on-site from scratch—from the salad dressing to the sweet ending.

—Erin Lavan

SPICEITUP

• Miami Spice

August 1-September 30

This year marks the 10th anniversary of Miami Spice, and the kickoff event on July 28th was quite a birthday bash. This popular end-of-summer foodie program, brought to us by The Greater Miami Convention & Visitors Bureau, offers incredible value at over 100



top dining destinations from August 1 – September 30. This year’s lineup includes 150 Degrees, Caffe Violetto, Canyon Ranch Grill, City Hall, db Bistro Moderne, Eden, Mister Collins, Michael’s Genuine, Old Lisbon, The Royal, and Sustain, to name a few. The program makes dining out affordable and accessible to all with three-course lunches offered at \$22 and three-course dinners for \$35. “For me, Miami Spice is about embracing what we love about Miami at Michael’s Genuine Food and Drink,” Chef Michael Schwartz, James Beard award-winning chef and author, says. “We focus on fresh, sustainable product from local ranchers, fishermen, and farmers. This year, our menu will be changing daily to incorporate the best of what’s seasonal from our favorite sources in greater Miami.”

{ilovemiamispice.com}

NOTTOMISS

• South Beach Wine and Food Festival

February 23-26, 2012

It is never too early to start talking about the South Beach Wine and Food Festival, one of the nation’s most coveted culinary events, and tickets are going on sale Monday, October 24. There is a bevy of delicious additions to next year’s event, including The Amstel Light Burger Bash hosted



by Rachael Ray. It will be moving to Friday night from its usual Thursday night position, while The Q, hosted by Emeril Lagasse and Guy Fieri, will fill in on Thursday. A farm-to-table brunch will be hosted by Michael Schwartz on Saturday, featuring chefs Tim Cushman, Tony Maws, and Andrea Reusing. The stars will be out Saturday night, with emcee Anthony Bourdain and chefs Emeril Lagasse, Michelle Gayer, and Norman Van Aken hosting a tribute dinner honoring Charlie Trotter and Piero Antinori. Finally, Sunday poses a tough decision for a foodie—Andrew Zimmern hosts Trucks on the Beach, while Salsa at Sea is hosted by Douglas Rodriguez. “We are still in the planning stages, but right now it is a Sunday brunch event with Arron Sanchez and Timon Ballou. We’re thinking about offering live music,” Rodriguez says. The event is a three-hour brunch cruise of downtown Miami. How are you going to spend your three days?

{2011.sobefest.com}