

DESTINATION INFORMATION

Miami, FL

RESTAURANTS

- **BALEEN**
 - 4 Grove Isle, Coconut Grove / 305-857-5007
 - For those seeking fine food from one of Miami's big-name chefs along with a water view, the best bet is Baleen, located in a resort/condo complex on an island off Coconut Grove, just south of downtown.

- **BLUESEA**
 - 1685 Collins Ave. (in the Delano Hotel), Miami Beach / 305-674-6400
 - SoBe *is* sushi. Great Asian food from other nations is scarce in Miami Beach, but Japanese restaurants rule; after all, low-fat, bite-size sushi is ideal designer food for designer folks.

- **CHEF ALLEN'S**
 - 19088 NE 29th Ave., Aventura / 305-935-2900
 - Bahamian lobster and crab cakes with tropical fruit chutney and vanilla beurre blanc; pistachio-crusting grouper and rock shrimp fricassee; lemon-poached fresh hearts of palm with truffle-scented tomato nage; the two-person wild mushroom taster; all dessert soufflés; the world's best crème brûlée.

- **CHINA GRILL**
 - 404 Washington Ave., Miami Beach
 - This southern spin-off of Manhattan's critically acclaimed China Grill is one of South Florida's most popular dining mecca's. Celebrity sightings are common here and the well-known and well-healed mix with clued-in out-of-towners in this stunning glass, onyx and limestone hotspot. The breathtaking interior boasts multi-level dining platforms featuring sumptuous appointments such as imported limestone floors, custom colored wood floors, walls inlaid with gold leaf, ethereal custom light fixtures, an open kitchen, and large wrap-around bar and, copper, ice-top sushi bar in The Dragon. Large windows let in the tropical lights, and an outdoor patio provides the perfect setting for al fresco dining.

- **JOE'S STONE CRAB**
 - 11 Washington Ave., Miami Beach / 305-673-4611
 - The shack is long gone, but Joe's popularity remains. Open mid-October to mid-May, during stone crab season, the 500-seat, no-reservations-taken complex on Washington Avenue is always bursting

at the seams. It's not unusual for 2,000 people to wait in line two hours or more each night to get a taste of pioneer Miami.

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RESTAURANTS *(continued)*

- **MARK'S SOUTH BEACH**
 - 1120 Collins Ave. / 305-604-9050
 - The nightly changing menu might best be described as a masterful fusion of new world Florida-Caribbean/New Californian/Asian cuisines.

- **NORMAN'S**
 - 21 Almeria Ave., Coral Gables / 305-446-6767
 - Conch chowder; soft-shell crab and shrimp hash; curaçao-scented seared foie gras with brioche French toast and caramelized passion fruit; grilled Lapsang Souchong tea and shallot-stuffed salmon spiral with sauce mer noir; pork tenderloin with Haitian grits, "21st century" mole, plantain crema, and black bean/sweet corn salsa.

- **ULTA LOUNGE**
 - 7300 Biscayne Blvd Miami, FL 33138 / (305) 754-0456