

## FOOD &amp; DRINK

## guide

merit multiple visits; and a simple Chilean sea bass that goes great with a beet, goat cheese and hazelnut salad. Don't leave without trying one of the many pisco sours offered in the bar program. *999 Brickell Ave., Miami, 305.415.9990* **SSSS** [SEE [FOOD DRINK REVIEW](#)]

**Cipriani Downtown**

**Miami** 🍷 Elegance sets the tone at this Miami outpost of the Venice original. Set amid a decor of nautical influences and art deco touches, the menu here nods to Italian classics, such as carpaccio, eggplant alla Parmagiana and spaghetti with clams. The potato gnocchi is a must for big appetites. And, for dessert, look no further than the made-on-the-premises ice creams. *465 Brickell Ave., Miami, 786.329.4090* **SSSS**

**Crust** 🍷 Chef Klime Kovaceski is back with a casual restaurant in the River District that's all about Mediterranean cuisine and distinctive pizzas. Among the standout pies is the truffle pizza with arugula, Parmesan and truffle oil. As for the Mediterranean dishes? You can't go wrong with the pan-roasted pork tenderloin with caramelized Granny Smith apples. *668 NW Fifth St., Miami, 305.371.7065* **SS**

**db Bistro Moderne**

Chef Daniel Boulud expands his portfolio with a French-American bistro downtown. The three-time James Beard Award recipient creates a menu combined with favorites from his New York eateries (like the DB burger) and new Miami-style dishes with Latin influence. *JW Marriott Marquis, 255*

*Biscayne Blvd. Way, Miami, 305.421.8800* **SSSS**

**Edge, Steak & Bar**

Part of the hotel's multi-million dollar renovation, the Four Seasons' Edge is the resort's new signature restaurant in the old Acqua space. Helming the kitchen are Executive Chef Aaron Brooks and Restaurant Chef James King, who have devised a contemporary American menu that highlights seasonal ingredients by top local producers. Main plates change seasonally and include basil-crusting corvina and the Edge burger with Creekstone Farms beef. *1435 Brickell Ave., Miami, 305.358.3535* **SSSS**

**Fooq's** 🍷

Chefs Nicole Vorano (a Michelle Bernstein protege) and David Foulquier have teamed up for this global restaurant with tastes that range from Italian to French and Persian. Farm-to-table selections include smoked trout rilletes; and pomegranate chicken stew with crispy basmati rice. *1035 N. Miami Ave, Miami Beach, 786.536.2749* **SS**

**Golden Fig** 🍷

This farmhouse eatery from owner Michael Sullivan and chef Tomas Prado is a quaint homage to local farms and ingredients. The menu is divided into snacks, starters, vegetable dishes, entrees and desserts. The crispy pork belly (a snack) is served with a generous dollop of housemade IPA mustard. Heartier dishes include smoked pork porterhouse atop creamy potato puree, topped with a parsley and apple salad. For vegetarians, the crispy calabaza blossoms are a

*must. 1250 S. Miami Ave., Miami, 305.374.4612* **SSS**

**La Mar by Gastón**

**Acurio** At this new offering from the Mandarin Oriental diners get a lesson on Peruvian cuisine with selections that go far beyond the expected ceviches and tiraditos—although, there's plenty of those as well. *500 Brickell Key Drive, Miami, 305.913.8358* **SSSS**

**Naoo** Relocated from Sunny Isles Beach, this tiny, 17-seat eatery is what superior sushi is all about. *661 Brickell Key Drive, Miami, 305.947.6263* **SSSS**

**Seaspice** 🍷 One of Miami's most popular restaurants is on the Miami River! But you've never seen the river quite like this. Marked by decor that's industrial, nautical and elegant, the seafood bistro offers a menu that includes various fish dishes, pastas, risottos and casseroles. A sure must-have is the meli melo of tartar, which offers up tuna, salmon, crab, scallops and watercress in a glorious tower. *422 NW N. River Drive, Miami, 305.440.4200* **SSS**

**Touché** Chef Carla Pellegrino oversees the kitchen at this rooftop restaurant with seating for 225. Selections here range from classic meatballs and beef carpaccio to main dishes like Colorado lamb lollipops and red snapper with Gaeta olives. There is also a sushi and sashimi menu. *15 NE 11th St., Miami, 305.358.9848* **SSS**

**Verde** 🍷 There's more than just art at the Pérez Art Museum. Overseen by Stephen Starr Events, Verde offers an all-day



## NEW AND NOTEWORTHY

## THE COMEBACK

No stranger to South Florida, chef Klime Kovaceski is back with **Crust**, a casual eatery in the River District that was once a private home dating back to the 1950s. Kovaceski has managed to keep the original charm of the space by playing up its art deco heritage and elegant geometric lines (the indoor dining room sits 50, with plans for an outdoor patio for 40 soon). Here, the main attraction is pizza. We're talking 14 signature pies (in 10-, 14- and 16-inch sizes) that include everything from a simple Margherita (\$12 to \$17) to a carnivorous grilled tenderloin version with roasted mushrooms and caramelized onions (\$15 to \$21). The rest of the menu is influenced by Kovaceski's love for Mediterranean cuisine with pastas, risottos, sandwiches and entrees like lamb chops with Turkish apricots, demi-glace and risotto (\$20). Welcome back, indeed. *668 NW Fifth St., Miami, 305.371.7065* —MM